

INFORMATION OF STANDARDIZED RECIPES

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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METHODS

- 1 Standardized recipes are a necessity for a well-run food service operation. All of the recipes have been developed, tested and standardized for product quality, consistency and yield. Recipes are the most effective management tool for guiding the requisitioning of supplies and controlling breakouts and inventory. The U. S. Dietary Guidelines were among the many considerations in both the selection and development of the recipes included in the file. Many of the recipes have been modified to reduce fat, salt and calories. For new and experienced cooks, consistent use of standardized recipes is essential for quality and economy. The Armed Forces Recipe Service contains over 1600 tested recipes yielding 100 portions printed on cards.
 - 2 Yield - The quantity of cooked product a recipe produces. The yield for each recipe in the Armed Forces Recipe is generally given as 100 portions and in some recipes in count or volume, e.g., 2 pans, 8 loaves, 6-1/2 gallons. Portion size is key to determining the quantity of food to be prepared. Many recipes also specify the weight per portion. For example, 3/4 cup (6-1/2 ounces) Beef Stroganoff.
 - 3 Ingredients Column – Ingredients are listed in the order used. The specific form or variety of each ingredient is indicated. For example: Flour, wheat, general purpose; Eggs, whole Sugar, granulated; Flour, wheat, bread; Egg whites; Sugar, brown.
 - 4 Measure, Weights, and Issue Columns – Measures and Weights indicate the Edible Portion (E.P.) quantity of the ingredient required to prepare the recipe for 100 portions. The issue column represents the As Purchased (A.P.) quantity required if this amount is different from the E.P. quantity.
 - 5 Method Column - Describes how the ingredients are to be combined and cooked. For example, the method will describe the order in which to sift dry ingredients, to thicken a sauce, or to fold in beaten egg whites. The method contains directions for the most efficient order of work, eliminating unnecessary tools and equipment and unnecessary steps in preparation.
 - 6 Since few dining facilities serve exactly 100 persons, and, in some instances, the acceptable size portion may be smaller or larger, it is often necessary to reduce or increase a recipe. You may adjust the recipe to yield the number of portions needed, or to use the amount of ingredients available, or to produce a specific number of smaller portions. When increasing or decreasing a recipe, the division or multiplication of pounds and ounces is simplified when decimals are used.
- 7 1. To convert the quantities to decimals, use this table:

Weight in Ounces	Decimal of Pound	Weight in Ounces	Decimal of Pound
1 (.06)	2 (.13)	3 (.19)	4 (1/4 lb) .25
5 (.31)	6 (.38)	7 (.44)	8 (1/2 lb) .50
9 (.56)	10 (.63)	11 (.69)	12 (3/4 lb) .75
13 (.81)	14 (.88)	15 (.94)	1 lb 1.00

 For example: 1 lb 4 oz is converted to 1.25 lb; 2 lb 10 oz is converted to 2.63 lb.
 - 8 2. To adjust the recipe to yield a specific number of portions:

First -- Obtain a working factor by dividing the number of portions needed by 100. For example: 348 (portions needed) ÷ 100 = 3.48 (Working Factor) Then -- Multiply the quantity of each ingredient by the working factor. For example: 1.25 lb (recipe) X 3.48 (Working Factor) = 4.35 lb (quantity needed). The part of the pound is converted to ounces by multiplying the decimal by 16. For example: .35 lb X 16 ounces = 5.60 ounces After the part of the pound has been converted to ounces, use the following scale to "round off": .00 to .12 = 0 .63 to .87 = 3/4 ounce .13 to .37 = 1/4 ounce .88 to .99 = 1 ounce .38 to .62 = 1/2 ounce Thus 5.60 ounces will be "rounded off" to 5 1/2 ounces, and 4 lb 5 1/2 ounces will be the quantity needed (equal to 4.35 lb).
 - 9 3. To adjust the recipe for volume:

First -- Obtain a working factor by dividing the number of portions needed by 100 as shown in Step 2 of A.I, Recipe Conversion. 333/100 = 3.33 Then -- Multiply the quantity of each ingredient by the working factor. You will round off to the nearest 1/4 teaspoon. For example, the recipe calls for 6 gallons of water per 100 portions. Portions to prepare are 333. 333/100 = 3.33 Working Factor (W/F) 1. W/F x No. of gallons = gallon 3.33 W/F x 6 = 19.98 GL 2. Decimal (of gal) x 4 = quart (QT) .98 GL x 4 = 3.92 QT 3. Decimal (of quart) x 2 = pint (PT) .92 QT x 2 = 1.84 PT 4. Decimal (of pint) x 2 = cup (C) .84 PT x 2 = 1.68 C 5. Decimal (of tbsp) x 16 = tablespoon (TBSP) .68 C x 16 = 10.88 TBSP 6. Decimal (of tbsp) x 3 = teaspoon (TSP) .88 TBSP x 3 = 2.64 TSP 7. Round off decimal portion .64 TSP = 3/4 TSP (see paragraph 2) The amount of water needed for 333 portions is: 19 GL, 3 QT, 1 PT, 1 C, 10 TBSP and 2 3/4 TSP. NOTE: 4 QT = 1 GL 2 C = 1PT 3 TSP = 1 TBSP 2 PT = 1 QT 16 TBSP = 1C
 - 10 4. To adjust the recipe on the basis of a quantity of an ingredient to be used:

First -- Obtain a Working Factor by dividing the pounds you have to use by the pounds required to yield 100 portions. For example: 102 lb ÷ 30 (lb per 100 servings) = 3.40 (Working Factor) Then -- Multiply the quantity of each ingredient in the recipe by the Working Factor.
 - 11 5. To adjust the recipe to yield a specific number of portions of a specific size:

First -- Divide the desired portion size by the standard portion of the recipe. 3 oz (desired size) ÷ 4 oz (standard portion) = .75 348 (servings needed) x .75 = 261 261 ÷ 100 = 2.61 (Working Factor) Then -- Multiply the quantity of each ingredient in the recipe by the Working Factor.

DEFINITIONS OF TERMS USED IN FOOD PREPARATION

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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METHODS

- 1 Bake.....To cook by dry heat in an oven, either covered or uncovered.
- 2 Barbecue.....To roast or cook slowly, basting with a highly seasoned sauce.
- 3 Baste.....To moisten food with liquid or melted fat during cooking to prevent drying of the surface and to add flavor.
- 4 Batch Preparation.....A predetermined quantity or number of servings of food that is to be prepared at selected time intervals in progressive cookery for a given meal period to ensure fresh, high quality cooked food to customers.
- 5 BeatTo make a mixture smooth by using a fast regular circular and lifting motion which incorporates air into a product.
- 6 Blanch.....To partially cook in deep fat, boiling water or steam.
- 7 Blend.....To mix two or more ingredients thoroughly.
- 8 Boil.....To cook in liquid at boiling point (212° F.) in which bubbles rise and break at the surface.
- 9 Braise.....To brown in small amount of fat, then to cook slowly in small amount of liquid below the boiling point in a covered utensil.
- 10 Bread.....To cover with crumbs or other suitable dry coating ingredient; or to dredge in a mixture of flour seasonings, and/or condiments, dip in a mixture of milk and slightly beaten eggs and then dredge in crumbs.
- 11 Broil.....To cook by direct exposure to heat.
- 12 Brown.....To produce a brown color on the surface of food by subjecting it to heat.
- 13 Chop.....To cut food into irregular small pieces.
- 14 Cream.....To mix until smooth, so that the resulting mixture is softened and thoroughly blended.
- 15 Crimp.....To pinch together in order to seal.

- 16 Cube.....To cut any food into square-shaped pieces.
- 17 DiceTo cut into small cubes or pieces.
- 18 Dock.....To punch a number of vertical impressions in a dough with a smooth round stick about the size of a pencil to allow for expansion and permit gases to escape during baking.
- 19 Dredge.....To coat with crumbs, flour, sugar or corn meal.
- 20 Fermentation.....The process by which yeast acts on the sugar and starches in the dough to produce carbon dioxide gas and alcohol, resulting in expansion of the dough. During this period, the dough doubles in bulk.
- 21 Flake.....To break lightly into small pieces.
- 22 FoldTo blend two or more ingredients together with a cutting and folding motion.
- 23 Fry.....To cook in hot fat.
- 24 Garnish.....To decorate with small pieces of colorful food.
- 25 Glaze.....A glossy coat given to foods, as by covering with a sauce or by adding a sugary syrup, icing, etc.
- 26 Gluten.....A tough elastic protein that gives dough its strength and ability to retain gas.
- 27 Grate.....To rub food on a grater and thus break it into tiny pieces.
- 28 Grill.....To cook, uncovered, on a griddle, removing grease as it accumulates. No liquid is added.
- 29 Knead.....To work dough by folding and pressing firmly with palms of hands, turning between foldings.
- 30 Marinade.....A preparation containing spices, condiments, vegetables, and aromatic herbs, and a liquid (acid or oil or combination of these) in which a food is placed for a period of time to enhance its flavor or to increase its tenderness.
- 31 Marinate.....To allow to stand in a marinade to add flavor or tenderness.
- 32 Mince.....To cut or chop into very small pieces.
- 33 Panbroil.....To cook uncovered in a hot frying pan, pouring off fat as it accumulates.
- 34 Pare.....To cut away outer covering.
- 35 Peel.....To remove the outer layer of skin of a vegetable or fruit, etc.
- 36 Progressive Cookery.....The continuous preparation of food in successive steps during the entire serving period (i.e., continuous preparation of vegetables, cook-to-order hamburgers, steaks, fried eggs, pancakes). This procedure ensures fresh, high quality cooked food to customers on a continuous basis. See Batch Preparation.
- 37 Proof.....To allow shaped and panned yeast products like bread and rolls to double in size under controlled atmospheric conditions.
- 38 Reconstitute.....To restore to liquid state by adding water. Also to reheat frozen prepared foods
- 39 Rehydrate.....To soak, cook, or use other procedures with dehydrated foods to restore water lost during drying.
- 40 Roast.....To cook by dry heat; usually uncovered, in an oven.

MEASURING PROCEDURES

Yield 100 Portions
 Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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METHODS

- 1 Weights are more accurate than measures and recipe ingredients should be weighed whenever possible. If scales for weighing are not available, follow the rules for measuring to ensure accurate measures.
- 2 Flour, general purpose or bread. When specified, sift before measuring. Place flour lightly in measuring utensil. Level with straight edge of knife. DO NOT shake utensil; DO NOT pack flour.
- 3 Sugar, granulated Fill measuring utensil. Level with straight edge of knife. If sugar is lumpy, sift before measuring.
- 4 Sugar, brown. Pack lightly into measuring utensil. If sugar is lumpy, roll with a rolling pin to break up any lumps before measuring.
- 5 Sugar, brown, packed. Press sugar firmly into measuring utensil.
- 6 Milk, nonfat, dry. Stir lightly with a fork or spoon. Place lightly in measuring utensil. DO NOT shake utensil. Level with straight edge of knife.
- 7 Baking powder, herbs and Stir lightly with fork or spoon. Dip dry measuring spoon into container, spices bringing it up heaping full. Level with straight edge of knife.
- 8 Solid fats. Press fat firmly into measuring utensil. Level with straight edge of knife.

TABLE OF MEASURING EQUIVALENTS

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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TABLE OF WEIGHTS AND MEASURES FOR CAN SIZESYield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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EDIBLE PORTIONS TO AS PURCHASED FOR VEGETABLESYield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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EDIBLE PORTIONS TO AS PURCHASED FOR FRUITSYield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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TABLE OF EGG EQUIVALENTS

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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GUIDELINES FOR CONTAINER YIELDS FOR CANNED FRUITSYield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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MILK, NONFAT, DRY, RECONSTITUTION CHART

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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USE OF DEHYD. GREEN PEPPERS, ONIONS, AND PARSLEYYield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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RECONSTITUTING SOUP AND GRAVY BASES

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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GUIDELINES FOR FRUIT BARS

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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GUIDELINES FOR MICROWAVE OVENS

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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METHODS

- 1 A microwave oven heats, cooks, or thaws food by means of short energy waves called microwaves. Oven-proof glass, paper, oven-proof dinnerware and plastic are transparent to microwaves and will permit microwaves to pass through them with little or no absorption. It is recommended that food be placed inside the microwave oven on a plate or container made of one of these materials. AVOID heating or cooking foods in metal or metallic containers and the use of metallic covers such as aluminum foil. Do not use melamine plastic tableware as a cooking/heating container in the microwave oven. Melamine tableware absorbs microwave energy. It becomes dangerously hot and could explode.
- 2 Cooking, heating or thawing time in a microwave oven depends on the amount of food, its density, shape, initial temperature (i. e. , frozen, thawed), desired final temperature and the power level of the oven. Time and portion control are important. Because of microwave cooking speed, greater care must be taken to prevent over-cooking/heating. A general rule is to underestimate cooking/heating time, then add time if necessary. As with conventional methods, there is often some temperature rise (additional cooking) after food is removed from the oven, and this should be taken into consideration. The manufacturer's operating manual for cooking guidelines should be followed for approximate cooking times.
- 3 SAFETY PRECAUTIONS: Microwave ovens will not emit dangerous levels of microwave energy if properly used and maintained. The manufacturer's operating manual should be thoroughly read and guidelines followed for safe and efficient use of the microwave oven. If not available, follow these general guidelines:
 - 4 a. DO NOT operate oven with the door open. Open-door operation can result in harmful exposure to microwave energy. Do not break or tamper with the safety interlocks.
 - 5 b. Never close the oven door on utensils, cloths and other objects, or allow soil or cleaner residue to accumulate on the sealing surfaces.
 - 6 c. DO NOT operate oven with an empty cavity. Keep all metal utensils out of the oven cavity at all times
 - 7 d. DO NOT obstruct cooling vents in the oven housing.
- 8 e. DO NOT operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the (1) door (bent) (2) hinges and latches (broken or loosened) (3) door seals and sealing surfaces.
- 9 The oven should not be adjusted or repaired by anyone except properly qualified personnel. The oven shall be inspected at least quarterly for radiation leakage or as required by each service. Any repairs involving the oven door or exterior housing should be followed by recertification for microwave leakage.
- 10 GENERAL OPERATION: Operating instructions may differ depending on the manufacturer and model of the microwave oven. The manufacturer's operating manual should be consulted for instructions on the particular make/model of microwave oven. If not available, follow these general instructions:
 - 11 a. Place food on a suitable container (oven-proof glass or dinnerware or paper). DO NOT use metal or metallic containers or aluminum foil.
 - 12 b. Most food item(s) should be covered with a suitable cover (glass, china, or paper) for faster heating/cooking and to prevent spattering the oven. DO NOT cover bakery items, sandwiches or breaded products. These products become soggy when covered.
 - 13 c. Place item in center of microwave oven. Close oven door securely; select proper time setting.
- 14 CLEANING: A buildup of food and grease on the interior oven surfaces can result in damage to the materials and surfaces as well as a loss in cooking power. To keep the microwave oven safe and operational, follow the manufacturer's operating manual
- 15 SANITARY PRECAUTIONS:
 - 16 FRESH PORK: Fresh pork (pork chops, pork sausage, diced pork, pork loin, pork spareribs, pork tenderloin, pork steaks) should not be cooked in a microwave oven.
 - 17 Fresh pork should be cooked to a consistent internal temperature of 170°F. With rapid cooking methods such as microwaving, heat may not be evenly distributed resulting in "cold spots." "Cold spots" can harbor infectious trichinae organisms that might be present in fresh pork.
 - 18 MICROWAVE OVEN THAWING: Frozen foods may be thawed in microwave ovens provided they are immediately cooked thereafter as a part of a continuous cooking process. Some microwave ovens may include a thawing or defrost setting. Consult the manufacturer's directions for use.

WEIGHT CONVERSION

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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MEASURE CONVERSION

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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USE OF DEHYDRATED GARLIC AND HORSERADISH

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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GUIDELINES FOR USE OF FLOURS

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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GUIDELINES FOR HANDLING FROZEN FOODS

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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METHODS

- 1 Proper storage and thawing procedures for frozen foods are essential for keeping foods safe and palatable. Some foods, such as vegetables, do not need to be thawed before cooking. Many recipes require meat to be only partially thawed or tempered, to facilitate separation before cooking; this prevents excessive moisture loss. Unless otherwise indicated, preparation methods and cooking times are for thawed meat, fish and poultry.
- 2 Frozen foods should be stored at or below 0° F. and thawed at 36° F. DO NOT refreeze foods that have been thawed; cook and serve as soon as possible to promote maximum quality and safety.
- 3 FROZEN FRUITS: Thaw unopened under refrigeration (36° F. to 38° F.) or covered with cold water.
- 4 FROZEN FRUIT JUICES AND CONCENTRATES: These do not require thawing.
- 5 FROZEN VEGETABLES: These do not require thawing before cooking. For faster cooking, Brussels sprouts, broccoli, asparagus, cauliflower, and leafy greens may be partially thawed under refrigeration
- 6 FROZEN MEATS: Improper thawing of meat encourages bacterial growth and also results in unnecessary loss of meat juices, poor quality and loss of yield and nutrients. To thaw meat, remove from shipping container, but leave inside wrappings (usually polyethylene bags) on meat. Thaw under refrigeration (36° F. to 38° F.) until almost completely thawed. Spread out large cuts, such as roasts, to allow air to circulate. The length of the thawing period will vary accordingly to the size of meat cut, the temperature and degree of air circulation in the chill space, and the quantity of meat being thawed in a given space. Boneless meats generally require 26 to 48 hours to thaw at 36° F. to 38° F.
- 7 Meat may be cooked frozen or tempered except for a few cuts which require complete thawing (i.e., bulk ground beef, bulk beef patty mix, braising Swiss steak, bulk pork sausage and diced beef for stewing.)

- 8 Roasts, when cooked from the frozen state, will require one-third to one-half more cooking time than thawed roasts. The addition of seasonings, if required, must be delayed until the outside is somewhat thawed and the surface is sufficiently moist to retain the seasonings. The insertion of meat thermometers must also be delayed until roasts are partially thawed. Grill steaks, pork chops and liver should be tempered before cooking to ensure a moist, palatable product. (Temper - To remove from freezer and place under refrigeration for a period of time sufficient to facilitate separation and handling of frozen product. Internal temperature of the food should be approximately 26° F. to 28° F.). Pork sausage patties and pork and beef sausage links should be cooked frozen.
- 9 FROZEN SEAFOOD: Fish fillets and steaks may be cooked frozen or thawed. Any fish that is to be breaded or batter dipped should be thawed. Clams, crabmeat, oysters, scallops and shrimp should be kept wrapped while thawing. Fish and shellfish should be thawed under refrigeration (36° F. to 38° F.) and require 12 hours to thaw.
- 10 Frozen, whole lobster, king crab legs, spiny lobster tail, breaded fish portions or nuggets, batter-dipped fish portions, or breaded oysters and shrimp SHOULD NOT be thawed before cooking.
- 11 FROZEN POULTRY: Poultry must be thawed under refrigeration (36° F. to 38° F.). Proper thawing of poultry reduces bacterial growth, maintains quality and retains nutrients through less drip loss.
- 12 RAW CHICKEN: Remove whole chickens from shipping containers and thaw in individual wrappers (plastic bags). To thaw parts or quarters, remove intermediate containers from shipping containers; remove overwrapping from intermediate containers and open intermediate containers to expose inner wrapping. Length of thawing period under refrigeration (36° F. to 38° F.) will vary according to size of chicken and refrigeration conditions. Approximate Thawing Times: Chicken, whole - 37 hours; Chicken, quarters - 52 hours; Chicken, cut-up - 52 hours
- 13 PRECOOKED BREADED CHICKEN, NUGGETS OR FILLETS: DO NOT THAW before cooking.
- 14 PRECOOKED UNBREADED CHICKEN FILLETS: Temper. DO NOT THAW before cooking
- 15 PREPARED FROZEN CHILIES RELLENOS, BURRITOS, PIZZAS, ENCHILADAS, LASAGNA, TAMALES, MANICOTTI, CANNELLONI: DO NOT THAW before cooking.
- 16 TURKEY: Remove turkeys from shipping containers. Thaw in individual wrappers under refrigeration (36° F. to 38° F.) Approximate Thawing Times: Turkey, whole (16 lbs or less - 2 days; Turkey, whole (over 16 lbs) - 3 to 4 days; Turkey, boneless - 12 to 16 hours; Turkey, ground – thaw; Turkey sausage patties and links - cook frozen
- 17 FROZEN EGGS: Thaw under refrigeration (36 F. to 38 F.) or covered with cold water. Thirty pound cans require at least 2 days to thaw, 10 lb cans or cartons require at least 1 day.
- 18 FROZEN PIZZA BLEND CHEESE: If pizza blend cheese is received and stored as a frozen product, it should be thawed under refrigeration (36° F. to 38° F.) to ensure retention of its characteristic flavor, texture, and appearance. Thawing at room temperature will encourage bacterial growth (inherent in the product) resulting in an undesirable flavor and swelling of the container.

USE OF ANTI-BROWNING AGENT

Yield 100 Portions
 Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue

METHODS

- 1 The purpose of an antibrowning agent is to prevent browning and maintain color and crispness in fresh potatoes and fruits.
- 2 **DIRECTIONS FOR USE** 1. Dissolve 1-3/4 oz (3 tbsp) antibrowning agent per gallon of cold water in a clean stainless steel, glass or plastic container. **DO NOT** use galvanized metal containers. 2. Dip fresh white potatoes (peeled, whole, quarters, French fry cut, slices) or fruits (apples, avocados, bananas, peaches, pears) peeled, sliced and free from bruises in the antibrowning solution. Soak for 3 minutes. 3. Drain and refrigerate product until ready to use. **NOTE:** 1. Keep antibrowning agent stored in its original container. Make the solution fresh daily. A plastic measuring spoon should be kept with the antibrowning agent for easy measuring. 2. Antibrowning agent is not required for lettuce, cauliflower, green peppers, cabbage, celery or pineapple.

GUIDELINES FOR STEAM COOKERS

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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METHODS

- 1 Use of steamers in quantity food preparation can save cooking time, labor, help maintain appearance of food, and preserve nutrients normally lost by other cooking methods. Steamers are ideal for batch preparation. Foods may be steamed and served in the same pan, if steam table pans are used for preparation.
- 2 Steamers are either 5 lb pressure or 15 lb pressure (high speed) type. When food is steamed at 5 lb pressure, the internal temperature of the steamer is 225° F. to 228° F. At 15 lb pressure, the temperature is 245° F. to 250° F.
- 3 Most canned, fresh or frozen vegetables, in addition to other foods such as rice, pasta, poultry, meats, fish, and shellfish, can be cooked in steamers
- 4 Foods may be steamed in perforated or solid pans. Perforated pans are usually used, particularly for vegetables, unless the cooking liquid is retained or manufacturer's directions specify solid type pans. Pans are normally filled no more than 2/3 full to allow steam to circulate for even cooking.
- 5 Cooking times will vary depending on the type steamer, food, and temperature and quantity of the product. For best results follow the manufacturer's cooking times and directions. Cooking time should be scheduled to include bringing food up to cooking temperature, as well as steaming time. Timing begins when the pressure gauge registers 3 lb on the 5 lb steamer and 9 lb on the 15 lb steamer. Be sure to use timer, if available, to prevent overcooking.
- 6 After cooking is completed, the steam should be exhausted slowly for safety and to preserve skins of vegetables such as peas. Leave steamer doors ajar for cooling and to preserve door gaskets.

GUIDELINES FOR GARNISHES

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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GUIDELINES FOR CONVECTION OVENS

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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METHODS

- 1 A convection oven has a blower fan which circulates hot air throughout the oven, eliminating cold spots and promoting rapid cooking. Overall, cooking temperatures and times are shorter than in conventional ovens. The size, thickness, type of food, and amount loaded into the oven at one time will influence the cooking time.
- 2 **TEMPERATURE SETTINGS:** Follow the recommended temperature guide provided in the manufacturer's operating manual. If not available, follow the guidelines furnished on this card or check specific recipe for convection oven information. Note: At this time, not all AFRS oven recipes contain convection information. If food is cooked around the edges, but the center is still raw or not thoroughly cooked, or if there is much color variation, reduce the heat by 15° F. to 25° F. and return food to the oven. If necessary, continue to reduce the heat on successive loads until the desired results are achieved. Record most successful temperature on the recipe card for future reference.
- 3 **TIME SETTING:** Follow the recommended times provided in the manufacturer's operating manual. Should the manual not be available, follow the guidelines furnished on this card or check the specific recipe for convection oven information. Check progress halfway through the cooking cycle since time will vary with the quantity of food loaded, the temperature, and the type of pan used. **NOTE:** meat thermometers for roasting and visual examination of baked products are the most accurate methods of determining cooking times, both in convection ovens and in conventional ovens. Record most successful cooking time on the recipe card for future reference.
- 4 **VENT DAMPER CONTROL SETTING:** The vent damper control is located on or near the control panel. The damper should be kept closed for most foods of low moisture content such as roasts. If open during roasting, meats will be dry with excessive shrinkage. The damper should be kept open when baking high moisture content foods (cakes, muffins, yeast bread, etc.). Leaving the damper closed throughout a baking cycle will produce cakes which are too moist and will not rise. A "cloud" or water droplets on the window indicate excessive moisture which should be vented out of the oven through the open damper.
- 5 **FAN SPEED SETTINGS: SEE GENERAL NOTES BELOW.**
- 6 **INTERIOR OVEN LIGHTS:** Turn on lights only when loading, unloading, or checking product. Continual burning of lights will result in short bulb life.
- 7 **TIMER:** The oven timer will ring only as a reminder; it has no control over the functioning of the oven. To ensure proper operation, wind the timer to the maximum setting, then turn back to the desired setting for the product.
- 8 **GENERAL OPERATION:** 1. Select and make the proper rack arrangement for the product to be cooked. 2. Turn or push the main power switch "ON" (gas oven - turn burner valve "ON"). Set thermostat to the recommended temperature. The thermostat signal light will light. Adjust fan speed on two-speed blower, if available (see General Notes below). 3. **PREHEAT** oven until thermostat signal light goes out indicating that the oven has reached the desired temperature. The oven should preheat to 350° F. within 10 to 15 minutes. (Note: To conserve energy, DO NOT turn on the oven until absolutely necessary - about 15 minutes before actual cooking is to start.) 4. **OPEN** oven doors and load the oven quickly to prevent excessive loss of heat. Load the oven from the top, centering the pans on the rack toward the front of the oven. Place partial loads in the center of the oven. Allow 1 to 2 inches between pans and along oven sides to permit good air circulation. Remember - overloading is the major cause of non-uniform baking and roasting 5. Close oven doors and set the timer for the desired cooking time. Check the baking/roasting progress periodically until product is ready.
- 9 **CLEANING AND MAINTENANCE:** Refer to the manufacturer's operating manual for cleaning and maintenance instructions.
- 10 **GENERAL NOTES:** Most convection ovens are equipped with an electric interlock which energizes/de-energizes both the heating elements and the fan motor when the doors are closed/open. Therefore, the heating elements and fan will not operate independently and will only operate with the doors closed. (Only one known company manufactures an oven in which the fan can be controlled independently.) Some convection ovens are equipped with single-speed fan motors while others are equipped with two-speed fan motors. This information is particularly important to note when baking cakes, muffins or meringue pies, or similar products, and when oven-frying bacon. High speed air circulation may cause damage to the food (e.g., cakes slope to one side of the pan) or blow melted fat throughout the oven. Read the manufacturer's manuals and determine exactly what features you have and then, for the above products, proceed as follows. Two-Speed Interlocked Fan Motor: Set fan speed to "low." Single-Speed Interlocked Fan Motor: Preheat oven 50° F. higher than the recommended cooking temperature. Load oven quickly, close doors, and reduce thermostat to recommended cooking temperature. (This action will allow the product to "set up" before the fan/heating elements come on again.) Single-Speed Independent Fan Motor: 1. Preheat oven 25° F. above temperature specified in recipe. 2. Turn fan "OFF." 3. Reduce heat 25° F. 4. Load oven quickly and close doors. 5. Turn fan "ON" after 7 to 10 minutes and keep "ON" for remaining cooking time.
- 11 **EXCEPTION:** Leave fan "OFF" for bacon to prevent fat from blowing throughout the oven. **READ AND UNDERSTAND THE MANUFACTURER'S MANUALS. THEY WILL MAKE YOUR JOB EASIER.** Note: Equipment is becoming more and more complex as the "state-of-the-art" progresses. It is absolutely essential that proper operating manuals be read and understood by everyone who either uses or maintains food service equipment. If you do not have the proper manuals available, proceed with extreme caution so as not to damage or misuse this equipment. Local food service equipment dealers, and/or your service's food service office should be contacted for assistance.

GUIDELINES FOR TILTING FRY PANS

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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METHODS

- 1 The tilting fry pan is a versatile piece of equipment. Although usually described as an oversized skillet because of its large flat cooking surface, this piece of equipment can perform almost any type of cooking except deep fat frying. The tilting fry pan can be used for braising, grilling, sautéing, pan frying, simmering, steaming, boiling, warming, and holding. The ability to tilt the pan allows for easy removal of food to the serving pans without heavy lifting. It can be used for successive cooking functions without having to move the food from one piece of equipment to another. The temperature dial is adjustable over a range of 200 F. to 400 F.
- 2 **GENERAL OPERATION:** 1. Turn or push main power switch to "on" position. The red light will signal that power is on. 2. Set thermostat to desired temperature. Yellow light will signal when heating unit has reached temperature. It will cycle on and off to maintain the temperature. 3. Preheat approximately 12 minutes before using as a griddle or fry pan. 4. To use as a steamer use 1 to 2 inches water with a rack for holding food above the water. Leave cover closed while steaming. 5. To use as a griddle, follow directions and temperature as shown on the recipe card. 6. For sautéing or pan frying, temperature should be between 300 F. and 365 F. 7. For simmering, temperature should be 200 F.
- 3 **CLEANING AND MAINTENANCE:** Refer to the manufacturer's operating manual for instructions.

CAPACITIES FOR STEAM TABLE, BAKING & ROASTING PANSYield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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GUIDELINES FOR CALORIES

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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GUIDELINES FOR METRIC CONVERSION

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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USE OF DEHYDRATED CHEESE

Yield 100 Portions
 Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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METHODS

- 1 Two types of dehydrated cheeses are used - dehydrated American cheese and dehydrated cottage cheese.
- 2 a. Cheese, Cottage, Dehydrated (1) USE - Dehydrated cottage cheese may be substituted in any recipe using fresh cottage cheese. (2) PREPARATION - Measure 8-1/2 cups water (70° F.) into a shallow serving pan. Pour 1-No. 10 cn (1 lb 1 oz) canned dehydrated cottage cheese evenly over the water. Stir gently to wet all particles of cheese. Let stand 5 minutes, then stir gently. If more water is needed, sprinkle 1/2 to 1 cup water over cheese. Chill rehydrated cheese thoroughly before serving (3 to 4 hours). (3) SUBSTITUTION - Rehydration ratio - 1 pound dehydrated cottage cheese to 4 pounds (2 qt) water.

GUIDELINES FOR USING EGGS

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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GUIDELINES FOR COOKING WITH HERBS

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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GUIDELINES FOR PREPARINGS FRESH VEGS. AND FRUITS

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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HACCP GUIDELINES

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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METHODS

- 1 HACCP System: A food safety system that identifies hazards and develops control points throughout the receiving, storage, preparation, service and holding of food. This system is designed to prevent foodborne illness.
 - Critical Control Point (CCP): A point in a specific food service process where loss of control may result in an unacceptable health risk. Implementing a control measure at this point may eliminate or prevent the food safety hazard.
 - Critical Limits: Elements such as time and temperature that must be adhered to in order to keep food safe. The Temperature Danger Zone is defined by the Food and Drug Administration's Food Code as 41° F. to 140° F.
 - Foodborne Illness: An illness transmitted to humans through food. Any food may cause a foodborne illness, however potentially hazardous foods are responsible for most foodborne illnesses. Symptoms may include abdominal pain/cramps, nausea and vomiting.
 - Potentially Hazardous Food: A food that is used as an ingredient in recipes or served alone that is capable of supporting the growth of organisms responsible for foodborne illness. Typical foods include high protein foods such as meat, fish, poultry, eggs and dairy products.
- 2 COOKING TEMPERATURES These temperatures represent the minimum required temperature. The time represents the minimum amount of time the temperature must be maintained.
- 3 Eggs, Raw shell eggs 155° F. for 15 seconds
- 4 Eggs, Egg products, pasteurized 145° F. for 15 seconds
- 5 Poultry 165° F. for 15 seconds
- 6 Pork 145° F. for 15 seconds
- 7 Whole Beef Roasts and Corned Beef Roasts 145° F. for 3 minutes
- 8 Fish 145° F. for 15 seconds
- 9 Stuffed meat, fish, poultry or pasta, OR stuffings containing meat, fish or poultry 165° F. for 15 seconds
- 10 Meat or fish that has been reduced in size by methods such as chopping (i.e., beef cubes), grinding (i.e., ground beef, sausage), restructuring (i.e., formed roast beef, gyro meat), or a mixture of two or more meats (i.e., sausage made from two or more meats)
- 11 CCP: SERVING AND HOLDING (hot foods) 140° F.
- 12 COOLING FDA recommends a cooled product temperature of 41° F. In order to achieve a cooled internal product temperature of 34-38° F., the temperature of the refrigerator must be lower than 41° F. Cooling from 140° F. to 70° F. should take no longer than 2 hours. Cooling from 70° F. to 41° F. should take no longer than 4 hours.

GUIDELINES FOR COMBI-OVENS

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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METHODS

- 1 A combi-oven is a versatile piece of equipment that combines three modes of cooking in one oven: steam, circulated hot air or a combination of both. The combi mode is used to re-heat foods and to roast, bake and "oven fry." The steam mode is ideal for rapid cooking of vegetables and shellfish. The hot air mode operates as a normal convection oven for baking cookies, cakes and pastries. The combi mode decreases overall cooking times, reduces product shrinkage and eliminates flavor transfer when multiple items are cooked simultaneously.
- 2 **COMBI MODE:** Use to roast and braise meats, bake poultry and fish and reheat prepared foods. The combination of steam and hot air will improve yield and reduce overall cooking times. To **OVEN FRY**, use food items that are labeled "ovenable" by the manufacturer. Refer to cooking guidelines for oven frying individual items. Place items on perforated sheet pan in a single layer. **DO NOT** place excess amount of product on pan. A solid sheet pan may be placed under perforated pan to catch excess oils and eliminate smoke.
- 3 **HOT AIR MODE:** Use to bake cakes, cookies and breads and to roast and bake meats and poultry. The hot air mode circulates air in the same manner as a convection oven.
- 4 **STEAMING MODE:** Use to steam fresh, frozen or canned vegetables and shellfish. Use of the Combi-oven to steam foods can save time, labor, and help maintain appearance, and preserve nutrients normally lost by other cooking methods. The oven is ideal for steaming more than one type of vegetable at the same time without flavor transfer. Foods may be steamed in perforated or solid pans. Perforated pans are generally used, particularly for vegetables, unless the cooking liquid is retained or manufacturer's directions specify solid pans. Pans are normally filled no more than 2/3 full to allow steam to circulate for even cooking. Steam temperature is preset at 212° F. The cooking time will vary depending on the type of food and the number of pans in the oven. The cooking time should include the time it requires to heat food up to cooking temperature, as well as steaming.
- 5 **TEMPERATURE SETTING:** At this time the AFRS recipes do not contain combi-oven information. Refer to the attached cooking guidelines for individual items or begin by using the recommended convection oven temperature noted on individual recipes. If food is cooked around the edges, but the center is still raw or not thoroughly cooked, or if there is too much color variation (some is normal), turn pan or reduce the heat by 10° F. to 15° F. and return food to the oven and continue cooking until done.
- 6 **TIME SETTING:** Follow the recommended convection cooking times on recipe cards. Check progress halfway through the cooking cycle since times will vary in the Combi mode with the quantity of food being cooked, the temperature, and the type of pan used.
- 7 **MEAT PROBE:** The meat probe measures a product core temperature during the cooking process.
- 8 **FAN SPEED SETTING:** See general operations notes below.
- 9 **GENERAL OPERATION NOTES:** 1. **OVEN RACKS:** Position oven racks for the number of pans and product to be cooked. 2. **WATER SUPPLY:** Verify water supply is on. 3. **SELECT COOKING MODE AND TEMPERATURE:** Turn oven on; **SELECT** the cooking mode. To cook in the combi or hot air mode, set thermostat to desired temperature. To cook in the steam mode, set thermostat to 200° F. The thermostat light will come on indicating oven temperature is below set point. 4. **PREHEAT:** Heat oven until thermostat light goes out indicating that the oven has reached the set temperature. The oven should preheat to 350° F. within 10 to 15 minutes. 5. **FAN SPEED:** If two-speed fan is available, adjust the fan to recommended speed noted on individual recipe card. **NOTE:** The Combi-oven is equipped with electric interlock, which energizes/de-energizes both the heating element and fan motor when the doors are closed and open. Therefore, the heating elements and fan will not operate with the doors open, only when closed. 6. **MEAT PROBE:** Insert the meat probe in the thickest section of the product. **NOTE:** The tip of the probe should not be placed near bone or fat. This will result in inaccurate temperature readings. Turn the meat probe switch on and set the desired core temperature by using the up or down arrows. Press the set button to store the set point temperature. Set the timer to the **STAY ON** position. When the selected core temperature is reached the buzzer will sound and the oven automatically turns off. 7. **CLEANING AND MAINTENANCE:** Refer to the manufacturer's operating manual for cleaning and maintenance instructions. **NOTE:** Wipe out all spills as soon as they occur for ease of cleaning.

GUIDELINES FOR SKITTLES

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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METHODS

- 1 A skittle is a multipurpose piece of equipment that can be used as a pressureless steamer, braising pan or griddle. The griddle mode is ideal for cooking steaks, sandwiches, eggs, pancakes, breakfast meats and potatoes. The steam mode may be used to cook vegetables, seafood, rice and pasta. The braising mode is used for slow moist-heat cooking of meats, poultry and vegetables.
- 2 **TO OPERATE AS A STEAMER:**
- 3 1. Add 5 gallons (2" - 3") of water to the skittle using the spray hose.
- 4 2. Position steaming racks for the number of pans and product to be cooked.
- 5 3. Close the lid and the steam vent.
- 6 4. Set the thermostat at 350° Fahrenheit and allow 6-8 minutes to preheat. The skittle is ready when the heater power light goes out.
- 7 5. When the skittle is preheated, raise the lid to the top of the steamer racks and place food pans in the racks and close the lid. (NOTE: To retain maximum steam, do not raise the lid beyond steamer racks. The lid should be kept in a horizontal position)
- 8 6. If steam escapes from the closed lid, open the rear vent until excess is released.
- 9 The skittle is ideal for steaming more than one type of vegetable at the same time without flavor transfer. Foods may be steamed in perforated or solid pans. Perforated pans are normally used, particularly for vegetables, unless the cooking liquid is retained or manufacturer's directions specify solid pans. Pans should not be filled more than 2/3 to the top to allow steam to circulate for even cooking.
- 10 Cooking times will vary depending on the type of food and the number of pans used. The cooking time should include the time it requires to heat food up to cook temperature, as well as steaming. Be sure to record the most successful steaming times on individual recipe cards for future reference.
- 11 **TO OPERATE AS A BRAISING PAN:**
- 12 1. Set the thermostat at 375° Fahrenheit and allow 6-8 minutes to preheat. The skittle is ready when the heater power light goes out. Brown food according to individual AFRS recipe card instructions.
- 13 2. Lower temperature to 325° Fahrenheit and add cooking liquid. Lower hood and cook according to individual recipe card instructions.
- 14 3. To remove liquid, tilt the pan 10° using the tilt handle and drain the liquid through the drain valve into a food pan.
- 15 The Skittle may be used for braising pot roast, Swiss steaks, spareribs, stews and for preparing gravy, soups and sauces. Cooking times will vary according to individual foods and amount prepared.
- 16 **TO OPERATE AS A GRIDDLE:**
- 17 1. Set the thermostat to 350° Fahrenheit and allow 6-8 minutes to preheat. The griddle is ready when the heater power light goes out.
- 18 2. Raise the lid and cook foods according to individual AFRS guideline cards.
- 19 2. Raise the lid and cook foods according to individual AFRS guideline cards.
- 20 3. To drain any accumulated grease, place a #10 can into the can holder attached to the drain valve. Tilt the pan 10° using the tilt handle and allow grease to drain into the can. The griddle can be used to cook hamburgers, steak, sandwiches, eggs, pancakes, breakfast meats and potatoes. Heat is distributed evenly over the entire pan surface ensuring food products cook uniformly.
- 21 **GENERAL OPERATION NOTES:**
- 22 1. **STEAMING MODE:** The recommended thermostat temperature for steaming is 350° Fahrenheit. Higher temperatures may be used but water will evaporate quickly and cooking time will not be decreased.
- 23 2. **WATER SUPPLY:** The easiest way to fill the skittle with water is with the attached flexible spray hose.
- 24 3. **SELECT COOKING TEMPERATURE:** SELECT desired cooking temperature according to cook mode or individual recipe cards. The thermostat light will come on indicating oven temperature is below set point.
- 25 4. **PREHEAT:** Heat Skittle until thermostat light goes out indicating that the unit has reached the set temperature. The Skittle should preheat to 350° F. within 6 to 8 minutes. (Note: Lower the lid for faster preheating.)
- 26 5. **CLEANING AND MAINTENANCE:** Remove food waste. Fill the pan with warm water using the spray hose. Add mild detergent and scrub with a nylon scrub pad if necessary. Tilt the pan 10° using the tilt handle and allow water to drain into container placed directly under the drain valve. Rinse with clean water and drain again. Refer to the manufacturer's operating manual for cleaning and maintenance instructions.

GUIDELINES FOR USE OF CONVENIENCE PREPARED FOODS

Yield 100 Portions
 Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
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METHODS

- 1 Convenience prepared foods reduce labor since they only require heating. Specific cooking instructions should be located on each advanced foods package. Items to be considered when using convenience prepared foods are cooking times, nutrient content and serving size. Cooking times, nutrient content and serving size will vary among manufacturers for identical food items, therefore, in order to maintain the quality of these convenience prepared foods, instructions must be read and followed every time a convenience prepared food is utilized.

POINT LOMA WORKING STOCK RECIPE

Yield 100 Portions
Each Portion EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PIE, SWEET POTATO	1 lb		
CAPPUCCINO, INST, FR VAN, PDR, 6/2 LB PLASTIC POUCH CO	1 lb	0 gal	
JUICE, ORANGE, FZN, CONC, 4/3 LT CO	1 lb	1 c 9 tbsp 1 6/8 tsp	
CREAMER, NON-DAIRY, LIQ, HAZELNUT, 3/192 FL OZ CO	1 lb	0 gal	
CAKE, MARBLE, FRESH, CHOC FILLED, SHEET CAKE, 18 X 24, W/ICING	1 lb		
CAKE, CHEESE, VARIETY	1 lb		
CREAMER, NON-DAIRY, LIQ, FR VAN, 3/192 FL OZ C	1 lb	0 gal	
DOUGHNUTS, FRESH, COATED W/SUGAR, 12/CO	1 lb		
PIE, BANANA CREAM, FRESH, 9 IN. DIA	1 lb		
CAKE, LADY BALTIMORE, FRESH, 9 IN. DIA	1 lb		
CREAMER, NON-DAIRY, LIQ, 3/192 FL OZ CO	1 lb	0 gal	
JUICE, APPLE, FZN, CONC	1 lb	15 tbsp 3/8 tsp	
MUFFIN, STRAWBERRY, FRESH, 20/PG	1 lb		
PIE, CHOC, FRESH, 9 IN. DIA	1 lb		
CARBON DIOXIDE, CO2	1 lb		
MUFFIN, BRAN, FRESH, 20/PG	1 lb		
TEA, CONC, SWT, RASPBERRY, (NESTEA), 2.5 GAL BIB	1 lb	0 gal	
MUFFIN, BANANA, FRESH, 20/PG	1 lb		
BEV BASE, ORANGE, SWT, (FANTA), 2.5 GAL BIB	1 lb	0 gal	
CAKE, ORANGE, FRESH, ORANGE ICING, FULL SHEET	1 lb		
PIE, PUMPKIN	1 lb		

DOUGHNUTS, CAKE STYLE, VARIETY PACK, FRESH, 12/PG	1 lb		
CAKE, CARROT, FRESH, W/CHEESE ICING, FULL SHEET, PRECUT	1 lb		
CAKE, STRAWBERRY SHORTCAKE, FRESH, FULL SHEET	1 lb		
CAKE, GERMAN CHOC, FRESH, FULL SHEET, PRECUT	1 lb		
DOUGHNUTS, FRESH, GLAZED, 12/PG	1 lb		
PIE, LEMON MERINGUE, FRESH, 9 IN. DIA	1 lb		
DOUGHNUTS, FRESH, BUTTERMILK, OLD FASHIONED, 12/PG	1 lb		
MUFFIN, FRESH, BLUEBERRY	1 lb		
PIE, APPLE	1 lb		
DOUGHNUTS, FRESH, FILLED W/BAVARIAN CREAM, ICED W/CHOC, OBLONG, 12/PG	1 lb		
CAKE, RASPBERRY, FRESH, 9 IN. DIA	1 lb		
CAPPUCCINO, INST, MOCHA, PDR, 6/2 LB PLASTIC POUCH CO	1 lb	0 gal	
SPORTS DRINK, BEV BASE, LEMON LIME, 2.5 GAL BIB	1 lb	0 gal	
CREAMER, HAZELNUT	1 lb		
BEV BASE, BERRY, SWT,(POWERADE MTN BLAST),CONC,2.5 GAL BIB	1 lb	0 gal	
DOUGHNUTS, FRESH, FILLED W/RASPBERRY, GLAZED, 12/PG	1 lb		
CAKE, PINEAPPLE UPSIDE DOWN, FRESH, FULL SHEET	1 lb		
DOUGHNUTS, FRESH, FILLED W/LEMON, GLAZED, 12/PG	1 lb		
SPORT DRINK, FRUIT PUNCH	1 lb	0 gal	
CAKE, CHOC, FRESH, CHOC FILLED, SHEET CAKE, 18 X 24, W/ICING	1 lb		
CAKE, CHOC, FRESH, BLACK FOREST, LAYER, 9 IN. DIA	1 lb		
BEV BASE, COLA, CHERRY, SWT, (CHERRY COKE),CONC, 2.5 GAL BIB	1 lb	0 gal	
CREAMER, FRENCH VANILLA	1 lb		
CAKE, DEVIL COCONUT, FRESH, 9 IN. DIA	1 lb		
PIE, PECAN	1 lb		
POWERADE, FRUIT PUNCH, 2.5 GAL BIB, SODA	1 lb	0 gal	
BEV BASE, GRAPE, SWT, FZN, CONC, 5/1, 30% JUICE, 4/3 LT CO	1 lb	0 gal	
PIE, CHEESE, FRESH, W/CHERRY TOP, W/WHIP TOPPING	1 lb		
PIE, CHOC CREAM, FRESH, 9 IN. DIA	1 lb		
CAKE, WHITE, FRESH, RASPBERRY FILLED, SHEET CAKE, 18 X 24, W/ICING	1 lb		
CAKE, WHITE CHOC, FRESH, 9 IN. DIA	1 lb		
BEV BASE, DIET COLA, CARB	1 lb	1 c 14 tbsp 1 7/8 tsp	

USS ABRAHAM LINCOLN (CVS-72) WORKING STOCK RECIPE

Yield 100 Portions
Each Portion EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
COFFEE,GRD,HSE BLND,STARBKS,72/2.5 OZ CS,2WK LT	1 lb	0 gal	
MILK, WHOLE, CHL, 6 GAL BIB	1 lb	0 gal	
CREAMER, NON DAIRY, LIQ, 360/.38 OZ EA	1 lb	0 gal	
BEV BASE,ORG CRM,SLUSHIE,GS/SB,2WK LT,3/1 CONC,MAUI,1/3 GAL	1 lb	0 gal	
BEV BASE, COLA, SWT, (PEPSI), 5 GAL BIB, FOR CARB DISPENSER	1 lb	0 gal	
BEV BASE, ORANGE, SWT, (CRUSH) 5 GAL BIB, FOR CARB DISPENSER	1 lb	0 gal	
BEV BASE, CONC, PEACH, SWT, 3+1, 1/3 GAL BIB	1 lb	0 gal	
COCOA, BAKING	1 lb	1 qt 1 c 4 tbsp 1 2/8 tsp	
COFFEE,GRND,FRNCH,STARBKS,28/9OZ CS,2WK LT	1 lb	0 gal	
BEV BASE,BLUE HAWAII,SWT,CONC,1WK LT,6/1,15% JUICE,1/3 GL BIB	1 lb	0 gal	
BEV BASE, DR PEPPER, SWT, 5 GAL BIB, FOR CARB DISPENSER	1 lb	0 gal	
BEV BASE,APPLE,SWT,CONC,1WK LT,6/1,50% JUICE,1/3 GL BIB	1 lb	0 gal	
BEV BASE, LEMON-LIME, SWT, (SIERRA MIST), 5 GAL BIB, FOR CARB DISPENSER	1 lb	0 gal	
BEV BASE, CONC, STRAWBERRY, SWT, 3+1, 1/3 GAL BIB	1 lb	0 gal	
COCOA MIX,SUPREME,12/28 OZ BG,CARNATION	1 lb	0 gal	
BEV BASE,MANGO,SWT,CONC,6/1,35% JUICE,1/3 GL BIB	1 lb	0 gal	
BEV BASE,PINEAPPLE,SWT,CONC,6/1,50% JUICE,1/3 GL BIB	1 lb	0 gal	
BEV BASE, LEMON-LIME, SWT, (SPRITE), CONC, 5 GAL BIB, FOR CARB DISPENSER	1 lb	0 gal	
MILK, NONFAT, CHL, 6 GAL BIB	1 lb	0 gal	
MILK, WHITE, UHT	1 lb	1 c 13 tbsp 2 2/8 tsp	
CAPPUCCINO, INST, LATTE, PDR, 6/2 LB BAG, FOR DISPENSER	1 lb	0 gal	

BEV BASE, COLA, CHERRY, SWT (WILD CHERRY PEPSI), 5 GAL BIB, FOR CARB DISPEN	1 lb	0 gal	
TEA,BREWBLEND,PACK,FILTER, 24/3 OZ	1 lb	0 gal	
CREAMER, NON-DAIRY, LIQ, AMARETTO, 288/.5 OZ PG	1 lb	0 gal	
BEV BASE,CHERRY BLAST,1WK LT,SWT,SLUSHIE,1/3 GAL,MAINSQZ,1WK LT	1 lb	0 gal	
MILK, REDUCED FAT, CHL, 2% MILK FAT, 6 GAL BIB	1 lb	0 gal	
BEV BASE,PASSION BERRY,SWT,CONC,6/1,35% JUICE,1/3 GL BIB	1 lb	0 gal	
BEV BASE, CONC, WATERMELON, SWT, 3+1, 1/3 GAL BIB	1 lb	0 gal	
CREAMER, NONDAIRY, IND	1 lb		
CAPPUCCINO, INST, IRISH CREAM	1 lb	0 gal	
COFFEE,GRND,BKFST BLND,STARBKS,32/5 OZ CS	1 lb	0 gal	
COCOA BEV POWDER, SWT, 12/1.75 LB CO, FOR DISPENSER	1 lb	0 gal	
SPORTS DRINK, BEV BASE, LEMON LIME, 2.5 GAL BIB	1 lb	0 gal	
CAPPUCCINO,INST,FRNCH VAN,MAINSQZ,1WK LT,6/2LB CASE	1 lb	0 gal	
JUICE, ORANGE, BIB, CONC	1 lb	0 gal	
CREAMER, HAZELNUT	1 lb		
BEV BASE, BERRY, SWT,(POWERADE MTN BLAST),CONC,2.5 GAL BIB	1 lb	0 gal	
BEV BASE, COKE ZERO, 2.5 GAL BIB	1 lb	0 gal	
SPORT DRINK, FRUIT PUNCH	1 lb	0 gal	
COFFEE,GRND,REG,VERONA,STARBKS,28/9OZ CS	1 lb	0 gal	
BEV BASE,GRAPE,SWT,CONC,6/1,50% JUICE,1/3 GL BIB	1 lb	0 gal	
BEV BASE,PINA COLADA,SWT,GS/SB,2WK LT,SLUSHIE	1 lb	0 gal	
TEA, CONC, RASPBERRY, (LIPTON), 5 GAL BIB, FOR CARB DISPENSER	1 lb	0 gal	
BEV BASE, COLA, CHERRY, SWT, (CHERRY COKE),CONC, 2.5 GAL BIB	1 lb	0 gal	
CREAMER, FRENCH VANILLA	1 lb		
POWERADE, FRUIT PUNCH, 2.5 GAL BIB, SODA	1 lb	0 gal	
BEV BASE, SPRITE, 1/5 GAL BIB	1 lb	0 gal	
BEV BASE, CONC, LEMONADE, SWT, 2 GAL YIELD, 15/14 OZ PG	1 lb	0 gal	
BEV BASE, STRAWBERRY-KIWI, BIB, CONC	1 lb	0 gal	
BEV BASE,SBERRY-KIWI,SWT,CONC, 8/1,10% JUICE,1/3 GL BIB	1 lb	0 gal	
BEV BASE, PINK LEMONADE, (TROPICANA), 5 GAL BIB	1 lb	0 gal	
CAPPUCCINO,INST,MOCHA,MAINSQZ,1WK LT,6/2LB CASE	1 lb	0 gal	
MILK, CHOC, UHT	1 lb	1 c 13 tbsp 2 2/8 tsp	

CRANBERRY & ORANGE JUICE COCKTAIL

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
69 kcal	17 gm	0 gm	0 gm	0 %	0 mg	3 mg		9 mg

Ingredients	Weight	Measure	Issue
WATER	9 lbs 8 oz	1 gal 1 pt 2 tbsp 2 6/8 tsp	
JUICE, CRANBERRY	15 lbs 2 5/8 oz	1 gal 2 qt 1 pt 1 c 2 tbsp 3 tsp	
JUICE, ORANGE	0 lbs 7 oz	12 tbsp 2 3/8 tsp	

METHODS

- 1 Combine juices and water; stir until blended. Cover and refrigerate at 41 F. or lower.

NOTES

- 1 In step 1, 5 (#3 cyl) cans canned orange juice may be used for frozen orange juice. Omit water
- 2 5 (#3 cyl) cans cranberry juice.
- 3 1-2/3 (32 oz) can frozen orange juice.

CRANBERRY & APPLE JUICE COCKTAIL

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
70 kcal	17 gm	0 gm	0 gm	0 %	0 mg	7 mg		7 mg

Ingredients	Weight	Measure	Issue
JUICE, CRANBERRY	12 lbs 15 3/4 oz	1 gal 1 qt 1 pt 1 c 4 tbsp 1 4/8 tsp	
JUICE, APPLE	12 lbs 15 3/4 oz	1 gal 1 qt 1 pt 1 c 11 tbsp 3 tsp	

METHODS

- 1 Combine juices; stir until blended. Cover and refrigerate at 41 F. or lower.

NOTES

- 1 5 (#3 cyl) cans cranberry juice.
- 2 5 (#3 cyl) cans apple juice.
- 3 In step 1, use 1-2/3 qt (1 2/3 - 32 oz cn) frozen apple juice concentrate (3 plus 1). Combine juices and water (4 3/4 qt).

PHILIPPINE STYLE EGG ROLLS (BAKED)

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
93 kcal	8 gm	7 gm	4 gm	38.7 %	33 mg	165 mg		15 mg

Ingredients	Weight	Measure	Issue
EGG ROLLS, PHILIPPINE	12 lbs 8 oz		

METHODS

- 1 Place 50 egg rolls per sheet pan.
- 2 Using a convection oven, bake at 350 F. for 10 to 15 minutes or until heated through on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 In step 2, bake in a 400°F oven for 20 to 25 minutes or until golden brown and heated through.
- 2 Egg rolls may be served with Sweet and Sour Sauce or Chinese Mustard Sauce.

PHILIPPINE STYLE EGG ROLLS (FRIED)

Yield 100 Portions
Each Portion 1 EGG ROL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
118 kcal	11.7 gm	4.7 gm	6.5 gm	49.6 %	9 mg	296 mg		0 mg

Ingredients	Weight	Measure	Issue
EGG ROLLS, PHILIPPINE	12 lbs 8 oz		

METHODS

- 1 Fry Philippine egg rolls in deep fat at 350 F. for 4 to 5 minutes, or until golden brown and heated through. DO NOT OVERCOOK.
CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Drain well in basket or on absorbent paper. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 Chinese and Philippine Egg Rolls may be served with Sweet and Sour Sauce(O-00800) or Chinese Mustard Sauce (O-02200)

TOMATO JUICE COCKTAIL

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
22 kcal	5.4 gm	1 gm	0.1 gm	4.1 %	0 mg	340 mg		0 mg

Ingredients	Weight	Measure	Issue
JUICE, TOMATO	25 lbs	2 gal 3 qt 1 pt 13 tbsp 2 2/8 tsp	
JUICE, LEMON	6 1/2 oz	12 tbsp 3/8 tsp	

METHODS

- 1 Combine tomato juice and lemon juice; cover; refrigerate at 41 F. or lower for several hours or overnight.
- 2 Stir well before serving.

NOTES

- 1 In step 1, 1lb 2oz lemons AP (4-5 Lemons) will yield 3/4 cup juice
- 2 In step 1, 3-36 oz cn canned tomato juice concentrate and 2 1/4 gal water may be used.

VEGETABLE JUICE COCKTAIL

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
24 kcal	5.8 gm	0.8 gm	0.1 gm	3.8 %	0 mg	340 mg		0 mg

Ingredients	Weight	Measure	Issue
JUICE, LEMON	6 1/2 oz	12 tbsp 3/8 tsp	
JUICE, VEGETABLE	25 lbs	2 gal 3 qt 1 pt 13 tbsp 2 2/8 tsp	

METHODS

- 1 Combine vegetable juice and lemon juice; cover; refrigerate at 41 F. or lower for several hours or overnight.
- 2 Stir well before serving.

SPICY TOMATO JUICE

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
22 kcal	5.5 gm	1 gm	0.1 gm	4.1 %	0 mg	385 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, HOT	0 lbs 3/4 oz	1 tbsp 1 5/8 tsp	
JUICE, LEMON	6 lbs 8 oz	3 qt 1 tbsp 1 1/8 tsp	
JUICE, VEGETABLE	27 lbs 14 oz	3 gal 1 qt 3 tbsp 3 tsp	

METHODS

- 1 Combine vegetable juice, hot sauce and lemon juice; cover; refrigerate at 41 F. or lower for several hours or overnight.
- 2 Stir well before serving.

SHRIMP COCKTAIL

Yield 100 Portions
Each Portion 4 SHRIMP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
74 kcal	10.5 gm	8.7 gm	0.4 gm	4.9 %	0 mg	129 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, HOT	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
HORSERADISH	12 5/8 oz	1 c 7 tbsp 2 7/8 tsp	
SHRIMP, P&D, TAIL ON	12 lbs		
CATSUP, TOMATO	6 lbs 5 3/8 oz	2 qt 1 pt 1 c 15 tbsp 1 5/8 tsp	
LEMONS	5 lbs 2 oz		
LETTUCE, IND	4 lbs		

METHODS

- 1 Place shrimp in boiling water; cover; return to a boil; uncover; reduce heat; simmer 2 to 3 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. DO NOT OVERCOOK. Drain immediately.
- 2 Place shrimp in single layer on 2 sheet pans (18 x 26 inches). CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 3 Combine catsup, horseradish, and hot sauce; blend well. Cover and refrigerate. Set aside for use in Step 5.
- 4 Line individual serving dishes with lettuce. Arrange 4 shrimp on lettuce in each dish.
- 5 Cut 8 wedges per lemon. Place 2 tablespoons (1-No. 30 scoop) cocktail sauce in each souffle cup. Serve 1 lemon wedge and cocktail sauce with each serving. CCP: Hold for service at 41 F. or lower.

SPICED SHRIMP

Yield 100 Portions
Each Portion 4 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
55 kcal	4.1 gm	8.5 gm	0.7 gm	11.5 %	0 mg	110 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SPICE, MUSTARD	0 lbs 1 oz	4 tbsp 1 4/8 tsp	
SPICE, CLOVES	0 lbs 1/8 oz	1 5/8 tsp	
VINEGAR, WHITE	3 lbs 13 1/2 oz	1 qt 1 pt 1 c 5 tbsp 6/8 tsp	
SPICE, BAY LEAVES	0 lbs 3/8 oz	5 tbsp 2 5/8 tsp	
SHRIMP, P&D, TAIL ON	12 lbs		
SPICE, GINGER	0 lbs 1/4 oz	1 tbsp 1 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1 oz	5 tbsp 1 1/8 tsp	
SPICE, PAPRIKA	0 lbs 1 oz	4 tbsp 4/8 tsp	
LEMONS	5 lbs 2 oz		
SPICE, CINNAMON	0 lbs 1/8 oz	1 3/8 tsp	
LETTUCE, IND	4 lbs		

METHODS

- 1 Place shrimp in boiling water, add vinegar and spices, cover; return to a boil. Uncover; reduce heat; simmer 2 to 3 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. DO NOT OVERCOOK. Drain immediately.
- 2 Place shrimp in single layer on 2 sheet pans (18 x 26 inches). CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 3 Line individual serving dishes with lettuce.
- 4 Arrange 4 shrimp on lettuce in each dish. CCP: Hold for service at 41 F. or lower.
- 5 Cut 8 wedges per lemon. Serve shrimp with 1 lemon wedge.

SHRIMP COCKTAIL (RTU SAUCE)

Yield 100 Portions
Each Portion 4 SHRIMP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
85 kcal	11.8 gm	10.9 gm	0.4 gm	4.2 %	0 mg	398 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, COCKTAIL	8 lbs 4 oz	0 gal	
SHRIMP, P&D, TAIL ON	12 lbs		
LEMONS	3 lbs 2 oz		
LETTUCE, IND	4 lbs		

METHODS

- 1 Place shrimp in boiling water; cover; return to a boil; uncover; reduce heat; simmer 2 to 3 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. DO NOT OVERCOOK. Drain immediately.
- 2 Place shrimp in single layer on 2 sheet pans (18 x 26 inches). CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 3 Line individual serving dishes with lettuce. Arrange 4 shrimp on lettuce in each dish.
- 4 Cut 8 wedges per lemon. Place 2 tablespoons (1-No. 30 scoop) cocktail sauce in each souffle cup. Serve 1 lemon wedge and cocktail sauce with each serving. CCP: Hold for service at 41 F. or lower.

PIZZA TREATS

Yield 100 Portions
 Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
146 kcal	16.1 gm	7.4 gm	5.8 gm	35.8 %	10 mg	316 mg		0 mg

Ingredients	Weight	Measure	Issue
OLIVES, RIPE, SLICED	14 1/2 oz		
PEPPERS, GREEN	0 lbs 12 oz	1 pt 4 tbsp 1 5/8 tsp	
OIL, SALAD, CANOLA	0 lbs 4 oz	8 tbsp 1 tsp	
TOMATO, PASTE	1 lb	1 c 11 tbsp 2 1/8 tsp	
CHEESE, PIZZA BLEND	4 lbs	1 gal 2 6/8 tsp	
ONIONS, GREEN	0 lbs 8 oz		
BREAD, FRENCH	6 lbs		

METHODS

- 1 Combine cheese, tomato paste, canola oil, olives, onions and peppers. Blend well.
- 2 Slice bread in 1/2 inch slices. Spread 3 tablespoons of mixture (1-No. 30 scoop) on each slice of bread.
- 3 Place on ungreased pans. Using a convection oven, bake at 350 F. 5 minutes or until cheese is melted on low fan, open vent.

BAKED LUMPIA

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
182 kcal	18 gm	7 gm	10 gm	49.5 %	13 mg	444 mg		27 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
EGG ROLLS, PHILIPPINE	12 lbs 8 oz		

METHODS

- 1 Lightly spray full size sheet tray with non-stick cooking spray (a Perforated sheet tray will yield the best results). Place the frozen lumpia on the tray in a single layer. Do not overpack the product onto the tray, as they will not cook evenly and could become soggy.
- 2 Bake until brown and crispy in a 350 F. convection oven. CCP: Internal temperature should be 155 F.
- 3 Remove from oven, and place into a 2" hotel serving or storage pan. Do not cover with plastic or foil, or they will become soggy. CCP: Hold for service at 140 F. or higher.

CHICKEN KABOBS

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
300 kcal	13.6 gm	34.5 gm	11.8 gm	35.4 %	101 mg	252 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
ONIONS, RED	15 lbs 12 oz		
DRESSING, ITALIAN	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
PEPPERS, GREEN	15 lbs 12 oz	2 gal 3 qt 1 pt 1 c 15 tbsp 4/8 tsp	
PEPPERS, RED	15 lbs 12 oz	2 gal 3 qt 1 pt 1 c 15 tbsp 4/8 tsp	
CHICKEN BREAST, P/C, W/GRILL MARKS	25 lbs		

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain Well. Remove excess fat. Cut into 1 oz pieces. Total yield should equal 400 pieces.
- 2 Pour Italian dressing over chicken: cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- 3 Wash, trim and cut vegetables into 1" pieces.
- 4 Alternately thread chicken, peppers, and onion onto skewers. Repeat until all kabobs have been prepared.
- 5 Lightly spray each pan with non stick cooking spray. Place prepared kabobs onto lightly sprayed sheet pans.
- 6 In a convection oven, bake at 375 F for 12-15 minutes or until temperture reaches 165 F or higher for 15 seconds.
- 7 Remove from oven, place into service pan. CCP: Hold for service at 140 F or higher.

NOTES

- 1 Cooking times will vary according to equipment used.

CHICKEN KABOBS, MINI (PREPARED)

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
159 kcal	0 gm	17.6 gm	9.2 gm	52.1 %	0 mg	55 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
APPETIZER, CHICKEN KABOB	18 lbs 12 oz		

METHODS

- 1 Place chicken kabobs on lightly sprayed sheet pans.
- 2 Follow manufacturer's direction for heating and serving. CCP: Internal temperature must reach 165 F or higher for 15 seconds. CCP: Hold for service at 140 F or higher for service.

NOTES

- 1 Cooking times will vary according to equipment used.

BEEF KABOBS

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
270 kcal	13.6 gm	26.3 gm	12.3 gm	41 %	57 mg	187 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
ONIONS, RED	15 lbs 12 oz		
DRESSING, ITALIAN	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
PEPPERS, GREEN	15 lbs 12 oz	2 gal 3 qt 1 pt 1 c 15 tbsp 4/8 tsp	
BEEF, KNUCKLE	25 lbs		
PEPPERS, RED	15 lbs 12 oz	2 gal 3 qt 1 pt 1 c 15 tbsp 4/8 tsp	

METHODS

- 1 Cut beef into 1 oz pieces. Total yield should be 400 pieces.
- 2 Pour Italian dressing over beef: cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- 3 Wash, trim, and cut vegetables into 1" pieces.
- 4 Alternately thread beef, peppers and onion onto skewers. Repeat until all kabobs have been prepared.
- 5 Lightly spray each pan with non stick cooking spray. Place prepared kabobs onto lightly sprayed sheet pans.
- 6 In a convection oven, bake at 375 F for 12-15 minutes or until internal temperature reaches 165 F.
- 7 Remove from oven, place into service pan. CCP: Hold for service at 140 F or higher.

NOTES

- 1 Cooking times will vary according to equipment used.

BEEF KABOBS, MINI (PREPARED)

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
159 kcal	0 gm	17.6 gm	9.2 gm	52.1 %	0 mg	55 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
APPETIZER, BEEF KABOB	18 lbs 12 oz		

METHODS

- 1 Place frozen chicken cordon bleu on lightly sprayed sheet pans.
- 2 Follow manufacturer's direction for heating and serving. CCP: Internal temperature must reach 165 F or higher for 15 seconds. CCP: Hold for service at 140 F or higher for service.

NOTES

- 1 Cooking times will vary according to equipment used.

BEEF WELLINGTON, MINI (PREPARED)

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
101 kcal	0 gm	12.9 gm	5 gm	44.6 %	39 mg	49 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
APPETIZER, BEEF WELLINGTON	13 lbs 12 oz		

METHODS

- 1 Place frozen Beef Wellington on lightly sprayed sheet pans.
- 2 Follow manufacturer's direction for heating and serving. CCP: Internal temperature must reach 165 F or higher for 15 seconds. CCP: Hold for service at 140 F or higher for service.

CHICKEN CORDON BLUE, MINI (PREPARED)

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
106 kcal	2.4 gm	10.4 gm	5.8 gm	49.2 %	36 mg	813 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
APPETIZER, CHICKEN CORDON BLEU	13 lbs 12 oz		

METHODS

- 1 Place frozen chicken cordon bleu on lightly sprayed sheet pans.
- 2 Follow manufacturer's direction for heating and serving. CCP: Internal temperature must reach 165 F or higher for 15 seconds. CCP: Hold for service at 140 F or higher.

NOTES

- 1 Cooking times will vary according to equipment used.

QUICHE ASSORTMENT, MINI (PREPARED)

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
125 kcal	9.6 gm	4.3 gm	7.6 gm	54.7 %	42 mg	180 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
APPETIZER, QUICHE, ASSORTED	8 lbs 12 oz		

METHODS

- 1 Place Quiche on lightly sprayed sheet pans.
- 2 Follow manufacturer's direction for heating and serving. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 Cooking times will vary according to equipment used.

SCALLOPS WRAPPED IN BACON (PREPARED)

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
65 kcal	7.6 gm	5.7 gm	1.2 gm	16.6 %	9 mg	278 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
APPETIZER, SCALLOPS W/BACON	9 lbs 8 oz		

METHODS

- 1 Place frozen scallops on lightly sprayed sheet pans.
- 2 Follow manufacturer's direction for heating and serving. CCP: Internal temperature must reach 165 F or higher for 15 seconds. CCP: Hold for service at 140 F or higher.

NOTES

- 1 Cooking times will vary according to equipment used.

SCALLOPS WRAPPED IN BACON

Yield 100 Portions
Each Portion 3 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
135 kcal	7.5 gm	11.1 gm	6.4 gm	42.7 %	24 mg	405 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD CRUMBS	2 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
SCALLOPS	11 lbs 8 oz		
BACON, SLICED, PRECOOKED	2 lbs 12 oz		

METHODS

- 1 Place frozen scallops on sheet pan and temper under refrigeration at 41 F or lower until partially thawed.
- 2 Roll scallops in breadcrumbs until lightly coated.
- 3 Wrap each scallop with a slice of bacon and secure with toothpick.
- 4 Place scallops in single layer on a lightly sprayed sheet pan.
- 5 Using a convection oven, bake at 325 F for 12-15 minutes or until scallops are cooked. CCP: Internal temperature must reach 165 F or higher for 15 seconds. CCP: Hold for service at 140 F or higher.

NOTES

- 1 Cooking times will vary according to equipment used.

VEGETABLE TRAY WITH DIP

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
92 kcal	20 gm	3.1 gm	0.3 gm	2.9 %	0 mg	420 mg		0 mg

Ingredients	Weight	Measure	Issue
CARROTS, BABY, PEELED RTU	3 lbs		
DRESSING, RANCH	8 lbs 8 oz	1 gal 1 tbsp 1/8 tsp	
CUCUMBERS	2 lbs		
DRESSING, RANCH, FF	8 lbs	1 gal 3 tbsp 5/8 tsp	
GREENS, KALE	2 lbs		
CAULIFLOWER	3 lbs	1 gal 1 qt 1 c 4 tbsp 5/8 tsp	
TOMATOES, CHERRY	2 lbs		
TOMATOES	2 lbs		
VEG, BROCCOLI	3 lbs	2 qt 11 tbsp 1 6/8 tsp	
PEPPERS, RED	2 lbs	1 qt 1 pt 1 tbsp 1 2/8 tsp	
MUSHROOMS	2 lbs	2 qt 1 c 7 tbsp 5/8 tsp	
PEPPERS, SWEET, YELLOW	2 lbs	1 qt 1 pt 1 tbsp 1 2/8 tsp	

METHODS

- 1 Use any combination of ingredients in the list. Wash, trim and cut vegetables. CCP: Refrigerate at 41 F or lower for use in step 3.
- 2 Line serving trays with kale or lettuce.
- 3 Arrange equal amounts of vegetables on each tray. CCP: Hold for service at 41 F or lower.
- 4 Place dressing in small serving dish. Serve with vegetable tray.

CHEESE & FRUIT TRAY

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
390 kcal	25.6 gm	23.1 gm	21 gm	48.5 %	60 mg	899 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE,BLUE-VEINED	2 lbs	1 pt 1 c 11 tbsp 6/8 tsp	
ROMAINE	2 lbs		
GREENS, KALE	2 lbs		
MUSTARD, DIJION	2 lbs	1 pt 1 c 10 tbsp 1 tsp	
KIWIFRUIT	2 lbs		
CHEESE,PROVOLONE	3 lbs 12 oz	1 qt 1 pt 15 tbsp 3/8 tsp	
STRAWBERRIES	2 lbs	1 qt 1 pt 4 tbsp 2 4/8 tsp	
CRACKER, VARIETY	4 lbs		
GRAPES, RED, SEEDLESS	8 lbs	1 gal 2 qt 1 5/8 tsp	
CHEESE, CHEDDAR, CUBED	3 lbs 12 oz	3 qt 14 tbsp 5/8 tsp	
CHEESE, MONTEREY JACK	3 lbs 12 oz	3 qt 1 pt 1 c 2 5/8 tsp	
CHEESE, SWISS, SLICED	3 lbs 12 oz	1 qt 1 pt 1 c 13 tbsp 1 3/8 tsp	
GRAPES, WHITE, SEEDLESS	8 lbs	1 gal 2 qt 1 5/8 tsp	

METHODS

- 1 Use any combination of ingredients in the list. Wash, trim and cut fruit. CCP: Refrigerate at 41 F or lower for use in step 4.
- 2 Line serving trays with lettuce or kale.
- 3 Cube provolone and monterey jack cheese.
- 4 Arrange equal amounts of individual fruits and cheeses on each tray. CCP: Hold for service at 41 F or lower.
- 5 Arrange crackers in basket or serving dish.
- 6 Place mustard in small serving dish. Service with cheese and fruit tray.

SAUSAGE STUFFED MUSHROOMS

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
235 kcal	18.7 gm	12.9 gm	13 gm	49.8 %	29 mg	767 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 4 oz	6 tbsp 1 7/8 tsp	
CREAM CHEESE, LITE	2 lbs	1 pt 1 c 12 tbsp 1 4/8 tsp	
ONIONS, YELLOW	4 lbs		
DRESSING, STUFFING	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	
CHEESE, PARMESAN	1 lb 8 oz	1 qt 1 pt 12 tbsp 2 5/8 tsp	
MUSHROOMS	15 lbs	4 gal 1 qt 1 pt 13 tbsp 3 tsp	
SAUSAGE, POLISH	7 lbs		

METHODS

- 1 Wash mushrooms and remove stems. Hold caps for use in step 8.
 - 2 Chop stems until finely diced.
 - 3 Stir-cook sausage in a steam jacketed kettle or stockpot until it loses its pink color.
 - 4 Add onions to sausage and continue to cook 4-5 minutes or until transparent; stirring constantly. Drain excess fat from sausage.
 - 5 Add diced mushrooms stems to the sausage mixture and cook until tender.
 - 6 Add cream cheese, stuffing mix and Worcestershire sauce. Mix well.
 - 7 Remove mixture from kettle and place in a thin layer on sheet pan. CCP: Cool stuffing under refrigeration at 41 F or lower.
 - 8 Stir grated parmesan cheese into sausage mixture.
 - 9 Fill each mushroom cap with 1 to 1 1/2 Tbsp of stuffing.
 - 10 Place mushrooms in single layer on a lightly sprayed sheet pan.
-
- 11 Using a convection oven, bake at 300 F for 18-20 minutes or until internal temperature reaches 165 F or higher for 15 seconds. CCP: Hold for service at 140 F or higher.

NOTES

- 1 Cooking times will vary according to equipment used.

SAUSAGE STUFFED MUSHROOMS (PREPARED)

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
177 kcal	1.7 gm	8.3 gm	15 gm	76.3 %	37 mg	539 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
APPETIZER, MUSHROOMS, STUFFED	12 lbs 8 oz		

METHODS

- 1 Place frozen stuffed mushrooms on lightly sprayed sheet pans.
- 2 Follow manufacturer's direction for heating and serving. CCP: Internal temperature must reach 165 F or higher for 15 seconds. CCP: Hold for service at 140 F or higher for service.

NOTES

- 1 Cooking times will vary according to equipment used.

LEMON BARS (MIX)

Yield 100 Portions
Each Portion 1 BAR

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
215 kcal	38 gm	2.4 gm	5.5 gm	23 %	40 mg	119 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKIE, BAR, LEMON	10 lbs		
SUGAR, REFINED, WHITE, CONFECTIONER	8 lbs 8 oz	2 gal 2 tbsp 2/8 tsp	

METHODS

- 1 Prepare mix according to instructions on container.
- 2 Cool; dust with powdered sugar.
- 3 Cut 6 by 9 per tray.

NOTES

- 1 In step 3, bars may be cut 8 by 12 per tray for reception menus.

BLONDIES, APPETIZER

Yield 100 Portions
Each Portion 1 BAR

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
414 kcal	54 gm	4 gm	21 gm	45.7 %	69 mg	493 mg		163 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
COCONUT, DRIED, SWT, FLAKES	0 lbs 13 oz	1 qt 12 tbsp 1 6/8 tsp	
BAKING POWDER	0 lbs 2 oz	4 tbsp 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
BUTTER, PRINTS	3 lbs	1 qt 1 c 15 tbsp 2 6/8 tsp	
EGG, WHOLE, TABLE	2 lbs	0 gal	
SUGAR, BROWN, LT	7 lbs 4 oz	1 gal 8 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
FLAVORING, VANILLA	2 lbs 8 oz	1 qt 1 c 7 tbsp 6/8 tsp	
NUTS, PECANS, SHELLED, HALVES	2 lbs 2 oz	2 qt 12 tbsp 5/8 tsp	

METHODS

- 1 Sift together flour, baking powder and salt. Set aside for use in Step 4.
- 2 Place butter and brown sugar in mixer bowl. Beat on medium to high speed for 5-7 minutes.
- 3 Add eggs and vanilla. Beat at low speed for 1 minute; then at medium speed for 1 to 2 minutes until smooth.
- 4 Add dry ingredients to mixture in mixer bowl. Mix for 1 minute at medium speed.
- 5 Add pecans and coconut. Mix for 1 minute at low speed.
- 6 Lightly spray each pan with non stick cooking spray. Divide batter equally and spread evenly into sprayed sheet pans.
- 7 Using a convection oven, bake at 300 F for 30 minutes or until done.
- 8 Cool: cut 6 by 9 per tray.

APPETIZER MENU

Yield 100 Portions
 Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1551 kcal	150.1 gm	73.2 gm	74.8 gm	43.4 %	247 mg	1967 mg		0 mg

Ingredients	Weight	Measure	Issue
APPETIZER, EGG ROLL, PORK	1 lb		
APPETIZER, SCALLOPS W/BACON	1 lb		
CAKE, CHEESE, VARIETY	1 lb		
APPETIZER, CHICKEN CORDON BLEU	1 lb		
APPETIZER, BEEF KABOB	1 lb		
APPETIZER, BEEF WELLINGTON	1 lb		
SHRIMP, RAW, STUFFED W/CRAB	1 lb		
APPETIZER, EGG ROLL, CHICKEN	1 lb		
LOBSTER TAIL	1 lb		
SHRIMP, P&D, TAIL ON	1 lb		
BEEF, PRIME RIB	1 lb		
APPETIZER, CHICKEN KABOB	1 lb		
DRESSING, STUFFING	1 lb	1 pt 4 tbsp 7/8 tsp	
APPETIZER, QUICHE, ASSORTED	1 lb		
APPETIZER, EGG ROLL, VEGETABLE	1 lb		
APPETIZER, MUSHROOMS, STUFFED	1 lb		
CRAB MEAT, IMITATION	1 lb		

MSC MENU

Yield 100 Portions
 Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
141 kcal	5.4 gm	10.2 gm	8.7 gm	55.5 %	36 mg	278 mg		0 mg

Ingredients	Weight	Measure	Issue
CORNED BEEF, FZN, BRISKET, RAW, M	1 lb		
SAUSAGE, TOCINO, PORK, FZN, LINKS,	1 lb		
JUICE, APPLE, IND	1 lb	1 c 13 tbsp 7/8 tsp	
JUICE, GRAPE, IND	1 lb	1 c 12 tbsp 2 1/8 tsp	
CRAB, LEGS, KING	1 lb		
TROUT FILLETS	1 lb		
TOCINO, CHICKEN	1 lb		
JUICE, ORANGE, UNSW	1 lb	1 c 13 tbsp 4/8 tsp	
VEAL STEAKS,BREADED,PRECOOKED	1 lb		
JUICE, PINEAPPLE, IND	1 lb	1 c 13 tbsp 1/8 tsp	
ROCK CORNISH HEN, RTC, WHOLE	1 lb		
SCALLOPS, BRD, FRZN, 6LB PKG	1 lb		
TAMALES, CHICKEN, FZN	1 lb		

GRAB & GO BAR SUB

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
882 kcal	125 gm	18 gm	37 gm	37.8 %	3 mg	760 mg		250 mg

Ingredients	Weight	Measure	Issue
PRETZELS, TWIST	2 lbs 8 oz		
PASTRY, TOASTER, WHOLE GRAIN, B/S	1 lb		
CEREAL BAR, STRAWBERRY, LF	2 lbs		
SNACK, CHIPS, VARIETY	10 lbs 12 oz	8 gal 3 qt 1 pt 1 c 6 tbsp 2 tsp	
COOKIE, OATMEAL RAISIN	1 lb 14 oz		
NUTS, PISTACHIO	3 lbs	2 qt 1 pt 1 c 1 tbsp 1/8 tsp	
COOKIE, CHOCOLATE CHIP	3 lbs 2 oz		
CEREAL BAR, APPLE CINNAMON, LF	2 lbs		
PASTRY, TOASTER, WHOLE GRAIN, STR	1 lb		
CASHEW NUTS, SHELLED	3 lbs	2 qt 1 c 13 tbsp 2 3/8 tsp	
GRANOLA BAR, CHEWY, TRAIL MIX	1 lb		
CRACKER, CHEESE, GOLDFISH	5 lbs	2 gal 1 qt 9 tbsp 7/8 tsp	
CEREAL BAR, BLUEBERRY, LF	2 lbs		
COOKIE, PECAN	1 lb		
COOKIE, VANILLA SANDWICH	2 lbs 2 7/8 oz		
SNACK MIX, TRAIL, FRUIT AND NUT	3 lbs		
POPCORN, UNPOPPED, MICROWAVE	10 lbs		
COOKIE, CHOCOLATE, SANDWICH	4 lbs 2 oz		
GRANOLA BAR, CHEWY, ALMOND HONEY	1 lb		

METHODS

- 1 Place snacks on serving line.

BREAKFAST BAR SUB

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
403 kcal	47 gm	14 gm	18 gm	40.2 %	189 mg	782 mg		82 mg

Ingredients	Weight	Measure	Issue
DONUTS, CAKE STYLE, VARIETY	2 lbs		
DOUGHNUTS, CAKE, GLAZED	2 lbs		
MUFFIN, VARIETY	2 lbs		
PASTRY, DANISH, VARIETY, MINI	2 lbs		
BURRITO, EGG/BACON/CHEESE	5 lbs		
SANDWCH, BAGEL/EGG/SAUSAGE	4 lbs		

METHODS

- 1 Place items on serving line.

MID RATS SUB

Yield 100 Portions
Each Portion 1 SERVING

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
2560 kcal	231.2 gm	129.1 gm	123.7 gm	43.5 %	520 mg	12828 mg		0 mg

Ingredients	Weight	Measure	Issue
SEASONING, MIX, JERK CARIBBEAN	12 lbs	0 gal	
SAUERKRAUT	12 lbs	2 gal 1 qt 1 pt 5 tbsp 1 tsp	
CHICKEN, ROTISSERIE, PRECOOKED	12 lbs		
CHICKEN, HOT WINGS, PRECOOKED	22 lbs		
VEGETABLE, PEPPERS, SWEET ROASTED	12 lbs		
EGG ROLLS, PHILIPPINE	10 lbs		
BURRITOS, BEEF & BEAN	2 lbs		
PEPPERONI, SLICED	12 lbs		
STEW, BEEF W/VEGETABLES	10 lbs		
PASTA, RAVIOLI	10 lbs		
ONION RINGS	12 lbs	7 gal 1 c 6 tbsp 1 1/8 tsp	
MEATBALLS, W/TOMATO SAUCE	10 lbs		
PIZZA CRUST	12 lbs		
CRAB, LEGS, KING	12 lbs		
SPICE, TACO	2 lbs	1 gal 1 qt 1 c 9 tbsp 1 7/8 tsp	
CRAB CAKE, BREADED	12 lbs		
CORN DOG, CHICKEN	12 lbs		
SHRIMP, RAW, STUFFED W/CRAB	12 lbs		
LOBSTER TAIL	5 lbs		
VEG, POTATOES, FRIES, WEDGE	12 lbs		
CHICKEN TENDERLOINS, BREADED	12 lbs		

SAUCE, BUFFALO, HOT	12 lbs	1 gal 2 qt 1 tbsp 1 1/8 tsp	
SAUCE, SWEET AND SOUR	12 lbs	1 gal 1 c 13 tbsp 1 5/8 tsp	
SAUCE, ALFREDO	12 lbs	0 gal	
PORK, SPARERIBS, BOIL-IN-BAG	12 lbs		

METHODS

- 1 Place desired items on serving line.

GRAB & GO NSCM

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
616 kcal	122 gm	10 gm	13 gm	19 %	0 mg	447 mg		290 mg

Ingredients	Weight	Measure	Issue
PASTRY, TOASTER, WHOLE GRAIN, B/S	5 lbs 8 oz		
CEREAL BAR, STRAWBERRY, LF	3 lbs		
COOKIE, OATMEAL RAISIN	1 lb 14 oz		
COOKIE, CHOCOLATE CHIP	3 lbs 2 oz		
CEREAL BAR, APPLE CINNAMON, LF	3 lbs		
PASTRY, TOASTER, WHOLE GRAIN, STR	5 lbs 8 oz		
GRANOLA BAR, CHEWY, TRAIL MIX	6 lbs		
CEREAL BAR, BLUEBERRY, LF	3 lbs		
WATER, SPRING	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
COOKIE, PECAN	1 lb		
COOKIE, VANILLA SANDWICH	2 lbs 2 7/8 oz		
SNACK MIX, TRAIL, FRUIT AND NUT	6 lbs		
COOKIE, CHOCOLATE, SANDWICH	4 lbs 2 oz		
GRANOLA BAR, CHEWY, ALMOND HONEY	6 lbs		

METHODS

- 1 Place items on serving line.

L-DECK GRAB & GO BAR

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
851 kcal	153 gm	23 gm	20 gm	21.2 %	37 mg	2143 mg		338 mg

Ingredients	Weight	Measure	Issue
PASTRY, TOASTER, WHOLE GRAIN, B/S	5 lbs 8 oz		
CEREAL BAR, STRAWBERRY, LF	3 lbs		
COOKIE, OATMEAL RAISIN	1 lb 14 oz		
COOKIE, CHOCOLATE CHIP	3 lbs 2 oz		
CEREAL BAR, APPLE CINNAMON, LF	3 lbs		
PASTRY, TOASTER, WHOLE GRAIN, STR	5 lbs 8 oz		
SOUP, VEGETABLE W/PASTA, LF	25 lbs		
GRANOLA BAR, CHEWY, TRAIL MIX	6 lbs		
CEREAL BAR, BLUEBERRY, LF	3 lbs		
SOUP, CHICKEN W/EGG NOODLE	25 lbs		
WATER, SPRING	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
COOKIE, PECAN	1 lb		
COOKIE, VANILLA SANDWICH	2 lbs 2 7/8 oz		
SNACK MIX, TRAIL, FRUIT AND NUT	6 lbs		
COOKIE, CHOCOLATE, SANDWICH	4 lbs 2 oz		
GRANOLA BAR, CHEWY, ALMOND HONEY	6 lbs		

METHODS

- 1 Place items on serving line.

JALAPENO POPPERS (OVENABLE)

Yield 100 Portions
Each Portion 3 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
209 kcal	23 gm	8 gm	9 gm	38.8 %	22 mg	820 mg		174 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
SAUCE, MARINARA	7 lbs	3 qt 5 tbs 2 1/8 tsp	
APPETIZER, JALAPENO POPPERS	18 lbs 12 oz		

METHODS

- 1 Lightly spray sheet tray with non stick spray. Place poppers on sheet tray in a single layer, do not over crowd. Bake according to manufacturer's instructions. When hot, internal temp 155F, remove from pan, place into serving pan and hold hot for service, covered but vented to allow steam to escape. CCP: Hold hot at 140°F or higher for service.
- 2 Using a steam jacket kettle, bring prepared sauce to a simmer. Remove from kettle and hold hot, covered. CCP: Internal temperature of sauce must reach 165°F or higher for 15 seconds. Hold hot at 140°F or higher for service.

NOTES

- 1 Over crowding the poppers on the tray will result in soggy poppers.
- 2 3 oz of popper with appx. 1 - 1 1/2 floz of sauce

MOZZARELLA CHEESE STICKS (OVENABLE)

Yield 100 Portions
Each Portion 3 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
301 kcal	20 gm	12 gm	19 gm	56.8 %	47 mg	585 mg		194 mg

Ingredients	Weight	Measure	Issue
SAUCE, MARINARA	7 lbs	3 qt 5 tbsp 2 1/8 tsp	
COOKING SPRAY, NONSTICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
APPETIZER, CHEESE STICKS, MOZZARELA	18 lbs 12 oz		

METHODS

- 1 Lightly spray sheet tray with non stick spray. Place cheese sticks on sheet tray in a single layer, do not over crowd. Bake according to manufacturer's instructions. When hot, internal temp 155F, remove from pan, place into serving pan and hold hot for service, covered but vented to allow steam to escape. CCP: Hold hot at 140°F or higher for service.
- 2 Using a steam jacket kettle, bring prepared sauce to a simmer. Remove from kettle and hold hot, covered. CCP: Internal temperature of sauce must reach 165°F or higher for 15 seconds. Hold hot at 140°F or higher for service.

GRAB & GO BAR LCS

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
882 kcal	125 gm	18 gm	37 gm	37.8 %	3 mg	760 mg		250 mg

Ingredients	Weight	Measure	Issue
PASTRY, TOASTER, WHOLE GRAIN, B/S	1 lb 12 oz		
CEREAL BAR, STRAWBERRY, LF	1 lb 12 oz		
COOKIE, OATMEAL RAISIN	1 lb 14 oz		
COOKIE, CHOCOLATE CHIP	3 lbs 2 oz		
CEREAL BAR, APPLE CINNAMON, LF	1 lb 12 oz		
PASTRY, TOASTER, WHOLE GRAIN, STR	1 lb 12 oz		
GRANOLA BAR, CHEWY, TRAIL MIX	0 lbs 14 oz		
CEREAL BAR, BLUEBERRY, LF	0 lbs 14 oz		
COOKIE, PECAN	1 lb		
COOKIE, VANILLA SANDWICH	2 lbs 2 7/8 oz		
SNACK MIX, TRAIL, FRUIT AND NUT	1 lb		
COOKIE, CHOCOLATE, SANDWICH	4 lbs 2 oz		
GRANOLA BAR, CHEWY, ALMOND HONEY	0 lbs 14 oz		

METHODS

- 1 Place snacks on serving line.

GRAB & GO BAR AIRFOR

Yield 100 Portions
Each Portion 1 ITEM

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1690 kcal	204.6 gm	57.5 gm	77.2 gm	41.1 %	141 mg	4224 mg		0 mg

Ingredients	Weight	Measure	Issue
PRETZELS, TWIST	2 lbs 10 oz		
PASTRY, TOASTER, WHOLE GRAIN, B/S	5 lbs		
TEA, LEMON, INSTANT	5 lbs	2 gal 1 c 13 tbsp 1 7/8 tsp	
CEREAL BAR, STRAWBERRY, LF	1 lb 10 oz		
SNACK, CHIPS, VARIETY	10 lbs 12 oz	8 gal 3 qt 1 pt 1 c 6 tbsp 2 tsp	
SANDWICH, HOAGIE, ITALIAN	10 lbs		
SANDWICH, HOAGIE, HAM/CHEESE	10 lbs		
SANDWICH, PB & J	10 lbs		
SANDWICH, HOAGIE, TURKEY	10 lbs		
COOKIE, OATMEAL RAISIN	1 lb 14 oz		
SANDWICH, HOAGIE, ROAST BEEF	10 lbs		
COOKIE, CHOCOLATE CHIP	3 lbs 2 oz		
CEREAL BAR, APPLE CINNAMON, LF	1 lb 10 oz		
PASTRY, TOASTER, WHOLE GRAIN, STR	5 lbs		
SOUP, VEGETABLE W/PASTA, LF	48 lbs		
GRANOLA BAR, CHEWY, TRAIL MIX	3 lbs		
CEREAL BAR, BLUEBERRY, LF	1 lb 10 oz		
SOUP, CHICKEN W/EGG NOODLE	48 lbs		
WATER, SPRING	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
COOKIE, PECAN	1 lb		
COOKIE, VANILLA SANDWICH	2 lbs 2 7/8 oz		

SNACK MIX, TRAIL, FRUIT AND NUT	6 lbs		
COOKIE, CHOCOLATE, SANDWICH	4 lbs 2 oz		
GRANOLA BAR, CHEWY, ALMOND HONEY	3 lbs		

METHODS

- 1 Place snack chips and pretzels on serving line.
- 2 Place trail mix, granola bars and cookies on serving line.
- 3 Place sandwiches and tuna on serving line.
- 4 Place beverages and soup on serving line.

HOT COCOA

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
120 kcal	25.1 gm	4.4 gm	0.4 gm	3 %	2 mg	92 mg		0 mg

Ingredients	Weight	Measure	Issue
COCOA, BAKING	0 lbs 12 oz	1 pt 1 c 15 tbsp 1 tsp	
FRUIT COCKTAIL	1 lb	1 c 13 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/8 oz	1 5/8 tsp	
MILK, NONFAT, DRY	4 lbs 8 oz	1 gal 3 qt 1 pt 7/8 tsp	
MARSHMALLOWS, WHITE, MINI	0 lbs 8 oz		
FLAVORING, VANILLA	0 lbs 7/8 oz	1 tbsp 2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 8 oz	1 qt 1 pt 1 c 15 tbsp 1/8 tsp	

METHODS

- 1 Combine cocoa, salt, and sugar.
- 2 Add water; mix. Heat to boiling point; reduce heat and simmer 5 minutes.
- 3 Reconstitute milk; add to cocoa syrup, stirring constantly. Add vanilla (optional); mix until well blended.
- 4 Heat to just below boiling. DO NOT BOIL.
- 5 Serve hot.

NOTES

- 1 Cocoa may be served with miniature marshmallows. 4-1/2 cups marshmallows will yield 4 to 5 marshmallows per serving of cocoa.

HOT WHIPPED COCOA

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
116 kcal	25.4 gm	1.3 gm	1 gm	7.8 %	2 mg	95 mg		0 mg

Ingredients	Weight	Measure	Issue
COCOA BEVERAGE POWDER, 2 LB BG	6 lbs	2 qt 1 c 14 tbsp 2 7/8 tsp	
MARSHMALLOWS, WHITE, MINI	0 lbs 8 oz		

METHODS

- 1 Place Cocoa Beverage Powder in dispenser container. Follow manufacturer's directions for preparation and dispensing of cocoa.
- 2 Serve hot.

NOTES

- 1 Cocoa may be served with miniature marshmallows. 8 ounces marshmallows will yield 4 to 5 marshmallows per serving of cocoa.

COFFEE, INDV. SERVING

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
5 kcal	0.9 gm	0.3 gm	0 gm	0 %	0 mg	6 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
COFFEE, INSTANT, 1.5 GM PG, 1000/CS	0 lbs 8 oz	0 gal	

METHODS

- 1 Add coffee to water. Stir until dissolved.
- 2 Keep hot. DO NOT BOIL.

NOTES

- 1 Omit Steps 1 and 2 if using an instant coffee dispenser. Place 8 ounces of freeze-dried instant coffee in dispenser jar. Follow dispenser manufacturer's directions for preparation and dispensing of coffee.

COFFEE (INSTANT FREEZE-DRIED) USING DI

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
5 kcal	0.9 gm	0.3 gm	0 gm	0 %	0 mg	1 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
COFFEE, INSTANT, 1.5 GM PG, 1000/CS	0 lbs 8 oz	0 gal	

METHODS

- 1 Place 8 ounces of freeze-dried instant coffee in dispenser jar. Follow dispenser manufacturer's directions for preparation and dispensing of coffee.

HOT TEA

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0.2 gm	0.1 gm	0 gm	0 %	0 mg	1 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
TEA BAGS, IND	0 lbs 8 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	

METHODS

- 1 Place tea in cloth bag large enough to hold three times the amount.
- 2 Tie top of bag with cord long enough to facilitate removal; tie cord to handle of urn or kettle
- 3 Place tea in urn or kettle
- 4 Pour water over tea bag, Cover Steep 3 to 5 minutes. DO NOT agitate or stir.
- 5 Remove tea bag
- 6 Cover: keep hot, but DO NOT boil

NOTES

- 1 Use 8 oz (100) individual tea bags per 100 servings.
- 2 If loose tea, not enclosed in a cloth bag, is placed in the urn strain tea after it has steeped 5 minutes
- 3 Tea must never be boiled as this produces a bitter flavor
- 4 For 5oz portions, use 5oz (1 3/4 cups) tea, black, loose and 4 gallons water
- 5 Place individual tea bags on serving line for self service.

HOT TEA (TEA BAGS)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
10 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
TEA BAGS, IND	0 lbs 8 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	

METHODS

- 1 Place on serving line for self service

FRUIT PUNCH

Yield 100 Portions
Each Portion 10 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
119 kcal	30.1 gm	0.5 gm	0.1 gm	0.8 %	0 mg	8 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
JUICE, GRAPEFRUIT	1 lb 7 1/8 oz	1 pt 10 tbsp 1 4/8 tsp	
JUICE, PINEAPPLE	5 lbs 12 1/4 oz	2 qt 1 pt 7 tbsp 1 2/8 tsp	
JUICE, LEMON	15 3/8 oz	1 c 12 tbsp 1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	

METHODS

- 1 Dissolve sugar in water. Cool.
- 2 Add juices and water to sugar solution. Mix thoroughly. Cover and refrigerate.
- 3 Add ice just before serving.

LIME LEMON PUNCH

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
130 kcal	33.9 gm	0.1 gm	0.1 gm	0.7 %	0 mg	11 mg		0 mg

Ingredients	Weight	Measure	Issue
JUICE, LIME	6 lbs	2 qt 1 pt 1 c 1 tbsp 1/8 tsp	
JUICE, LEMON	1 lb 2 oz	1 pt 1 tbsp 1 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	7 lbs	3 qt 1 pt 1 c 14 tbsp 1/8 tsp	

METHODS

- 1 Dissolve sugar in water. Cool.
- 2 Add juices, food coloring, and water to sugar solution. Mix thoroughly. Cover and refrigerate.
- 3 Add ice just before serving.

CHERRYADE (BEV BASE)

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
90 kcal	23.2 gm	0 gm	0 gm	0 %	0 mg	5 mg		0 mg

Ingredients	Weight	Measure	Issue
BEVERAGE BASE,CHERRY,W/ VIT C	0 lbs 2 oz	0 gal	
SUGAR, REFINED, WHITE, GRANULATED	5 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	

METHODS

- 1 Combine beverage base and sugar.
- 2 Add water. Stir well until dissolved.

NOTES

- 1 In Step 2, 3 gal (12 lb) ice, crushed or cubed and 5-1/4 gal water may be used.

GRAPEADE (BEV BASE)

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
90 kcal	23.2 gm	0 gm	0 gm	0 %	0 mg	5 mg		0 mg

Ingredients	Weight	Measure	Issue
BEVERAGE BASE, GRAPE, W/ VIT C	0 lbs 2 oz	0 gal	
SUGAR, REFINED, WHITE, GRANULATED	5 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	

METHODS

- 1 Combine beverage base and sugar.
- 2 Add water. Stir well until dissolved.

NOTES

- 1 In Step 2, 3 gal (12 lb) ice, crushed or cubed and 5-1/4 gal water may be used.

LEMON-ADE (BEV BASE)

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
BEV BASE, LEMON RASBERRY	0 lbs 2 oz	0 gal	
SUGAR, REFINED, WHITE, GRANULATED	5 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	

BEVERAGE BASE, ORANGE

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
90 kcal	23.2 gm	0 gm	0 gm	0 %	0 mg	5 mg		0 mg

Ingredients	Weight	Measure	Issue
SUGAR, REFINED, WHITE, GRANULATED	5 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
BEVERAGE BASE,ORANGE,W/ VIT C	0 lbs 2 oz	3 tbsp 2 tsp	

METHODS

- 1 Combine beverage base and sugar.
- 2 Add water. Stir well until dissolved.

NOTES

- 1 In Step 2, 3 gal (12 lb) ice, crushed or cubed and 5-1/4 gal water may be used.

BEVERAGE BASE, STRAWBERRY

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
90 kcal	23.2 gm	0 gm	0 gm	0 %	0 mg	5 mg		0 mg

Ingredients	Weight	Measure	Issue
BEVERAGE BASE, STRAWBERRY, W/ VIT C	0 lbs 2 oz	3 tbsp 1 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	

METHODS

- 1 Combine beverage base and sugar.
- 2 Add water. Stir well until dissolved.

NOTES

- 1 In Step 2, 3 gal (12 lb) ice, crushed or cubed and 5-1/4 gal water may be used.

ORANGE & PINEAPPLE JUICE COCKTAIL

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
64 kcal	15.2 gm	0.7 gm	0.1 gm	1.4 %	0 mg	3 mg		0 mg

Ingredients	Weight	Measure	Issue
JUICE, PINEAPPLE	14 lbs 1 7/8 oz	1 gal 2 qt 1 c 9 tbsp 2 7/8 tsp	
JUICE, ORANGE	15 lbs 6 oz	1 gal 3 qt 4/8 tsp	

METHODS

- 1 Combine orange and pineapple juices; stir. Cover and refrigerate.
- 2 Add ice just before serving.

NOTES

- 1 In step 3, add 4 lbs ice per 100 portions

GRAPEFRUIT & PINEAPPLE JUICE COCKTAIL

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
64 kcal	15.5 gm	0.6 gm	0.1 gm	1.4 %	0 mg	3 mg		0 mg

Ingredients	Weight	Measure	Issue
JUICE, GRAPEFRUIT	14 lbs 1 oz	1 gal 2 qt 1 c 13 tbsp 5/8 tsp	
JUICE, PINEAPPLE	14 lbs 5 3/8 oz	1 gal 2 qt 1 pt 3/8 tsp	

METHODS

- 1 Combine grapefruit and pineapple juices; stir.
- 2 Cover and refrigerate.
- 3 Add ice just before serving.

NOTES

- 1 In step 3, add 4lbs ice per 100 portions.

LEMONADE

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
125 kcal	32.4 gm	0 gm	0 gm	0 %	0 mg	7 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
JUICE, LEMON	2 lbs 4 1/2 oz	1 qt 3 tbsp 2 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	7 lbs	3 qt 1 pt 1 c 14 tbsp 1/8 tsp	

METHODS

- 1 Dissolve sugar in water. Cool.
- 2 Add juice and water to sugar solution. Mix thoroughly. Cover and refrigerate.
- 3 Add ice just before serving.

NOTES

- 1 In step 2, add 12lbs ice per 100 portions

LIMEADE

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
130 kcal	34 gm	0.1 gm	0.1 gm	0.7 %	0 mg	11 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
JUICE, LIME	7 lbs 8 oz	3 qt 1 c 13 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	7 lbs	3 qt 1 pt 1 c 14 tbsp 1/8 tsp	

METHODS

- 1 Dissolve sugar in water. Cool.
- 2 Add juice and water to sugar solution. Mix thoroughly. Cover and refrigerate.
- 3 Add ice just before serving.

NOTES

- 1 In step 2 add 12lbs ice per 100 portions.

ORANGEADE

Yield 100 Portions
Each Portion 8 OUNCE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
137 kcal	33.8 gm	0.9 gm	0.2 gm	1.3 %	0 mg	5 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	
JUICE, ORANGE	35 lbs 2 oz	3 gal 3 qt 1 pt 1 c 15 tbsp 2 3/8 tsp	

METHODS

- 1 Dissolve sugar in water. Cool.
- 2 Add juice and water to sugar solution. Mix thoroughly. Cover and refrigerate.
- 3 Add ice just before serving.

NOTES

- 1 In step 3, add 12lb ice per 100 portions

BEVERAGE BAR 1 BREAKFAST

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
113 kcal	22.5 gm	3.4 gm	1.2 gm	9.6 %	4 mg	85 mg		0 mg

Ingredients	Weight	Measure	Issue
JUICE, GRAPEFRUIT	1 lb 14 oz	1 pt 1 c 7 tbsp 3/8 tsp	
JUICE, CRANBERRY	3 lbs 12 oz	1 qt 1 pt 11 tbsp 1 6/8 tsp	
SYRUP, CHOCOLATE	2 lbs	1 pt 1 c 1 2/8 tsp	
SPORT DRINK, BLUE RASPBERRY	5 lbs	0 gal	
JUICE, PINEAPPLE	1 lb 14 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	
MILK, WHITE, UHT	5 lbs	2 qt 1 c 4 tbsp 2 2/8 tsp	
JUICE, VEGETABLE	1 lb 14 oz	1 pt 1 c 8 tbsp 6/8 tsp	
MILK, LOW FAT, WHITE 1%	50 lbs	5 gal 3 qt 3 tbsp 3/8 tsp	
MILK, RF, CHOCOLATE	5 lbs	2 qt 1 c 1 tbsp 4/8 tsp	
SPORT DRINK, FRUIT PUNCH	5 lbs	0 gal	
JUICE, APPLE	9 lbs 6 oz	1 gal 1 c 2 tbsp 1 1/8 tsp	

METHODS

- 1 Open RTU juice cans for use. Serve chilled.

BEVERAGE BAR LCS

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
718 kcal	135.4 gm	28.4 gm	9 gm	11.3 %	33 mg	592 mg		0 mg

Ingredients	Weight	Measure	Issue
JUICE, GRAPEFRUIT	2 lbs	1 pt 1 c 10 tbsp 2 3/8 tsp	
JUICE, CRANBERRY	4 lbs	1 qt 1 pt 1 c 2 tbsp 2 2/8 tsp	
SYRUP, CHOCOLATE	2 lbs	1 pt 1 c 1 2/8 tsp	
SPORT DRINK, BLUE RASPBERRY	5 lbs	0 gal	
BEV BASE, LEMONADE	3 lbs	1 gal 1 qt 1 c 4 tbsp 5/8 tsp	
MILK, WHITE, UHT	16 lbs	1 gal 3 qt 1 c 11 tbsp 2 6/8 tsp	
CREAMER, HAZELNUT	5 lbs		
JUICE, VEGETABLE	2 lbs	1 pt 1 c 11 tbsp 3 tsp	
MILK, LOW FAT, WHITE 1%	40 lbs	4 gal 2 qt 1 c 12 tbsp 2/8 tsp	
SPORT DRINK, FRUIT PUNCH	5 lbs	0 gal	
CREAMER, FRENCH VANILLA	5 lbs		
BEV BASE, DIET COLA, CARB	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
COFFEE, ROASTED, FILTER PACK	5 lbs	2 gal 1 pt 1 c 6 tbsp 3 tsp	
BEV BASE, ROOT BEER, CARB	10 lbs	1 gal 1 pt 7 tbsp 1/8 tsp	
BEV BASE, LEMON-LIME, CARB	10 lbs	1 gal 1 pt 7 tbsp 1/8 tsp	
LEMONS	4 lbs		
WATER, SPRING	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
CREAMER, NON DAIRY	5 lbs		
JUICE, APPLE	9 lbs 8 oz	1 gal 1 c 6 tbsp 1/8 tsp	
COFFEE, DECAF, ROASTED	5 lbs	2 gal 1 pt 1 c 6 tbsp 3 tsp	
JUICE, ORANGE	15 lbs	1 gal 2 qt 1 pt 1 c 5 tbsp 5/8 tsp	

BEV BASE, COLA, CARB	10 lbs	1 gal 1 pt 7 tbsp 1/8 tsp	
COCOA, BEVERAGE POWDER, IND	5 lbs 4 oz	2 qt 11 tbsp 2/8 tsp	
CREAMER, IRISH CREAM	5 lbs		
TEA BAGS, IND	6 lbs 4 oz	2 gal 3 qt 4 tbsp 2 2/8 tsp	
TEA, CONCENTRATE	50 lbs	0 gal	

METHODS

- 1 Place beverages on serving line.

BEVERAGE BAR SUB

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1110 kcal	234.9 gm	20.3 gm	12.3 gm	10 %	20 mg	794 mg		0 mg

Ingredients	Weight	Measure	Issue
JUICE, GRAPEFRUIT	5 lbs	2 qt 1 c 2 tbsp 2 6/8 tsp	
JUICE, CRANBERRY	9 lbs	1 gal 2 tbsp 5/8 tsp	
SYRUP, CHOCOLATE	5 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
HONEY, BEAR SHAPE	5 lbs	1 qt 1 pt 11 tbsp 2/8 tsp	
JUICE, PINEAPPLE	9 lbs	1 gal 5 tbsp 7/8 tsp	
SPORT DRINK, LEMON-LIME	24 lbs	10 gal 2 qt 1 pt 1 tbsp 1 6/8 tsp	
JUICE, GRAPE	5 lbs	2 qt 15 tbsp 1 3/8 tsp	
COFFEE, ROASTED, S	6 lbs	2 gal 2 qt 1 pt 8 tbsp 1 2/8 tsp	
BEV BASE, LEMONADE	25 lbs	11 gal 1 c 2 tbsp 2 7/8 tsp	
SUGAR, SUBSTITUTE, ASPARTAME (EQUAL)	1 lb	1 pt 11 tbsp 5/8 tsp	
MILK, WHITE, UHT	40 lbs	4 gal 2 qt 1 pt 5 tbsp 2 3/8 tsp	
COFFEE, INSTANT, DECAF, IND	10 1/2 oz	1 c 3 tbsp 2 7/8 tsp	
CREAMER, NONDAIRY, IND	1 lb		
CREAMER, HAZELNUT	3 lbs		
JUICE, VEGETABLE	9 lbs	1 gal 13 tbsp 2 6/8 tsp	
MILK, LOW FAT, WHITE 1%	40 lbs	4 gal 2 qt 1 c 12 tbsp 2/8 tsp	
MILK, RF, CHOCOLATE	40 lbs	4 gal 2 qt 9 tbsp 5/8 tsp	
SUGAR, SUBSTITUTE, SACCHARIN	1 lb	1 pt 11 tbsp 5/8 tsp	
BEV BASE, STRAWBERRY-KIWI	2 lbs 8 oz	1 qt 5 tbsp 7/8 tsp	
CREAMER, FRENCH VANILLA	3 lbs		
BEV BASE, FRUIT PUNCH	25 lbs	2 gal 2 qt 1 pt 1 c 4 tbsp 1 5/8 tsp	

SPORT DRINK, ORANGE	24 lbs	2 gal 2 qt 2 tbsp 2 2/8 tsp	
BEV BASE, DIET COLA, CARB	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
COFFEE, ROASTED, FILTER PACK	8 lbs	3 gal 2 qt 11 tbsp 5/8 tsp	
BEV BASE, ROOT BEER, CARB	24 lbs	2 gal 3 qt 4 tbsp 2/8 tsp	
BEV BASE, LEMON-LIME, CARB	24 lbs	2 gal 3 qt 4 tbsp 2/8 tsp	
CREAMER, NON DAIRY	3 lbs		
JUICE, APPLE	26 lbs	2 gal 3 qt 1 pt 1 c 8 tbsp 2 5/8 tsp	
COFFEE, DECAF, ROASTED	5 lbs	2 gal 1 pt 1 c 6 tbsp 3 tsp	
JUICE, ORANGE	26 lbs	2 gal 3 qt 1 pt 1 c 5 tbsp 2 4/8 tsp	
BEV BASE, COLA, CARB	24 lbs	2 gal 3 qt 4 tbsp 2/8 tsp	
COCOA, BEVERAGE POWDER, IND	3 lbs	1 qt 15 tbsp 1 4/8 tsp	
CREAMER, IRISH CREAM	3 lbs		
TEA BAGS, IND	5 lbs 4 oz	2 gal 1 qt 1 c 3 tbsp 1 1/8 tsp	
SUGAR, WHITE, GRANULATED, IND	2 lbs	1 qt 8 tbsp 1 6/8 tsp	

METHODS

- 1 Prepare beverages according to manufacturer's instructions.

BEVERAGE BAR AIRFOR

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
343 kcal	67 gm	12 gm	4 gm	10.5 %	15 mg	330 mg		546 mg

Ingredients	Weight	Measure	Issue
BEV BASE, LEMON RASBERRY	5 lbs	0 gal	
COFFEE, ROASTED, S	3 lbs	1 gal 1 qt 1 c 4 tbsp 5/8 tsp	
TEA, LEMON, INSTANT	5 lbs	2 gal 1 c 13 tbsp 1 7/8 tsp	
BEV BASE, LEMONADE	10 lbs	4 gal 1 qt 1 pt 13 tbsp 3 tsp	
MILK, WHITE, UHT	40 lbs	4 gal 2 qt 1 pt 5 tbsp 2 3/8 tsp	
COFFEE, INSTANT, DECAF, IND	1 lb	1 c 14 tbsp 1 1/8 tsp	
COFFEE, ROASTED, M	2 lbs 8 oz	1 gal 1 c 11 tbsp 1 4/8 tsp	
MILK, LOW FAT, WHITE 1%	40 lbs	4 gal 2 qt 1 c 12 tbsp 2/8 tsp	
MILK, RF, CHOCOLATE	40 lbs	4 gal 2 qt 9 tbsp 5/8 tsp	
BEV BASE, FRUIT PUNCH	10 lbs	1 gal 1 c 5 tbsp 1/8 tsp	
BEV BASE, BLUE RASPBERRY	10 lbs	0 gal	
BEV BASE, DIET COLA, CARB	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
TEA, MIX	2 lbs	1 pt 1 c 12 tbsp 3 tsp	
BEV BASE, ROOT BEER, CARB	10 lbs	1 gal 1 pt 7 tbsp 1/8 tsp	
BEV BASE, LEMON-LIME, CARB	10 lbs	1 gal 1 pt 7 tbsp 1/8 tsp	
WATER, SPRING	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
BEV BASE, COLA, CARB	10 lbs	1 gal 1 pt 7 tbsp 1/8 tsp	
COCOA, BEVERAGE POWDER, IND	3 lbs	1 qt 15 tbsp 1 4/8 tsp	
TEA BAGS, IND	3 lbs	1 gal 1 qt 1 c 4 tbsp 5/8 tsp	
TEA, CONCENTRATE	20 lbs	0 gal	

METHODS

- 1 Place beverages on beverage service line as necessary.

BEVERAGE BAR LUNCH AND DINNER

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
122 kcal	20 gm	6 gm	2 gm	14.8 %	9 mg	124 mg		233 mg

Ingredients	Weight	Measure	Issue
SPORT DRINK, BLUE RASPBERRY	5 lbs	0 gal	
MILK, WHITE, UHT	16 lbs	1 gal 3 qt 1 c 11 tbsp 2 6/8 tsp	
MILK, LOW FAT, WHITE 1%	50 lbs	5 gal 3 qt 3 tbsp 3/8 tsp	
MILK, RF, CHOCOLATE	16 lbs	1 gal 3 qt 1 c 1 4/8 tsp	
SPORT DRINK, FRUIT PUNCH	5 lbs	0 gal	
LEMONS	3 lbs 2 oz		
TEA, CONCENTRATE	50 lbs	0 gal	

METHODS

- 1 Prepare milk according to manufacturer's instructions.
- 2 Wedge lemons for use on the beverage bar.

BEVERAGE BAR

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
92 kcal	21.4 gm	1 gm	0.4 gm	3.9 %	1 mg	46 mg		0 mg

Ingredients	Weight	Measure	Issue
SYRUP, CHOCOLATE	2 lbs	1 pt 1 c 1 2/8 tsp	
SPORT DRINK, BLUE RASPBERRY	5 lbs	0 gal	
MILK, LOW FAT, WHITE 1%	50 lbs	5 gal 3 qt 3 tbsp 3/8 tsp	
MILK, RF, CHOCOLATE	5 lbs	2 qt 1 c 1 tbsp 4/8 tsp	
SPORT DRINK, FRUIT PUNCH	5 lbs	0 gal	
BEV BASE, BLUE RASPBERRY	6 lbs 12 oz	0 gal	
BEV BASE, DIET COLA, CARB	6 lbs 12 oz	3 qt 14 tbsp 2 1/8 tsp	
BEV BASE, ROOT BEER, CARB	6 lbs 12 oz	3 qt 7 tbsp 4/8 tsp	
BEV BASE, LEMON-LIME, CARB	6 lbs 12 oz	3 qt 7 tbsp 4/8 tsp	
BEV BASE, COLA, CARB	6 lbs 12 oz	3 qt 7 tbsp 4/8 tsp	
TEA, CONCENTRATE	6 lbs 12 oz	0 gal	

METHODS

- 1 Prepare beverages according to manufacturer's instructions.

BEVERAGE CONDIMENT BAR AIRFOR

Yield 100 Portions
Each Portion 1 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
535 kcal	92 gm	3 gm	18 gm	30.3 %	1 mg	184 mg		64 mg

Ingredients	Weight	Measure	Issue
HONEY, BEAR SHAPE	5 lbs	1 qt 1 pt 11 tbsp 2/8 tsp	
SUGAR, SUBSTITUTE, ASPARTAME (EQUAL)	0 lbs 4 oz	10 tbsp 2 4/8 tsp	
COFFEE, INSTANT, DECAF, IND	0 lbs 10 oz	1 c 2 tbsp 3 tsp	
CREAMER, NONDAIRY, IND	3 lbs		
CREAMER, HAZELNUT	5 lbs		
SUGAR, SUBSTITUTE, SACCHARIN	0 lbs 4 oz	10 tbsp 2 4/8 tsp	
CREAMER, FRENCH VANILLA	5 lbs		
LEMONS	1 lb 8 oz		
CREAMER, NON DAIRY	5 lbs		
COCOA, BEVERAGE POWDER, IND	5 lbs	2 qt 4 tbsp 1 3/8 tsp	
CREAMER, IRISH CREAM	5 lbs		
TEA BAGS, IND	0 lbs 8 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	
SUGAR, WHITE, GRANULATED, IND	5 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	

METHODS

- 1 Place items near beverage station for service.

EGG NOG

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
153 kcal	15.3 gm	4.3 gm	8.5 gm	50 %	67 mg	61 mg		0 mg

Ingredients	Weight	Measure	Issue
EGG NOG, UHT	25 lbs	2 gal 3 qt 10 tbsp 1 tsp	

METHODS

- 1 Chill before serving.

HOT BEVERAGES

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
SUGAR, SUB, SUCRALOSE, SPLENDA	0 lbs 8 oz	1 c 5 tbsp 1 7/8 tsp	
TEA BAGS, VARIETY	0 lbs 4 oz	1 c 12 tbsp 1 1/8 tsp	
HONEY, BEAR SHAPE	4 lbs 8 oz	1 qt 1 pt 1 1/8 tsp	
SUGAR, SUBSTITUTE, ASPARTAME (EQUAL)	0 lbs 8 oz	1 c 5 tbsp 1 7/8 tsp	
COFFEE, INSTANT, DECAF, IND	0 lbs 8 oz	15 tbsp 5/8 tsp	
CREAMER, NONDAIRY, IND	1 lb 8 oz		
CREAMER, HAZELNUT	2 lbs 5 1/4 oz		
SUGAR, SUBSTITUTE, SACCHARIN	0 lbs 8 oz	1 c 5 tbsp 1 7/8 tsp	
CREAMER, FRENCH VANILLA	2 lbs 5 1/4 oz		
COFFEE, ROASTED, FILTER PACK	2 lbs	3 qt 1 pt 2 tbsp 2 4/8 tsp	
LEMONS	3 lbs		
CREAMER, NON DAIRY	2 lbs 5 1/4 oz		
COFFEE, DECAF, ROASTED	0 lbs 8 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	
COCOA, BEVERAGE POWDER, IND	3 1/4 oz	5 tbsp 1 2/8 tsp	
CREAMER, IRISH CREAM	2 lbs 5 1/4 oz		
TEA BAGS, IND	0 lbs 4 oz	1 c 12 tbsp 1 1/8 tsp	
SUGAR, WHITE, GRANULATED, IND	2 lbs	1 qt 8 tbsp 1 6/8 tsp	

SPECIALTY HOT BEVERAGES

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
COFFEE, BEVERAGE POWDER, INST, FR VAN	2 lbs	0 gal	
COFFEE, BEVERAGE POWDER, INST, SWISS MOCHA	2 lbs	0 gal	
CAPPUCCINO, INST, IRISH CREAM	2 lbs	0 gal	
CAPPUCCINO, INST, MOCHA	2 lbs	0 gal	

BIB JUICES

Yield 100 Portions
Each Portion 9 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
JUICE, APPLE, BIB, CONC	2 lbs	0 gal	
JUICE, GRAPE, SWWT, BIB, CONC	2 lbs	0 gal	
JUICE, CRANBERRY COCKTAIL, BIB	2 lbs	0 gal	
JUICE, PINEAPPLE, BIB, CONC	1 lb	0 gal	
JUICE, ORANGE, BIB, CONC	3 lbs	0 gal	
BEV BASE, STRAWBERRY-KIWI, BIB, CONC	1 lb	0 gal	
BEV BASE, LEMONADE, BIB, CONC	2 lbs	0 gal	
JUICE, MANGO, BIB, CONC	1 lb	0 gal	
BEV BASE, FRUIT PUNCH, BIB, CONC	1 lb	0 gal	

CANNED JUICES

Yield 100 Portions
Each Portion 9 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
JUICE, GRAPEFRUIT	2 lbs 14 oz	1 qt 1 c 4 tbsp 1 4/8 tsp	
JUICE, CRANBERRY	5 lbs 12 oz	2 qt 1 pt 4 tbsp 2 7/8 tsp	
JUICE, PINEAPPLE	5 lbs 12 oz	2 qt 1 pt 6 tbsp 2 7/8 tsp	
JUICE, GRAPE	5 lbs 12 oz	2 qt 1 pt 4 tbsp 2 7/8 tsp	
JUICE, VEGETABLE	2 lbs 14 oz	1 qt 1 c 6 tbsp 6/8 tsp	
JUICE, APPLE	8 lbs 8 oz	3 qt 1 pt 1 c 8 tbsp 2 2/8 tsp	
JUICE, ORANGE	23 lbs	2 gal 2 qt 1 c 14 tbsp 1 1/8 tsp	

NOTES

- 1 Number of cans per 100 portions:
- 2 8 cns Orange Juice
- 3 3 cns Apple Juice
- 4 2 cns Cranberry Juice
- 5 2 cns Grape Juice
- 6 2 cns Pineapple Juice
- 7 1 cn Vegetable Juice
- 8 1 cn Grapefruit Juice
- 9 1 cn Tomato Juice

BIB CARBONATED BEVERAGES

Yield 100 Portions
Each Portion 12 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
SPORT DRINK, BLUE RASPBERRY	1 lb	0 gal	
BEV BASE, ORANGE, BIB, CONC, CARB	2 lbs	0 gal	
SPORT DRINK, FRUIT PUNCH	2 lbs	0 gal	
SPORTS DRINK, LEMON-LIME, BIB, CONC	2 lbs	0 gal	
BEV BASE, GINGER ALE, SWT	1 lb	1 c 13 tbsp 2 2/8 tsp	
BEV BASE, DIET COLA, CARB	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
TEA, SWEET, BIB, CONC	1 lb	0 gal	
BEV BASE, ROOT BEER, CARB	2 lbs	1 pt 1 c 11 tbsp 1/8 tsp	
BEV BASE, LEMON-LIME, CARB	2 lbs	1 pt 1 c 11 tbsp 1/8 tsp	
BEV BASE, COLA, CARB	3 lbs	1 qt 1 c 8 tbsp 1 5/8 tsp	
TEA, RASPBERRY, BIB, CONC	2 lbs	0 gal	

INDIVIDUAL POWDERED BEVERAGES

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
BEV BASE, LEMON RASBERRY	0 lbs 5 oz	0 gal	
BEV BASE, LEMONADE, SF	0 lbs 5 oz		
TEA MIX, SF, PEACH	3 1/2 oz	0 gal	
TEA, MIX	8 1/2 oz	1 c 5/8 tsp	

NOTES

- 1 Packages per 100 portions:
- 2 50 each Tea Mix
- 3 30 each Raspberry Lemonade Drink Mix
- 4 30 each Lemonade Drink Mix
- 5 20 each Peach Tea Drink Mix

MILK BEVERAGES

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
SYRUP, CHOCOLATE	3 lbs	1 qt 8 tbs 1 6/8 tsp	
MILK, WHITE, UHT	45 lbs	5 gal 1 pt 1 c 10 tbs 1 4/8 tsp	
MILK, LOW FAT, WHITE 1%	61 lbs 8 5/8 oz	7 gal 1 c 7 tbs 1 5/8 tsp	
MILK, RF, CHOCOLATE	45 lbs	5 gal 1 c 10 tbs 1 1/8 tsp	

METHODS

- 1 Place milk on serving line. CCP: Hold for service at 41F. or lower.

POWDERED BEVERAGES BULK

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
SPORT DRINK, LEMON-LIME	2 7/8 oz	1 c 4 tbsp 1 2/8 tsp	
TEA, LEMON, INSTANT	1 3/4 oz	11 tbsp 2 5/8 tsp	
BEV BASE, LEMONADE	1 3/4 oz	12 tbsp 1 2/8 tsp	
BEV BASE, STRAWBERRY-KIWI	1 3/4 oz	3 tbsp 1/8 tsp	
BEV BASE, FRUIT PUNCH	2 7/8 oz	4 tbsp 3 tsp	
BEV BASE, PINEAPPLE-ORANGE, SF	1 1/4 oz	0 gal	

NOTES

- 1 Packages per 100 portions: each item requires 1 package per 100 portions

SLUSHY BEVERAGES VARIETY

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
BEV BASE, LEMONADE, SF, CONC, BIB	1 lb	0 gal	
BEV BASE, RSPBERRY ICE, SF, CONC, BIB	1 lb	0 gal	
BEV BASE, BLUE RASPBERRY	1 lb	0 gal	

BAKING POWDER BISCUITS

Yield 100 Portions
Each Portion 1 BISCUIT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
143 kcal	23 gm	3 gm	4 gm	25.2 %	0 mg	685 mg		231 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs 12 oz	1 qt 1 pt 1 c 2 tbs 2 4/8 tsp	
SHORTENING, GP	0 lbs 12 oz	1 c 10 tbs 1 6/8 tsp	
BAKING POWDER	0 lbs 5 oz	10 tbs 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs	1 gal 1 qt 1 c 12 tbs 1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbs 1 tsp	
MILK, NONFAT, DRY	6 1/2 oz	1 pt 11 tbs 1 1/8 tsp	

METHODS

- 1 Sift together flour, dry milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening at low speed into dry ingredients until mixture resembles coarse cornmeal.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 Place dough on lightly floured board. Knead lightly 1 minute or until dough is smooth.
- 5 Roll or pat out to a uniform thickness of 1/2-inch.
- 6 Cut with a 2-1/2 inch floured biscuit cutter. Place 50 biscuits on each pan.
- 7 Bake for 15 minutes or until lightly browned.

NOTES

- 1 For browner tops: In Step 1, add 3-1/2 oz (1/2 cup) granulated sugar per 100 portions to dry ingredients.
- 2 In step 7, if convection oven is used, bake at 350F. 15 minutes or until lightly brown on low fan, open vent.

BAKING POWDER BISCUITS (BISCUIT MIX)

Yield 100 Portions
Each Portion 1 BISCUIT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
153 kcal	22.6 gm	2.9 gm	5.5 gm	32.4 %	1 mg	456 mg		0 mg

Ingredients	Weight	Measure	Issue
BISCUIT MIX	7 lbs 14 oz	0 gal	

METHODS

- 1 Prepare biscuit mix according to instructions on container. If using a convection oven, bake at 350 F. 15 minutes or until lightly browned on low fan, open vent.

CHEESE BISCUITS

Yield 100 Portions
Each Portion 1 BISCUIT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
156 kcal	23.9 gm	4.6 gm	4.5 gm	26 %	1 mg	328 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs 12 oz	1 qt 1 pt 1 c 2 tbsp 2 4/8 tsp	
BAKING POWDER	0 lbs 5 oz	10 tbsp 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs	1 gal 1 qt 1 c 12 tbsp 1 1/8 tsp	
SHORTENING, SEMI-SOLID, TFF	0 lbs 12 oz	1 c 10 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	6 1/2 oz	1 pt 11 tbsp 1 1/8 tsp	
CHEESE, CHEDDAR, SHREDDED	1 lb	1 qt 6/8 tsp	

METHODS

- 1 Sift together sifted flour, milk, baking powder, and salt into mixer bowl. Add shredded cheddar cheese to sifted dry ingredients.
- 2 Blend shortening at low speed into dry ingredients until mixture resembles coarse cornmeal.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 Place dough on lightly floured board. Knead lightly, 1 minute or until dough is smooth.
- 5 Roll or pat out to a uniform thickness of 1/2 inch.
- 6 Cut with 2-1/2 inch floured biscuit cutter. Place 50 biscuits on each pan.
- 7 Bake for 15 minutes or until lightly browned.

NOTES

- 1 For browner tops: In Step 1, add 3-1/2 oz (1/2 cup) granulated sugar per 100 portions to dry ingredients.

DROP BISCUITS

Yield 100 Portions
Each Portion 1 BISCUIT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
143 kcal	23 gm	3 gm	4 gm	25.2 %	0 mg	685 mg		231 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs 12 oz	2 qt 1 c 1 tbsp 1 3/8 tsp	
BAKING POWDER	0 lbs 5 oz	10 tbsp 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs	1 gal 1 qt 1 c 12 tbsp 1 1/8 tsp	
SHORTENING, SEMI-SOLID, TFF	0 lbs 12 oz	1 c 10 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	6 1/2 oz	1 pt 11 tbsp 1 1/8 tsp	

METHODS

- 1 Sift together flour, dry milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening at low speed into dry ingredients until mixture resembles coarse cornmeal.
- 3 Add water; mix at low speed only enough to form a soft dough.
- 4 Drop biscuit dough by heaping tablespoon, 1 inch apart, on greased sheet pans in rows 6 by 9.
- 5 Bake 15 minutes or until lightly browned.

NOTES

- 1 For browner tops: In Step 1, add 1/2 cup granulated sugar per 100 portions to dry ingredients.

CHEESE BISCUITS, MIX

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
174 kcal	23.9 gm	5.3 gm	6.3 gm	32.6 %	3 mg	521 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, PARSLEY	0 lbs 2 oz	1 pt 5 tbsp 2 4/8 tsp	
SPICE, BASIL, SWEET	0 lbs 2 oz	1 c 10 tbsp 2 1/8 tsp	
CHEESE, CHEDDAR, SHREDDED	2 lbs	2 qt 1 3/8 tsp	
BISCUIT MIX	8 lbs	0 gal	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Combine biscuit mix, basil, pepper, parsley and shredded cheese. Prepare according to manufacturer's directions.

IRISH SODA BREAD

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
338 kcal	59.8 gm	5.9 gm	9 gm	24 %	43 mg	422 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 3 1/4 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
RAISINS, SEEDLESS	4 lbs	3 qt 8 tbsp 5/8 tsp	
VINEGAR, WHITE	0 lbs 5 oz	9 tbsp 1 5/8 tsp	
BAKING POWDER	1 1/2 oz	3 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	8 lbs	1 gal 3 qt 1 c 1 4/8 tsp	
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
BAKING SODA	0 lbs 1 oz	2 tbsp 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 8 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs	1 qt 1 pt 12 tbsp 2 5/8 tsp	

METHODS

- 1 Reconstitute milk; add vinegar. Let stand 15 minutes. Set aside for use in Step 4.
- 2 Place flour, sugar, baking soda, baking powder, salt, and raisins, in mixer bowl. Mix at low speed just enough to blend.
- 3 Using pastry knife attachment, cut butter into dry ingredients until it resembles coarse meal.
- 4 Stir eggs into milk. Add egg-milk mixture to dry ingredients; blend until just mixed, about 45 seconds. DO NOT OVERMIX.
- 5 Lightly spray each pan with non-stick cooking spray. Place about 3 pounds (1-1/2 quarts) batter in each sprayed loaf pan.
- 6 Bake 55 to 60 minutes or until done.
- 7 Cool thoroughly before slicing.
- 8 Cut 25 slices (about 1/2 inch thick) per loaf.

SUBMARINE ROLLS

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
406 kcal	80 gm	11 gm	4 gm	8.9 %	0 mg	428 mg		18 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	8 lbs 8 oz	1 gal 4 tbsp 7/8 tsp	
YEAST	0 lbs 5 oz	11 tbsp 2 4/8 tsp	
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	17 lbs 12 oz	4 gal 1 pt 1 c 1 tbsp 1 5/8 tsp	
SHORTENING, SEMI-SOLID, TFF	0 lbs 9 oz	1 c 3 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 9 oz	1 c 4 tbsp 1 2/8 tsp	

METHODS

- 1 Sprinkle yeast over (2# per 100 portions) water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
 - 2 Place (9#/100 portions) water, sugar, salt, and flour in mixer bowl.
 - 3 Mix at low speed 1 minute or until all flour is incorporated into liquid using dough hook; add yeast solution; mix at low speed 1 minute.
 - 4 Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. and 82 F.
 - 5 FERMENT: Cover. Set in warm place (80 F.) for 1-1/2 hours or until double in bulk.
 - 6 PUNCH: Fold sides into center. Turn dough over. Divide dough into 10- 2lb 15oz pieces. Let rest about 10 minutes.
 - 7 MAKEUP: Divide each ball into 10 4-1/2-ounce pieces; flatten. Roll up like jelly roll into 1-1/4x8-inch rolls. Lightly spray pans with non-stick cooking spray. Place 15 rolls about 2 inches apart on each sprayed pan.
 - 8 Prepare 1/2 recipe Cornstarch Wash(D-40) Brush on top and sides of each roll. Keep wash warm. Reheat if necessary.
 - 9 PROOF: At 90 F. until double in size, about 40 minutes.
- 10 Using a convection oven, bake at 350 F. for 18 to 20 minutes or until lightly browned on high fan, open vent. Immediately brush with Cornstarch Wash. Cool on wire racks.

NOTES

- 1 Rolls may be prepared using semi-automatic bakery equipment (roll divider and rounding machine, bread molder-dough sheeter machine and bun slicer). Follow Step 1. In Step 2, combine 1-1/3 oz (3 tbsp) bakery emulsifier with flour and milk. Follow Steps 3 through 6. In Step 7, divide dough into 5 lb 6 oz pieces. Place in roll divider and rounding machine. Divide into 36 balls.
- 2 If using microwave-convection oven, use 16 half sheet pans(13 by18). Place six rolls on each pan. Bake at 400F 8 minutes with 40% microwave power last 2 minutes or until lightly brown.

SUBMARINE ROLLS (ROLL MIX)

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
341 kcal	61.1 gm	9.6 gm	6.6 gm	17.4 %	0 mg	532 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	2 lbs 2 oz	1 qt 1 tbsp 2/8 tsp	
YEAST	6 3/8 oz	15 tbsp 2/8 tsp	
ROLL MIX	19 lbs 2 oz		

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Prepare roll mix according to directions on package.
- 2 PUNCH: Fold sides into center. Turn dough over. Divide dough into approximately 10- 2lb 15oz pieces. Let rest about 10 minutes.
- 3 Lightly spray each pan with non-stick cooking spray. MAKEUP: Divide each ball into 10 4-1/2 ounce pieces; flatten. Roll up like jelly roll into 1-1/4x8 inch rolls. Place 15 rolls about 2 inches apart on each sprayed pan.
- 4 Prepare 1/2 recipe Cornstarch Wash (D-40) Brush on top and sides of each roll.
- 5 PROOF: At 90 F. until double in bulk, about 40 minutes.
- 6 Using a convection oven, bake 12 to 15 minutes at 350 F. or until lightly browned on high fan, open vent. Immediately brush with Cornstarch Wash. Cool on wire racks.

NOTES

- 1 If using microwave-convection oven, use 16 half sheet pans(13 by18). Place six rolls on each pan. Bake at 400F 8 minutes with 40% microwave power last 2 minutes or until lightly brown.

FRENCH BREAD

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
197 kcal	40 gm	5 gm	1 gm	4.6 %	0 mg	332 mg		9 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 12 oz	1 c 6 tbsp 3 tsp	
YEAST	1 1/2 oz	3 tbsp 1 6/8 tsp	
WATER 1	4 lbs 6 oz	2 qt 5 tbsp 3 tsp	
FLOUR, WHEAT BREAD (TPK2)	9 lbs	2 gal 1 pt 1 tsp	
SHORTENING, SEMI-SOLID, TFF	0 lbs 3 oz	6 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 3 oz	6 tbsp 2 4/8 tsp	
CORN MEAL	2 1/4 oz	8 tbsp 1 1/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water, sugar, salt, and flour in mixer bowl.
- 3 Using dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid; add yeast solution; mix at medium speed 5 minutes.
- 4 Add shortening; continue mixing at medium speed 3 minutes. Dough temperature should be between 78 F. and 82 F.
- 5 FERMENT: Cover. Set in warm place (80 F.) for 2-1/4 hours or until double in bulk.
- 6 PUNCH: Fold sides into center; turn completely over. Let rest 15 minutes.
- 7 MAKE-UP: Scale into 12-19 ounce pieces; shape each piece into a smooth ball; let rest 10 minutes. Form each piece into a rope, 1-1/4 inches in diameter and 18 inches long. Place 3 loaves on each cornmeal dusted pan. Use 1/8 cup cornmeal per pan.
- 8 PROOF: At 90 F. to 100 F. for 50 to 60 minutes or until double in bulk.
- 9 Brush top of each loaf with Cornstarch Wash (D40) or Egg Wash (D17-1). Cut 6 diagonal slashes, 1/4 inch deep, on top of each loaf.
- 10 BAKE: 30 minutes at 425 F. or until done.
- 11 When cool, cut 17 one-inch thick slices per loaf.

NOTES

- 1 In step 9, slashes should be made very quickly with a sharp, razor-thin knife just before placing in oven.

RAISIN BREAD

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
184 kcal	35.4 gm	4.6 gm	2.9 gm	14.2 %	0 mg	267 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb 2 oz	1 pt 2 tbsp 1 3/8 tsp	
YEAST	2 1/4 oz	5 tbsp 1 tsp	
WATER 1	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
RAISINS, SEEDLESS	3 lbs 6 oz	2 qt 1 pt 8 tbsp 2 7/8 tsp	
SHORTENING, GP	6 1/2 oz	14 tbsp 1 2/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	6 lbs 12 oz	1 gal 2 qt 1 c 8 tbsp 6/8 tsp	
FLAVORING, LEMON	0 lbs 1/2 oz	1 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	6 1/2 oz	1 pt 11 tbsp 1 1/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 6 oz	13 tbsp 1 7/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand five minutes; stir. Set aside for use in Step 4.
- 2 Place water, sugar, salt, milk, cinnamon, and lemon flavoring in mixer bowl. Using dough hook, mix at low speed just enough to blend.
- 3 Add flour. Mix at low speed 1 minute or until all flour is incorporated into liquid.
- 4 Add yeast solution; mix at low speed 1 minute.
- 5 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 to 15 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. and 82 F.
- 6 Add raisins (see note 2) Mix at low speed 1 minute.
- 7 FERMENT: Cover and set in a warm place (80 F.) for 2 hours or until double in bulk.
- 8 PUNCH: Fold sides into center and turn dough completely over. Let rest 20 minutes.
- 9 MAKE UP: Scale into approximately 8- 1 lb 15 oz pieces; shape each piece into a smooth ball; let rest 10 minutes. Mold each piece into a loaf; place each loaf into lightly sprayed bread pan.
- 10 PROOF: At 90 F. to 100 F. for 50 to 60 minutes or until double in bulk.
- 11 BAKE: Bake in a convection oven at 325 F. for 30 minutes or until done on high fan, closed vent.
- 12 Combine syrup and water. Bring to a boil; boil about 5 minutes, stirring constantly. Brush warm glaze over loaf immediately after baking.
- 13 When cool, slice 25 slices (about 1/2 inch thick) per loaf.

NOTES

- 1 In Step 9, when using 9x4-1/2x2-3/4 inch bread pans, scale into 10-25-ounce pieces. Bake 35-40 minutes or in 325F convection oven 30 minutes or until done on high fan, closed vent. In step 13, slice 20 slices (about 1/2 inch thick) per loaf.
- 2 Soak 3lb raisins in 3qt lukewarm water 15 minutes. drain. Set raisins aside for use in step 6.

TOASTED GARLIC BREAD

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
261 kcal	31 gm	5 gm	13 gm	44.8 %	29 mg	438 mg		48 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	3 lbs	1 qt 1 c 15 tbs 2 6/8 tsp	
SPICE, GARLIC	1 5/8 oz	4 tbs 2 3/8 tsp	
BREAD, FRENCH	13 lbs		

METHODS

- 1 Place butter in mixer bowl. Whip at medium speed until creamy. Add garlic powder; blend thoroughly.
- 2 Slice each loaf in half lengthwise. Spread each half loaf with about 2 ounces or 1/4 cup of garlic-butter mixture. Cut each half loaf into 8 slices. Place 5 half loaves on each sheet pan.
- 3 Heat 15 to 16 minutes or until lightly browned.
- 4 Serve hot.

NOTES

- 1 In Step 2, 100 hard rolls may be split and used for 100 portions. Each Portion 1 roll
- 2 In step 3, if convection oven is used, bake at 350F, 10 to 12 minutes or until lightly browned on high fan , open vent.
- 3 If not served immedietly, hold under infra-lights or in roll warmer.

TOASTED PARMESAN BREAD

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
277 kcal	31 gm	7 gm	14 gm	45.5 %	33 mg	499 mg		92 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	3 lbs	1 qt 1 c 15 tbsp 2 6/8 tsp	
CHEESE, PARMESAN	1 lb	1 qt 8 tbsp 1 6/8 tsp	
BREAD, FRENCH	13 lbs		

METHODS

- 1 Place butter in mixer bowl. Whip at medium speed until creamy. Add grated Parmesan cheese; mix thoroughly.
- 2 Slice each loaf in half lengthwise. Spread each half loaf with about 2 ounces or 1/4 cup cheese-butter mixture. Cut each half loaf into 8 slices. Place 5 half loaves on each sheet pan.
- 3 Heat 15 to 16 minutes or until lightly browned.
- 4 Serve hot.

NOTES

- 1 In Step 2, 100 hard rolls may be split and used for 100 portions. Each Portion 1 roll
- 2 In step 3, if convection oven is used, bake at 350F, 10 to 12 minutes or until lightly browned on high fan , open vent.
- 3 If not served immedietly, hold under infra-lights or in roll warmer.

TEXAS TOAST

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
279 kcal	55.9 gm	8 gm	4 gm	12.9 %	6 mg	559 mg		0 mg

Ingredients	Weight	Measure	Issue
BREAD, WHITE (TEXAS TOAST)	25 lbs		

METHODS

- 1 Use 13lbs unsliced french bread. Slice each loaf diagonally into 8 even slices.
- 2 Heat 15 to 16 minutes or until lightly browned.
- 3 Serve hot.

NOTES

- 1 Toast may be grilled. Place on lightly greased 400 F. griddle Grill 2 to 3 minutes until lightly browned.
- 2 In step 3, if convection oven is used, bake at 350F, 10 to 12 minutes or until lightly browned on high fan , open vent.
- 3 If not served immedietly, hold under infra-lights or in roll warmer.

GARLIC CHEESE BREAD

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
264 kcal	31 gm	10 gm	11 gm	37.5 %	24 mg	507 mg		177 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
SPICE, PARSLEY	0 lbs 1/4 oz	4 tbsp 2 2/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
CHEESE, PIZZA BLEND	3 lbs 4 oz	3 qt 1 c 2 2/8 tsp	
CHEESE, PARMESAN	0 lbs 7 oz	1 c 15 tbsp 2 3/8 tsp	
BREAD, FRENCH	13 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Melt the butter; add the garlic, parsley, pepper and parmesan cheese. Mix well.
- 2 Split the bread in half, lengthwise. Brush each half with the garlic butter.
- 3 Evenly sprinkle mozzarella cheese over the top of each slice. Place in a 350 F. oven and bake for 4-6 minutes until cheese has melted and bread is golden brown.
- 4 Cut each half into 8 slices.
- 5 Place into holding tray, hold hot for service, uncovered in warmer.

TOASTED GARLIC BREAD (HOT DOG ROLL)

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
153 kcal	7 gm	3 gm	13 gm	76.5 %	33 mg	205 mg		62 mg

Ingredients	Weight	Measure	Issue
ROLLS, FRANKFURTER	3 lbs 4 oz		
BUTTER, PRINTS	3 lbs	1 qt 1 c 15 tbsp 2 6/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
CHEESE, PARMESAN	14 1/4 oz	1 qt 2 tsp	

METHODS

- 1 Place butter in mixer bowl. Whip at medium speed until creamy.
- 2 Add garlic powder and parmesan cheese, whip another 2 minutes.
- 3 While butter is mixing, split hot dog rolls in half, lengthwise, place onto baking tray.
- 4 Evenly spread 1 tablespoon of whipped butter on each roll.
- 5 Using a convection oven, bake at 350 F. for 10 to 12 minutes or until lightly browned on high fan, open vent.

WHITE BREAD

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
181 kcal	33.1 gm	5.7 gm	2.5 gm	12.4 %	0 mg	338 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb	1 c 14 tbs 1 7/8 tsp	
YEAST	1 5/8 oz	3 tbs 2 7/8 tsp	
SHORTENING, GP	6 1/4 oz	13 tbs 2 4/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	7 lbs 12 oz	1 gal 3 qt 1 c 4 tbs 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbs 2 tsp	
MILK, NONFAT, DRY	0 lbs 8 oz	1 pt 1 c 5 tbs 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 6 oz	13 tbs 1 7/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 4.
 - 2 Place water, sugar, salt, and milk in mixer bowl. Mix at low speed just enough to blend.
 - 3 Add flour. Using dough hook, mix at low speed 1 minute or until all flour is incorporated into liquid.
 - 4 Add yeast solution; mix at low speed 1 minute.
 - 5 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 to 15 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
 - 6 FERMENT: Cover and set in warm place, 80 F. for 2 hours or until double in bulk.
 - 7 PUNCH: Fold sides into center and turn dough completely over. Let rest 30 minutes.
 - 8 MAKE UP: Scale into approximately 8, 1 lb- 11 oz pieces; shape each piece into a smooth ball; let rest 12 to 15 minutes. Mold each piece into an oblong loaf; place each loaf seam-side down into lightly greased pan.
 - 9 PROOF: At 90 F. to 100 F. about 1 hour or until double in bulk.
 - 10 BAKE: 35 to 40 minutes or until done.
- 11 When cool, slice 25 slices, about 1/2 inch thick, per loaf.

NOTES

1. In Step 8, when using 9 x 4-1/4 x 2-3/4 bread pans, scale into 12-18 ounce pieces. In step 10, bake 25 to 30 minutes. In step 11, slice 20 slices (about 1/2 inch thick) per loaf.
- 2 In step 10, if convection oven is used, bake at 375F or until done, on low fan , open vent.
- 3 For semi automated equipment, follow steps 1 through 7. In step 8, scale into 8- 1lb 11oz pieces; shape each piece into a smooth ball;let rest 12 to 15 minutes. Using a 10 inch pressure plate, feed balls one at a time into bread molding machine. Pan seam side down into lightly greased pans. Follow steps 9 through 11.

WHITE BREAD (SHORT TIME)

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
183 kcal	33.7 gm	5.9 gm	2.4 gm	11.8 %	0 mg	213 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
YEAST	2 1/4 oz	5 tbsp 1 tsp	
WATER 1	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SHORTENING, GP	0 lbs 6 oz	13 tbsp 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	8 lbs	1 gal 3 qt 1 c 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	6 1/2 oz	1 pt 11 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 1/4 oz	9 tbsp 2 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes. Add sugar; stir until dissolved. Let stand 10 minutes; stir. Set aside for use in Step 3.
 - 2 Place water in mixer bowl. Add milk and sugar. Using a dough hook, mix at low speed about 1 minute until blended.
 - 3 Add (6lb per 100)flour; mix at low speed about 2 minutes or until flour is incorporated; add shortening and yeast solution. Mix at low speed about 2 minutes until smooth.
 - 4 Mix at medium speed 10 minutes.
 - 5 Let rise in mixer bowl 20 minutes.
 - 6 Sift together (2 lb per 100)flour and salt; add to mixture in mixer bowl. Mix at low speed 2 minutes or until flour in incorporated. Mix at medium speed 10 minutes or until smooth and elastic.
 - 7 FERMENT: Cover. Set in warm place (80 F.) 25 to 30 minutes or until double in bulk.
 - 8 MAKE UP: Scale into 8-28 ounce pieces. Roll scaled dough to pan size; place 1 loaf into each lightly greased bread pan.
 - 9 PROOF: At 90 F. for 25 to 30 minutes or until double in bulk.
-
- 10 BAKE: Using a convection oven, bake at 400 F. for 3 to 5 minutes on high fan, open vent. Reduce oven temperature to 325 F. and bake 15 to 18 minutes or until done.
 - 11 When cool, slice 25 slices, about 1/2-inch thick, per loaf.

NOTES

- 1 In Step 8, when using 9 x 4-1/2 x 2-3/4 bread pans, scale into 10-22 ounce pieces. In step 10 reduce 2nd baking time to 25 to 30 minutes. For convection ovens, reduce 2nd baking time to 15 to 18 minutes. In step 11, slice 20 slices (about 1/2 inch thick) per loaf.

PUMPKIN BREAD

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
273 kcal	39.7 gm	2.9 gm	12 gm	39.6 %	29 mg	299 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 8 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
RAISINS, SEEDLESS	0 lbs 11 oz	1 pt 2 tbsp 1 2/8 tsp	
SPICE, CLOVES	0 lbs 1/4 oz	1 tbsp 2/8 tsp	
PUMPKIN	3 lbs 10 oz	1 qt 1 pt 11 tbsp 1 2/8 tsp	
BAKING POWDER	0 lbs 3/8 oz	2 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs	2 qt 1 pt 14 tbsp 5/8 tsp	
BAKING SODA	1 1/8 oz	2 tbsp 1 tsp	
OIL, SALAD, CANOLA	2 lbs	1 qt 2 tbsp 1 6/8 tsp	
SPICE, ALLSPICE	0 lbs 1/4 oz	1 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/8 oz	2 tbsp 4/8 tsp	
SPICE, NUTMEG	0 lbs 3/8 oz	1 tbsp 1 1/8 tsp	
SPICE, CINNAMON	0 lbs 3/8 oz	1 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 lbs 4 oz	2 qt 1 pt 1 c 14 tbsp 1 5/8 tsp	
NUTS, PECANS, SHELLED, HALVES	0 lbs 8 oz	1 pt 3 tsp	

METHODS

- 1 Beat eggs in mixer bowl at medium speed 3 minutes or until lemon colored.
- 2 Blend flour, salt, baking powder, baking soda, cinnamon, allspice, nutmeg, and cloves together in separate bowl.
- 3 Add flour mixture, sugar, canola oil, pumpkin, water, chopped nuts, and raisins to beaten eggs.
- 4 Beat at low speed about 1/2 minute. Beat 1 minute or until well blended. DO NOT OVER BEAT.
- 5 Lightly spray each pan with non-stick cooking spray. Pour about 7-1/2 cups of batter into each sprayed pan.
- 6 Bake 1 hour 20 minutes or until done. Let cool in pans 5 to 10 minutes before removing from pans.
- 7 Cool thoroughly; wrap in waxed paper; store overnight before slicing.
- 8 Cut 25 slices (5/8 inch thick) per loaf.

NOTES

- 1 In step 1 , 8 oz canned dehydrated eggs mix combined with 2 1/4 cups water may be used.
- 2 In step 6, if a convection oven is used , bake at 325F about 70 minutes or until done on low fan, open vent

CRUMB CAKE SNICKERDOODLE, (YELLOW CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
322 kcal	49.2 gm	4.3 gm	12.8 gm	35.8 %	39 mg	189 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 12 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb 14 oz	1 pt 1 c 9 tbsp 1 2/8 tsp	
RAISINS, SEEDLESS	1 lb 12 oz	1 qt 1 c 7 tbsp 1 7/8 tsp	
SHORTENING, GP	1 lb 2 oz	1 pt 7 tbsp 2 4/8 tsp	
BAKING POWDER	2 1/2 oz	5 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 8 oz	1 gal 5 tbsp 7/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
CAKE, YELLOW	0 lbs 10 oz		
SUGAR, BROWN, LT	2 lbs	1 qt 8 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	0 lbs 3/4 oz	1 tbsp 2 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs	1 qt 1 pt 12 tbsp 2 5/8 tsp	
NUTS, PECANS, SHELLED, HALVES	1 lb	1 qt 1 tbsp 3 tsp	

METHODS

- Place shortening and sugar in mixer bowl; cream at medium speed until light and fluffy.
- Add eggs; beat at medium speed 2 minutes or until light and fluffy.
- Sift together flour, baking powder, milk, nutmeg, and salt.
- Add vanilla to water; add alternately with dry ingredients to mixture. Mix 1-1/2 minutes at low speed.
- Fold raisins and chopped nuts into batter.
- Lightly spray each pan with non-stick cooking spray. Pour about 3-1/2 quarts of batter into each lightly sprayed pan.
- Mix brown sugar, butter, cinnamon, and cake crumbs until mixture resembles cornmeal. Sprinkle about 1 quart of mixture over batter in each pan.
- Using a convection oven, bake at 300 F. for 20 to 25 minutes or until done on low fan, open vent.
- Cool; cut 6 by 9.

NOTES

- In step 2, 14 oz frozen whole table eggs and 14 oz egg whites may be used. Thaw eggs.
- In step 7, 7 oz yellow cake mix will yield 10 oz (3 cups) cake crumbs.
- In step 8, if convection oven is used, bake at 300F, 20 to 25 minutes or until done on low fan, open vent.
- In step 9, slightly cooled cake may be top with Vanilla Glaze, Recipe No. D 046 00.

BAGELS

Yield 100 Portions
Each Portion 1 BAGEL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
242 kcal	48 gm	7.9 gm	1.5 gm	5.6 %	0 mg	373 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	5 lbs 8 oz	2 qt 1 pt 8 tbsp 1 3/8 tsp	
YEAST	2 1/2 oz	5 tbsp 2 6/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	11 lbs 8 oz	2 gal 2 qt 1 pt 1 c 7 tbsp 1 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 3/8 oz	5 tbsp 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbsp 2 6/8 tsp	

METHODS

- 1 Sprinkle yeast over water in mixer bowl. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir.
- 2 Using a wire whip, add sugar and salt to yeast solution; stir until ingredients are dissolved.
- 3 Using a dough hook, add flour; mix at low speed 1 minute or until all flour is incorporated into liquid. Continue mixing at medium speed 13 to 15 minutes until dough is smooth and elastic. (Dough will be very stiff). Dough temperature should be 78 F. to 82 F.
- 4 Cover; let rest 15 minutes.
- 5 Place dough on unfloured work surface; divide dough into 3 ounce pieces; knead briefly; shape into balls by rolling in circular motion on work surface.
- 6 Place balls, in rows 4 by 6, on 4 ungreased sheet pans.
- 7 FERMENT: Cover. Set in warm place (80 F.) about 15 to 20 minutes or until dough increases slightly in bulk.
- 8 MAKE UP: Shape bagels like a doughnut; flatten to 2-1/2-inch circles, 3/4-inch thick. Pinch center of each bagel with thumb and forefinger and pull gently to make a 1-inch diameter hole and a total 3-1/2-inch diameter, keeping uniform shape. Place on 4 ungreased sheet pans in rows 4 by 6 per pan.
- 9 PROOF: At 90 F. until bagels begin to rise, about 20 to 30 minutes.
- 10 Lightly spray 5 sheet pans with non-stick cooking spray. Sprinkle each pan with 1/2 cup cornmeal.
- 11 Add water to steam-jacketed kettle or stock pot; bring to a boil; reduce heat to a simmer. Add 1/2 cup granulated sugar to water. Stir until dissolved. Gently drop bagels, one at a time, into water. Cook 30 seconds; turn; cook 30 seconds. Remove bagels with slotted spoon; drain. Place on sheet pans in rows 4 by 5.
- 12 BAKE: 30 to 35 minutes or until golden brown and crisp. Remove from pans; cool on wire racks.

NOTES

1. In Step 1, a 60-quart mixer should be used for 100 portions as dough is very stiff. If using 20 to 30 quart mixers, prepare no more than 50 portions.
- 2 In steps 7 and 9, bagels should not double in bulk.
- 3 In step 12, if using a convection oven, bake at 350F 15 to 20 minutes on high fan, open vent.

CORN BREAD

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
212 kcal	29.6 gm	4.6 gm	8.1 gm	34.4 %	30 mg	313 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 8 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	7 lbs 8 oz	3 qt 1 pt 5 tbsp 2 tsp	
BAKING POWDER	5 1/4 oz	10 tbsp 2 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs 8 oz	3 qt 11 tbsp 6/8 tsp	
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	0 lbs 12 oz	1 qt 1 c 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbsp 2 6/8 tsp	
CORN MEAL	4 lbs 8 oz	1 gal 11 tbsp 2 1/8 tsp	

METHODS

- 1 Blend flour, cornmeal, milk, sugar, baking powder, and salt in mixer bowl.
- 2 Combine eggs and water; add to ingredients in mixer bowl. Blend at low speed about 1 minute. Scrape down bowl.
- 3 Add oil; mix at medium speed until blended.
- 4 Lightly spray each pan with non-stick cooking spray. Pour 1 gallon of batter into each pan.
- 5 Bake 20 to 25 minutes.
- 6 Cool; cut into 6 by 9.

NOTES

- 1 In step 1, omit sugar if southern-style cornbread is desired.
- 2 In step 5, if using a convection oven, bake at 375F 20 minutes or until done on low fan, open vent.

CORN MUFFINS

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
160 kcal	22.1 gm	3.5 gm	6.3 gm	35.4 %	25 mg	218 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 3 1/4 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	5 lbs 12 oz	2 qt 1 pt 1 c 2/8 tsp	
BAKING POWDER	0 lbs 4 oz	8 tbsp 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 10 oz	2 qt 1 c 8 tbsp 1 2/8 tsp	
OIL, SALAD, CANOLA	1 lb 2 oz	1 pt 5 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/8 oz	1 tbsp 2 2/8 tsp	
MILK, NONFAT, DRY	0 lbs 9 oz	1 pt 1 c 12 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 6 oz	13 tbsp 1 7/8 tsp	
CORN MEAL	3 lbs 6 oz	3 qt 8 tbsp 2 3/8 tsp	

METHODS

- 1 Blend flour, cornmeal, milk, sugar, baking powder, and salt in mixer bowl.
- 2 Combine eggs and water; add to ingredients in mixer bowl. Blend at low speed about 1 minute. Scrape down bowl.
- 3 Add oil; mix at medium speed until blended.
- 4 Lightly spray 9-12 cup muffin pans with non-stick cooking spray. Fill each cup 2/3 full.
- 5 Bake for 15 to 20 minutes at 425 F. or at 375 F. in a convection oven for 15 minutes or until done on low fan, open vent.

NOTES

- 1 In step 1, omit sugar if southern style corn bread is desired.

HUSHPUPIES

Yield 100 Portions
Each Portion 3 HUSHPUPIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
201 kcal	28.6 gm	4.8 gm	7.4 gm	33.1 %	31 mg	314 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	5 lbs 8 oz	2 qt 1 pt 8 tbsp 1 3/8 tsp	
SHORTENING, GP	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
BAKING POWDER	5 1/4 oz	10 tbsp 2 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs 8 oz	3 qt 11 tbsp 6/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
EGG, WHOLE, TABLE	1 lb 8 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	0 lbs 12 oz	1 qt 1 c 2/8 tsp	
CORN MEAL	4 lbs 8 oz	1 gal 11 tbsp 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Blend flour, cornmeal, milk, baking powder, and salt in mixer bowl.
- 2 Combine eggs, water, onions, and pepper; add to ingredients in mixer bowl. Blend at low speed for minute. Scrape down bowl.
- 3 Add shortening; mix at medium speed until blended.
- 4 Drop batter by rounded tablespoon into deep fat at around 360 F.; fry about 3 minutes. Drain on absorbent paper. EACH PORTION: 3 Hush Puppies

JALAPENO CORN BREAD

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
218 kcal	30.3 gm	5.3 gm	8.3 gm	34.3 %	31 mg	346 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 8 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
WATER	7 lbs 8 oz	3 qt 1 pt 5 tbs 2 tsp	
BAKING POWDER	1 lb 3 oz	1 pt 6 tbs 3 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs 8 oz	3 qt 11 tbs 6/8 tsp	
ONIONS, YELLOW	4 1/2 oz		
CORN, WHOLE #10	1 lb 8 oz	1 qt 2 tbs 1 2/8 tsp	
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbs 2 7/8 tsp	
PEPPERS, JALAPENO, SLICED	6 1/4 oz	1 c 11 tbs 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbs 1 tsp	
MILK, NONFAT, DRY	0 lbs 12 oz	1 qt 1 c 2/8 tsp	
CHEESE, CHEDDAR, SHREDDED	0 lbs 8 oz	1 pt 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbs 2 6/8 tsp	
CORN MEAL	4 lbs 8 oz	1 gal 11 tbs 2 1/8 tsp	

METHODS

- 1 Blend flour, cornmeal, milk, sugar, baking powder, and salt in mixer bowl.
 - 2 Combine eggs and water; add to ingredients in mixer bowl. Blend at low speed about 1 minute. Scrape down bowl.
 - 3 Add canola oil, drained corn, cheese, drained jalapeno peppers, and onions to mixture. Blend only until ingredients are distributed throughout mixture.
 - 4 Lightly spray each pan with non-stick cooking spray. Pour 4-3/4 quarts batter into each pan.
-
- 5 Bake for 30 minutes at 425 F. or at 375 F. in a convection oven 20 minutes or until done on low fan, open vent.
 - 6 Cool, cut 6 by 9.

CORN BREAD (CORN BREAD MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
218 kcal	35 gm	4 gm	7 gm	28.9 %	1 mg	567 mg		29 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CORN BREAD,MIX	11 lbs 4 oz		

METHODS

- 1 Prepare mix according to instructions on container.
- 2 Lightly spray each pan with non-stick cooking spray. Pour 1 gallon of batter into each pan.
- 3 Bake 20 to 25 minutes at 425 F. or if a convection oven is used, bake at 375 F. for 20 minutes or until done on low fan, open vent or until done.
- 4 Cool; cut 6 by 9.

NOTES

- 1 Cornbread Mix is a slightly sweetened product. In Step 1, 2-1/8 cup of granulated sugar may be added to mix if a sweeter product is desired.
- 2 In step 3, if convection oven is used, bake at 375F 20 minutes or until done on low fan, open vent.

CORN MUFFINS (CORNBREAD MIX)

Yield 100 Portions
Each Portion 2 MUFFINS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
189 kcal	32 gm	3 gm	5 gm	23.8 %	1 mg	454 mg		23 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CORN BREAD,MIX	9 lbs		
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 12 oz	1 c 11 tbsp 6/8 tsp	

METHODS

- 1 Prepare Cornbread Mix and combine with granulated sugar.
- 2 Lightly spray 9-12 cup muffin pans with non-stick cooking spray. Fill each cup 2/3 full.
- 3 Bake 15 to 20 minutes at 425 F. or in a 375 F. convection oven for 15 minutes or until done on low fan, open vent.

NOTES

- 1 Cornbread Mix is a slightly sweetened product. In Step 1, 2-1/8 cup of granulated sugar may be added to mix if a sweeter product is desired

HUSHPUPIES (CORNBREAD MIX)

Yield 100 Portions
Each Portion 3 HUSHPUPIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
218 kcal	36.5 gm	3.7 gm	6.2 gm	25.6 %	1 mg	567 mg		0 mg

Ingredients	Weight	Measure	Issue
CORN BREAD,MIX	11 lbs 4 oz		
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, PEPPER, BLACK	0 lbs 3/8 oz	1 tbsp 1 1/8 tsp	

METHODS

- 1 Prepare mix according to instructions on container. Add finely chopped onions and black pepper.
- 2 Drop batter by rounded tablespoon into deep fat, at around 360 F.; fry about 3 minutes. Drain on absorbent paper. EACH PORTION: 3 Hush Puppies

NOTES

- 1 Cornbread Mix is a slightly sweetened product. In Step 1, 2-1/8 cup of granulated sugar may be added to mix if a sweeter product is desired

JALAPENO CORN BREAD (CORN BREAD MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
225 kcal	36 gm	4 gm	7 gm	28 %	1 mg	599 mg		39 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CORN BREAD,MIX	11 lbs 4 oz		
ONIONS, YELLOW	4 1/2 oz		
CORN, WHOLE #10	1 lb 8 oz	1 qt 2 tbsp 1 2/8 tsp	
PEPPERS, JALAPENO, SLICED	15 1/4 oz	1 qt 2 tbsp 1 5/8 tsp	
CHEESE, CHEDDAR, SHREDDED	0 lbs 8 oz	1 pt 3/8 tsp	

METHODS

- 1 Prepare mix according to instructions on container. Add drained whole kernel corn, shredded cheddar cheese, jalapeno peppers, and onions. Blend only until ingredients are distributed.
- 2 Lightly spray each pan with non-stick cooking spray. Pour 4-3/4 quarts of batter into each pan.
- 3 Bake 30 minutes at 425 F. or in a 375 F. convection oven for 20 minutes or until done on low fan, open vent.
- 4 Cool; cut 6 by 9.

NOTES

- 1 Cornbread Mix is a slightly sweetened product. In Step 1, 2-1/8 cup of granulated sugar may be added to mix if a sweeter product is desired

SWEET CORN BREAD

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
234 kcal	39.7 gm	3.6 gm	6.7 gm	25.8 %	1 mg	567 mg		29 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CORN BREAD,MIX	11 lbs 4 oz		
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 15 oz	1 pt 2 tbsp 1/8 tsp	

METHODS

- 1 Pour mix and sugar together into a mixing bowl, prepare mix according to instructions.
- 2 Lightly spray each pan with non-stick cooking spray. Pour 1 gallon of batter into each pan.
- 3 Bake 20 to 25 minutes at 425 F. or if a convection oven is used, bake at 375 F. for 20 minutes or until done on low fan, open vent or until done.
- 4 Cool; cut 6 by 9.

CROUTONS

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
24 kcal	4.6 gm	0.7 gm	0.3 gm	11.3 %	0 mg	62 mg		0 mg

Ingredients	Weight	Measure	Issue
BREAD, WHITE, SANDWICH	2 lbs		

METHODS

- 1 Trim crusts from bread; cut bread into 1/2-inch cubes.
- 2 Place bread cubes on sheet pans. Brown lightly, about 20 to 25 minutes.

NOTES

- 1 In Step 1, 2 lbs bread will yield about 1 gallons lightly browned croutons.
- 2 In step 1, each bread slice cut 5 x 5 will yield 25 croutons.
- 3 In Step 2, if using a convection oven, bake at 375F about 6 minutes on high fan, open vent.

GARLIC CROUTONS

Yield 100 Portions
Each Portion 8 CROUTONS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
49 kcal	4.6 gm	0.7 gm	3.1 gm	56.9 %	7 mg	81 mg		0 mg

Ingredients	Weight	Measure	Issue
BREAD, WHITE, SANDWICH	2 lbs		
GARLIC, DRY	0 lbs 1/8 oz	1 3/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	

METHODS

- 1 Allow bread to become stale. Trim crusts from bread; cut bread into 1/2-inch cubes.
- 2 Place bread cubes on sheet pans. Brown lightly, about 20 to 25 minutes.
- 3 Melt butter; blend in minced garlic. Pour mixture evenly over lightly browned croutons in steam table pans; toss lightly.

NOTES

- 1 In Step 1, 2 lbs bread will yield about 1 gallon lightly browned croutons.
- 2 In step 1, each bread slice cut 5 x 5 will yield 25 croutons.
- 3 In Step 2, if using a convection oven, bake at 375F about 6 minutes on high fan, open vent.

PARMESAN CROUTONS

Yield 100 Portions
Each Portion 8 CROUTONS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
55 kcal	4.7 gm	1.3 gm	3.5 gm	57.3 %	9 mg	104 mg		0 mg

Ingredients	Weight	Measure	Issue
BREAD, WHITE, SANDWICH	2 lbs		
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
CHEESE, PARMESAN	0 lbs 6 oz	1 c 11 tbsp 6/8 tsp	

METHODS

- 1 Allow bread to become stale. Trim crusts from bread; cut bread into 1/2-inch cubes.
- 2 Place bread cubes on sheet pans. Brown lightly in oven about 20 to 25 minutes.
- 3 Melt butter; blend in grated Parmesan cheese. Pour mixture over lightly browned croutons in steam table pans; toss lightly.

NOTES

- 1 In Step 1, 2 lbs bread will yield about 1 gallon lightly browned croutons.
- 2 In step 1, each bread slice cut 5 x 5 will yield 25 croutons.
- 3 In Step 2, if using a convection oven, bake at 375F about 6 minutes on high fan, open vent.

EGG WHITE WASH

Yield 100 Portions
Each Portion 2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
76 kcal	1.8 gm	15.7 gm	0 gm	0 %	0 mg	264 mg		0 mg

Ingredients	Weight	Measure	Issue
EGG, WHITES	5 5/8 oz	0 gal	

METHODS

- 1 Beat egg whites and water together. CCP: Refrigerate at 41 F. or lower until ready for use.
- 2 Brush over shaped dough before or after proofing.

CAKE DOUGHNUTS

Yield 100 Portions
Each Portion 1 DOUGHNUT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
147 kcal	26.5 gm	3.4 gm	2.9 gm	17.8 %	25 mg	168 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 3 1/4 oz	0 gal	
WATER	1 lb 14 oz	1 pt 1 c 9 tbsp 1 2/8 tsp	
SHORTENING, GP	0 lbs 7 oz	15 tbsp 1 4/8 tsp	
BAKING POWDER	3 1/2 oz	7 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1/2 oz	1 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 Sift together flour, baking powder, milk, salt, and nutmeg. Set aside for use in Step 5.
- 2 Place shortening and sugar in mixer bowl; cream at medium speed until light and fluffy.
- 3 Add eggs; beat at medium speed until light and fluffy.
- 4 Combine water and vanilla. Add to creamed mixture.
- 5 Add dry ingredients to creamed mixture alternately with liquids; add about 1/3 flour mixture each time. Blend at low speed after each addition. DO NOT OVERMIX. Let dough rest 10 minutes.
- 6 Roll dough 3/8-inch thick on well-floured board; cut with doughnut cutter.
- 7 Fry 1 minute on each side or until golden brown. Drain on absorbent paper.

NOTES

1. In Step 5, dough may be chilled 1 hour for ease in handling.
2. Omit steps 6 and 7 if doughnut machine is used.

SUGAR COATED DOUGHNUTS

Yield 100 Portions
Each Portion 1 DOUGHNUT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
164 kcal	31 gm	3.4 gm	2.9 gm	15.9 %	25 mg	168 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 3 1/4 oz	0 gal	
WATER	1 lb 14 oz	1 pt 1 c 9 tbsp 1 2/8 tsp	
SHORTENING, GP	7 1/4 oz	1 c 1/8 tsp	
BAKING POWDER	3 1/2 oz	7 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1/2 oz	1 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 Sift together flour, baking powder, milk, salt, and nutmeg. Set aside for use in Step 5.
- 2 Place shortening and sugar in mixer bowl; cream at medium speed until light and fluffy.
- 3 Add eggs; beat at medium speed until light and fluffy.
- 4 Combine water and vanilla. Add to creamed mixture.
- 5 Add dry ingredients to creamed mixture alternately with liquids; add about 1/3 flour mixture each time. Blend at low speed after each addition. DO NOT OVERMIX. Let dough rest 10 minutes.
- 6 Roll dough 3/8 inch thick on well-floured board; cut with doughnut cutter.
- 7 Fry 1 minute on each side or until golden brown. Drain on absorbent paper. While doughnuts are warm, roll in granulated sugar or in sifted powdered sugar.

NOTES

1. In Step 5, dough may be chilled 1 hour for ease in handling.

CHOCOLATE DOUGHNUTS

Yield 100 Portions
Each Portion 1 DOUGHNUT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
153 kcal	27.4 gm	3.8 gm	3.1 gm	18.2 %	24 mg	167 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 3 1/4 oz	0 gal	
SHORTENING, GP	0 lbs 7 oz	15 tbsp 1 4/8 tsp	
COCOA, BAKING	0 lbs 8 oz	1 pt 10 tbsp 5/8 tsp	
BAKING POWDER	3 1/2 oz	7 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1/2 oz	1 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 Sift together flour, cocoa, baking powder, milk, salt, and nutmeg. Set aside for use in Step 5.
- 2 Place shortening and sugar in mixer bowl; cream at medium speed until light and fluffy.
- 3 Add eggs; beat at medium speed until light and fluffy.
- 4 Combine water and vanilla. Add to creamed mixture.
- 5 Add dry ingredients to creamed mixture alternately with liquids; add about 1/3 flour mixture each time. Blend at low speed after each addition. DO NOT OVERMIX. Let dough rest 10 minutes.
- 6 Roll dough 3/8-inch thick on well-floured board; cut with doughnut cutter.
- 7 Fry 1 minute on each side or until golden brown. Drain on absorbent paper towels. Glaze or coat if desired.

NOTES

1. In Step 5, dough may be chilled 1 hour for ease in handling.

CINNAMON SUGAR DOUGHNUTS

Yield 100 Portions
Each Portion 1 DOUGHNUT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
164 kcal	31 gm	3.4 gm	2.9 gm	15.9 %	24 mg	169 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 3 1/4 oz	0 gal	
SHORTENING, GP	0 lbs 7 oz	15 tbsp 1 4/8 tsp	
BAKING POWDER	3 1/2 oz	7 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1/2 oz	1 tbsp 3/8 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 1 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 Sift together flour, baking powder, milk, salt, and nutmeg. Set aside for use in Step 5.
- 2 Place shortening and sugar in mixer bowl; cream at medium speed until light and fluffy.
- 3 Add eggs; beat at medium speed until light and fluffy.
- 4 Combine water and vanilla. Add to creamed mixture.
- 5 Add dry ingredients to creamed mixture alternately with liquids; add about 1/3 flour mixture each time. Blend at low speed after each addition. DO NOT OVERMIX. Let dough rest 10 minutes.
- 6 Roll dough 3/8 inch thick on well-floured board; cut with doughnut cutter.
- 7 Fry 1 minute on each side or until golden brown. Drain on absorbent paper towels. While doughnuts are still warm, roll in Cinnamon Sugar Filling, Recipe No. D 042 00.

NOTES

1. In Step 5, dough may be chilled 1 hour for ease in handling.

GLAZED NUT DOUGHNUTS

Yield 100 Portions
Each Portion 1 DOUGHNUT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
210 kcal	34.4 gm	3.8 gm	6.5 gm	27.9 %	26 mg	170 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 3 1/4 oz	0 gal	
WATER	0 lbs 6 oz	11 tbsp 1 4/8 tsp	
SHORTENING, GP	0 lbs 7 oz	15 tbsp 1 4/8 tsp	
BAKING POWDER	3 1/2 oz	7 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
BUTTER, PRINTS	1 1/2 oz	2 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	0 lbs 3/4 oz	1 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	
NUTS, PECANS, SHELLED, HALVES	1 lb	1 qt 1 tbsp 3 tsp	

METHODS

- Sift together flour, baking powder, milk, salt, and nutmeg. Set aside for use in Step 5.
 - Place shortening and sugar in mixer bowl; cream at medium speed until light and fluffy.
 - Add eggs; beat at medium speed until light and fluffy.
 - Combine water and vanilla. Add to creamed mixture.
 - Add dry ingredients to creamed mixture alternately with liquids; add about 1/3 flour mixture each time. Blend at low speed after each addition. DO NOT OVERMIX. Let dough rest 10 minutes.
-
- Roll dough 3/8-inch thick on well-floured board; cut with doughnut cutter.
 - Fry 1 minute on each side or until golden brown. Drain on absorbent paper.
 - Prepare Vanilla Glaze, Recipe No. D 046 00. Combine powdered sugar, butter, boiling water, and vanilla; mix until smooth. Keep glaze warm; dip 1 side of doughnut into glaze, then into chopped, unsalted nuts. Place on racks to drain.

NOTES

- In Step 5, dough may be chilled 1 hour for ease in handling.

GLAZED COCONUT DOUGHNUTS

Yield 100 Portions
Each Portion 1 DOUGHNUT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
212 kcal	37 gm	3.6 gm	5.6 gm	23.8 %	25 mg	188 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 3 1/4 oz	0 gal	
SHORTENING, GP	0 lbs 7 oz	15 tbsp 1 4/8 tsp	
COCONUT, DRIED, SWT, FLAKES	1 lb	1 qt 1 c 14 tbsp 7/8 tsp	
BAKING POWDER	3 7/8 oz	7 tbsp 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
BUTTER, PRINTS	1 1/2 oz	2 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	0 lbs 3/4 oz	1 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 Sift together flour, baking powder, milk, salt, and nutmeg. Set aside for use in Step 5.
- 2 Place shortening and sugar in mixer bowl; cream at medium speed until light and fluffy.
- 3 Add eggs; beat at medium speed until light and fluffy.
- 4 Combine water and vanilla. Add to creamed mixture.
- 5 Add dry ingredients to creamed mixture alternately with liquids; add about 1/3 flour mixture each time. Blend at low speed after each addition. DO NOT OVERMIX. Let dough rest 10 minutes.
- 6 Roll dough 3/8-inch thick on well-floured board; cut with doughnut cutter.
- 7 Fry 1 minute on each side or until golden brown. Drain on absorbent paper.
- 8 Combine powdered sugar, butter, boiling water, and vanilla; mix until smooth. Keep glaze warm; dip 1 side of doughnut into glaze, then into prepared, sweetened flaked coconut. Place on racks to drain.

NOTES

1. In Step 5, dough may be chilled 1 hour for ease in handling.

GLAZED DOUGHNUTS

Yield 100 Portions
Each Portion 1 DOUGHNUT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
179 kcal	33.8 gm	3.4 gm	3.3 gm	16.6 %	26 mg	170 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 3 1/4 oz	0 gal	
SHORTENING, GP	0 lbs 7 oz	15 tbsp 1 4/8 tsp	
BAKING POWDER	3 1/2 oz	7 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
BUTTER, PRINTS	1 1/2 oz	2 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	0 lbs 3/4 oz	1 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- Sift together flour, baking powder, milk, salt, and nutmeg. Set aside for use in Step 5.
 - Place shortening and sugar in mixer bowl; cream at medium speed until light and fluffy.
 - Add eggs; beat at medium speed until light and fluffy.
 - Combine water and vanilla. Add to creamed mixture.
 - Add dry ingredients to creamed mixture alternately with liquids; add about 1/3 flour mixture each time. Blend at low speed after each addition. DO NOT OVERMIX. Let dough rest 10 minutes.
 - Roll dough 3/8-inch thick on well-floured board; cut with doughnut cutter.
 - Fry 1 minute on each side or until golden brown. Drain on absorbent paper.
- 8 Prepare Vanilla Glaze, Recipe No. D 046 00. Combine powdered sugar, butter, boiling water, and vanilla; mix until smooth. Keep glaze warm; dip doughnuts to cover. Place on racks to drain.

NOTES

- In Step 5, dough may be chilled 1 hour for ease in handling.

RAISED DOUGHNUTS

Yield 100 Portions
Each Portion 1 DOUGHNUT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
152 kcal	26 gm	4.2 gm	3.3 gm	19.5 %	11 mg	172 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	0 lbs 8 oz	0 gal	
WATER	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
YEAST	0 lbs 3 oz	7 tbsp 3/8 tsp	
WATER 1	1 lb 3 oz	1 pt 4 tbsp 1 1/8 tsp	
SHORTENING, GP	0 lbs 9 oz	1 c 3 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs	1 qt 1 pt 1 c 4 tbsp 3/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	3 lbs 4 oz	3 qt 4 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	3 1/2 oz	1 c 7 tbsp 1 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	1 1/2 oz	3 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 15 oz	1 pt 2 tbsp 1/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand for 5 minutes; stir. Set aside for use in Step 3.
- 2 Cream sugar, salt, and shortening in mixer bowl at medium speed.
- 3 Add eggs, yeast solution, water, and vanilla; mix at low speed until blended.
- 4 Sift together flours, milk, and nutmeg; add to mixture. Using dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in warm place (80 F.) for 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide into 3 pieces (3 lb 8 oz); shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 7 MAKE-UP: Roll each piece to 1/2-inch thickness. Cut with floured 3 inch doughnut cutter.
- 8 PROOF: Place on floured sheet pan; let rise 30 minutes or until light.
- 9 FRY: Until golden brown on underside. Turn; fry on other side. Drain on absorbent paper.
- 10 When cool, roll in granulated sugar or sifted powdered sugar or in Cinnamon Sugar Filling, Recipe No. D 042 00, or dip in Vanilla Glaze, Almond Glaze, or Rum Glaze, Recipe Nos. D 046 00, D 046 01, D 046 02. Place glazed doughnuts on racks to drain.

BEIGNETS (NEW ORLEANS DOUGHNUTS)

Yield 100 Portions
Each Portion 2 BEIGNETS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
210 kcal	38.1 gm	5.1 gm	4 gm	17.1 %	13 mg	219 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	0 lbs 10 oz	0 gal	
WATER	1 lb 14 oz	1 pt 1 c 9 tbsp 1 2/8 tsp	
YEAST	3 3/4 oz	8 tbsp 2 5/8 tsp	
WATER 1	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
SHORTENING, GP	11 1/4 oz	1 c 8 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 8 oz	2 qt 1 c 1 tbsp 4/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	4 lbs 1 oz	3 qt 1 pt 1 c 5 tbsp 2 1/8 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 4 oz	1 qt 11 tbsp 1 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	4 3/8 oz	1 c 13 tbsp 5/8 tsp	
FLAVORING, VANILLA	1 7/8 oz	4 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 2 3/4 oz	1 pt 10 tbsp 1 5/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand for 5 minutes; stir. Set aside for use in Step 3.
- 2 Cream sugar, salt, and shortening in mixer bowl at medium speed.
- 3 Add eggs, yeast solution, water, and vanilla; mix at low speed until blended.
- 4 Sift together flours and milk; add to mixture. Using dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78 F. to 82 F.
- 5 FERMENT: Cover and set in warm place, about 80 F., 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide into even pieces; shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 7 MAKE-UP: Roll each piece onto a rectangular sheet, about 18 inches wide, 29 inches long, and 1/8-inch thick. Cut 6 by 9.
- 8 FRY: Until golden brown on underside. Turn and fry on other side. Drain on absorbent paper.
- 9 Sprinkle with sifted powdered sugar.

RAISED DOUGHNUTS (SWEET DOUGH MIX)

Yield 100 Portions
Each Portion 1 DOUGHNUT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
153 kcal	29 gm	5.7 gm	3 gm	17.6 %	0 mg	323 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
YEAST	0 lbs 3 oz	7 tbsp 3/8 tsp	
DOUGH, SWEET	9 lbs		
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
FLAVORING, VANILLA	0 lbs 3/8 oz	2 4/8 tsp	

METHODS

- 1 Prepare doughnuts according to directions on the container of Sweet Dough Mix.
- 2 Fry until golden brown. Drain on absorbent paper.
- 3 When cool, roll in granulated sugar or sifted powdered sugar or in Cinnamon Sugar Filling, Recipe No. D 042 00, or dip in Vanilla Glaze, Almond Glaze, or Rum Glaze, Recipe Nos. D 046 00, D 046 01, D 046 02. Place glazed doughnuts on racks to drain.

LONGJOHNS

Yield 100 Portions
Each Portion 1 DOUGHNUT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
151 kcal	25.8 gm	4 gm	3.3 gm	19.7 %	11 mg	170 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	0 lbs 8 oz	0 gal	
WATER	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
YEAST	0 lbs 3 oz	7 tbsp 3/8 tsp	
WATER 1	1 lb 3 oz	1 pt 4 tbsp 1 1/8 tsp	
SHORTENING, GP	0 lbs 9 oz	1 c 3 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs	1 qt 1 pt 1 c 4 tbsp 3/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	3 lbs 4 oz	3 qt 4 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	3 1/2 oz	1 c 7 tbsp 1 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	1 1/2 oz	3 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 15 oz	1 pt 2 tbsp 1/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand for 5 minutes; stir. Set aside for use in Step 3.
- 2 Cream sugar, salt, and shortening in mixer bowl at medium speed.
- 3 Add eggs, yeast solution, water, and vanilla; mix at low speed until blended.
- 4 Sift together flours, milk, and nutmeg; add to mixture. Using dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover and set in warm place (80 F.), 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide into 3 (3 lb 8 oz) pieces; shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 7 MAKE-UP: Roll each piece into rectangular strips, 5 inches wide, 50 inches long, and 1/2-inch thick; cut into strips 1 inch wide.
- 8 PROOF: Place on floured sheet pan; let rise 30 minutes or until light.
- 9 FRY: Until golden brown on underside. Turn and fry on other side. Drain on absorbent paper.
- 10 When cool, roll in granulated sugar or sifted powdered sugar or in Cinnamon Sugar Filling, Recipe No. D 042 00 or dip in Vanilla Glaze, Rum Glaze, Almond Glaze, Recipe Nos. D 046 00, D 046 01, D 046 02. Place glazed doughnuts on racks to drain.

CRULLERS

Yield 100 Portions
Each Portion 1 DOUGHNUT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
154 kcal	26.2 gm	4.2 gm	3.4 gm	19.9 %	11 mg	172 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	0 lbs 8 oz	0 gal	
WATER	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
YEAST	0 lbs 3 oz	7 tbsp 3/8 tsp	
WATER 1	1 lb 3 oz	1 pt 4 tbsp 1 1/8 tsp	
SHORTENING, GP	0 lbs 9 oz	1 c 3 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs	1 qt 1 pt 1 c 4 tbsp 3/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	3 lbs 4 oz	3 qt 4 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	3 1/2 oz	1 c 7 tbsp 1 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	1 1/2 oz	3 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 15 oz	1 pt 2 tbsp 1/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand for 5 minutes; stir. Set aside for use in Step 3.
- 2 Cream sugar, salt, and shortening in mixer bowl at medium speed.
- 3 Add eggs, yeast solution, water, and vanilla; mix at low speed until blended.
- 4 Sift together flours, milk, and nutmeg; add to mixture. Using dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in warm place (80 F.) 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide into 3 (3 lb 8 oz) pieces; shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 7 MAKE-UP: Roll each piece into rectangular strips, 8 inches wide, 28 to 30 inches long, and 1/2-inch thick. Cut into strips 1/2-inch wide; fold in half, seal end, and twist into spiral shape.
- 8 PROOF: Place on floured sheet pan; let rise 30 minutes or until light.
- 9 FRY: Until golden brown on underside. Turn and fry on other side. Drain on absorbent paper.
- 10 When cool, roll in granulated sugar or sifted powdered sugar or in Cinnamon Sugar Filling, Recipe No. D 042 00 or dip in Vanilla Glaze, Almond Glaze, Rum Glaze, Recipe Nos. D 046 00, D 046 01, D 046 02. Place glazed doughnuts on racks to drain.

DUMPLINGS

Yield 100 Portions
Each Portion 2 DUMPLINGS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
175 kcal	25.8 gm	3.3 gm	6.3 gm	32.4 %	1 mg	521 mg		0 mg

Ingredients	Weight	Measure	Issue
BISCUIT MIX	9 lbs	0 gal	

METHODS

- 1 Mix according to instructions on container.
- 2 Drop a scant 1/8-cup batter on top of simmering stew or into shallow simmering stock. Cover; cook 15 minutes. DO NOT remove cover during cooking time.

NOTES

- 1 Shallow simmering stock should not be more than 1 inch in depth. Tilt frying pan may be used.

ENGLISH MUFFINS

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
281 kcal	42.9 gm	7.9 gm	8.2 gm	26.3 %	20 mg	123 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb	0 gal	
WATER	1 lb 2 oz	1 pt 2 tbsp 1 3/8 tsp	
YEAST	2 1/4 oz	5 tbsp 1 tsp	
WATER 1	4 lbs 2 oz	1 qt 1 pt 1 c 14 tbsp 1 tsp	
SHORTENING, GP	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 8 oz	1 qt 1 c 7 tbsp 3/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	8 lbs 12 oz	2 gal 1 c 1 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/8 oz	1 tbsp 2 2/8 tsp	
MILK, NONFAT, DRY	7 1/4 oz	1 pt 1 c 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 1/4 oz	11 tbsp 2 6/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes. Add sugar; stir until dissolved. Let stand 10 minutes, then stir again. Set aside for use in Step 3.
- 2 Place sugar, salt, and shortening in mixer bowl. Add water; stir until shortening is melted.
- 3 Sift together flour and milk; add to sugar and shortening mixture. Beat at medium speed until smooth. Add yeast solution.
- 4 Add 1/2 of the flour mixture; mix well. Add eggs, two at a time, beating well after each addition. Add remaining flour; beat to form a smooth dough.
- 5 FERMENT: Cover; set in a warm place (80 F.), 1-1/2 to 2 hours or until double in bulk.
- 6 PUNCH: Let stand 1 hour.
- 7 MAKE UP: Divide dough into 5 balls. Let rest 10 minutes. Roll dough to 1/2-inch thickness. Cut each dough piece into 20-4 inch circles.
- 8 Place cut circles in rows 4 by 6 about 1 inch apart on pans, which have been sprinkled lightly with cornmeal, about 1/2 cup per pan.
- 9 PROOF: At 80 F. for 45 minutes or until double in size.
- 10 BAKE: Brown muffins on lightly greased griddle 5 minutes per side. Place browned muffins on sheet pans; bake 15 to 20 minutes.

NOTES

- 1 To serve, split muffins and toast. Serve immediately
- 2 12lbs 8 oz (100 muffins) prepared English Muffins may be used. Split muffins, toast and serve immediately

CINNAMON RAISIN MUFFINS

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
323 kcal	53.8 gm	8.6 gm	8.3 gm	23.1 %	20 mg	132 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb	0 gal	
WATER	1 lb 2 oz	1 pt 2 tbsp 1 3/8 tsp	
YEAST	2 1/4 oz	5 tbsp 1 tsp	
WATER 1	4 lbs 2 oz	1 qt 1 pt 1 c 14 tbsp 1 tsp	
RAISINS, SEEDLESS	3 lbs	2 qt 1 c 6 tbsp 4/8 tsp	
SHORTENING, GP	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 8 oz	1 qt 1 c 7 tbsp 3/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	8 lbs 12 oz	2 gal 1 c 1 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/8 oz	1 tbsp 2 2/8 tsp	
MILK, NONFAT, DRY	7 1/4 oz	1 pt 1 c 1 1/8 tsp	
SPICE, CINNAMON	0 lbs 3/4 oz	2 tbsp 2 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 1/4 oz	11 tbsp 2 6/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes. Add sugar; stir until dissolved. Let stand 10 minutes, then stir again. Set aside for use in Step 3.
- 2 Place sugar, salt, and shortening in mixer bowl. Add water; stir until shortening is melted.
- 3 Sift together flour, cinnamon, raisins, and milk; add to sugar and shortening mixture. Beat at medium speed until smooth. Add yeast solution.
- 4 Add 1/2 of the flour mixture; mix well. Add eggs, two at a time, beating well after each addition. Add remaining flour; beat to form a smooth dough.
- 5 FERMENT: Cover and set in a warm place, about 80 F., 1-1/2 to 2 hours or until double in bulk.
- 6 PUNCH: Let stand 1 hour.
- 7 MAKE UP: Divide dough into 5 balls. Let rest 10 minutes. Roll dough to 1/2-inch thickness. Cut each dough piece into 20-4 inch circles.
- 8 Place cut circles in rows 4 by 6 about 1 inch apart on pans, which have been sprinkled lightly with cornmeal, using about 1/2 cup per pan.
- 9 PROOF: At 80 F. for 45 minutes or until double in size.
- 10 BAKE: Brown muffins on lightly greased griddle 5 minutes per side. Place browned muffins on sheet pans; bake 15 to 20 minutes.

NOTES

- 1 To serve, split muffins and toast. Serve immediately

FRENCH TOAST

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
201 kcal	29 gm	8 gm	6 gm	26.9 %	147 mg	387 mg		100 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	5 lbs 8 oz	2 qt 1 pt 8 tbsp 1 3/8 tsp	
BREAD, WHITE (TEXAS TOAST)	12 lbs		
EGG, WHOLE, TABLE	7 lbs 8 oz	0 gal	
MILK, NONFAT, DRY	0 lbs 10 oz	1 qt 2 tbsp 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 11 oz	1 c 8 tbsp 2 7/8 tsp	

METHODS

- 1 Combine water, milk and sugar; blend well. Whip on low speed until dissolved, about 1 minute.
- 2 Add eggs to ingredients in mixer bowl; whip on medium speed until well blended, about 2 minutes.
- 3 Dip bread in egg mixture to coat both sides. DO NOT SOAK.
- 4 Lightly spray grill with non-stick spray. Place bread on griddle; cook on each side about 1-1/2 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

NOTES

- 1 In step 4, 13lb 8 oz (200 slices)round top bread, sliced may be used.
- 2 In step 4, whole wheat, multigrain or raisin bread may be used.

THICK SLICE FRENCH TOAST

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
305 kcal	48.4 gm	12.1 gm	6.5 gm	19.2 %	147 mg	572 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	5 lbs 8 oz	2 qt 1 pt 8 tbsp 1 3/8 tsp	
BREAD, WHITE (TEXAS TOAST)	13 lbs		
EGG, WHOLE, TABLE	7 lbs 8 oz	0 gal	
MILK, NONFAT, DRY	0 lbs 10 oz	1 qt 2 tbsp 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 11 oz	1 c 8 tbsp 2 7/8 tsp	

METHODS

- 1 Place water in mixer bowl.
- 2 Combine milk and sugar; blend well. Add to water; whip on low speed until dissolved, about 1 minute.
- 3 Add eggs to ingredients in mixer bowl; whip on medium speed until well blended, about 2 minutes.
- 4 Cut each loaf diagonally into 16 slices, 3/4 inch thick (ends removed). Dip bread in egg mixture to coat both sides. DO NOT SOAK.
- 5 Lightly spray griddle with non-stick spray. Place bread on griddle; cook on each side about 1-1/2 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

ENGLISH MUFFIN FRENCH TOAST

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
192 kcal	29.2 gm	8.6 gm	4.9 gm	23 %	147 mg	254 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	5 lbs 8 oz	2 qt 1 pt 8 tbsp 1 3/8 tsp	
EGG, WHOLE, TABLE	7 lbs 8 oz	0 gal	
MILK, NONFAT, DRY	0 lbs 10 oz	1 qt 2 tbsp 2 1/8 tsp	
MUFFINS, ENGLISH	12 lbs 9 oz		
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 11 oz	1 c 8 tbsp 2 7/8 tsp	

METHODS

- 1 Place water in mixer bowl.
- 2 Combine milk and sugar; blend well. Add to water; whip on low speed until dissolved, about 1 minute.
- 3 Add eggs to ingredients in mixer bowl; whip on medium speed until well blended, about 2 minutes.
- 4 Cut muffins in half; dip split muffins in batter 30 seconds. DO NOT SOAK.
- 5 Lightly spray griddle with non-stick spray. Place muffins on griddle, cut side down. Grill about 3 minutes; turn, grill on crust side about 1-1/2 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

FRENCH TOAST FROZEN EGGS AND EGG WHITE

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
186 kcal	29.5 gm	7.8 gm	3.7 gm	17.9 %	69 mg	396 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
WATER	5 lbs 8 oz	2 qt 1 pt 8 tbs 1 3/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
EGG, WHOLE, TABLE	3 lbs 8 oz	0 gal	
EGG, WHITES	3 lbs 8 oz	0 gal	
MILK, NONFAT, DRY	0 lbs 10 oz	1 qt 2 tbs 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 11 oz	1 c 8 tbs 2 7/8 tsp	

METHODS

- 1 Place water in mixing bowl.
- 2 Combine milk and sugar; blend well. Add to water; whip on low speed until dissolved, about 1 minute.
- 3 Add whole eggs and egg whites to ingredients in mixer bowl; whip on medium speed until well blended, about 2 minutes.
- 4 Dip bread in egg mixture to coat both sides. DO NOT SOAK.
- 5 Lightly spray griddle with non-stick spray. Place bread on griddle; cook on each side about 1-1/2 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

NOTES

- 1 In step 4, 13lb 8 oz (200 slices)round top bread, sliced may be used.
- 2 In step 4, whole wheat, multigrain or raisin bread may be used.

FRENCH TOAST(DEHY EGG MIX)

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
157 kcal	28 gm	4 gm	2 gm	11.5 %	18 mg	348 mg		80 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	5 lbs 12 oz	2 qt 1 pt 1 c 2/8 tsp	
BREAD, WHITE, SANDWICH	11 lbs		
MILK, NONFAT, DRY	5 3/4 oz	1 pt 6 tbsp 1 1/8 tsp	
EGGS, SCRAMBLED (DEHY)	2 lbs 8 oz	3 qt 1 pt 2 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	10 3/4 oz	1 c 8 tbsp 1 2/8 tsp	

METHODS

- 1 Combine milk, sugar and egg crystals in mixing bowl; blend well. Add to water; whip on low speed until dissolved, about 1 minute.
- 2 Dip bread in egg mixture to coat both sides. DO NOT SOAK.
- 3 Lightly spray griddle with non-stick spray. Place bread on griddle; cook on each side about 1-1/2 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

FRENCH TOAST WITH EGG NOG

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
220 kcal	33.5 gm	6.1 gm	6.6 gm	27 %	36 mg	373 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
EGG NOG, UHT	13 lbs 8 oz	1 gal 2 qt 1 tbsp 2 2/8 tsp	
BREAD, WHITE, SANDWICH	11 lbs		

METHODS

- 1 Dip bread in egg nog to coat both sides. DO NOT SOAK.
- 2 Lightly spray griddle with non-stick spray. Place bread on griddle; cook on each side about 1-1/2 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

NOTES

- 1 2 pounds 14 ounces of dehydrated egg crystals may be used.

FRENCH TOAST PUFF

Yield 100 Portions
Each Portion 2 HALF SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
244 kcal	48.5 gm	7.3 gm	1.9 gm	7 %	30 mg	552 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	7 lbs 8 oz	3 qt 1 pt 5 tbsp 2 tsp	
BREAD, WHITE, SANDWICH	6 lbs		
BAKING POWDER	0 lbs 6 oz	12 tbsp 1 tsp	
FLOUR, WHEAT, GP (TPK2)	7 lbs 8 oz	1 gal 2 qt 1 pt 1 c 3 tbsp 1 3/8 tsp	
EGG, WHOLE, TABLE	1 lb 8 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 13 oz	1 qt 1 c 6 tbsp 2 2/8 tsp	
FLAVORING, VANILLA	1 1/4 oz	2 tbsp 2 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 4 oz	1 pt 13 tbsp 1 1/8 tsp	

METHODS

- 1 Combine eggs, sugar, salt, vanilla, milk, and water in mixer bowl. Beat at medium speed until well blended.
- 2 Add slowly flour and baking powder; mix at medium speed until smooth.
- 3 Cut bread in half diagonally. Dip half slices of bread in batter. Drain.
- 4 Fry until golden brown. Drain on absorbent paper.

NOTES

1. In Step 5, serve with maple, blueberry or strawberry syrup, marmalade, jam, or jelly.
- 2 Use mixture immediately since it may stiffen.
- 3 In step 3, 8 1/3 dozen(100) frankfuter rolls may be used. Cut in half before dipping.
- 4 In step 5, serve with well drained sliced peaches, fruit cocktail, or thawed well drained strawberries.

- 5 Puffs while still warm, may be rolled in Cinnamon sugar filling (D04200)or dust with 8 oz (2 cups) powdered sugar.

APPLE FRITTERS

Yield 100 Portions
Each Portion 2 FRITTERS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
168 kcal	34.3 gm	2.8 gm	2.5 gm	13.4 %	20 mg	248 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb	0 gal	
WATER	3 lbs 10 oz	1 qt 1 pt 15 tbsp 1/8 tsp	
BAKING POWDER	0 lbs 3 oz	6 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
OIL, SALAD, CANOLA	0 lbs 6 oz	12 tbsp 1 4/8 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	2 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	6 1/2 oz	1 pt 11 tbsp 1 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
APPLES, SLICED	6 lbs 14 oz	0 gal	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 4 oz	1 pt 13 tbsp 1 1/8 tsp	

METHODS

- 1 Sift together flour, baking powder, milk, salt, sugar, nutmeg, and cinnamon into mixer bowl.
- 2 Combine eggs, water, canola oil, and add to dry ingredients. Mix at low speed until well blended.
- 3 Drain apples and chop apples coarsely; add to batter; mix lightly.
- 4 Using a #40 scoop or well rounded tablespoon, drop batter into deep fat. Fry 4 to 6 minutes. Drain on absorbent paper.

NOTES

1. In Step 3, 6 lb (7 lb 11 oz A.P.) pared, cored and diced fresh apples may be used per 100 portions.
- 2 In step 4, after frying, fritters may be sprinkled with 2 lb (2qt)sifted powdered sugar.

PANCAKES (GRIDDLE CAKES)

Yield 100 Portions
Each Portion 2 PANCAKES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
238 kcal	38 gm	6 gm	7 gm	26.5 %	53 mg	1000 mg		354 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	2 lbs 11 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
BAKING POWDER	0 lbs 8 oz	1 c 1 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	9 lbs	2 gal 10 tbsp 1 5/8 tsp	
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	1 lb 7 oz	2 qt 1 c 9 tbsp 1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	12 3/8 oz	1 c 12 tbsp 2/8 tsp	

METHODS

- 1 Sift together flour, baking powder, dry milk, salt, and sugar into mixer bowl.
- 2 Add eggs and water; mix at low speed about 1 minute or until blended.
- 3 Blend in canola oil about 1 minute.
- 4 Lightly spray griddle with non-stick spray. Pour 1/4 cup batter onto hot griddle. Cook on one side 1-1/2 to 2 minutes or until top is covered with bubbles and underside is browned. Turn; cook on other side 1-1/2 to 2 minutes.

NOTES

- 1 In step 2, 13 1/2 oz (3 3/8 cups) dehydrated egg mix combined with 2 lb 4 oz (1qt) warm water may be used for whole eggs.

BLUEBERRY PANCAKES

Yield 100 Portions
Each Portion 2 PANCAKES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
273 kcal	47 gm	6 gm	7 gm	23.1 %	53 mg	1016 mg		358 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	2 lbs 11 oz	0 gal	
BLUEBERRIES, (CND)	8 lbs 8 oz	3 qt 1 pt 1 c 12 tbsp 2 4/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
BAKING POWDER	0 lbs 8 oz	1 c 1 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	9 lbs	2 gal 10 tbsp 1 5/8 tsp	
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	1 lb 7 oz	2 qt 1 c 9 tbsp 1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	12 3/8 oz	1 c 12 tbsp 2/8 tsp	

METHODS

- 1 Sift together flour, baking powder, milk, salt, and sugar into mixer bowl.
- 2 Add eggs and water; mix at low speed about 1 minute or until blended.
- 3 Blend in canola oil or about 1 minute. Rinse canned blueberries in cold water. Drain thoroughly and fold into batter.
- 4 Lightly spray non-stick cooking spray on griddle. Pour 1/4 cup batter onto hot griddle. Cook on one side 1-1/2 to 2 minutes or until top is covered with bubbles and underside is browned. Turn; cook on other side 1-1/2 to 2 minutes. Stir between batches to redistribute berries.

NOTES

- 1 In step 2, 13 1/2 oz (3 3/8 cups) dehydrated egg mix combined with 2 lb 4 oz (1qt) warm water may be used for whole eggs.
- 2 Stir between batches to redistribute berries.

PANCAKES (PANCAKE MIX)

Yield 100 Portions
Each Portion 2 CAKES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
209 kcal	43 gm	6 gm	1 gm	4.3 %	0 mg	772 mg		202 mg

Ingredients	Weight	Measure	Issue
PANCAKE, BUTTERMILK	13 lbs	2 gal 3 qt 1 c 5 tbs 2 2/8 tsp	

METHODS

- 1 Prepare pancakes according to instructions on container.

WAFFLES FZN, BROWN & SERVE

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
193 kcal	29 gm	4.5 gm	6.8 gm	31.7 %	40 mg	44 mg		27 mg

Ingredients	Weight	Measure	Issue
WAFFLES, BELGIAN	10 lbs 8 oz		

METHODS

- 1 Prepare according to instructions on package.

WAFFLES (PANCAKE MIX)

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
222 kcal	42 gm	6 gm	2.9 gm	11.8 %	12 mg	716 mg		0 mg

Ingredients	Weight	Measure	Issue
PANCAKE, BUTTERMILK	13 lbs	2 gal 3 qt 1 c 5 tbs 2 2/8 tsp	

METHODS

- 1 Prepare waffles according to instructions on container.

WAFFLES

Yield 100 Portions
Each Portion 1 WAFFLE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
248 kcal	40.4 gm	7.4 gm	6.1 gm	22.1 %	53 mg	444 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	2 lbs 11 oz	0 gal	
WATER	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
BAKING POWDER	0 lbs 8 oz	1 c 1 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	9 lbs	2 gal 10 tbsp 1 5/8 tsp	
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	1 lb 7 oz	2 qt 1 c 9 tbsp 1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	12 3/8 oz	1 c 11 tbsp 3 tsp	

METHODS

- 1 Sift together both flours, baking powder, milk, salt, and sugar into mixer bowl.
- 2 Add eggs and water; mix at low speed about 1 minute or until blended.
- 3 Blend in canola oil about 1 minute.
- 4 Pour 1/2 cup batter on preheated waffle iron. Bake until steaming stops, about 3 to 4 minutes.

NOTES

- 1 In step 2, 13 1/2 oz (3 3/8 cups) dehydrated egg mix combined with 2 lb 4 oz (1qt) warm water may be used for whole eggs.

WHOLE WHEAT PANCAKES

Yield 100 Portions
Each Portion 2 PANCAKE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
232 kcal	37.3 gm	7.8 gm	6.2 gm	24.1 %	53 mg	444 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	2 lbs 11 oz	0 gal	
WATER	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
BAKING POWDER	0 lbs 8 oz	1 c 1 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 8 oz	1 gal 5 tbsp 7/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	4 lbs 11 oz	1 gal 1 c 11 tbsp 1 4/8 tsp	
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	1 lb 7 oz	2 qt 1 c 9 tbsp 1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	12 3/8 oz	1 c 11 tbsp 3 tsp	

METHODS

- 1 Sift together both flours, baking powder, milk, salt, and sugar into mixer bowl.
- 2 Add eggs and water; mix at low speed about 1 minute or until blended.
- 3 Blend in canola oil about 1 minute.
- 4 Pour 1/4 cup batter onto lightly greased hot griddle. Cook on one side 1-1/2 to 2 minutes or until top is covered with bubbles and underside is browned. Turn; cook on other side 1-1/2 to 2 minutes.

NOTES

- 1 In step 2, 13 1/2 oz (3 3/8 cups) dehydrated egg mix combined with 2 lb 4 oz (1qt) warm water may be used for whole eggs.

PANCAKES (FROZEN EGGS AND EGG WHITES)

Yield 100 Portions
Each Portion 2 PANCAKE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
242 kcal	40.4 gm	7.3 gm	5.4 gm	20.1 %	27 mg	445 mg		0 mg

Ingredients	Weight	Measure	Issue
BAKING POWDER	0 lbs 8 oz	1 c 1 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	9 lbs	2 gal 10 tbsp 1 5/8 tsp	
EGG, WHOLE, TABLE	1 lb 6 oz	0 gal	
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
EGG, WHITES	1 lb 6 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	1 lb 7 oz	2 qt 1 c 9 tbsp 1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	12 3/8 oz	1 c 11 tbsp 3 tsp	

METHODS

- 1 Sift together flour, baking powder, milk, salt, and sugar into mixer bowl.
- 2 Add eggs and water; mix at low speed about 1 minute or until blended.
- 3 Blend in canola oil about 1 minute.
- 4 Pour 1/4 cup batter onto lightly greased hot griddle. Cook on one side 1-1/2 to 2 minutes or until top is covered with bubbles and underside is browned. Turn; cook on other side 1-1/2 to 2 minutes.

PANCAKES (EGG SUBSTITUTE)

Yield 100 Portions
Each Portion 2 PANCAKES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
241 kcal	40.5 gm	7.5 gm	5.2 gm	19.4 %	1 mg	450 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
BAKING POWDER	0 lbs 8 oz	1 c 1 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	9 lbs	2 gal 10 tbsp 1 5/8 tsp	
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
EGG, SUBSTITUTE	2 lbs 11 oz	1 qt 1 c 1 tbsp 7/8 tsp	
MILK, NONFAT, DRY	1 lb 7 oz	2 qt 1 c 9 tbsp 1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	12 3/8 oz	1 c 11 tbsp 3 tsp	

METHODS

- 1 Sift together flour, baking powder, milk, salt, and sugar into mixer bowl.
- 2 Add egg substitute and water. Mix at low speed about 1 minute or until blended.
- 3 Blend in canola oil about 1 minute.
- 4 Pour 1/4 cup batter onto lightly greased hot griddle. Cook on one side 1-1/2 to 2 minutes or until top is covered with bubbles and underside is browned. Turn over and cook on other side 1-1/2 to 2 minutes.

WAFFLES, BELGIAN, FROZEN

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
193 kcal	29 gm	4 gm	7 gm	32.6 %	40 mg	44 mg		27 mg

Ingredients	Weight	Measure	Issue
WAFFLES, BELGIAN	15 lbs		

METHODS

- 1 Prepare according to instructions on package.

BLUEBERRY PANCAKES (PANCAKE MIX)

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
243 kcal	52 gm	6 gm	1 gm	3.7 %	0 mg	774 mg		204 mg

Ingredients	Weight	Measure	Issue
BLUEBERRIES, (CND)	8 lbs 8 oz	3 qt 1 pt 1 c 12 tbsp 2 4/8 tsp	
PANCAKE, BUTTERMILK	12 lbs 8 oz	2 gal 2 qt 1 pt 1 c 9 tbsp 2 5/8 tsp	

METHODS

- 1 Prepare pancakes according to instructions on container. Drain blueberries before mixing.

WAFFLES (TOASTER)

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
193 kcal	29 gm	4 gm	7 gm	32.6 %	40 mg	44 mg		27 mg

Ingredients	Weight	Measure	Issue
WAFFLES, BELGIAN	17 lbs 8 oz		

METHODS

- 1 Place waffles on serving line in a location near the toaster or in one determined by the LCS.

NOTES

- 1 See recipe D02506 for alternate cooking methods.

HOT CROSS BUNS

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
147 kcal	28.4 gm	4.9 gm	2.9 gm	17.8 %	0 mg	272 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	3 lbs 2 oz	1 qt 1 c 15 tbsp 2 1/8 tsp	
YEAST	2 1/2 oz	5 tbsp 2 6/8 tsp	
RAISINS, SEEDLESS	2 lbs 4 oz	1 qt 1 pt 1 c 1 7/8 tsp	
SPICE, CLOVES	0 lbs 1/8 oz	1 5/8 tsp	
DOUGH, SWEET	7 lbs 8 oz		
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir.
- 2 Add Sweet Dough Mix, raisins, cinnamon, cloves, and nutmeg.
- 3 Using dough hook, mix at low speed until water is absorbed. Mix at medium speed until dough is developed and cleans the bowl. Dough temperature should be 78 F. to 82 F.
- 4 FERMENT: Cover. Set in warm place (80 F.) 1-1/2 to 2 hours or until double in bulk.
- 5 PUNCH: Divide dough into 8-2 pound pieces on lightly floured work surface; shape each piece into a smooth ball. Let rest 10 to 20 minutes.
- 6 MAKE-UP: Roll each piece into a long rope of uniform diameter. Cut rope into pieces about 1 inch thick, weighing 1-1/2 ounces each. Shape into balls by rolling with circular motion on work surface.
- 7 Lightly spray pans with non-stick cooking spray. Place on pans in rows 6 by 9. Prepare 1/8 recipe Egg Wash, Recipe No. D 017 00. Brush buns in each pan with wash.
- 8 PROOF: At 90 F. to 100 F. about 45 minutes or until almost double in bulk.
- 9 BAKE: 30 minutes at 400 F. or until lightly browned. If convection oven is used, bake at 350 F. for 10 minutes on high fan, closed vent.
- 10 Prepare 1/8 recipe Syrup Glaze, Recipe No. D 045 00 per 100 servings. Brush buns in each pan with 1/4 cup hot glaze immediately after removal from oven.
- 11 When cool, prepare 1/8 recipe Decorator's Frosting, Recipe No. G 007 00 per 100 servings. Frost each bun with frosting in a cross design using a pastry bag with a small plain tip.

NOTES

- 1 In Step 2, 1 tbsp lemon flavoring may be added per 100 servings.
- 2 In step 2, 1 lb 2oz (3 1/2 cups) raisins may be used
- 3 In step 9, if convection is used, bake at 350°F 10 minutes high fan, closed vent.
- 4 In step 11, a pastry bag with plain tip may be used to pipe frosting.

KOLACHES

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
278 kcal	45.9 gm	5.8 gm	7.9 gm	25.6 %	31 mg	187 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb	0 gal	
WATER	1 lb 12 oz	1 pt 1 c 5 tbsp 1 7/8 tsp	
YEAST	0 lbs 4 oz	9 tbsp 1 3/8 tsp	
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	1 lb 4 oz	1 pt 12 tbsp 7/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	6 lbs	1 gal 1 qt 1 pt 10 tbsp 2 5/8 tsp	
PIE FILLING, CHERRY	7 lbs	3 qt 1 3/8 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 5/8 oz	1 pt 1 c 14 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	0 lbs 5 oz	1 pt 1 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb	1 pt 4 tbsp 7/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes. Add sugar; stir until dissolved. Let stand 10 minutes; stir again. Set aside for use in Step 3.
- 2 Mix sugar, salt, and shortening in mixer bowl at medium speed 1 minute.
- 3 Blend in eggs, water, and yeast solution at low speed.
- 4 Sift flour and milk together, add to egg mixture. Mix at low speed 7 to 10 minutes or until dough is formed.
- 5 FERMENT: Set in warm place (80 F.) for about 1 hour.
- 6 PUNCH: Let rest 10 minutes. Divide dough into 2 pieces. Shape each piece into a smooth ball; let rest 10 minutes.
- 7 MAKE UP: Form into a rope 1-1/2 inches in diameter. Cut into 1-1/2 inch pieces. Shape into 2-ounce balls. Place 2 inches apart on greased pans. Flatten out slightly with palm of hand.
- 8 PROOF: About 30 minutes or until pieces are double in bulk.
- 9 Press down center of each piece with back of spoon. Leave a rim about 1/4-inch wide.
- 10 Fill center of each Kolache with about 1 ounce (2 tbsp) of Pie Filling.
- 11 Brush rim with Egg Wash (D01700).
- 12 PROOF: 20 minutes at 350 F. or until double in bulk.
- 13 BAKE: At 350 F. for 25 minutes or until done. For convection oven, bake 15 minutes at 300 F.
- 14 Cool; If desired brush edges with Vanilla Glaze (D04600). If glaze is not desired, sprinkle with 1 lb (3 3/4 cups) sifted powder sugar per 100 servings.

NOTES

- 1 In Step 10, 7 lb (1-No. 10 cn) prepared pie filling, apple, blueberry, cherry or peach, or bakery filling, raspberry, may be used per 100 servings.

KOLACHES (MIX)

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
209 kcal	41 gm	6 gm	4 gm	17.2 %	11 mg	335 mg		18 mg

Ingredients	Weight	Measure	Issue
YEAST	3 3/4 oz	8 tbsp 2 5/8 tsp	
DOUGH, SWEET	9 lbs		
PIE FILLING, CHERRY	7 lbs	3 qt 1 3/8 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 12 oz	1 qt 1 pt 9 tbsp 2 5/8 tsp	

METHODS

- 1 Use sweet dough mix and active dry yeast. Prepare dough according to instructions on container.
- 2 PUNCH: Let rest 10 minutes. Divide dough into 2 pieces. Shape each piece into a smooth ball; let rest 10 minutes.
- 3 MAKE UP: Form into a rope 1-1/2 inches in diameter. Cut into 1-1/2 inch pieces. Shape into 2-ounce balls. Place 2 inches apart on greased pans. Flatten out slightly with palm of hand.
- 4 PROOF: About 30 minutes or until pieces are double in size.
- 5 Press down center of each piece with back of spoon. Leave a rim about 1/4-inch wide.
- 6 Fill center of each Kolache with about 1 ounce (2 tbsp) pie filling.
- 7 Brush with Egg Wash (D01700)
- 8 PROOF: 20 minutes or until double in size.
- 9 BAKE: 25 minutes at 350 F. or until done. For convection oven, bake 15 minutes at 300 F. Remove from oven and cool.
- 10 If desired brush edges with Vanilla Glaze (D04600). If glaze is not desired, sprinkle with 1 lb (3 3/4 cups) sifted powder sugar per 100 servings.

NOTES

- 1 In Step 10, 7 lb (1-No. 10 cn) prepared pie filling, apple, blueberry, cherry or peach, or 7 lb 4 oz (7/8-No. 10 cn) bakery filling, raspberry, may be used, per 100 servings.

MUFFINS

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
179 kcal	30.4 gm	3.7 gm	4.7 gm	23.6 %	34 mg	174 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	2 lbs	0 gal	
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
BAKING POWDER	2 1/2 oz	5 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 8 oz	1 gal 5 tbsp 7/8 tsp	
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 3 oz	1 qt 15 tbsp 1 2/8 tsp	

METHODS

- 1 In mixer bowl, sift together flour, sugar, milk, baking powder and salt.
- 2 Add warm water, eggs, applesauce, and canola oil; mix at low speed until dry ingredients are moistened about 15 seconds; scrape down sides and bottom of mixer bowl; continue to mix at low speed another 15 seconds. DO NOT OVER MIX. Batter will be lumpy.
- 3 Lightly spray muffin cups with non-stick cooking spray. Fill each muffin cup 2/3 full.
- 4 Using a convection oven, bake at 350 F. 23 to 26 minutes with open vent, fan turned off the first 10 minutes, and then low fan. Remove muffins from oven and let cool.

BLUEBERRY MUFFINS

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
188 kcal	32.6 gm	3.7 gm	4.8 gm	23 %	34 mg	174 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	2 lbs	0 gal	
BLUEBERRIES, (CND)	3 lbs 3 oz	1 qt 1 c 14 tbsp 2 4/8 tsp	
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
BAKING POWDER	2 1/2 oz	5 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 8 oz	1 gal 5 tbsp 7/8 tsp	
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 3 oz	1 qt 15 tbsp 1 2/8 tsp	

METHODS

- 1 In mixer bowl, sift together flour, sugar, milk, baking powder and salt.
- 2 Add warm water, eggs, applesauce and canola oil; mix at low speed until dry ingredients are moistened about 15 seconds; scrape down sides and bottom of mixer bowl; continue to mix at low speed another 15 seconds. DO NOT OVER MIX. Batter will be lumpy.
- 3 Rinse blueberries, drain well. Fold into batter.
- 4 Lightly spray muffin cups with non-stick cooking spray. Fill each muffin cup 2/3 full.
- 5 Bake 20 to 25 minutes or until browned.

NOTES

- 1 In step 2, batter will be lumpy.
- 2 Using a convection oven, bake at 350 F. 23 to 26 minutes with open vent, fan turned off the first 5 minutes, and then low fan

RAISIN MUFFINS

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
204 kcal	37 gm	3.9 gm	4.8 gm	21.2 %	34 mg	176 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	2 lbs	0 gal	
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbs 3/8 tsp	
WATER	2 lbs	1 pt 1 c 13 tbs 6/8 tsp	
RAISINS, SEEDLESS	1 lb 8 oz	1 qt 11 tbs 2/8 tsp	
BAKING POWDER	2 1/2 oz	5 tbs 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 8 oz	1 gal 5 tbs 7/8 tsp	
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbs 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbs 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 3 oz	1 qt 15 tbs 1 2/8 tsp	

METHODS

- 1 In mixer bowl, sift together flour, sugar, milk, baking powder and salt.
- 2 Add warm water, eggs, applesauce, canola oil and raisins; mix at low speed until dry ingredients are moistened about 15 seconds; scrape down sides and bottom of mixer bowl; continue to mix at low speed another 15 seconds. DO NOT OVER MIX. Batter will be lumpy.
- 3 Lightly spray each muffin cup with non-stick cooking spray. Fill each muffin cup 2/3 full.
- 4 Bake at 20 to 25or until lightly browned. Remove muffins from oven and let cool.

NOTES

- 1 In step 2, batter will be lumpy.
- 2 Using a convection oven, bake at 350 F. 23 to 26 minutes with open vent, fan turned off the first 5 minutes, and then low fan

BANANA MUFFINS

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
187 kcal	32.4 gm	3.8 gm	4.8 gm	23.1 %	34 mg	174 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	2 lbs	0 gal	
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
BAKING POWDER	2 1/2 oz	5 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 8 oz	1 gal 5 tbsp 7/8 tsp	
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
BANANAS	4 lbs 10 oz	3 qt 1 c 15 tbsp 2 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 3 oz	1 qt 15 tbsp 1 2/8 tsp	

METHODS

- 1 In mixer bowl sift together flour, sugar, milk, baking powder and salt.
- 2 Add warm water, eggs, applesauce and salad oil; mix at low speed until dry ingredients are moistened about 15 seconds; scrape down sides and bottom of mixer bowl; continue to mix at low speed another 15 seconds. DO NOT OVER MIX. Batter will be lumpy.
- 3 Add mashed bananas to batter; mix at low speed another 15 seconds until blended.
- 4 Lightly spray each muffin cup with non-stick cooking spray. Fill each muffin cup 2/3 full.
- 5 Bake at 20 to 25 minutes or until lightly browned. Remove muffins from oven and let cool.

NOTES

- 1 In step 2, batter will be lumpy.
- 2 Using a convection oven, bake at 350 F. 23 to 26 minutes with open vent, fan turned off the first 5 minutes, and then low fan

APPLE MUFFINS

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
188 kcal	33 gm	3 gm	5 gm	23.9 %	34 mg	445 mg		170 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	2 lbs	0 gal	
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbs 3/8 tsp	
WATER	2 lbs	1 pt 1 c 13 tbs 6/8 tsp	
BAKING POWDER	2 1/2 oz	5 tbs 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 8 oz	1 gal 5 tbs 7/8 tsp	
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbs 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbs 2 1/8 tsp	
APPLES, SLICED	2 lbs 4 oz	0 gal	
SPICE, CINNAMON	0 lbs 1/8 oz	1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 10 oz	1 qt 1 c 15 tbs 7/8 tsp	

METHODS

- 1 In mixer bowl sift together flour, sugar (2 1/2#/100 portions), milk, baking powder and salt.
- 2 Add warm water, eggs, applesauce and canola oil; mix at low speed until dry ingredients are moistened about 15 seconds; scrape down sides and bottom of mixer bowl; continue to mix at low speed another 15 seconds. DO NOT OVERMIX. Batter will be lumpy.
- 3 Chop apples close to 1/4" in size. Fold apples into batter.
- 4 Mix sugar (7oz/100 portions) and cinnamon; Set aside.
- 5 Lightly spray muffin cups with non-stick cooking spray. Fill each muffin cup 2/3 full. Sprinkle 1/2 tsp of cinnamon sugar over each muffin.
- 6 Bake 20 to 25 minutes or until lightly brown. Remove muffins from oven and let cool.

NOTES

- 1 In Step 3, 2 lb 4 oz A.P. (1 qt-1/3 No. 10 cn) drained, chopped apple slices may be substituted.
- 2 In step 2, batter will be lumpy.
- 3 Using a convection oven, bake at 350 F. 23 to 26 minutes with open vent, fan turned off the first 5 minutes, and then low fan

CINNAMON CRUMB TOP MUFFINS

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
194 kcal	33 gm	3 gm	5 gm	23.2 %	36 mg	457 mg		174 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	2 lbs	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
BAKING POWDER	2 1/2 oz	5 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 9 1/2 oz	1 gal 10 tbsp 2 2/8 tsp	
BUTTER, PRINTS	0 lbs 3 oz	5 tbsp 3 tsp	
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SUGAR, BROWN, LT	0 lbs 10 oz	1 c 6 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 3 oz	1 qt 15 tbsp 1 2/8 tsp	

METHODS

- 1 In mixer bowl sift together flour, sugar, milk, baking powder and salt.
- 2 Add warm water, eggs, applesauce and canola oil; mix at low speed until dry ingredients are moistened about 15 seconds; scrape down sides and bottom of mixer bowl; continue to mix at low speed another 15 seconds. DO NOT OVERMIX. Batter will be lumpy.
- 3 Lightly spray muffin cups with non-stick cooking spray. Fill each muffin cup 2/3 full.
- 4 Mix brown sugar, butter, flour and cinnamon until mixture is crumbly. Sprinkle 1 teaspoon mixture on top of each muffin.
- 5 Bake 20 to 25 minutes or until lightly browned. Remove muffins from oven and cool.

NOTES

- 1 In step 2, batter will be lumpy.
- 2 SELECT 8 Using a convection oven, bake at 350 F. 23 to 26 minutes with open vent, fan turned off the first 5 minutes, and then low fan

DATE MUFFINS

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
198 kcal	35.5 gm	3.8 gm	4.8 gm	21.8 %	34 mg	174 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	2 lbs	0 gal	
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
BAKING POWDER	2 1/2 oz	5 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 8 oz	1 gal 5 tbsp 7/8 tsp	
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/8 oz	1 6/8 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 3 oz	1 qt 15 tbsp 1 2/8 tsp	
DATES, PIECES, 8 - 12 OZ	1 lb 8 oz		

METHODS

- 1 In mixer bowl, sift together flour, sugar, milk, baking powder and salt.
- 2 Add warm water, eggs, applesauce, canola oil and dates; mix at low speed until dry ingredients are moistened about 15 seconds; scrape down sides and bottom of mixer bowl; continue to mix at low speed another 15 seconds. DO NOT OVER MIX. Batter will be lumpy.
- 3 Lightly spray muffin cups with non-stick cooking spray. Fill each muffin cup 2/3 full.
- 4 Bake 20 to 25 minutes or until lightly brown. Remove muffins from oven and let cool.

NOTES

- 1 In step 2, batter will be lumpy.
- 2 Using a convection oven, bake at 350 F. 23 to 26 minutes with open vent, fan turned off the first 5 minutes, and then low fan

NUT MUFFINS

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
276 kcal	32.5 gm	5.1 gm	14.7 gm	47.9 %	39 mg	147 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	2 lbs	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
BAKING POWDER	2 1/2 oz	5 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 8 oz	1 gal 5 tbsp 7/8 tsp	
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/8 oz	1 6/8 tsp	
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 3 oz	1 qt 15 tbsp 1 2/8 tsp	
NUTS, PECANS, SHELLED, HALVES	1 lb 8 oz	1 qt 1 pt 2 tbsp 3 tsp	

METHODS

- 1 In mixer bowl, sift together flour, sugar, milk, baking powder and salt.
- 2 Add warm water, eggs, applesauce, canola oil and pecans; mix at low speed until dry ingredients are moistened about 15 seconds; scrape down sides and bottom of mixer bowl; continue to mix at low speed another 15 seconds. DO NOT OVER MIX. Batter will be lumpy.
- 3 Lightly spray each muffin cup with non-stick cooking spray. Fill each muffin cup 2/3 full.
- 4 Bake 20 to 25 minutes or until lightly brown. Remove muffins from oven and let cool.

NOTES

- 1 Using a convection oven, bake at 350 F. 23 to 26 minutes with open vent, fan turned off the first 5 minutes, and then low fan

OATMEAL RAISIN MUFFINS

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
216 kcal	38 gm	4.7 gm	5.3 gm	22.1 %	34 mg	176 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	2 lbs	0 gal	
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
RAISINS, SEEDLESS	1 lb 15 oz	1 qt 1 pt 3 tsp	
BAKING POWDER	2 1/2 oz	5 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs	2 qt 1 pt 14 tbsp 5/8 tsp	
OIL, SALAD, CANOLA	11 1/2 oz	1 c 7 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 2 oz	4 tbsp 1 1/8 tsp	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 3 oz	1 qt 15 tbsp 1 2/8 tsp	
CEREAL, ROLLED OATS, QUICK COOK	1 lb 11 oz	1 pt 1 c 4 tbsp 1 1/8 tsp	

METHODS

- 1 In mixer bowl, sift together flour, sugar, milk, baking powder, salt, and cinnamon. Add rolled oats and raisins. Mix at low speed for 1 minute or until blended.
- 2 Add warm water, eggs, applesauce, canola oil, and vanilla; mix at low speed until dry ingredients are moistened about 15 seconds; scrape down sides and bottom of mixer bowl; continue to mix at low speed another 15 seconds. DO NOT OVER MIX. Batter will be lumpy.
- 3 Lightly spray muffin cups with non-stick cooking spray. Fill each muffin cup 2/3 full.
- 4 Using a convection oven, bake at 325 F. 23 to 26 minutes with open vent, fan turned off the first 10 minutes, and then low fan. Remove muffins from oven and let cool.

BANANA BREAD

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
274 kcal	33 gm	5 gm	14 gm	46 %	39 mg	358 mg		137 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 14 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
NUTS, WALNUT, ENGLISH, SHELLED	2 lbs	1 qt 1 pt 1 c 12 tbsp 2/8 tsp	
BAKING POWDER	2 1/2 oz	5 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs 8 oz	3 qt 11 tbsp 6/8 tsp	
BANANAS	12 lbs 5 oz	2 gal 1 qt 1 c 3 tbsp 2 2/8 tsp	
SHORTENING, SEMI-SOLID, TFF	1 lb	1 pt 3 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 12 oz	1 qt 1 pt 3 tbsp 2 3/8 tsp	

METHODS

- 1 Cream shortening and sugar in mixer bowl at medium speed 2 minutes until light and fluffy.
- 2 Add eggs, Mix at medium speed 1 minute.
- 3 Add bananas and chopped nuts to egg mixture. Mix at medium speed until blended.
- 4 Sift together flour, baking powder and salt.
- 5 Add dry ingredients to banana mixture; beat at low speed about 1/2 minute. Continue beating 1/2 minute longer or until blended. DO NOT OVER MIX.
- 6 Lightly spray each pan with non-stick cooking spray, dust all around with flour, tap out excess. Pour about 2 quarts of batter into each prepared loaf pan. Spread batter evenly.
- 7 Bake for 80 to 85 minutes or until done
- 8 Let bread cool in pans 5 minutes; then remove from pan and place on wire rack to cool completely. To enhance flavor and moistness, product may be prepared in advance. CCP: Refrigerate at 41 F. or lower overnight.

- 9 Cut 25 slices (5/8 inch thick) per loaf.

NOTES

- 1 Bananas that have lived past their prime for service can be frozen and used for this recipe. Allow bananas to thaw before using, best if allowed to thaw overnight.
- 2 Using a convection oven, bake at 315 F. for 70 to 75 minutes or until done on low fan, open vent.
- 3 In step 2 9 1/2 oz (2 1/3 cups) dehydrated egg mix combined with 2 7/8 cup water may be used for whole eggs.
- 4 For best results, wrap in wax paper and store overnight before slicing.

HARD ROLLS

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
259 kcal	49 gm	8.4 gm	2.7 gm	9.4 %	0 mg	425 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb 10 oz	1 pt 1 c 1 tbsp 2 3/8 tsp	
YEAST	0 lbs 2 oz	4 tbsp 2 2/8 tsp	
WATER 1	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
SHORTENING, GP	0 lbs 4 oz	8 tbsp 2 5/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	12 lbs	2 gal 3 qt 1 c 5 tbsp 2 2/8 tsp	
EGG, WHITES	0 lbs 8 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir.
- 2 Place water, egg whites, sugar, salt, shortening, and flour in mixer bowl. Add yeast solution.
- 3 Using dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 4 FERMENT: Cover. Set in warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 5 PUNCH: Divide dough into 8 2-1/2 pound pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 6 Roll each piece into a long rope, about 25 inches, of uniform diameter. Cut rope into pieces about 1-inch thick, weighing
- 7 MAKE-UP: Lightly spray sheet pans with non-stick cooking spray. Place rolls on sheet pans in rows 5 by 7 so rolls do not touch each other during proofing or baking.
- 8 PROOF: At 90 F. to 100 F. until double in bulk. Brush with 1 recipe hot Cornstarch Wash, Recipe No. D 040 00.

- 9 BAKE: 25 to 30 minutes at 400 F. or in 350 F. convection oven 15 minutes or until golden brown, on high fan, open vent. Brush with hot Cornstarch Wash, Recipe No. D 040 00 immediately after removal from oven.

HOT ROLLS

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
326 kcal	55.6 gm	8.8 gm	7.3 gm	20.2 %	0 mg	358 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb 12 oz	1 pt 1 c 5 tbsp 1 7/8 tsp	
YEAST	3 1/2 oz	8 tbsp 7/8 tsp	
WATER 1	5 lbs 8 oz	2 qt 1 pt 8 tbsp 1 3/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	12 lbs	2 gal 3 qt 1 c 5 tbsp 2 2/8 tsp	
SHORTENING, SEMI-SOLID, TFF	1 lb 10 oz	1 pt 1 c 9 tbsp 1 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/2 oz	5 tbsp 1 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 8 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 Sprinkle yeast over (2# per 100 portions)water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir.
 - 2 Place (5 3/4# per 100 portions) cold water in mixer bowl; add sugar and salt; stir until dissolved. Add yeast solution.
 - 3 Combine flour and milk; add to liquid solution. Using dough hook, mix at low speed 1 minute or until flour mixture is incorporated into liquid.
 - 4 Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
 - 5 FERMENT: Cover. Set in warm place, about 80 F., 1-1/2 hours or until double in size.
 - 6 PUNCH: Divide dough into 8 2 lb 14 oz pieces.
 - 7 Roll each piece into a long rope, about 32 inches, of uniform diameter. Cut rope into 25 1-3/4 oz pieces about 1-1/4 inch long. Place rolls on a lightly sprayed sheet pan.
 - 8 PROOF: At 90 F. about 1 hour or until double in bulk.
-
- 9 BAKE: Using a 350 F. convection oven, bake for 10 to 15 minutes or until golden brown, on high fan, open vent.

BROWN & SERVE ROLLS

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
326 kcal	55.6 gm	8.8 gm	7.3 gm	20.2 %	0 mg	366 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1 oz	2 tbsp 2/8 tsp	
WATER	1 lb 12 oz	1 pt 1 c 5 tbsp 1 7/8 tsp	
YEAST	3 1/2 oz	8 tbsp 7/8 tsp	
WATER 1	5 lbs 8 oz	2 qt 1 pt 8 tbsp 1 3/8 tsp	
SHORTENING, GP	1 lb 10 oz	1 pt 1 c 9 tbsp 1 5/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	12 lbs	2 gal 3 qt 1 c 5 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/2 oz	5 tbsp 1 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 8 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir.
 - 2 Place cold water in mixer bowl; add sugar and salt; stir until dissolved. Add yeast solution.
 - 3 Combine flour and milk; add to liquid solution. Using dough hook, mix at low speed 1 minute or until flour mixture is incorporated into liquid.
 - 4 Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
 - 5 FERMENT: Cover. Set in warm place (80 F.) 1-1/2 hours or until double in size.
 - 6 PUNCH: Divide dough into 8-2 lb 14 oz pieces.
 - 7 Roll each piece into a long rope, about 32 inches, of uniform diameter about 2 inches thick. Cut rope into 25 1-3/4 oz pieces about 1-1/4 inch long.
 - 8 MAKEUP: Shape dough pieces into balls by rolling with a circular motion. Lightly spray sheet pans with non-stick cooking spray.
-
- 9 PROOF: At 90 F. about 30 minutes or until double in size.
 - 10 PREBAKE: 25 minutes at 325 F. or in 300 F. convection oven for 12 to 15 minutes or until rolls begin to brown on low fan, open vent.
 - 11 Cool on pans; wrap in aluminum foil. Refrigerate at 40 F. for up to 2 days.
 - 12 BAKE: Bring covered rolls to room temperature about 1 hour before baking. Finish baking in 350 F. convection oven about 10 to 12 minutes or until golden brown on high fan, open vent.

HOT ROLLS(MIX)

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
264 kcal	47.7 gm	7.5 gm	4.9 gm	16.7 %	0 mg	416 mg		44 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
YEAST	0 lbs 5 oz	11 tbsp 2 4/8 tsp	
ROLL MIX	15 lbs		

METHODS

- 1 Prepare dough according to instructions on container.
- 2 PUNCH: Divide dough into 8- 2 lb 14 oz pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 3 Roll each piece into a long rope, about 32 inches, of uniform diameter about 2 inches thick. Cut rope into 25 1-3/4 oz pieces about 1-1/4 inch long.
- 4 MAKE-UP: Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 5 PROOF: At 90 F. about 1 hour or until double in bulk.
- 6 BAKE: 15 to 20 minutes at 400 F. or in 350 F. convection oven for 10 to 15 minutes or until golden brown, on high fan, open vent. Remove from oven and allow to cool before service.

OATMEAL ROLLS

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
299 kcal	45.7 gm	7.7 gm	9.4 gm	28.3 %	0 mg	358 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1 oz	2 tbsp 2/8 tsp	
WATER	1 lb 12 oz	1 pt 1 c 5 tbsp 1 7/8 tsp	
YEAST	3 1/2 oz	8 tbsp 7/8 tsp	
WATER 1	5 lbs 8 oz	2 qt 1 pt 8 tbsp 1 3/8 tsp	
SHORTENING, GP	1 lb 10 oz	1 pt 1 c 9 tbsp 1 5/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	8 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/2 oz	5 tbsp 1 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 8 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	
CEREAL, ROLLED OATS, QUICK COOK	4 lbs 4 oz	2 qt 3 tbsp 2 4/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir.
- 2 Place cold water in mixer bowl; add sugar and salt; stir until dissolved. Add yeast solution.
- 3 Combine flour, rolled oats and milk; add to liquid solution. Using dough hook, mix at low speed 1 minute or until flour mixture is incorporated into liquid.
- 4 Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in warm place (80 F.) 1-1/2 hours or until double in size.
- 6 PUNCH: Divide dough into 8 2 lb 14 oz pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 7 Roll each piece into a long rope, about 32 inches, of uniform diameter about 2 inches thick. Cut rope into 25 1-3/4 oz pieces about 1-1/4 inches long.
- 8 MAKE-UP: Shape dough pieces into balls rolling with a circular motion on a worktable. Place rolls on lightly sprayed sheet pans.
- 9 PROOF: At 90 F. about 1 hour or until double in bulk.
- 10 BAKE: Using a 350 F. convection oven, bake 10 to 12 minutes on high fan, open vent.

CLOVERLEAF OR TWIN ROLLS

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
355 kcal	55.6 gm	8.8 gm	10.6 gm	26.9 %	5 mg	371 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	7 lbs 4 oz	3 qt 1 c 14 tbsp 1/8 tsp	
YEAST	4 1/2 oz	10 tbsp 2 tsp	
SHORTENING, GP	1 lb 10 5/8 oz	1 pt 1 c 11 tbsp 1/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	14 lbs 8 oz	3 gal 1 qt 1 pt 12 tbsp 2 7/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
MILK, NONFAT, DRY	4 1/4 oz	1 c 12 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir.
- 2 Place water in mixer bowl; add sugar and salt; stir until dissolved. Add yeast solution.
- 3 Combine flour and milk; add to liquid solution. Using dough hook, mix at low speed 1 minute until flour mixture is incorporated into liquid.
- 4 Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in warm place (80 F.) for 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 8 2 lb 14 oz pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 7 Roll each piece into a long rope, about 32 inches, of uniform diameter about 2 inches thick. Cut rope into 25 1-3/4 oz pieces about 1-1/4 inch long.
- 8 Divide each dough piece into thirds for cloverleaf rolls or in halves for twin rolls.
- 9 Shape into balls by rolling with a circular motion on work table.
- 10 Place in greased muffin pans. In each cup: 3 balls for cloverleaf or 2 for twin; brush with 4 ounces or 1/2 cup of melted butter or 1/3 recipe Milk Wash, Recipe No. I 004 02.
- 11 PROOF: At 90 F. until double in bulk.
- 12 BAKE: At 400 F. for 15 to 20 minutes or in a 350 F. convection oven for 10 to 15 minutes or until golden brown on high fan, open vent.
- 13 If desired, brush with 4 ounces or 1/2 cup of melted butter immediately after baking.

FRANKFURTER ROLLS

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
221 kcal	38 gm	5 gm	5 gm	20.4 %	0 mg	223 mg		11 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs 3 oz	1 qt 1 pt 1 tbsp 1 7/8 tsp	
YEAST	3 1/2 oz	8 tbsp 7/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	9 lbs 10 1/2 oz	2 gal 1 qt 8 tbsp 1/8 tsp	
SHORTENING, SEMI-SOLID, TFF	1 lb	1 pt 3 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	3 1/2 oz	1 c 7 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb	1 pt 4 tbsp 7/8 tsp	

METHODS

- 1 Sprinkle yeast over (1 1/4# per 100 portions)water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir.
 - 2 Place (15 2/3 oz per 100 portions) water in mixer bowl; add sugar and salt; stir until dissolved. Add yeast solution.
 - 3 Combine flour and (2 2/3 oz per 100 portions) milk; add to liquid solution. Using dough hook, mix at low speed 1 minute or until flour mixture is incorporated into liquid.
 - 4 Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
 - 5 FERMENT: Cover. Set in warm place, about 180 F., 1-1/2 hours or until double in bulk.
 - 6 PUNCH: Divide dough into 8 2 lb 14 oz pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
 - 7 Roll 2-1/2-ounce pieces of dough into oblong rolls, 5 to 6 inches long.
 - 8 Place on greased sheet pans in rows 4 by 9. combine (1 oz per 100 portions) nonfat dry milk and warm water. Mix well. Brush on rolls. Allow to dry before baking.
 - 9 Proof at 90 F. until double in bulk.
-
- 10 Bake at 400 F. for 15 to 20 minutes or in a 350 F. convection oven for 10 to 15 minutes or until golden brown on high fan, open vent. Cool.

HAMBURGER ROLLS

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
221 kcal	38 gm	5 gm	5 gm	20.4 %	0 mg	223 mg		11 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs 4 oz	1 qt 1 pt 3 tbsp 1 5/8 tsp	
YEAST	3 1/2 oz	8 tbsp 7/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	9 lbs 10 1/2 oz	2 gal 1 qt 8 tbsp 1/8 tsp	
SHORTENING, SEMI-SOLID, TFF	1 lb	1 pt 3 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	3 1/2 oz	1 c 7 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb	1 pt 4 tbsp 7/8 tsp	

METHODS

- 1 Sprinkle yeast over (1 1/4# per 100 portions) water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir.
- 2 Place (15 1/2 oz per 100 portions) water in mixer bowl; add sugar and salt; stir until dissolved. Add yeast solution.
- 3 Combine flour and (2 2/3 oz per 100 portions)milk; add to liquid solution. Using dough hook, mix at low speed 1 minute or until flour mixture is incorporated into liquid.
- 4 Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in water place, about 80 F., 1-1/2 hours or until double in bulk.
- 6 Punch: Divide dough into 8 2 lb 14 oz pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 7 Shape 2-1/2 ounce pieces of dough into balls by rolling with a circular motion on work table.
- 8 Place on greased sheet pans in rows 4 by 6.
- 9 When half-proofed, flatten with hand or small can to about 1/2 inch thickness and 3-1/2 inch diameter. Combine (1 oz per 100 portions)nonfat dry milk and (15 oz/100 portions) warm water. Mix well. Brush on rolls. Allow to dry before baking.
- 10 Proof at 90 F. until double in bulk.

- 11 Bake at 400 F. for 15 to 20 minutes or in 350 F. convection oven for 10 to 15 minutes or until golden brown on high fan, open vent. Cool.

PAN, CLUSTER, OR PULL APART ROLLS

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
355 kcal	55.6 gm	8.8 gm	10.6 gm	26.9 %	5 mg	371 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	4 1/2 oz	10 tbsp 2 tsp	
SHORTENING, GP	1 lb 10 5/8 oz	1 pt 1 c 11 tbsp 1/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	14 lbs 8 oz	3 gal 1 qt 1 pt 12 tbsp 2 7/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/8 oz	4 tbsp 2 5/8 tsp	
MILK, NONFAT, DRY	4 1/4 oz	1 c 12 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir.
- 2 Place water in mixer bowl; add sugar and salt; stir until dissolved. Add yeast solution.
- 3 Combine flour and milk; add to liquid solution. Using dough hook, mix at low speed 1 minute until flour mixture is incorporated into liquid.
- 4 Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in warm place (80 F.) for 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into about 3 pound pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 7 Roll each piece into a long rope, about 32 inches, of uniform diameter about 2 inches thick. Cut rope into 25 1-3/4 oz pieces about 1-1/4 inch long.
- 8 Shape 1-1/2 to 2-ounce dough pieces into balls by rolling with a circular motion on work table.
- 9 Place on greased sheet pans in rows 6 by 9. Brush with 4 ounces of melted butter or 1/4 recipe of Egg Wash, Recipe No. D 017 00.
- 10 Proof at 90 F. until double in bulk.
- 11 Bake at 400 F., 15 to 20 minutes or in 350 F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent.

- 12 Brush with 4 oz melted butter, optional, immediately after baking.

PARKER HOUSE ROLLS

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
355 kcal	55.6 gm	8.8 gm	10.6 gm	26.9 %	5 mg	366 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	4 1/2 oz	10 tbsp 2 tsp	
SHORTENING, GP	1 lb 10 5/8 oz	1 pt 1 c 11 tbsp 1/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	14 lbs 8 oz	3 gal 1 qt 1 pt 12 tbsp 2 7/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/8 oz	4 tbsp 2 5/8 tsp	
MILK, NONFAT, DRY	4 1/4 oz	1 c 12 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 Sprinkle yeast over water. Do not use temperatures above 110 F. Mix well. Let stand 5 minutes; stir.
 - 2 Place water in mixer bowl; add sugar and salt; stir until dissolved. Add yeast solution.
 - 3 Combine flour and milk; add to liquid solution. Using dough hook, mix at low speed 1 minute until flour mixture is incorporated into liquid.
 - 4 Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
 - 5 FERMENT: Cover. Set in warm place, about 80 F., for 1-1/2 hours or until double in bulk.
 - 6 PUNCH: Divide dough into about 3 pound pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
 - 7 Roll each piece into a long rope, about 32 inches, of uniform diameter. Cut rope into pieces about 1-1/4 inch thick.
 - 8 Shape 1-1/2 to 2-ounce dough pieces into balls by rolling with a circular motion on work table.
 - 9 Cover with clean damp cloth; let rest 5 to 10 minutes.
 - 10 Press center of each ball with a small rolling pin.
 - 11 Brush with 4 ounces of melted butter; fold in half. Press edges together with thumb or palm of hand.
-
- 12 Place on greased sheet pans in rows 5 by 10; brush with 4 ounces of melted butter.
 - 13 Proof at 90 F. until double in bulk.
 - 14 Bake at 400 F., 15 to 20 minutes or in 350 F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent.

POPPY SEED ROLLS

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
344 kcal	58 gm	8 gm	9 gm	23.5 %	0 mg	338 mg		31 mg

Ingredients	Weight	Measure	Issue
WATER	8 lbs 12 oz	1 gal 11 tbsp 2 7/8 tsp	
YEAST	4 1/2 oz	10 tbsp 2 tsp	
FLOUR, WHEAT BREAD (TPK2)	14 lbs 8 oz	3 gal 1 qt 1 pt 12 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	0 lbs 8 oz	0 gal	
EGG, WHITES	0 lbs 8 oz	0 gal	
SHORTENING, SEMI-SOLID, TFF	1 lb 11 oz	1 pt 1 c 11 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
MILK, NONFAT, DRY	4 1/4 oz	1 c 12 tbsp 1 1/8 tsp	
SPICE, POPPYSEED	3 3/4 oz	12 tbsp 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 Sprinkle yeast over water. Do not use temperatures above 110 F. Mix well. Let stand 5 minutes; stir.
- 2 Place water in mixer bowl; add sugar and salt; stir until dissolved. Add yeast solution.
- 3 Combine flour and milk; add to liquid solution. Using dough hook, mix at low speed 1 minute until flour mixture is incorporated into liquid.
- 4 Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in warm place, about 80 F., for 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into about (8) 2 lb 14 oz pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 7 Roll each piece into a long rope, about 32 inches, of uniform diameter about 2 inches thick. Cut rope into 25 1-3/4 oz pieces about 1-1/4 inch long.
- 8 Shape rolls as desired.
- 9 Place on greased sheet pans. Beat egg whites and water together. Brush top of rolls lightly with Egg White Wash. CCP: Refrigerate at 41 F. or lower until ready for use. Sprinkle top of rolls with poppy seeds.
- 10 Proof at 90 F. until double in bulk, about 30-45 minutes.
- 11 Bake at 400 F. for 15 to 20 minutes or in a 350 F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent.

SESAME SEED ROLLS

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
345 kcal	58 gm	8 gm	9 gm	23.5 %	0 mg	337 mg		26 mg

Ingredients	Weight	Measure	Issue
WATER	9 lbs	1 gal 1 c 3 tbsp 1 7/8 tsp	
YEAST	4 1/2 oz	10 tbsp 2 tsp	
SPICE, SESAME SEED	3 3/4 oz	11 tbsp 2 4/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	14 lbs 8 oz	3 gal 1 qt 1 pt 12 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	0 lbs 8 oz	0 gal	
SHORTENING, SEMI-SOLID, TFF	1 lb 10 1/2 oz	1 pt 1 c 10 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
MILK, NONFAT, DRY	4 1/4 oz	1 c 12 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 Sprinkle yeast over 2# per 100 portions)water. Do not use temperatures above 110 F. Mix well. Let stand 5 minutes; stir.
- 2 Place (5 3/4# per 100 portions) water in mixer bowl; add sugar and salt; stir until dissolved. Add yeast solution.
- 3 Combine flour and milk; add to liquid solution. Using dough hook, mix at low speed 1 minute until flour mixture is incorporated into liquid.
- 4 Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in warm place, about 80 F., for 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into about 3 pound pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 7 Roll each piece into a long rope, about 32 inches, of uniform diameter about 2 inches. Cut rope into 25 1-3/4 oz pieces about 1-1/4-inch long.
- 8 Shape rolls as desired.

- 9 Place on greased sheet pans. Beat egg and (18oz/100 portions) water together. Brush top of rolls lightly with Egg Wash. Sprinkle top of rolls with sesame seeds.
- 10 Proof at 90 F. until double in bulk.
- 11 Bake at 400 F. for 15 to 20 minutes or in a 350 F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent.

HOT ROLLS (SHORT TIME FORMULA)

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
276 kcal	50.8 gm	8.9 gm	3.7 gm	12.1 %	0 mg	327 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
YEAST	3 1/2 oz	8 tbsp 7/8 tsp	
WATER 1	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
SHORTENING, GP	0 lbs 9 oz	1 c 3 tbsp 2 6/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	12 lbs	2 gal 3 qt 1 c 5 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
MILK, NONFAT, DRY	9 3/4 oz	1 qt 1 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	6 3/8 oz	14 tbsp 1 3/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes. Add sugar and stir until dissolved. Let stand for 10 minutes; stir. Set aside for use in Step 3.
- 2 Place water in mixer bowl. Add milk and sugar. Using dough hook, mix at low speed about 1 minute until blended.
- 3 Add flour; mix at low speed about 2 minutes or until flour is incorporated. Add shortening and yeast solution. Mix at low speed about 2 minutes until smooth.
- 4 Mix at medium speed 10 minutes.
- 5 Let rise in mixer bowl 20 minutes.
- 6 Sift flour and salt; add to mixture in mixer bowl. Mix at low speed 2 minutes or until flour is incorporated. Mix at medium speed 10 minutes or until smooth and elastic.
- 7 FERMENT: Cover. Set in warm place (80 F.) 1-1/2 hours or until double in bulk.
- 8 MAKE-UP: Line pans with parchment paper. Divide dough into 2 2 lb-10 oz pieces. Shape each piece into a smooth ball; let rest 15 minutes.
- 9 Roll each piece into a long rope, about 38 inches, of uniform diameter, about 1-1/2-inch thick. Cut rope into 25 1-2/3 inch pieces, about 1-1/3 inches long.
- 10 MAKE-UP: Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 11 PROOF: At 90 F. until double in bulk, about 45 minutes.
- 12 BAKE: 15 to 20 minutes at 400 F. or in 350 F. convection oven 10 to 12 minutes or until golden brown on high fan, open vent.

BROWN & SERVE ROLLS, (SHORT TIME)

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
284 kcal	50.8 gm	8.9 gm	4.6 gm	14.6 %	3 mg	333 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
YEAST	4 3/8 oz	10 tbsp 1 1/8 tsp	
WATER 1	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
SHORTENING, GP	0 lbs 9 oz	1 c 3 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs	2 qt 1 pt 14 tbsp 5/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	9 lbs	2 gal 1 pt 1 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
MILK, NONFAT, DRY	9 3/4 oz	1 qt 1 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	6 3/8 oz	14 tbsp 1 3/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes. Add sugar; stir until dissolved. Let stand for 10 minutes; stir. Set aside for use in Step 3.
- 2 Place water in mixer bowl. Add milk and sugar. Using dough hook, mix at low speed about 1 minute until blended.
- 3 Add flour; mix at low speed about 2 minutes or until flour is incorporated. Add shortening and yeast solution. Mix at low speed about 2 minutes until smooth.
- 4 Mix at medium speed 10 minutes.
- 5 Let rise in mixer bowl 20 minutes.
- 6 Sift together flour and salt; add to mixture in mixer bowl. Mix at low speed 2 minutes or until flour is incorporated. Mix at medium speed 10 minutes or until smooth and elastic.
- 7 FERMENT: Cover. Set in warm place (80 F.) 1-1/2 hours or until double in bulk.
- 8 MAKE-UP: Line pans with parchment paper. Divide dough into 8 2 lb 10 oz pieces. Shape each piece into a smooth ball; let rest 15 minutes.
- 9 Roll each piece into a long rope, about 38 inches, of uniform diameter, about 1-1/2-inch thick. Cut rope into 25 1-2/3 oz pieces about 1-1/3 inches long.
- 10 Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 11 PROOF: At 90 F. until double in bulk, about 45 minutes.
- 12 Bake at 325 F. for 25 to 30 minutes or in 300 F. convection oven 12 to 15 minutes or until rolls begin to brown on low fan, open vent. Brush with melted margarine or butter. Cool on pans; wrap in aluminum foil. Bring covered rolls to room temperature about 1 hour before baking. Finish baking at 400 F. about 14 to 17 minutes or in 350 F. convection oven about 10 to 12 minutes or until golden brown on high fan, open vent.

WHOLE WHEAT ROLLS, (SHORT TIME)

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
364 kcal	69.6 gm	12.4 gm	4.2 gm	10.4 %	0 mg	326 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
YEAST	3 3/8 oz	7 tbsp 3 tsp	
WATER 1	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
SHORTENING, GP	0 lbs 9 oz	1 c 3 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs	2 qt 1 pt 14 tbsp 5/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	6 lbs 3 oz	1 gal 1 qt 1 pt 1 c 6 tbsp 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
MILK, NONFAT, DRY	9 3/4 oz	1 qt 1 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	8 1/8 oz	1 c 2 tbsp 1 3/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes. Add sugar and stir until dissolved. Let stand for 10 minutes; stir. Set aside for use in Step 3.
- 2 Place water in mixer bowl. Add milk and sugar. Using dough hook, mix at low speed about 1 minute until blended.
- 3 Add sifted flour; mix at low speed about 2 minutes or until flour is incorporated. Add shortening and yeast solution. Mix at low speed about 2 minutes until smooth.
- 4 Mix at medium speed 10 minutes.
- 5 Let rise in mixer bowl 20 minutes.
- 6 Sift flour and salt; add to mixture in mixer bowl. Mix at low speed 2 minutes or until flour is incorporated. Mix at medium speed 10 minutes or until smooth and elastic.
- 7 FERMENT: Cover. Set in warm place (80 F.) 1-1/2 hours or until double in bulk.
- 8 MAKE-UP: Line pans with parchment paper. Divide dough into 8 2 lb-10 oz pieces. Shape each piece into a smooth ball; let rest 15 minutes.
- 9 Roll each piece into a long rope, about 38 inches, of uniform diameter, about 1-1/2 inches thick. Cut rope into 25 1-2/3 oz pieces about 1-1/3 inches long.
- 10 Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 11 PROOF: At 90 F. until double in bulk, about 45 minutes.
- 12 BAKE: 20 to 25 minutes at 400 F. or in 350 F. convection oven 12 to 15 minutes or until golden brown on high fan, open vent.

ONION ROLLS

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
312 kcal	58.4 gm	7.6 gm	5.2 gm	15 %	0 mg	421 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 4 oz	1 pt 6 tbsp 7/8 tsp	
YEAST	2 1/2 oz	5 tbsp 2 6/8 tsp	
WATER 1	4 lbs 8 oz	2 qt 9 tbsp 2 4/8 tsp	
SHORTENING, GP	1 lb	1 pt 3 tbsp 1 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	12 lbs	2 gal 2 qt 1 pt 1 c 8 tbsp 2 2/8 tsp	
ONIONS, DRY, WHITE, CHOPPED	3 lbs	1 gal 5 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
MILK, NONFAT, DRY	6 1/2 oz	1 pt 11 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 4 oz	1 pt 13 tbsp 1 1/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well; let stand 5 minutes; stir. Set aside for use in Step 3.
 - 2 Place water in mixer bowl. Add sugar, milk, and salt. Mix at low speed until smooth.
 - 3 Soak and drain the dehydrated onions.
 - 4 Add flour; mix at low speed. Add shortening, yeast solution, and onions; mix until well blended.
 - 5 Mix at medium speed 15 minutes or until dough is smooth and elastic.
 - 6 FERMENT: Cover. Set in warm place (80 F.) 2 hours or until double in bulk.
 - 7 PUNCH: Let rest 20 minutes.
 - 8 MAKE-UP: Shape each piece into a smooth ball; let rest 10 to 20 minutes.
 - 9 PROOF: Until rolls are double in bulk.
- 10 BAKE: At 425 F. 12 to 15 minutes or until done.

NOTES

- 1 In step 3 rehydrate 12 oz dehydrate onion in 2 qt water

ONION ROLLS (MIX)

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
262 kcal	48.9 gm	7.3 gm	4.4 gm	15.1 %	0 mg	376 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	5 1/8 oz	12 tbs 3/8 tsp	
ROLL MIX	13 lbs 8 oz		
ONIONS, DRY, WHITE, CHOPPED	1 lb 10 oz	2 qt 13 tbs 1 3/8 tsp	

METHODS

- 1 Soak and drain dehydrated onions. Add onions to Roll Mix and active dry yeast.
- 2 Prepare mix according to instructions on container.
- 3 PUNCH: Let rest 20 minutes.
- 4 MAKE-UP: Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 5 PROOF: Until rolls are double in bulk.
- 6 BAKE: At 425 F. 12 to 15 minutes or until done.

ONION PULL APART ROLLS

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
378 kcal	67 gm	10.3 gm	7.6 gm	18.1 %	11 mg	346 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
YEAST	4 1/2 oz	10 tbsp 2 tsp	
SHORTENING, GP	1 lb 4 oz	1 pt 12 tbsp 7/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	14 lbs 8 oz	3 gal 1 qt 1 pt 12 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	8 1/2 oz	0 gal	
ONIONS, DRY, WHITE, CHOPPED	3 lbs	1 gal 5 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
MILK, NONFAT, DRY	4 1/2 oz	1 c 14 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well and allow to stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Combine flour, milk powder, salt and sugar in a large mixing bowl.
- 3 Add the water to the flour mixture, using the dough hook, begin to mix at low speed for about 2 minutes. While mixing, add the yeast mixture.
- 4 Add shortening, mix at medium speed for about 8-10 minutes. Dough will be smooth and elastic when finished. Set aside until rolls are prepared for the oven.
- 5 FERMENT: Cover. Set in warm place (80F) 1-1/2 hours or until double in bulk.
- 6 PUNCH: Let rest 20 minutes.
- 7 MAKEUP: Divide the dough into 8 2 lb 14 oz pieces. Shape each dough ball into a round smooth ball, allow to rest for 10-20 minutes. Roll each dough ball into a long rope, about 32", cut rope into 25 1-3/4 oz pieces, place cut dough onto a lightly sprayed sheet tray. Dough should be close enough together that it will proof into each other to create pull apart rolls.
- 8 Proof 1 hour or until double in size. Combine whole eggs and water. Mix well, hold cold for Step 9.
- 9 Brush wash over the top of the rolls, sprinkle onions over the top of the rolls. Allow to sit for 3 minutes.
- 10 BAKE at 350 F. oven or until done, low fan and bake until rolls are golden brown about 10-15 minutes or until done.

ONION ROLLS, FROZEN DOUGH

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
310 kcal	56.4 gm	10.5 gm	5.3 gm	15.4 %	11 mg	251 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD, WHITE, LOAF	18 lbs 12 oz		
EGG, WHOLE, TABLE	8 5/8 oz	0 gal	
ONIONS, DRY, WHITE, CHOPPED	3 lbs	1 gal 5 tbsp 3/8 tsp	

METHODS

- 1 CCP: Thaw dough under refrigeration at 36-41 F. or lower.
- 2 Spray sheet pans with non-stick cooking spray.
- 3 When dough is thawed cut dough into 1-1/2 inch pieces, about 1-1/2 ounces. Place onto lightly sprayed sheet tray. Dough should be close enough together that it will proof into each other to create pull apart rolls (approximately 7 across by 9 down).
- 4 Place into preheated (90F) proof box, allow dough to proof for 45-60 minutes or until double in size. Combine whole eggs with the water. Mix well. CCP: Hold cold at 41 F. or lower for use in Step 6.
- 5 Rehydrate onions with water. Drain well and set aside.
- 6 When rolls are ready for the oven (about 1 hour proofing), remove from the proofing area, and using a pastry brush, brush the egg wash over the top of the rolls. Sprinkle onions over the top of the rolls. Allow to sit for 3-5 minutes.
- 7 Place trays of seasoned onion rolls into a 350 F. oven, on low fan and bake until the rolls are golden brown overall, about 10-15 minutes.
- 8 When rolls are finished, remove from oven and allow to cool for about 15-20 minutes before pulling apart for service.

SWEET DOUGH

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
201 kcal	32.1 gm	5.9 gm	5.4 gm	24.2 %	25 mg	218 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 4 oz	0 gal	
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
YEAST	0 lbs 5 oz	11 tbsp 2 4/8 tsp	
WATER 1	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
SHORTENING, GP	1 lb	1 pt 3 tbsp 1 2/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	6 lbs 10 oz	1 gal 2 qt 1 c 2 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	3 3/8 oz	1 c 6 tbsp 1 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 3 oz	1 pt 11 tbsp 3/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water, eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 3 pieces, shape into a rectangular piece. Let rest 10 to 20 minutes.

SWEET DOUGH (SWEET DOUGH MIX)

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
135 kcal	25 gm	6 gm	3 gm	20 %	0 mg	323 mg		13 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs 8 oz	1 qt 1 pt 11 tbsp 5/8 tsp	
YEAST	0 lbs 3 oz	7 tbsp 3/8 tsp	
DOUGH, SWEET	9 lbs		

METHODS

- 1 Use Sweet Dough Mix and active dry yeast. Prepare dough according to instructions on container.
- 2 FERMENT: Cover. Set in warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 3 PUNCH: Divide dough into 3 pieces, let rest 10 to 20 minutes.

GLAZED ROLLS

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
249 kcal	39.4 gm	5.9 gm	7.6 gm	27.5 %	30 mg	234 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	6 3/4 oz	15 tbsp 2 7/8 tsp	
SHORTENING, GP	14 1/2 oz	1 pt 2/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	7 lbs 14 oz	1 gal 3 qt 1 c 12 tbsp 7/8 tsp	
BUTTER, PRINTS	9 1/2 oz	1 c 2 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 4 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 10 oz	1 qt 1 pt 2 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 2 oz	1 pt 8 tbsp 2 4/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water, eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 3 pieces, 4 lb 5 oz each; shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 MAKE-UP: Roll each 4 lb 5 oz piece of dough into a long rope of uniform diameter. (If using D 036 01, Sweet Dough Mix, use 4 lb 2 oz pieces.)
- 8 Slice into 34 pieces, weighing 1-3/4 to 2 oz each.
- 9 Shape into balls by rolling with a circular motion.
- 10 Place on lightly greased sheet pans in rows 6 by 9.
- 11 Melt butter or margarine. Brush 1/2 cup on rolls in each pan.
- 12 PROOF: At 90 F. to 100 F. until double in bulk.
- 13 BAKE: At 375 F. for 20 to 25 minutes or until golden brown or in a 325 F. convection oven for 15 minutes on high fan, open vent. Cool.
- 14 Combine powdered sugar, butter, boiling water, and vanilla; mix until smooth. Brush about 1-1/3 cups on baked rolls in each pan for each 100 servings.

PECAN ROLLS

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
304 kcal	39.1 gm	6.5 gm	14 gm	41.4 %	34 mg	250 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 8 oz	1 qt 12 tbsp 1 6/8 tsp	
YEAST	6 3/4 oz	15 tbsp 2 7/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	8 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 4 oz	0 gal	
SHORTENING, SEMI-SOLID, TFF	14 1/2 oz	1 pt 2/8 tsp	
SUGAR, BROWN, LT	0 lbs 2 oz	4 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 4 oz	1 pt 13 tbsp 1 1/8 tsp	
NUTS, PECANS, SHELLLED, HALVES	1 lb 8 oz	1 qt 1 pt 2 tbsp 3 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water (1 lb/100 portions), eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 3 pieces, 4 lb 5 oz each; shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 Roll each 4 lb 5 oz piece of dough into a long rope of uniform diameter.
- 8 Slice into 34 pieces weighing 1-3/4 to 2 ounces each.
- 9 Shape into balls by rolling with a circular motion.
- 10 Combine softened butter (8oz/100), brown sugar, and chopped pecans.
- 11 Flatten balls. Place on topping mixture in rows 6 by 9.
- 12 Melt butter (8oz/100) and brush 1/2 cup on rolls in each pan.
- 13 Proof at 90 F. to 100 F. until double in bulk.
- 14 Bake at 375 F. for 20 to 25 minutes or until golden brown or in 325 F. convection oven for 15 minutes on high fan, open vent.
- 15 Invert pans as soon as they are removed from oven; bottom of roll becomes top.

NOTES

- 1 If butter is too soft, a mass will form and mixture will not be crumbly. Spread 1-1/4 quart in each pan.

CINNAMON ROLLS

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
289 kcal	47 gm	5 gm	9 gm	28 %	34 mg	260 mg		20 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 14 1/2 oz	1 qt 1 c 8 tbsp 3 tsp	
YEAST	6 3/4 oz	15 tbsp 2 7/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	8 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	
BUTTER, PRINTS	1 lb 1 1/2 oz	1 pt 2 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 4 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 12 oz	1 qt 1 pt 9 tbsp 2 5/8 tsp	
SHORTENING, SEMI-SOLID, TFF	14 1/2 oz	1 pt 2/8 tsp	
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 4 oz	1 pt 13 tbsp 1 1/8 tsp	

METHODS

- 1 Sprinkle yeast over water (1#/100 portions). DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water (1 1/2# per 100 portions), eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 3 pieces, 4 lb 5 oz each; shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 MAKE-UP: Roll each 4 lb 5 oz piece of dough into a rectangular sheet, about 18 inches wide, 36 inches long, and 1/4 inch thick. (If using D 036 01, Sweet Dough Mix, use 4 lb 2 oz pieces.)
- 8 Melt butter (1# per 100 portions). Brush 1/2 cup on each sheet of dough. Set aside remainder for use in Step 4.
- 9 Combine cinnamon and brown sugar. Sprinkle 1-1/2 cups cinnamon sugar mixture over each sheet of dough.
- 10 Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate roll to 35 inches by rolling back and forth on work table. Brush 2 tablespoons of butter on each roll.
- 11 Slice each roll into 34 pieces about 1 inch wide, using dough cutter.
- 12 Place cut side down on lightly greased sheet pans in rows 5 by 8.
- 13 Proof at 90 F. to 100 F. until double in bulk.
- 14 Bake at 375 F. for 20 to 25 minutes or until golden brown or in 325 F. convection oven 15 minutes on high fan, open vent. Cool.
- 15 Glaze, if desired. Combine powdered sugar, butter (1 1/2 oz per 100 portions), boiling water (6 1/4 oz per 100 portions), and vanilla; mix until smooth. Brush about 1 cup on rolls in each pan.

CINNAMON NUT ROLLS

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
347 kcal	46.7 gm	6.2 gm	15.7 gm	40.7 %	35 mg	252 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	6 3/4 oz	15 tbsp 2 7/8 tsp	
SHORTENING, GP	14 1/2 oz	1 pt 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	7 lbs 14 oz	1 gal 3 qt 9 tbsp 6/8 tsp	
BUTTER, PRINTS	1 lb 1 1/2 oz	1 pt 2 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 4 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 10 oz	1 qt 1 pt 2 tbsp 7/8 tsp	
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 2 oz	1 pt 8 tbsp 2 4/8 tsp	
NUTS, PECANS, SHELLLED, HALVES	2 lbs	2 qt 3 tbsp 2 7/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water, eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 3 pieces, 4 lb 5 oz each; shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 MAKE-UP: Roll each 4 lb 5 oz piece of dough into a rectangular sheet, about 18 inches wide, 36 inches long, and 1/4 inch thick. (For D 036 01, Sweet Dough Mix, use 4 lb 2 oz pieces).
- 8 Melt butter. Brush 1/2 cup on each sheet of dough. Set aside remainder for use in Step 10.
- 9 Combine cinnamon and brown sugar. (Granulated sugar may be substituted for brown sugar). Sprinkle 1-1/2 cups cinnamon sugar mixture and 2 cups of pecans over each sheet of dough .
- 10 Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate roll to 35 inches by rolling back and forth on work table. Brush 2 tablespoons of butter on each roll.
- 11 Slice each roll into 34 pieces about 1 inch wide, using dough cutter.
- 12 Place cut side down on lightly greased sheet pans in rows 5 by 8.
- 13 Proof at 90 F. to 100 F. until double in bulk.
- 14 Bake at 375 F. for 20 to 25 minutes or until golden brown or in 325 F. convection oven 15 minutes on high fan, open vent. Cool.
- 15 Glaze, if desired. Combine powdered sugar, butter, boiling water, and vanilla; mix until smooth. Brush about 1 cup on rolls in each pan.

CINNAMON RAISIN ROLLS

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
316 kcal	54 gm	6 gm	9 gm	25.6 %	34 mg	261 mg		25 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 10 oz	1 qt 1 c 1 2/8 tsp	
YEAST	6 3/4 oz	15 tbsp 2 7/8 tsp	
RAISINS, SEEDLESS	2 lbs	1 qt 1 pt 4 tbsp 3/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	8 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	
BUTTER, PRINTS	1 lb 1 1/2 oz	1 pt 2 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	1 lb 4 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 12 oz	1 qt 1 pt 9 tbsp 2 5/8 tsp	
SHORTENING, SEMI-SOLID, TFF	14 1/2 oz	1 pt 2/8 tsp	
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 1 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 4 oz	1 pt 13 tbsp 1 1/8 tsp	

METHODS

- Sprinkle yeast over water (1#/100 portions). DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- Place water (1 1/2# per 100 portions), eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- PUNCH: Divide dough into 4 pound 5 ounce pieces; shape into a rectangular piece. Let rest 10 to 20 minutes.
- Roll each 4 pound 5 ounce piece of dough into a rectangular sheet, about 18 inches wide, 36 inches long, and 1/4 inch thick.
- Melt butter (1#/100 portions). Brush 1/2 cup on each sheet of dough. Set aside remainder for use in Step 10.
- Combine cinnamon and brown sugar. Sprinkle raisins over cinnamon sugar mixture. Sprinkle 1-1/2 cups cinnamon sugar raisin mixture and 2 cups of raisins over each sheet of dough.
- Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate roll to 35 inches by rolling back and forth on work table. Brush 2 tablespoons of butter on each roll.
- Slice each roll into 34 pieces about 1 inch wide, using dough cutter.
- Place cut side down on lightly greased sheet pans in rows 5 by 8.
- Proof at 90 F. to 100 F. until double in bulk.
- Bake at 375 F. for 20 to 25 minutes or until golden brown or in 325 F. convection oven 15 minutes on high fan, open vent. Cool.
- Combine powdered sugar, butter (1 1/2 oz per 100 portions), boiling water (6 1/4 oz per 100 portions) and vanilla; mix until smooth. Brush about 1 cup on rolls in each pan.

BUTTERFLY ROLLS

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
263 kcal	40.9 gm	5.7 gm	8.5 gm	29.1 %	43 mg	248 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	6 3/4 oz	15 tbsp 2 7/8 tsp	
SHORTENING, GP	14 1/2 oz	1 pt 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	7 lbs 14 oz	1 gal 3 qt 9 tbsp 6/8 tsp	
BUTTER, PRINTS	13 1/2 oz	1 c 10 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 12 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 10 oz	1 qt 1 pt 2 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	2 5/8 oz	1 c 1 tbsp 1 5/8 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 2 oz	1 pt 8 tbsp 2 4/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water, eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 6-2 lb 2 oz pieces; shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 Roll each piece of dough into a rectangular sheet, about 10 inches wide, 30 inches long and 1/4 inch thick.
- 8 Melt butter. Brush 1/4 cup on each sheet of dough.
- 9 MAKE-UP: Roll each piece tightly to make long slender roll. Seal edges by pressing firmly. Elongate roll to 30 inches by rolling back and forth on work table.
- 10 Slice each roll into 17 pieces about 1-3/4 inches wide.
- 11 Press each piece firmly in center parallel to cut side of roll with back of knife or small rolling pin.
- 12 Place on lightly greased sheet pans in rows 4 by 8. Combine eggs, milk, and water; mix well. Brush 1/4 cup egg wash on rolls in each pan. CCP: Refrigerate at 41 F. or lower until ready to use.
- 13 Proof at 90 F. to 100 F. until double in bulk.
- 14 Bake at 375 F. for 20 to 25 minutes or until golden brown or in a 325 F. convection oven for 15 minutes on high fan, open vent. Cool.
- 15 Glaze, if desired. Combine powdered sugar, butter, boiling water, and vanilla; mix until smooth. Brush about 1 cup on rolls in each pan.

SUGAR ROLLS

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
282 kcal	44.8 gm	5.3 gm	9.2 gm	29.4 %	35 mg	247 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	6 3/4 oz	15 tbsp 2 7/8 tsp	
SHORTENING, GP	14 1/2 oz	1 pt 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	7 lbs 14 oz	1 gal 3 qt 9 tbsp 6/8 tsp	
BUTTER, PRINTS	1 lb 1 1/2 oz	1 pt 2 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 4 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 10 oz	1 qt 1 pt 2 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 1/4 oz	1 qt 9 tbsp 4/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water, eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 3 pieces, 4 lb 5 oz each; shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 Roll out each 4 lb 5 oz piece of dough into a rectangular sheet, about 18 inches wide, 36 inches long, and 1/4 inch thick. (If using D 036 01, Sweet Dough Mix, use 4 lb 2 oz pieces).
- 8 Melt butter or margarine. Brush 1/2 cup on each sheet of dough.
- 9 Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate roll to 35 inches by rolling back and forth on the work table. Brush 2 tbsp butter or margarine on each roll.
- 10 Slice each roll into 34 pieces, about 1 inch wide, using dough cutter.
- 11 Press cut side of each slice in 14 ounces or 2 cups granulated sugar so that surface is well coated.
- 12 Place sugar side up on lightly greased sheet pans in rows 5 by 8.
- 13 Proof at 90 F. to 100 F. until double in bulk.
- 14 Bake at 375 F. for 20 to 25 minutes or until golden brown or in 325 F. convection oven 15 minutes on high fan, open vent. Cool.
- 15 Glaze, if desired, with Vanilla Glaze, Recipe No. D 046 00. Combine powdered sugar, butter, boiling water, and vanilla; mix until smooth. Brush about 1 cup on rolls in each pan.

STREUSEL COFFEE CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
332 kcal	54 gm	6 gm	10 gm	27.1 %	39 mg	364 mg		46 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs 1/4 oz	1 qt 1 c 12 tbs 1 1/8 tsp	
YEAST	6 3/4 oz	15 tbs 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 10 1/2 oz	1 qt 1 pt 4/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	8 lbs	1 gal 3 qt 1 pt 3 tbs 2 4/8 tsp	
BUTTER, PRINTS	1 lb 5 1/2 oz	1 pt 10 tbs 2 7/8 tsp	
EGG, WHOLE, TABLE	1 lb 6 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 12 oz	1 qt 1 pt 9 tbs 2 5/8 tsp	
SHORTENING, SEMI-SOLID, TFF	14 1/2 oz	1 pt 2/8 tsp	
SUGAR, BROWN, LT	1 lb	1 pt 4 tbs 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbs 3/8 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbs 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbs 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 11 oz	1 pt 1 c 13 tbs 6/8 tsp	

METHODS

- Sprinkle yeast over (1#/ 100 portions) water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- Place (1 1/2#/100 portions) water, (1 1/4#/100 portions) eggs, (1 1/4#/100 portions) sugar, (3 oz/100 portions) milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- Add bread flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- FERMENT: Cover. Set in warm place (80 F.) about 1-1/2 hours or until double in bulk.
- PUNCH: Divide dough into 2-6 lb 8 oz pieces. (If using D 036 01, Sweet Dough Mix, divide into 6 lb 4 oz pieces). Shape into a rectangular piece. Let rest 10 to 20 minutes.
- Roll each piece of dough into a rectangular sheet, about 18 inches wide, 25 inches long and 1/2-inch thick; fit into greased sheet pans, pressing against sides; edges should be thicker than center.
- Dock dough with fork or docker, if available.
- Combine (2 oz/100 portions) eggs, (1/4 oz/100 portions) milk, and (4 oz/100 portions) water; mix well. CCP: Refrigerate at 41 F. or lower until ready to use. Brush about 1/3 cup on dough in each pan.
- Place AP flour, 7 oz granulated sugar, 1# brown sugar and cinnamon in mixer bowl. Blend thoroughly at low speed for 2 minutes. Add (1 1/4# per 100 portions) butter to dry ingredients; blend at low speed 1-1/2 to 2 minutes or until mixture resembles coarse cornmeal. DO NOT OVERMIX.
- Proof dough 20 to 35 minutes.
- Bake at 375 F., 30 to 35 minutes or until golden brown or in 325 F. convection oven 15 minutes on high fan, open vent.
- Combine powdered sugar, (1 1/2 oz/100 portions) butter, (6 1/4oz/100 portions) boiling water, and vanilla; mix until smooth. Drizzle about 1 cup over each cake while hot.
- Cut 6 by 9.

NOTES

- If butter is too soft, a mass will form and mixture will not be crumbly. Sprinkle 1-1/2 quart topping over dough in each pan.

SMALL COFFEE CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
306 kcal	51.3 gm	6.5 gm	8.8 gm	25.9 %	43 mg	252 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	1 lb 10 oz	1 pt 1 c 13 tbsp 1 3/8 tsp	
RAISINS, SEEDLESS	2 lbs	1 qt 1 pt 4 tbsp 3/8 tsp	
SHORTENING, GP	14 1/2 oz	1 pt 2/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	7 lbs 14 oz	1 gal 3 qt 1 c 12 tbsp 7/8 tsp	
BUTTER, PRINTS	13 1/2 oz	1 c 10 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 12 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
SUGAR, BROWN, LT	1 lb 8 oz	1 pt 1 c 6 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	2 5/8 oz	1 c 1 tbsp 1 5/8 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
SPICE, CINNAMON	0 lbs 12 oz	1 pt 11 tbsp 1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 2 oz	1 pt 8 tbsp 2 4/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE IN TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water, eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 6-2 lb 2 oz pieces; (if using D 036 01, Sweet Dough Mix, divide into 2 lb 1 oz pieces). Shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 Roll each piece of dough into a rectangular sheet about 9 inches wide, 36 inches long, and 1/4 inch thick.
- 8 Melt butter; brush 1/4 cup on each sheet of dough. Combine cinnamon and brown sugar. Use 2 pounds or 6-1/4 cups of raisins; sprinkle 3/4 cup filling and 1 cup raisins over each sheet of dough.
- 9 Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate roll to 36 inches by rolling back and forth on work table.
- 10 Cut rolls into 12-inch pieces weighting about 10 ounces each.
- 11 Place 4 coffee cakes on each lightly greased sheet pan.
- 12 Make a deep 9-inch slit down the center of each piece, about 1/2 through folds of dough. Do not cut completely through all layers.
- 13 Combine eggs, milk, and water; mix well. CCP: Refrigerate at 41 F. or lower until ready to use. Brush about 2 teaspoons on each cake.
- 14 Proof at 90 F. to 100 F. until double in bulk.
- 15 Bake at 375 F. for 25 to 30 minutes or until golden brown or in 325 F. convection oven for 15 minutes on high fan, open vent. Cool.
- 16 Glaze, if desired. Combine powdered sugar, butter, boiling water and vanilla; mix until smooth. Drizzle about 2 tablespoons on cakes in each pan.
- 17 Cut each cake into 6, 2-inch pieces.

TWIST COFFEE CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
324 kcal	57.2 gm	6.1 gm	8.6 gm	23.9 %	43 mg	254 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	6 3/4 oz	15 tbsp 2 7/8 tsp	
RAISINS, SEEDLESS	3 lbs 4 1/2 oz	2 qt 1 pt 4 tbsp 7/8 tsp	
SHORTENING, GP	14 1/2 oz	1 pt 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	7 lbs 14 oz	1 gal 3 qt 9 tbsp 6/8 tsp	
BUTTER, PRINTS	13 1/2 oz	1 c 10 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 12 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 10 oz	1 qt 1 pt 2 tbsp 7/8 tsp	
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	2 5/8 oz	1 c 1 tbsp 1 5/8 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 1 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 2 oz	1 pt 8 tbsp 2 4/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water, eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 3 pieces, 4 lb 5 oz pieces; shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 Roll each 4 lb 5 oz piece of dough into a rectangular sheet, about 13 inches wide, 45 inches long, and 1/4-inch thick. (If using D 036 01, Sweet Dough Mix, use 4 lb 2 oz pieces).
- 8 Melt butter. Brush 1/2 cup melted butter over dough in each pan.
- 9 Combine cinnamon and brown sugar. Sprinkle raisins over cinnamon sugar mixture. Sprinkle 1-1/2 cups over each sheet of dough. Sprinkle about 1 cup of raisins over center third of dough.
- 10 Fold 1/3 dough over center. Sprinkle 1 cup raisins on top of folded dough. Fold remaining 1/3 dough over raisins to form a strip 13 by 15 inches.
- 11 Cut each strip into 6-15 inch long, 2 inch wide pieces weighing about 1 pound each.
- 12 Slit roll down center to within 1 inch of end.
- 13 Twist pieces in one direction and then in opposite direction, stretching to about 19 inches.
- 14 Place each piece in a circle on lightly greased sheet pans; seal ends securely by fitting one end into other. Rings should not touch each other.
- 15 Combine eggs, milk, and water; mix well. CCP: Refrigerate at 41 F. or lower until ready to use. Brush about 2 teaspoons on each cake.
- 16 Proof at 90 F. to 100 F. until double in bulk.
- 17 Bake at 375 F. for 25 to 30 minutes or until golden brown or in 325 F. convection oven 15 minutes on high fan, open vent. Cool.
- 18 Glaze, if desired. Combine powdered sugar, butter, boiling water, and vanilla; mix until smooth. Drizzle about 2/3 cup on each cake. Cut each cake into 6 pieces.

BEAR CLAWS

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
273 kcal	50 gm	5 gm	6 gm	19.8 %	27 mg	238 mg		16 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs 1/4 oz	1 qt 1 c 12 tbsp 1 1/8 tsp	
YEAST	6 3/4 oz	15 tbsp 2 7/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	8 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	
BUTTER, PRINTS	1 1/2 oz	2 tbsp 3 tsp	
PIE FILLING, CHERRY	6 lbs 8 oz	2 qt 1 pt 1 c 2 tbsp 2 1/8 tsp	
EGG, WHOLE, TABLE	1 lb 6 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 12 oz	1 qt 1 pt 9 tbsp 2 5/8 tsp	
SHORTENING, SEMI-SOLID, TFF	14 1/2 oz	1 pt 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 2 oz	13 tbsp 1 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 4 oz	1 pt 13 tbsp 1 1/8 tsp	

METHODS

- Sprinkle yeast over (1#/100 portions) water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- Place (1 1/2# per 100 portions) water, (1 1/4# per 100 portions) eggs, sugar, (1 3/4 oz/100 portions) milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78 F. to 82 F.
- FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- PUNCH: Divide dough into 2 pound 2 ounce pieces; shape into a rectangular piece. Let rest 10 to 20 minutes. (If using D 036 01, Sweet Dough Mix, use 2 lb 1 oz pieces.)
- Roll each piece of dough into a rectangular sheet about 5 inches wide, 44 inches long, and 1/3-inch thick.
- Spread 1-1/2 cups cherry pie filling (or 1-1/2 cups pineapple or 1-1/4 cups nut filling) over center of each sheet of dough.
- Fold dough over once, lengthwise; seal along edge by pressing firmly.
- Cut dough into 17 2-1/2-inch pieces. Make 3 cuts, 3/4-inch in depth, on sealed side of each piece to form a claw.
- Place on lightly greased sheet pans in rows 3 by 8. Spread claws slightly. Claws should not touch each other.
- Combine (2 oz/100 portions) eggs, (1/4 oz/100 portions) milk, and (4 oz/100 portions) water; mix well. CCP: Refrigerate at 41 F. or lower until ready to use. Brush 3 tablespoons on claws in each pan.
- Proof at 90 F. to 100 F. until double in bulk.
- Bake at 375 F. for 20 to 25 minutes or until golden brown or in a 325 F. convection oven for 15 minutes on high fan, open vent. Cool.
- Glaze, if desired. Combine powdered sugar, butter, (6 1/4oz/100 portions) boiling water, and vanilla; mix until smooth. Brush about 2/3 cup over rolls in each pan.

SNAILS

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
298 kcal	51 gm	5 gm	8 gm	24.2 %	34 mg	256 mg		21 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs 1/4 oz	1 qt 1 c 12 tbsp 1 1/8 tsp	
YEAST	6 3/4 oz	15 tbsp 2 7/8 tsp	
JELLY, GRAPE, CONCORD	1 lb 6 oz	1 pt 8 tbsp 2 6/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	8 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	
BUTTER, PRINTS	13 1/2 oz	1 c 10 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 6 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 12 oz	1 qt 1 pt 9 tbsp 2 5/8 tsp	
SHORTENING, SEMI-SOLID, TFF	14 1/2 oz	1 pt 2/8 tsp	
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 2 oz	13 tbsp 1 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 1 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 4 oz	1 pt 13 tbsp 1 1/8 tsp	

METHODS

- Sprinkle yeast over (1#/100 portions) water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- Place (1 1/2# per 100 portions) water, (1 1/4# per 100 portions) eggs, sugar, (1 3/4oz per 100 portions) milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78 F. to 82 F.
- FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- PUNCH: Divide dough into 3 pieces, 4 lb 5 oz each; shape into a rectangular piece. Let rest 10 to 20 minutes.
- Roll each 4 lb 5 oz piece of dough into a rectangular sheet about 18 inches wide, 36 inches long, and 1/4-inch thick. (If using D 036 01, Sweet Dough Mix, use 4 lb 2 oz pieces.)
- Melt (12 oz/100 portions) butter. Brush 1/2 cup on each sheet of dough. Combine cinnamon and brown sugar. Sprinkle 1-1/2 cups over each sheet of dough.
- Fold each sheet of dough in thirds lengthwise to make a strip, about 6 inches wide, 35 inches long, and 3/4 inches thick.
- Cut strips crosswise into 34 pieces about 1-inch wide.
- Twist pieces in one direction and then in the opposite direction. Form snails by holding one end on greased pan and winding other end around and around loosely keeping roll flat.
- Place on lightly greased sheet pans in rows 4 by 8.
- Combine (2 oz/100 portions) eggs, (1/4 oz per 100 portions) milk, and (4 oz per 100 portions) water. CCP: Refrigerate at 41 F. or lower until ready to use. Brush about 1/4 cup on snails in each pan; let rise slightly.
- Make slight depression with back of spoon in center of each snail. Use 2 cups of jelly or jam; place about 1 teaspoon in each depression.
- Proof at 90 F. to 100 F. until double in bulk.
- Bake at 375 F. for 20 to 25 minutes or until golden brown or in a 325 F. convection oven for 15 minutes on high fan, open vent. Cool.
- Glaze, if desired. Combine powdered sugar, (1 1/2 oz per 100 portions) butter, (6 1/4 oz/100 portions) boiling water, and vanilla; mix until smooth. Brush about 3/4 cup on rolls in each pan.

BOWKNOTS, FIGURE 8'S & S SHAPES

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
239 kcal	42 gm	5 gm	6 gm	22.6 %	27 mg	233 mg		12 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs 1/4 oz	1 qt 1 c 12 tbsp 1 1/8 tsp	
YEAST	6 3/4 oz	15 tbsp 2 7/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	8 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	
BUTTER, PRINTS	1 1/2 oz	2 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 6 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 12 oz	1 qt 1 pt 9 tbsp 2 5/8 tsp	
SHORTENING, SEMI-SOLID, TFF	14 1/2 oz	1 pt 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 2 oz	13 tbsp 1 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 4 oz	1 pt 13 tbsp 1 1/8 tsp	

METHODS

- 1 Sprinkle yeast over (1#/100 portions) water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place (1 1/2#/100 portions) water, (1 1/4#/100 portions) eggs, sugar, (1 134oz/100 portions) milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78 F. to 82 F.
- 5 FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 3 pieces, 4 lb 5 oz pieces; shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 Roll each 4 lb 5 oz piece of dough into a rectangular sheet about 18 inches wide, 36 inches long, and 1/4-inch thick.
- 8 Fold each sheet of dough in thirds lengthwise to make a strip about 6 inches wide, 35 inches long, and 3/4-inch thick.
- 9 Cut strips crosswise into 34 pieces about 1 inch wide.
- 10 Twist pieces in one direction, then in the opposite direction, stretching to about 11 inches.
- 11 Form into various shapes. Place on lightly greased sheet pans in rows 4 by 8.
- 12 Combine (2 oz/100 portions) eggs, (1/4 oz per 100 portions) milk and (4 oz per 100 portions) water, mix well. CCP: Refrigerate at 41 F. or lower until ready to use. Brush about 1/4 cup on rolls in each pan.
- 13 Proof at 90 F. to 100 F. until double in bulk.
- 14 Bake at 375 F. for 20 to 25 minutes or until golden brown or in a 325 F. convection oven for 15 minutes on high fan, open vent. Cool.
- 15 Glaze, if desired. Combine powdered sugar, butter, (6 1/4 oz per 100 portions) boiling water, and vanilla. Mix until smooth. Brush about 3/4 cup on rolls in each pan.

CINNAMON TWISTS

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
301 kcal	47.3 gm	8.4 gm	8.8 gm	26.3 %	44 mg	284 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	6 3/4 oz	15 tbsp 2 7/8 tsp	
SHORTENING, GP	14 1/2 oz	1 pt 2/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	7 lbs 14 oz	1 gal 3 qt 1 c 12 tbsp 7/8 tsp	
BUTTER, PRINTS	13 1/2 oz	1 c 10 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 12 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 10 oz	1 qt 1 pt 2 tbsp 7/8 tsp	
SUGAR, BROWN, LT	1 lb 8 oz	1 pt 1 c 6 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	3 1/2 oz	1 c 7 tbsp 1 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
SPICE, CINNAMON	1 1/4 oz	4 tbsp 1 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 2 oz	1 pt 8 tbsp 2 4/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water, eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78 F. to 82 F.
- 5 FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 3 pieces, 4 lb 5 oz each; shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 Roll each 4 pounds 5 ounce pieces of dough into a rectangular sheet about 18 inches wide, 36 inches long, and 1/4-inch thick. If using D 036 01, use 4 lb 2 oz pieces.
- 8 Melt butter. Brush 1/2 cup on each sheet of dough. Combine cinnamon and brown sugar. Sprinkle 1-1/2 cups on each sheet of dough.
- 9 Fold each sheet of dough in thirds lengthwise to make a strip about 6 inches wide, 35 inches long, and 3/4-inch thick.
- 10 Cut strips crosswise into 34 pieces about 1 inch wide.
- 11 Twist pieces in one direction and then in opposite direction.
- 12 Place on lightly greased sheet pans in rows 4 by 8.
- 13 Combine eggs, milk, and water; mix well. CCP: Refrigerate at 41 F. or lower until ready to use. Brush 1/4 cup on rolls in each pan.
- 14 Proof at 90 F. to 100 F. until double in bulk.
- 15 Bake at 375 F. for 20 to 25 minutes or in 325 F. convection oven for 15 minutes on high fan, open vent. Cool.
- 16 Glaze, if desired. Combine powdered sugar, butter, boiling water, and vanilla; mix until smooth. Brush about 3/4 cup on rolls in each pan.

BUTTERHORNS

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
257 kcal	39.4 gm	5.9 gm	8.5 gm	29.8 %	33 mg	240 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	6 3/4 oz	15 tbsp 2 7/8 tsp	
SHORTENING, GP	14 1/2 oz	1 pt 2/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	7 lbs 14 oz	1 gal 3 qt 1 c 12 tbsp 7/8 tsp	
BUTTER, PRINTS	13 1/2 oz	1 c 10 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 4 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 10 oz	1 qt 1 pt 2 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 2 oz	1 pt 8 tbsp 2 4/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water, eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78 F. to 82 F.
- 5 FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 1 pound 7 ounce pieces; shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 Roll each piece of dough into a rectangular sheet about 9 inches wide, 24 inches long, and about 1/4-inch thick. (For D 036 01, divide into 9-1 lb 6 oz pieces.)
- 8 Melt butter. Brush about 3 tablespoons on each sheet of dough.
- 9 Cut each strip into 12 wedges about 4 inches wide at the widest end.
- 10 Roll up each wedge from wide edge to point.
- 11 Place on lightly greased sheet pans in rows 4 by 8 with point end under roll; press firmly in place.
- 12 Proof at 90 F. to 100 F. until double in bulk.
- 13 Bake at 375 F. for 20 to 25 minutes or in a 325 F. convection oven for 15 minutes on high fan, open vent. Cool.
- 14 Glaze, if desired. Combine powdered sugar, butter, boiling water, and vanilla, mix until smooth. Brush about 3/4 cup on rolls in each pan.

CRESCENTS

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
257 kcal	39.4 gm	5.9 gm	8.5 gm	29.8 %	33 mg	240 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	6 3/4 oz	15 tbsp 2 7/8 tsp	
SHORTENING, GP	14 1/2 oz	1 pt 2/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	7 lbs 14 oz	1 gal 3 qt 1 c 12 tbsp 7/8 tsp	
BUTTER, PRINTS	13 1/2 oz	1 c 10 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 4 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 10 oz	1 qt 1 pt 2 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 2 oz	1 pt 8 tbsp 2 4/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water, eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78 F. to 82 F.
- 5 FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 9 pieces, 1 lb 7 oz pieces; shape into a rectangular piece. Let rest 10 to 20 minutes. If using D 036 01, divide into 9 1 lb 6 oz pieces.
- 7 Roll each piece of dough into a rectangular sheet about 9 inches wide, 24 inches long, and about 1/4-inch thick.
- 8 Melt butter. Brush about 3 tablespoons on each sheet of dough.
- 9 Cut each strip into 12 wedges about 4 inches wide at the widest end.
- 10 Roll up each wedge from wide edge to point.
- 11 Place on lightly greased sheet pans in rows 4 by 8 with point end under roll; press firmly in place.
- 12 Proof at 90 F. to 100 F. until double in bulk.
- 13 Bake at 375 F. for 20 to 25 minutes or in a 325 F. convection oven for 15 minutes on high fan, open vent. Cool.
- 14 Glaze, if desired. Combine powdered sugar, butter, boiling water, and vanilla, mix until smooth. Brush about 3/4 cup on rolls in each pan.

CINNAMON ROLLS (FROZEN)

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
290 kcal	45 gm	4 gm	11 gm	34.1 %	0 mg	460 mg		2 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
ROLLS, SWEET, CINNAMON	14 lbs		

METHODS

- 1 Follow instructions on box for final product or:
- 2 CCP: Thaw dough under refrigeration at 41F. or lower.
- 3 Preheat proof box to 90F. Check water level. Preheat convection oven to 325F. fan on, vent closed.
- 4 Spray sheet pans with non-stick cooking spray.
- 5 Place dough in proof box (or location that is not too hot about 80-90F.) to rise, until dough has doubled in size.
- 6 Using convection oven, bake at 325F. for 12-15 minutes.
- 7 Remove from oven and allow to cool before serving.
- 8 Serve warm topped with bakers icing or plain.

QUICK COFFEE CAKE (BISCUIT MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
276 kcal	44.3 gm	4.3 gm	9 gm	29.3 %	34 mg	428 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 4 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
WATER 1	0 lbs 8 oz	15 tbsp 1 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 8 oz	1 qt 1 c 7 tbsp 3/8 tsp	
BUTTER, PRINTS	0 lbs 14 oz	1 c 11 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	2 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
SUGAR, BROWN, LT	0 lbs 11 oz	1 c 9 tbsp 2/8 tsp	
BISCUIT MIX	6 lbs 12 oz	0 gal	
FLAVORING, VANILLA	1 1/8 oz	2 tbsp 1 3/8 tsp	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 TOPPING: In mixer bowl, combine flour, butter, brown sugar, cinnamon; mix at low speed 3 minutes until mixture resembles coarse cornmeal. Remove topping from mixer bowl and set aside for use in Step 6.
- 2 CAKE: In mixer bowl, combine Biscuit Mix, sugar and nonfat dry milk; mix at low speed 1 minute or until well blended.
- 3 Combine water, eggs, vanilla; add egg mixture gradually to dry mixture while mixing at low speed for 2 minutes.
- 4 Scrape down sides and bottom of mixer bowl; continue to mix at low speed an additional 1 minute. DO NOT OVERMIX.
- 5 Lightly spray pan with non-stick cooking spray. Pour 3-1/2 quarts of batter into each floured pan. Spread batter evenly.
- 6 Sprinkle 1 quart topping over batter in each pan.
- 7 Using a convection oven, bake at 325 F. for about 30 minutes on low fan, open vent. Remove cakes from oven and let cool slightly.
- 8 GLAZE: Combine powdered sugar, hot water, butter and vanilla; mix until smooth.
- 9 Drizzle about 2 cups glaze over each baked cake while cakes are still warm. Cut 6 by 9.

QUICK APPLE COFFEE CAKE (BISCUIT MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
214 kcal	36.7 gm	3.6 gm	5.9 gm	24.8 %	25 mg	405 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 4 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
BISCUIT MIX	6 lbs 12 oz	0 gal	
FLAVORING, VANILLA	0 lbs 3/8 oz	2 4/8 tsp	
APPLES, SLICED	6 lbs 14 oz	0 gal	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 12 oz	1 qt 1 pt 3 tbsp 2 3/8 tsp	

METHODS

- 1 TOPPING: Combine sugar, cinnamon and nutmeg. Set aside for use in Steps 6 and 8.
- 2 Cake: In mixer bowl, combine biscuit mix, sugar and nonfat dry milk; mix at low speed 1 minute or until well blended.
- 3 Combine water, eggs and vanilla. Add egg mixture gradually to dry mixture while mixing at low speed for 2 minutes.
- 4 Scrape down sides and bottom of mixer bowl; continue to mix at low speed an additional 1 minute. DO NOT OVERMIX.
- 5 Lightly spray each pan with non-stick cooking spray. Pour 3-1/2 quarts of batter into each floured pan. Spread batter evenly.
- 6 Sprinkle 1/2 cup of topping over batter in each pan.
- 7 Arrange 3 pounds of apple slices evenly over batter and topping in each pan.
- 8 Sprinkle 3/4 cup of sugar mixture over apple slices in each pan.
- 9 Using a convection oven, bake 30 minutes at 325 F. on low fan, open vent.
- 10 Remove cakes from oven and let cool. Cut 6 by 9.

QUICK FRENCH COFFEE CAKE (BISCUIT MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
349 kcal	52 gm	5.2 gm	14 gm	36.1 %	34 mg	430 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 4 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
WATER 1	0 lbs 8 oz	15 tbsp 1 tsp	
RAISINS, SEEDLESS	2 lbs	1 qt 1 pt 4 tbsp 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 8 oz	1 qt 1 c 7 tbsp 3/8 tsp	
BUTTER, PRINTS	0 lbs 14 oz	1 c 11 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	2 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
SUGAR, BROWN, LT	0 lbs 11 oz	1 c 9 tbsp 2/8 tsp	
MILK, NONFAT, DRY	3 5/8 oz	1 c 8 tbsp 5/8 tsp	
SPICE, NUTMEG	0 lbs 1/2 oz	2 tbsp 1/8 tsp	
BISCUIT MIX	6 lbs 12 oz	0 gal	
FLAVORING, VANILLA	1 1/8 oz	2 tbsp 1 3/8 tsp	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	
NUTS, PECANS, SHELLED, HALVES	1 lb 8 oz	1 qt 1 pt 2 tbsp 3 tsp	

METHODS

- 1 TOPPING: In mixer bowl, combine flour, butter, brown sugar, cinnamon; mix at low speed 3 minutes until mixture resembles coarse cornmeal. Remove topping from mixer bowl and set aside for use in Step 6.
- 2 CAKE: In mixer bowl, combine biscuit mix, raisins, sugar, chopped pecans, nonfat dry milk and nutmeg; mix at low speed 1 minute or until well blended.
- 3 Combine water, eggs and vanilla. Add egg mixture gradually to dry mixture while mixing at low speed 2 minutes.
- 4 Scrape down sides and bottom of mixer bowl. Continue to mix at low speed an additional 1minute. DO NOT OVERMIX.
- 5 Pour 1 gallon batter into each lightly sprayed and floured pan. Spread batter evenly.
- 6 Sprinkle 1 quart of topping over batter in each pan.
- 7 Using a convection oven, bake 30 minutes on low fan, open vent. Remove cakes from oven and let cool slightly.
- 8 GLAZE: Combine powdered sugar, hot water, butter and vanilla; mix until smooth.
- 9 Drizzle 2 cups glaze over each baked cake while cakes are still warm. Cut 6 by 9.

QUICK CHERRY COFFEE CAKE (BISCUIT MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
309 kcal	53 gm	4 gm	9 gm	26.2 %	34 mg	525 mg		94 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 4 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
WATER 1	0 lbs 8 oz	15 tbsp 1 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 8 oz	1 qt 1 c 7 tbsp 3/8 tsp	
BUTTER, PRINTS	0 lbs 14 oz	1 c 11 tbsp 3 tsp	
PIE FILLING, CHERRY	6 lbs 8 oz	2 qt 1 pt 1 c 2 tbsp 2 1/8 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	2 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
SUGAR, BROWN, LT	0 lbs 11 oz	1 c 9 tbsp 2/8 tsp	
BISCUIT MIX	6 lbs 12 oz	0 gal	
FLAVORING, VANILLA	1 1/4 oz	2 tbsp 2 2/8 tsp	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 TOPPING: In mixer bowl, combine flour, (12 Oz/100 portions) butter, brown sugar, cinnamon; mix at low speed 3 minutes until mixture resembles coarse cornmeal. Remove topping from mixer bowl and set aside for use in Step 7.
- 2 CAKE: In mixer bowl, combine Biscuit Mix, granulated sugar and nonfat dry milk; mix at low speed 1 minute or until well blended.
- 3 Combine (3# 1oz per 100 portions)water, eggs and (1oz per 100 portions) vanilla. Add egg mixture gradually to dry mixture while mixing at low speed for 2 minutes.
- 4 Scrape down sides and bottom of mixer bowl; continue to mix low speed an additional 1 minute. DO NOT OVERMIX.
- 5 Pour 3-1/2 quart batter into each lightly sprayed and floured pan. Spread batter evenly.
- 6 Arrange 2-1/2 pounds cherry pie filling evenly over batter in each pan.
- 7 Sprinkle 1 quart of topping over batter and cherry filling in each pan.
- 8 Using a convection oven, bake about 30 minutes on low fan, open vent at 325 F. Remove cakes from oven and let cool slightly.
- 9 GLAZE: Combine powdered sugar, (8 1/3 oz per 100 portions) hot water, (2 oz/100 portions)butter, (1 tsp/100 portions) vanilla; mix until smooth.
- 10 Drizzle 2 cups glaze over each baked cake while cakes are still warm. Cut 6 by 9.

QUICK ORANGE-COCONUT COFFEE CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
269 kcal	37.5 gm	3.9 gm	11.6 gm	38.8 %	30 mg	447 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 4 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
COCONUT, DRIED, SWT, FLAKES	2 lbs	2 qt 1 pt 1 c 12 tbsp 1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 2 oz	7 tbsp 7/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
ORANGES	2 lbs		
BISCUIT MIX	6 lbs 12 oz	0 gal	
FLAVORING, VANILLA	0 lbs 7/8 oz	1 tbsp 2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
JUICE, ORANGE	8 3/4 oz	15 tbsp 2 7/8 tsp	

METHODS

- 1 TOPPING: In mixer bowl, cream sugar and butter at medium speed 2 minutes. Add coconut, orange juice, flour and orange rind; mix at low speed 2 minutes. Remove topping from mixer bowl and set aside for use in Step 6.
- 2 CAKE: In mixer bowl, combine biscuit mix, sugar and nonfat dry milk; mix at low speed 1 minute or until well blended.
- 3 Combine water, eggs and vanilla. Add egg mixture gradually to dry mixture while mixing at low speed 2 minutes.
- 4 Scrape down sides and bottom of mixer bowl; continue to mix low speed an additional 1 minute. DO NOT OVERMIX.
- 5 Lightly spray each pan with non-stick spray. Pour 3-1/2 quarts of batter into each sprayed and floured pan. Spread batter evenly.
- 6 Spread 1-1/4 quart topping over batter in each pan.
- 7 Using a convection oven, bake about 30 minutes on low fan, open vent at 325 F. Remove cakes from oven and let cool slightly. Cut 6 by 9.

QUICK COFFEE CAKE

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
289 kcal	45.3 gm	3.6 gm	10.6 gm	33 %	33 mg	215 mg		0 mg

Ingredients	Weight	Measure	Issue
BAKING POWDER	2 3/4 oz	5 tbsp 2 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs 8 5/8 oz	1 gal 1 qt 1 tbsp 2 2/8 tsp	
BUTTER, PRINTS	0 lbs 14 oz	1 c 11 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 4 oz	0 gal	
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	2 lbs 2 oz	2 qt 1 5/8 tsp	
SUGAR, BROWN, LT	7 1/2 oz	1 c 1 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	0 lbs 3 oz	1 c 4 tbsp 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1/8 oz	7/8 tsp	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs	1 qt 1 pt 12 tbsp 2 5/8 tsp	

METHODS

- 1 TOPPING: In mixer bowl, combine flour, butter, brown sugar, cinnamon; mix at low speed 3 minutes until mixture resembles coarse cornmeal. Remove topping from mixer bowl and set aside for use in Step 6.
- 2 CAKE: In mixer bowl, sift together flour, sugar and nonfat dry milk, baking powder and salt; mix at low speed 1 minute or until well blended.
- 3 Combine water, canola oil, eggs and vanilla. Add egg mixture gradually to dry mixture while mixing at low speed 2 minutes.
- 4 Scrape down sides and bottom of mixer bowl; continue to mix low speed an additional 1 minute. DO NOT OVERMIX.
- 5 Pour 3-1/2 quart into each lightly sprayed and floured pan. Spread batter evenly.
- 6 Sprinkle 1 quart of topping over batter in each pan.
- 7 Using a convection oven, bake on low fan, open vent at 325 F. for about 30 minutes. Remove cakes from oven and let cool slightly.
- 8 GLAZE: Combine powdered sugar, hot water, butter and vanilla; mix until smooth.
- 9 Drizzle 2 cups glaze over each baked cake while cakes are still warm. Cut 6 by 9.

TEMPURA BATTER

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
5734 kcal	1056.1 gm	201.3 gm	65.4 gm	10.3 %	2204 mg	25676 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 2 oz	0 gal	
WATER	5 lbs	2 qt 1 c 9 tbsp 3/8 tsp	
BAKING POWDER	1 1/2 oz	3 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 12 oz	2 qt 1 c 15 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Sift together flour, baking powder, and salt into mixer bowl.
- 2 Add water to beaten eggs.
- 3 Add egg mixture to dry ingredients; whip at high speed until smooth.
- 4 Fry in small batches. Tempura-fried foods lose crispness if allowed to stand on steam-table. DO NOT SAVE.

NOTES

- 1 Batter may be used for Tempura Fried Shrimp, Recipe No. L 137 01 and Tempura Fried Onion Rings, Recipe No. Q 035 02.
- 2 In step 2 5 1/2 oz (1 1/2 cups) dehydrated egg mixed with 1 3/4 cups water may be used for whole eggs.
- 3 used batter immediately DO NOT SAVE!!!
- 4 Fry in small batches. Tempura fried foods lose crispness is allowed to stand on steam table

DANISH DIAMOND

Yield 100 Portions
Each Portion 1 SQUARE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
222 kcal	29.6 gm	3.8 gm	9.8 gm	39.7 %	22 mg	237 mg		0 mg

Ingredients	Weight	Measure	Issue
PIE FILLING, APPLE	7 lbs	3 qt 1 tbsp 2 6/8 tsp	
DOUGH, PUFF PASTRY	10 lbs 15 oz		

METHODS

- 1 Prepare 50 Danish squares in a batch. Thaw at room temperature 5 minutes on a lightly floured working surface. Rolling out is not necessary.
- 2 Prepare 1/2 Recipe (1-1/2 cups) Egg Wash, Recipe No. D 017 00. Use 3/4 cup of egg wash. Lightly brush entire surface of each square. Set aside remaining 3/4 cup egg wash for use in Step 6.
- 3 Place pie filling in mixer bowl. Using whip, mix on medium speed 15 seconds to break up large pieces.
- 4 Place squares on lightly greased pans in rows 4 by 6.
- 5 Brush lightly with remaining egg wash.
- 6 Proof at 90 F. for 30 to 45 minutes or until double in bulk.
- 7 Using a convection oven, bake at 325 F. for 10 minutes or until golden brown on low fan, open vent.
- 8 Cool. Glaze if desired, with Vanilla Glaze or Variations, Recipe Nos. D 046 00, D 046 01, D 046 02.

NOTES

- 1 In Step 3, any type of fruit pie filling may be used.
- 2 Prepare in batches as dough becomes difficult to work with with in 15 minutes

BEAR CLAWS

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
250 kcal	33.7 gm	4.1 gm	10.8 gm	38.9 %	33 mg	238 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PIE FILLING, APPLE	3 lbs 8 oz	1 qt 1 pt 2 7/8 tsp	
DOUGH, PUFF PASTRY	10 lbs 15 oz		

METHODS

- 1 Prepare 50 Danish squares in a batch. Thaw at room temperature 5 minutes on a lightly floured working surface. Rolling out is not necessary.
- 2 Combine eggs, milk, and water. Lightly brush entire surface of each square. Set aside remaining egg wash for use in Step 6. CCP: Refrigerate at 41 F. or lower until ready to use.
- 3 Place about 1 tablespoon of filling over half of each square. Fold in half; seal edge by pressing firmly.
- 4 Make 3 cuts, 3/4-inch in depth, on 4-inch sealed side of each piece to form a claw.
- 5 Lightly spray pans with non-stick cooking spray. Place dough on pans. Bend into slight horseshoe shape and spread claws slightly.
- 6 Brush lightly with remaining egg wash.
- 7 Proof at 90 F. to 100 F. for 30 to 45 minutes or until double in size.
- 8 Using a convection oven, bake at 325 F. for 10 minutes or until golden brown on low fan, open vent.
- 9 Cool. Glaze if desired. Combine powdered sugar, butter,boiling water, and vanilla; mix until smooth. Spread glaze over bear claws.

NOTES

1. Prepare in batches as dough becomes difficult to work with in 15 minutes.

FRUIT TURNOVERS (FROZEN PUFF PASTRY)

Yield 100 Portions
Each Portion 1 TURNOVER

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
295 kcal	33.1 gm	3.4 gm	17.2 gm	52.5 %	11 mg	195 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PIE FILLING, APPLE	7 lbs	3 qt 1 tbsp 2 6/8 tsp	
DOUGH, PUFF PASTRY	12 lbs 8 oz		

METHODS

- 1 Prepare 50 Danish squares in a batch. Thaw at room temperature 5 minutes on a lightly floured working surface. Rolling out is not necessary.
- 2 Combine eggs with milk and water. Lightly brush entire surface of each square. Set aside remaining egg wash for use in Step 6. CCP: Refrigerate at 41 F. or lower until service.
- 3 Place about 2 tbsp filling in center of each square. Fold upper right corner over lower left corner to form a triangle. Seal by crimping edges together.
- 4 Make two 1-inch slits in the center.
- 5 Lightly spray each pan with non-stick cooking spray. Place 24 turnovers on each pan.
- 6 Brush lightly with remaining egg wash.
- 7 Using a convection oven, bake 15 minutes in a 350 F. with low fan, open vent or until golden brown.
- 8 Cool. Glaze if desired with Vanilla Glaze. Combine powdered sugar, butter, boiling water, and vanilla; mix until smooth. Spread glaze over fruit turnovers.

NOTES

1. In Step 3, pie filling, prepared, fruit (apple, blueberry, cherry, or peach) may be used as filling. Place in mixer bowl. Using whip, mix on medium speed 15 seconds to break up large pieces.

FRUIT PUFFS (FROZEN PUFF PASTRY DOUGH)

Yield 100 Portions
Each Portion 1 TURNOVER

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
272 kcal	30.1 gm	3 gm	16.1 gm	53.3 %	0 mg	188 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 12 oz	1 c 6 tbsp 3 tsp	
PIE FILLING, APPLE	7 lbs	3 qt 1 tbsp 2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb	1 pt 4 tbsp 7/8 tsp	
DOUGH, PUFF PASTRY	12 lbs 8 oz		

METHODS

- 1 Prepare 50 Danish squares in a batch. Thaw at room temperature 5 minutes on a lightly floured working surface. Rolling out is not necessary.
- 2 Place squares in rows 3 by 5 on pans. Brush water over each square. Sprinkle sugar over each square.
- 3 Place about 2 tbsp filling in center of each square. Fold lower left corner to center; fold upper right corner over top of first corner. Press firmly to seal; repeat by folding lower right corner to center; press firmly to seal. Fold upper left corner to center; press tip to seal.
- 4 Using a convection oven, bake in 350 F. for 15 minutes with low fan and open vent or until golden brown.
- 5 Cool.

NOTES

1. In Step 3, pie filling, prepared, fruit (apple, blueberry, cherry, or peach) may be used as filling. Place in mixer bowl.

CORNSTARCH WASH

Yield 100 Portions
Each Portion 2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
122 kcal	29.1 gm	0.1 gm	0 gm	0 %	0 mg	22 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
STARCH, CORN	1 3/8 oz	4 tbsp 2 5/8 tsp	

METHODS

- 1 Combine cornstarch and water. Bring to a boil; cook until clear.
- 2 Brush on bread and rolls before and immediately after baking.

NOTES

- 1 Keep wash warm. Reheat if necessary.

CHERRY FILLING

Yield 100 Portions
Each Portion 1 1/2 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
6806 kcal	1737.8 gm	22.9 gm	3 gm	0.4 %	0 mg	217 mg		0 mg

Ingredients	Weight	Measure	Issue
STARCH, CORN	4 1/2 oz	15 tbsp 2 7/8 tsp	
CHERRIES,RED,TART	6 lbs 7 oz	2 qt 1 pt 1 c 15 tbsp 1 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs	1 qt 1 pt 12 tbsp 2 5/8 tsp	

METHODS

- 1 Drain cherries. Dissolve cornstarch in juice. Set juice and cornstarch mixture aside for use in Step 4.
- 2 Mash cherries with wire whip 1 minute at medium speed; combine with sugar and food coloring.
- 3 Bring to a boil in steam-jacketed kettle or stock pot stirring constantly to prevent scorching. Reduce heat. Simmer about 10 minutes.
- 4 Add reserved juice and cornstarch mixture to cherries while stirring. Cook 2 to 3 minutes until clear and thickened, stirring constantly. Remove from heat; cool.

CHERRY FILLING (PIE)

Yield 100 Portions
Each Portion 1 1/2 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
3130 kcal	762 gm	10.9 gm	2.7 gm	0.8 %	0 mg	490 mg		0 mg

Ingredients	Weight	Measure	Issue
PIE FILLING, CHERRY	7 lbs	3 qt 1 3/8 tsp	

METHODS

- 1 Mash prepared filling with a wire whip for 1 minute at medium speed.

APPLE FILLING (PREPARED)

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
2749 kcal	713 gm	2.7 gm	2.7 gm	0.9 %	0 mg	1197 mg		0 mg

Ingredients	Weight	Measure	Issue
PIE FILLING, APPLE	7 lbs	3 qt 1 tbsp 2 6/8 tsp	

METHODS

- 1 Break up large pieces of prepared apple pie filling with wire whip one minute at medium speed.

BLUEBERRY FILLING (PIE FILLING, PREPAR

Yield 100 Portions
Each Portion 3 QUARTS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
4015 kcal	985.2 gm	0 gm	0 gm	0 %	0 mg	3832 mg		0 mg

Ingredients	Weight	Measure	Issue
PIE FILLING, BLUEBERRY	7 lbs	3 qt 1 tbsp 2 6/8 tsp	

METHODS

- 1 Use accordingly.

CINNAMON SUGAR FILLING

Yield 100 Portions
Each Portion 3/4 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1781 kcal	463.1 gm	1.1 gm	0.9 gm	0.5 %	0 mg	184 mg		0 mg

Ingredients	Weight	Measure	Issue
SUGAR, BROWN, LT	1 lb 8 oz	1 pt 1 c 6 tbsp 2 2/8 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 1 7/8 tsp	

METHODS

- 1 Combine cinnamon and brown sugar.

NOTES

- 1 Granulated sugar may be substituted for brown sugar.

CINNAMON SUGAR NUT FILLING

Yield 100 Portions
Each Portion 3/4 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
2132 kcal	471.3 gm	9.2 gm	35.6 gm	15 %	0 mg	185 mg		0 mg

Ingredients	Weight	Measure	Issue
NUTS, WALNUT, ENGLISH, SHELLLED	1 lb 8 oz	1 qt 1 c 13 tbsp 2/8 tsp	
SUGAR, BROWN, LT	1 lb 8 oz	1 pt 1 c 6 tbsp 2 2/8 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 1 7/8 tsp	

METHODS

- 1 Combine cinnamon and brown sugar.
- 2 Sprinkle chopped nuts over cinnamon sugar mixture.

NOTES

- 1 1. In Step 1, granulated sugar may be substituted for brown sugar.

CINNAMON SUGAR RAISIN FILLING

Yield 100 Portions
Each Portion 3/4 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
4466 kcal	1175.2 gm	23.9 gm	5.8 gm	1.2 %	0 mg	438 mg		0 mg

Ingredients	Weight	Measure	Issue
RAISINS, SEEDLESS	2 lbs	1 qt 1 pt 4 tbsp 3/8 tsp	
SUGAR, BROWN, LT	1 lb 8 oz	1 pt 1 c 6 tbsp 2 2/8 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 1 7/8 tsp	

METHODS

- 1 Combine cinnamon and brown sugar.
- 2 Sprinkle raisins over cinnamon sugar mixture.

NOTES

1. In Step 1, granulated sugar may be substituted for brown sugar.

NUT FILLING

Yield 100 Portions
Each Portion 1 1/4 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
10740 kcal	1206.8 gm	98.1 gm	652 gm	54.6 %	1097 mg	3098 mg		0 mg

Ingredients	Weight	Measure	Issue
NUTS, WALNUT, ENGLISH, SHELLLED	0 lbs 12 oz	1 pt 14 tbsp 1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 12 oz	1 pt 11 tbsp 1 6/8 tsp	
BUTTER, PRINTS	1 lb 2 oz	1 pt 3 tbsp 3 tsp	
SUGAR, BROWN, LT	1 lb 3 oz	1 pt 11 tbsp 1 tsp	
SPICE, CINNAMON	0 lbs 3/8 oz	1 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 1 oz	1 pt 6 tbsp 1 6/8 tsp	

METHODS

- 1 Sift together flour and cinnamon in mixer bowl; blend in sugars.
- 2 Add butter or margarine to dry ingredients; mix at low speed until well blended.
- 3 Add nuts, mixing at low speed. Use about 1 tbsp filling for each pastry.

NOTES

- 1 This filling may be used in a variety of sweet dough products.use about 1 tbsp filling for each pastry.

SYRUP GLAZE

Yield 100 Portions
Each Portion 3 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
2995 kcal	812.8 gm	0 gm	2.1 gm	0.6 %	0 mg	666 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
SYRUP, CORN,	2 lbs 6 oz	1 pt 1 c 2 tbsp 1 6/8 tsp	

METHODS

- 1 Combine syrup and water. Bring to a boil; boil about 5 minutes, stirring constantly.
- 2 Brush warm glaze over rolls or coffee cakes immediately after baking.

VANILLA GLAZE

Yield 100 Portions
Each Portion 2 1/2 TS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
3191 kcal	735 gm	0.4 gm	35.2 gm	9.9 %	91 mg	256 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 6 oz	11 tbsp 1 4/8 tsp	
BUTTER, PRINTS	1 1/2 oz	2 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	

METHODS

- 1 Combine powdered sugar, butter, boiling water, and vanilla; mix until smooth.
- 2 Spread glaze over baked sweet rolls or coffee cakes. Coat or dip fried doughnuts in glaze.

ALMOND GLAZE

Yield 100 Portions
Each Portion 2 1/2 TS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
3193 kcal	735.1 gm	0.4 gm	35.3 gm	9.9 %	92 mg	257 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 6 oz	11 tbsp 1 4/8 tsp	
BUTTER, PRINTS	1 1/2 oz	2 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	

METHODS

- 1 Combine powdered sugar, butter, boiling water, and flavoring; mix until smooth.
- 2 Spread glaze over baked sweet rolls or coffee cakes. Coat or dip fried doughnuts in glaze.

RUM GLAZE

Yield 100 Portions
Each Portion 2 1/2 TS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
3191 kcal	735 gm	0.4 gm	35.2 gm	9.9 %	91 mg	256 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 6 oz	11 tbsp 1 4/8 tsp	
BUTTER, PRINTS	1 1/2 oz	2 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	

METHODS

- 1 Combine powdered sugar, butter, boiling water, and flavoring; mix until smooth.
- 2 Spread glaze over baked sweet rolls or coffee cakes. Coat or dip fried doughnuts in glaze.

PINEAPPLE FILLING (CORNSTARCH)

Yield 100 Portions
Each Portion 1 2/3TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
2963 kcal	685.4 gm	10.1 gm	36.3 gm	11 %	91 mg	278 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	5 lbs 2 oz	3 qt 1 pt 5 tbsp 1 7/8 tsp	
STARCH, CORN	0 lbs 3 oz	10 tbsp 2 tsp	
BUTTER, PRINTS	1 1/2 oz	2 tbsp 3 tsp	
SUGAR, REFINED, WHITE, GRANULATED	8 3/4 oz	1 c 3 tbsp 2 5/8 tsp	

METHODS

- 1 Crush the pineapple. Combine pineapple, butter, and sugar and combine over heat.
- 2 Dissolve cornstarch in cool water; add to hot pineapple mixture while stirring; bring to a boil; cook until thick and clear, about 5 minutes.
- 3 Cool slightly before using.

NOTES

- 1 If desired, filling may be used for cake. Use 3 quarts filling for each sheet cake or 2 cups for each 9-inch layer cake.

ORANGE-COCONUT TOPPING

Yield 100 Portions
Each Portion 1 TB & 1 1/4 TS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
9422 kcal	1073.1 gm	43.2 gm	587.6 gm	56.1 %	488 mg	4286 mg		0 mg

Ingredients	Weight	Measure	Issue
COCONUT, DRIED, SWT, FLAKES	2 lbs	2 qt 1 pt 1 c 12 tbsp 1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 2 oz	7 tbsp 7/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
ORANGES	2 lbs		
SUGAR, REFINED, WHITE, GRANULATED	1 lb	1 pt 4 tbsp 7/8 tsp	

METHODS

- 1 Cream butter and sugar together at medium speed in mixer bowl.
- 2 Add flour, orange juice, orange rind, and coconut; blend.
- 3 Spread over sweet rolls or coffee cakes after proofing.

NOTES

- 1 2 lb fresh oranges A.P. (4 oranges) will yield 1 cup orange juice and 6 tsp orange rind.

STREUSEL TOPPING

Yield 100 Portions
Each Portion 1 TB & 1 1/4 TS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
9332 kcal	1228.5 gm	83.5 gm	467.7 gm	45.1 %	1219 mg	3462 mg		0 mg

Ingredients	Weight	Measure	Issue
FLOUR, WHEAT, GP (TPK2)	1 lb 8 oz	1 qt 1 c 7 tbsp 3/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
SUGAR, BROWN, LT	1 lb 8 oz	1 pt 1 c 6 tbsp 2 2/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbsp 2 6/8 tsp	

METHODS

- 1 Place flour, sugars, and cinnamon in mixer bowl; blend thoroughly at low speed 2 minutes.
- 2 Add butter to dry ingredients; blend at low speed 1-1/2 to 2 minutes or until mixture resembles coarse cornmeal. DO NOT OVERMIX.
- 3 Sprinkle over sweet rolls and coffee cakes before baking.

NOTES

- 1 If butter is too soft, a mass will form and mixture will not be crumbly.

PECAN TOPPING

Yield 100 Portions
Each Portion 1 TB & 2 3/4 TS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
8679 kcal	701.7 gm	64.5 gm	673.8 gm	69.9 %	488 mg	1550 mg		0 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SUGAR, BROWN, LT	1 lb 8 oz	1 pt 1 c 6 tbsp 2 2/8 tsp	
NUTS, PECANS, SHELLLED, HALVES	2 lbs	2 qt 3 tbsp 2 7/8 tsp	

METHODS

- 1 Combine softened butter or margarine, brown sugar, and chopped pecans.
- 2 Use as a topping for Pecan Rolls, Recipe No. D 036 03.

NOTES

- 1 If butter or margarine is too soft, a mass will form and mixture will not be crumbly.

MAPLE SYRUP

Yield 100 Portions
Each Portion 2 TB & 1 3/4 TS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
7248 kcal	1857.3 gm	0.1 gm	0 gm	0 %	0 mg	1354 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs	1 qt 1 pt 1 c 10 tbs 1 4/8 tsp	
STARCH, CORN	1 1/2 oz	5 tbs 1 tsp	
SUGAR, BROWN, LT	6 lbs	3 qt 1 c 10 tbs 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/8 oz	5/8 tsp	

METHODS

- 1 Combine brown sugar, water, salt, and cornstarch. Bring to a boil; reduce heat; simmer about 10 minutes or until thickened.
- 2 Remove from heat; add maple flavoring.

NOTES

- 1 Hot syrup will be thin, but will thicken upon cooling.
- 2 Serve over pancakes, French Toast, or waffles

MAPLE SYRUP (RTU)

Yield 100 Portions
Each Portion 2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
88 kcal	4.5 gm	1.1 gm	2.3 gm	23.5 %	0 mg	165 mg		0 mg

Ingredients	Weight	Measure	Issue
SYRUP, MAPLE, IMITATION	12 lbs 8 oz	1 gal 1 c 15 tbsp 3 tsp	

FRYING BATTER

Yield 100 Portions
Each Portion 2 TB & 1 3/4 TS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
10868 kcal	2061.4 gm	349.2 gm	113.5 gm	9.4 %	2221 mg	66914 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 2 oz	0 gal	
WATER	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
BAKING POWDER	1 1/8 oz	2 tbsp 1 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
OIL, SALAD, CANOLA	1 1/4 oz	2 tbsp 1 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 6 oz	9 tbsp 1 tsp	
MILK, NONFAT, DRY	5 1/2 oz	1 pt 4 tbsp 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	

METHODS

- 1 Sift together flour, sugar, salt, milk, and baking powder into mixer bowl.
- 2 Combine eggs and canola oil; add to dry ingredients.
- 3 Slowly add water; beat at medium speed until smooth.

NOTES

1. Batter may be used for fruits and vegetables such as apples, eggplant, and tomatoes. Moist foods should be dredged in flour before dipping into batter. When ready to fry, dip into batter; drain slightly. Fry in 350 F. to 375 F. deep fat until lightly browned.

OATMEAL BREAD

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
212 kcal	37 gm	6.9 gm	3.8 gm	16.1 %	0 mg	215 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb 4 oz	1 pt 6 tbsp 7/8 tsp	
YEAST	3 3/4 oz	8 tbsp 2 5/8 tsp	
WATER 1	3 lbs 12 oz	1 qt 1 pt 1 c 2 tbsp 2 4/8 tsp	
SHORTENING, GP	7 1/4 oz	1 c 1/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	7 lbs	1 gal 2 qt 1 pt 7 tbsp 1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 5 oz	1 pt 1 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 8 oz	1 c 2 tbsp 4/8 tsp	
CEREAL, ROLLED OATS, QUICK COOK	1 lb	1 c 15 tbsp 1/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 4.
- 2 Place water, sugar, milk, and salt in mixer bowl; blend thoroughly with a wire whip.
- 3 Add flour. Using dough hook, mix at low speed 1 minute or until all flour is incorporated into liquid.
- 4 Add yeast solution; mix at low speed 1 minute.
- 5 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 to 15 minutes or until dough is smooth and elastic. Dough temperature should be 78 F. to 82 F.
- 6 Add oats; mix at low speed 2 minutes. Mix at medium speed 1 minute.
- 7 FERMENT: Cover. Set in warm place (80 F.), 1 hour and 45 minutes or until double in bulk.
- 8 PUNCH: Fold sides into center and turn dough completely over. Let rest 15 minutes.
- 9 MAKE UP: Scale into 8 1-3/4 pound pieces; shape each piece into a smooth ball; let rest 10 minutes. Mold each piece into an oblong loaf; place each loaf seam-side down into a pan sprayed with non-stick cooking spray.
- 10 PROOF: At 90 F. to 100 F. about 45 minutes or until double in bulk.
- 11 Bake 45 to 50 minutes in 375 F. oven or in 325 F. convection oven for 30 minutes on high fan, open vent, or until done.
- 12 When cool, slice 25 slices, about 1/2-inch thick per loaf.

NOTES

- 1 If using 9x4-1/2x2-3/4-inch bread pans, scale into 10 1-3/8 pound pieces; proof at 90 F. to 100 F. for 30 minutes or until double in bulk. Slice 20 slices, about 1/2-inch thick per loaf.

APPLESAUCE MUFFINS

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
186 kcal	35 gm	3 gm	4 gm	19.4 %	12 mg	516 mg		175 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BAKING POWDER	3 1/2 oz	7 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs 4 oz	1 gal 1 pt 1 c 2 4/8 tsp	
EGG, WHOLE, TABLE	9 1/2 oz	0 gal	
OIL, SALAD, CANOLA	10 1/4 oz	1 c 5 tbsp 1 tsp	
EGG, WHITES	9 1/2 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
APPLESAUCE	5 lbs 1 oz	2 qt 1 c 5 tbsp 1 1/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 3 oz	1 qt 15 tbsp 1 2/8 tsp	

METHODS

- 1 Sift together flour, sugar, baking powder, salt, cinnamon, and nutmeg into mixer bowl.
- 2 Add applesauce, eggs, egg whites, and canola oil; mix at low speed 15 seconds or until dry ingredients are moistened. DO NOT OVER MIX. Batter will be lumpy.
- 3 Lightly spray each muffin cup with non-stick cooking spray. Fill each muffin cup 2/3 full.
- 4 Bake 25 to 30 minutes in 400 F. oven or in 350 F. convection oven for 23 to 26 minutes until done, open vent, fan turned off first 10 minutes, then low fan.

NOTES

- 1 In step 2, batter will be lumpy.

APPLESAUCE RAISIN MUFFINS

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
207 kcal	39.9 gm	3.6 gm	4 gm	17.4 %	12 mg	186 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
RAISINS, SEEDLESS	1 lb 15 oz	1 qt 1 pt 3 tsp	
BAKING POWDER	3 1/2 oz	7 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs 4 oz	1 gal 1 pt 1 c 2 4/8 tsp	
EGG, WHOLE, TABLE	9 1/2 oz	0 gal	
OIL, SALAD, CANOLA	10 1/4 oz	1 c 5 tbsp 1 tsp	
EGG, WHITES	9 1/2 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
APPLESAUCE	5 lbs 1 oz	2 qt 1 c 5 tbsp 1 1/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 3 oz	1 qt 15 tbsp 1 2/8 tsp	

METHODS

- 1 Sift together flour, sugar, baking powder, salt, cinnamon, and nutmeg into mixer bowl.
- 2 Add applesauce, eggs, egg whites, and canola oil; mix at low speed 15 seconds until dry ingredients are moistened. Fold in raisins. DO NOT OVER MIX. Batter will be lumpy.
- 3 Lightly spray each muffin cup with non-stick cooking spray. Fill each muffin cup 2/3 full.
- 4 Bake 25 to 30 minutes in 400 F. oven or in 350 F. convection oven for 23 to 26 minutes until done, open vent, fan turned off first 10 minutes, then low fan.

APPLESAUCE ORANGE MUFFINS

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
181 kcal	33.2 gm	3.4 gm	3.9 gm	19.4 %	12 mg	183 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BAKING POWDER	3 1/2 oz	7 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs 4 oz	1 gal 1 pt 1 c 2 4/8 tsp	
EGG, WHOLE, TABLE	9 1/2 oz	0 gal	
OIL, SALAD, CANOLA	10 1/4 oz	1 c 5 tbsp 1 tsp	
EGG, WHITES	9 1/2 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
APPLESAUCE	3 lbs 6 oz	1 qt 1 pt 3 tbsp 1 6/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 3 oz	1 qt 15 tbsp 1 2/8 tsp	
JUICE, ORANGE	1 lb 13 oz	1 pt 1 c 4 tbsp 2 4/8 tsp	

METHODS

- 1 Sift together flour, sugar, baking powder, salt, cinnamon, and nutmeg into mixer bowl.
- 2 Add applesauce, thawed orange juice concentrate, eggs, egg whites, and canola oil; mix at low speed for 15 seconds or until dry ingredients are moistened. DO NOT OVERMIX. Batter will be lumpy.
- 3 Lightly spray each muffin cup with non-stick cooking spray. Fill each muffin cup 2/3 full.
- 4 Bake 25 to 30 minutes in 400 F. oven or in 350 F. convection oven for 23 to 26 minutes until done, open vent, fan turned off first 10 minutes, then low fan.

PINEAPPLE CARROT MUFFIN

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
146 kcal	23.8 gm	3.4 gm	4.3 gm	26.5 %	1 mg	182 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PINEAPPLE, SLICED	4 lbs	2 qt 1 pt 1 c 3 tbsp 5/8 tsp	
YOGURT, PLAIN, LOW FAT	3 lbs 12 oz	1 gal 2 qt 1 pt 9 tbsp 6/8 tsp	
BAKING POWDER	2 7/8 oz	5 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 14 oz	2 qt 1 pt 6 tbsp 2 7/8 tsp	
BAKING SODA	0 lbs 7/8 oz	1 tbsp 2 4/8 tsp	
OIL, SALAD, CANOLA	11 1/2 oz	1 c 7 tbsp 2 7/8 tsp	
EGG, WHITES	0 lbs 15 oz	0 gal	
SUGAR, BROWN, LT	1 lb 14 oz	1 qt 4 tbsp 1 2/8 tsp	
CARROTS	1 lb 6 oz		

METHODS

- 1 Sift together flour, oat bran, baking powder, and baking soda. Set aside for use in Step 5.
- 2 Combine plain yogurt, brown sugar, and oil in mixer bowl. Beat at medium speed about 1 minute or until well blended.
- 3 Add egg whites; mix at low speed about 30 seconds.
- 4 Crush the pineapple. Add pineapple and carrots; mix at low speed for 30 seconds.
- 5 Add flour mixture; mix at low speed about 15 seconds, scrape down sides and bottom of mixer bowl. Mix about 15 seconds or until ingredients are moistened. Do not overmix.
- 6 Lightly spray each muffin cup with non-stick cooking spray. Fill each muffin cup 2/3 full.
- 7 Bake 25 to 30 minutes at 400 F. or until lightly browned, or using a 350 F. convection oven, bake for 18 to 20 minutes or until lightly browned with open vent, low fan.

WHOLE WHEAT BREAD(WHOLE WHEAT FLOUR)

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
158 kcal	29.1 gm	5.1 gm	2.7 gm	15.4 %	0 mg	288 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 12 oz	1 c 6 tbsp 3 tsp	
YEAST	1 1/4 oz	2 tbsp 2 7/8 tsp	
WATER 1	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs 12 oz	3 qt 1 c 9 tbsp 2 2/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	3 lbs 8 oz	3 qt 1 c 3 tbsp 2 1/8 tsp	
SHORTENING, SEMI-SOLID, TFF	7 1/4 oz	1 c 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	0 lbs 8 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	10 1/2 oz	1 c 7 tbsp 2 4/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes. Stir. Set aside for use in Step 4.
- 2 Place water, milk, sugar, and salt in mixer bowl. Using dough hook, mix at low speed about 1 minute until blended.
- 3 Combine flours thoroughly; add to liquid in mixer bowl. Using dough hook, mix at low speed 1 minute or until the dry ingredients are incorporated into liquid.
- 4 Add yeast solution; mix at low speed for one minute.
- 5 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed for 10 to 15 minutes or until dough is smooth and elastic. Dough temperature should be 78 F. to 82 F.
- 6 FERMENT: Cover. Set in warm place (80 F.) 2 hours or until double in bulk.
- 7 PUNCH: Fold sides into center and turn dough completely over. Let rest 15 minutes.
- 8 PROOF: At 90 F. to 100 F. for about 1 hour or until double in size.
- 9 BAKE: 35 to 40 minutes at 375 F. or 30 to 35 minutes in a 325 F. convection oven until bread is done on high fan, open vent.
- 10 When cool, slice 25 slices, about 1/2-inch thick, per loaf.

NOTES

- 1 In step 8, when using 9 x 4 1/2x 2 3/4 inch pans, scale into 10- 1lb 6 oz pieces.
- 2 In step 10, bake at 375F 40 to 45 minutes or in 325F convection oven 25 minutes or until done on high fan, open vent.
- 3 In step 11, slice 20 slices (about 1/2 inch thick) per loaf.

WHOLE WHEAT BREAD(WW FLOUR SHRT TIME)

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
159 kcal	29.1 gm	5.5 gm	2.8 gm	15.8 %	0 mg	217 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
YEAST	2 1/4 oz	5 tbsp 1 tsp	
WATER 1	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 2 oz	3 qt 1 pt 15 tbsp 1 4/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	4 lbs	3 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
SHORTENING, SEMI-SOLID, TFF	0 lbs 6 oz	13 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	6 1/2 oz	1 pt 11 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 3/4 oz	13 tbsp 1/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes. Add sugar. Stir until dissolved. Let stand 10 minutes; stir. Set aside for use in Step 3.
- 2 Place water in mixer bowl. Add milk, sugar, and yeast food. Using dough hook, mix at low speed until smooth.
- 3 Combine flours, add to bowl. Mix at low speed 2 minutes or until flour is incorporated; add shortening and yeast solution. Mix at low speed about 2 minutes until smooth.
- 4 Mix at medium speed 10 minutes.
- 5 Let rise in mixer bowl 20 minutes.
- 6 Sift together flour and salt; add to mixture in mixer bowl. Mix at low speed for 2 minutes or until flour is incorporated. Mix at medium speed 10 minutes or until dough is smooth and elastic.
- 7 FERMENT: Cover. Set in warm place (80 F.), for 25 to 30 minutes or until double in bulk.
- 8 MAKE UP: Scale into 8-28 ounce pieces. Roll scaled dough to pan size; place 1 loaf into each lightly greased pan.
- 9 PROOF: At 90 F. for 25 to 30 minutes or until double in bulk.
- 10 BAKE: 5 minutes at 450 F. Reduce temperature to 375 F. and bake 40 to 45 minutes or until done or in a convection oven 3 to 5 minutes on high fan, open vent. Reduce temperature to 325 F., bake 22 to 26 minutes or until done on high fan, open vent.
- 11 When cool, slice 25 slices, about 1/2-inch thick, per loaf.

NOTES

- 1 In step 8, when using 9 x 4 1/2 x 2 3/4 inch bread pan, scale into 10 - 22oz pieces.
- 2 In step 10, reduce second baking time to 25t to 30 minutes. For convection oven, reduce second baking time to 15 to 18 minutes.
- 3 In step 11, slice 20 slices (about 1/2 inch thick) per loaf.

APPLE COFFEE CAKE (2)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
240 kcal	47 gm	3 gm	5 gm	18.8 %	11 mg	435 mg		142 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	2 lbs 6 1/4 oz	1 qt 9 tbsp 5/8 tsp	
BAKING POWDER	2 3/4 oz	5 tbsp 2 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 12 oz	1 gal 1 c 3 tbsp 2 3/8 tsp	
BUTTER, PRINTS	1 lb 1 1/2 oz	1 pt 2 tbsp 3 tsp	
EGG, WHITES	1 lb 12 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 12 oz	1 qt 1 pt 9 tbsp 2 5/8 tsp	
SUGAR, BROWN, LT	0 lbs 4 oz	9 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	
APPLES, SLICED	9 lbs	0 gal	
SPICE, CINNAMON	0 lbs 3/4 oz	2 tbsp 2 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs	1 qt 1 pt 12 tbsp 2 5/8 tsp	
JUICE, ORANGE	2 lbs 12 oz	1 qt 1 c 4/8 tsp	

METHODS

- 1 Placed canned apples in bowl or pan, toss with orange juice and cinnamon. Cover and hold for use in step 6.
- 2 Sift together flour, sugar, milk, baking powder, salt, and nutmeg into mixer bowl.
- 3 Add (1#/100 portions) butter, (2#/100 portions) water, and (3/4oz per 100 portions) vanilla to dry ingredients. Beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes. Scrape down bowl.
- 4 Slowly add egg whites to mixture while beating at low speed 2 minutes. Scrape down bowl. Beat at medium speed 3 minutes.
- 5 Pour 2-1/2 quarts of batter into each lightly sprayed pan. Spread to evenly distribute batter.
- 6 Spread about 2-1/2 quarts apple mixture evenly over batter in each pan. Sprinkle 3 ounces or 1/3 cup of brown sugar over apples in pan.
- 7 Bake about 1 hour at 400 F. or until done or using a convection oven, bake at 325 F. for about 35 minutes or until done on low fan, open vent.
- 8 Combine powdered sugar (1 1/2 oz per 100 portions) butter, (6 1/4 oz per 100 portions) water, (1/4 oz per 100 portions) vanilla, mix until smooth. Drizzle 1 cup of glaze over warm cake in each pan.
- 9 Cut 6 by 9.

OVEN BAKED FRENCH TOAST

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
198 kcal	31.8 gm	8.9 gm	3.4 gm	15.5 %	1 mg	442 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	5 lbs 8 oz	2 qt 1 pt 8 tbsp 1 3/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
EGG, SUBSTITUTE	7 lbs 2 oz	3 qt 1 c 7 tbsp 1 3/8 tsp	
MILK, NONFAT, DRY	9 7/8 oz	1 qt 1 tbsp 2 5/8 tsp	
FLAVORING, VANILLA	2 3/4 oz	5 tbsp 3 tsp	
SPICE, CINNAMON	0 lbs 3/8 oz	1 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	10 5/8 oz	1 c 8 tbsp 3/8 tsp	

METHODS

- 1 Place water and vanilla in mixer bowl.
- 2 Combine milk, sugar, and cinnamon; blend well. Add to water; mix at low speed until dissolved or for about 1 minute.
- 3 Add egg substitute to ingredients in mixer bowl; mix at low speed until well blended, about 1 minute.
- 4 Stir egg mixture before using to redistribute cinnamon. Dip bread slices in egg mixture to coat both sides. Do not soak.
- 5 Lightly spray sheet pans with non-stick spray. Place dipped bread slices on pans 4 by 6.
- 6 Bake 20 to 25 minutes or until toast is golden brown in 450 F. oven or using a convection oven, bake at 425 F. for 12 to 14 minutes on high fan, open vent or until golden brown.

NOTES

- 1 Use batch method of preparation. Toast becomes tough when held more than 15 minutes.
- 2 In step 4, whole wheat bread, multigrain bread or raisin bread may be used.

WHOLE WHEAT ROLLS

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
267 kcal	50.8 gm	7.5 gm	3.4 gm	11.5 %	0 mg	381 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 12 oz	1 pt 1 c 5 tbsp 1 7/8 tsp	
YEAST	3 1/2 oz	8 tbsp 7/8 tsp	
WATER 1	5 lbs 8 oz	2 qt 1 pt 8 tbsp 1 3/8 tsp	
SHORTENING, GP	1 lb 10 oz	1 pt 1 c 9 tbsp 1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs	1 gal 1 qt 1 c 12 tbsp 1 1/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	6 lbs 2 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/2 oz	5 tbsp 1 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 8 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 Sprinkle yeast over water. Do not use in temperatures above 110 F. Mix well. Let stand for 5 minutes. Stir.
- 2 Place water in mixer bowl; add sugar and salt; stir until dissolved. Add yeast solution.
- 3 Combine flour, bread flour, and milk. Add to liquid solution. Using dough hook, mix at low speed 1 minute or until flour mixture is incorporated into liquid.
- 4 Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78 F. to 82 F.
- 5 FERMENT: Cover. Set in warm place (80 F.) for 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 8 2-lb 14-oz pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 7 Roll each piece into a long rope, about 32 inches, of uniform diameter about 2 inches thick. Cut rope into 25 1-3/4 oz pieces about 1-1/4 inches long.
- 8 MAKE-UP: Shape into balls by rolling with a circular motion on work table.
- 9 PROOF: At 90 F. until double in bulk, about 1 hour.

- 10 BAKE: 15 to 20 minutes at 400 F., or in 350 F. convection oven for 10 to 15 minutes until golden brown, on high fan, open vent.

OATS AND FRUIT BREAKFAST SQUARES

Yield 100 Portions
Each Portion 1 SQUARE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
190 kcal	31 gm	3 gm	7 gm	33.2 %	15 mg	259 mg		72 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 3/8 oz	2 3/8 tsp	
FRUIT COCKTAIL	8 lbs 14 oz	1 gal 10 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs	1 qt 1 pt 1 c 4 tbsp 3/8 tsp	
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
BAKING SODA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
SUGAR, BROWN, LT	2 lbs 4 oz	1 qt 1 c 2 tbsp 2/8 tsp	
EGG, SUBSTITUTE	1 lb	1 c 14 tbsp 6/8 tsp	
FLAVORING, VANILLA	1 3/8 oz	2 tbsp 3 tsp	
SPICE, CINNAMON	1 7/8 oz	6 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 4 oz	1 pt 13 tbsp 1 1/8 tsp	
CEREAL, ROLLED OATS, QUICK COOK	5 lbs 6 oz	2 qt 1 pt 6 tbsp 2 1/8 tsp	

METHODS

- 1 Drain fruit; reserve liquid for use in Step 3 and fruit for use in Step 6.
 - 2 Sift together flour, cinnamon, and baking soda; set aside for use in Step 5.
 - 3 Place butter, sugars, egg substitute, reserved liquid, and vanilla in a mixer bowl. Beat at high speed for 1 to 2 minutes or until well blended. Scrape down bowl.
 - 4 Add oats; mix at low speed 1 minute until well blended. Scrape down bowl.
 - 5 Add flour mixture; mix at low speed 1 to 2 minutes or until well blended. Scrape down bowl.
 - 6 Add fruit; mix at low speed 30 seconds or until just mixed.
 - 7 Lightly spray sheet pans. Place about 1-1/4 gallons in each sheet pan. Spread evenly.
-
- 8 Bake on high fan, open vent, 35 minutes at 325 F. or until lightly browned and toothpick comes out clean when placed and removed from the middle of the pan.
 - 9 Loosen from pans while still warm. Cut 6 by 9.

NOTES

1. In Step 1, 8 lb 14 oz (4-1/4 quarts) of canned, drained peaches or pears or other fruit diced (2-#10 CN AP) may be used for 100 portions.

PASTRY BAR

Yield 100 Portions
Each Portion 3OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
250 kcal	33.2 gm	4.5 gm	11.6 gm	41.8 %	34 mg	311 mg		0 mg

Ingredients	Weight	Measure	Issue
DONUTS, CAKE STYLE, VARIETY	2 lbs 4 oz		
DOUGHNUTS, CAKE, GLAZED	2 lbs 4 oz		
PASTRY, TOASTER, WHOLE GRAIN, B/S	3 lbs		
MUFFIN, VARIETY	2 lbs		
PASTRY, DANISH, VARIETY, MINI	2 lbs		
PASTRY, FRENCH, MINI, VARIETY	2 lbs 4 oz		
PASTRY, TOASTER, WHOLE GRAIN, STR	3 lbs		
MUFFIN, MINI, VARIETY	2 lbs		

METHODS

- 1 Remove pastries from freezer and thaw. Serve at room temperature.
- 2 Place toaster pastry on service line, portion is one packet per person.

MUFFINS, VARIETY, FZN

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
138 kcal	23.9 gm	2.7 gm	3.2 gm	20.9 %	15 mg	223 mg		0 mg

Ingredients	Weight	Measure	Issue
MUFFIN, VARIETY	5 lbs 8 oz		
MUFFIN, MINI, VARIETY	5 lbs 8 oz		

METHODS

- 1 Remove muffins from freezer and thaw. Serve at room temperature.

DANISH, PASTRY, VRTY, FZN

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
185 kcal	23.8 gm	2.7 gm	9.2 gm	44.8 %	57 mg	177 mg		0 mg

Ingredients	Weight	Measure	Issue
PASTRY, DANISH, VARIETY, MINI	11 lbs		

METHODS

- 1 Remove pastries from freezer and thaw. Serve at room temperature.

PASRTY BAR AIRFOR

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
180 kcal	24 gm	3 gm	8 gm	40 %	27 mg	208 mg		24 mg

Ingredients	Weight	Measure	Issue
DONUTS, CAKE STYLE, VARIETY	1 lb 8 oz		
DOUGHNUTS, CAKE, GLAZED	1 lb 8 oz		
MUFFIN, VARIETY	2 lbs		
PASTRY, DANISH, VARIETY, MINI	2 lbs		
PASTRY, FRENCH, MINI, VARIETY	1 lb 8 oz		
MUFFIN, MINI, VARIETY	1 lb 8 oz		

METHODS

- 1 Remove pastries from freezer and thaw. Serve at room temperature.

MUFFIN BAR AIRFOR

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
138 kcal	23.9 gm	2.7 gm	3.2 gm	20.9 %	15 mg	223 mg		0 mg

Ingredients	Weight	Measure	Issue
MUFFIN, VARIETY	5 lbs 8 oz		
MUFFIN, MINI, VARIETY	5 lbs 8 oz		

METHODS

- 1 Remove muffins from freezer and thaw. Serve at room temperature.

BREAD BAR

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
250 kcal	45.9 gm	6.5 gm	4.7 gm	16.9 %	0 mg	434 mg		0 mg

Ingredients	Weight	Measure	Issue
BREAD, WHITE, SANDWICH	6 lbs		
BAGELS, VARIETY	2 lbs		
BREAD, RAISIN	2 lbs		
MUFFINS, ENGLISH	2 lbs		
BREAD, WHEAT	3 lbs		

METHODS

- 1 The portion for bread is 2 slices.
- 2 The portion for an English Muffin and bagel is one whole English Muffin or one whole bagel.

BREAD BAR AIRFOR

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
304 kcal	59 gm	9 gm	4 gm	11.8 %	2 mg	640 mg		119 mg

Ingredients	Weight	Measure	Issue
BREAD, WHITE, SANDWICH	6 lbs		
BREAD, WHITE (TEXAS TOAST)	7 lbs		
BAGELS, VARIETY	2 lbs		
BREAD, RAISIN	2 lbs		
MUFFINS, ENGLISH	2 lbs		
BREAD, WHEAT	3 lbs		
BREAD, FRENCH	2 lbs		
BREAD, RYE	2 lbs		

METHODS

- 1 The portion for bread is 2 slices. The portion for an English Muffin and bagel is one whole English Muffin or one whole bagel. The portion for pop tarts is 1 package.

BREAD BAR LCS

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
200 kcal	38 gm	6 gm	3 gm	13.5 %	0 mg	425 mg		108 mg

Ingredients	Weight	Measure	Issue
BREAD, WHITE, SANDWICH	6 lbs		
MUFFINS, ENGLISH	6 lbs		
BREAD, WHEAT	6 lbs		

METHODS

- 1 Place white bread, wheat bread and English muffins on serving line.

BREAD BAR BRIG

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
250 kcal	45.9 gm	6.5 gm	4.7 gm	16.9 %	0 mg	434 mg		0 mg

Ingredients	Weight	Measure	Issue
BAGELS, VARIETY	5 lbs		
BREAD, WHITE, SLICED	10 lbs		
MUFFINS, ENGLISH	5 lbs		
BREAD, WHEAT, SLICED	10 lbs		

ROSEMARY AND ONION FOCACCIA

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
95 kcal	18 gm	3 gm	1 gm	9.5 %	0 mg	222 mg		15 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	4 lbs 8 oz	2 qt 9 tbsp 2 4/8 tsp	
YEAST	1 5/8 oz	3 tbsp 2 7/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	4 lbs 8 oz	1 gal 1 c 4/8 tsp	
ONIONS, DRY, WHITE, CHOPPED	0 lbs 4 oz	1 c 5 tbsp 2 3/8 tsp	
SPICE, ROSEMARY	0 lbs 2 oz	1 c 1 tbsp 3/8 tsp	
SPICE, GARLIC	2 1/2 oz	7 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 3/4 oz	3 tbsp 3 tsp	
OIL, SALAD, OLIVE	0 lbs 2 oz	4 tbsp 5/8 tsp	

METHODS

- 1 Rehydrate the onions with the (1 1/2 lbs/100 portions) listed water. Set aside for 30 minutes, drain well and hold cold for service.
- 2 Combine the sugar, yeast and (3# 2oz per 100 portions) listed water (less than 90 F.) mix well. Allow to stand for 10 minutes.
- 3 While yeast is dissolving, combine the flour with the (1 oz/100 portions) rosemary, garlic and salt in a mixing bowl fitted with the dough hook.
- 4 After the yeast has dissolved/fermented for 10 minutes, pour yeast mixture into the flour. Place mixer on low (1) speed and mix until dough begins to pull from the sides. Once the dough begins to pull from the sides of the mixing bowl, allow the dough to mix for 8 minutes.
- 5 When the dough has finished, remove dough hook and cover with plastic wrap. Allow dough to go through its first fermentation process for about 1 hour or until they double in size.
- 6 Lightly spray 2 sheet trays with non-stick spray. Set aside. Punch dough and divide into 2 equal parts by weight. Place dough onto each of the sheet trays and begin to flatten, working the dough so it covers the tray. If dough seems like it will not spread, move onto the next tray and proceed while the other dough rests. Repeat with 2nd tray until dough covers the sheet pans. Brush the tops with olive oil and cover with plastic wrap and allow to proof again until double in size, about 15-20 minutes.
- 7 Preheat the convection oven to 375 F.
- 8 Remove plastic wrap and sprinkle the rehydrated onions with (1oz/100 portions)rosemary over the tops of the dough. Place dough into oven and bake for about 20 minutes on low fan or until top of the dough becomes golden brown. Internal temperature of the bread will be 185-190 F. when done.
- 9 Remove from oven and allow to cool before cutting into 6x9 portions.

SAGE AND GARLIC FOCACCIA

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
96 kcal	17.6 gm	3 gm	1.5 gm	14.1 %	0 mg	211 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
YEAST	1 5/8 oz	3 tbsp 2 7/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	4 lbs 8 oz	1 gal 1 c 4/8 tsp	
ONIONS, DRY, WHITE, CHOPPED	0 lbs 4 oz	1 c 5 tbsp 2 3/8 tsp	
SPICE, SAGE GROUND 1 LB	0 lbs 4 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	
SPICE, GARLIC	2 1/4 oz	6 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 3/4 oz	3 tbsp 3 tsp	
OIL, SALAD, OLIVE	1 7/8 oz	3 tbsp 2 7/8 tsp	

METHODS

- 1 Rehydrate the onions with the 1st listed water. Set aside for 30 minutes, drain well and hold cold for service.
- 2 Combine the sugar, yeast and 2nd listed water (less than 90 F.) mix well. Allow to stand for 10 minutes.
- 3 While yeast is dissolving, combine the flour with the sage, garlic and salt in a mixing bowl fitted with the dough hook.
- 4 After the yeast has dissolved/fermented for 10 minutes, pour yeast mixture into the flour. Place mixer on low (1) speed and mix until dough begins to pull from the sides. Once the dough begins to pull from the sides of the mixing bowl, allow the dough to mix for 8 minutes.
- 5 When the dough has finished, remove dough hook and cover with plastic wrap. Allow dough to go through its first fermentation process for about 1 hour or until they double in size.
- 6 Lightly spray 2 sheet trays with non-stick spray. Set aside. Punch dough and divide into 2 equal parts by weight. Place dough onto each of the sheet trays and begin to flatten, working the dough so it covers the tray. If dough seems like it will not spread, move onto the next tray and proceed while the other dough rests. Repeat with 2nd tray until dough covers the sheet pans. Brush the tops with olive oil and cover with plastic wrap and allow to proof again until double in size, about 15-20 minutes.
- 7 Preheat the convection oven to 375 F.
- 8 Remove plastic wrap and sprinkle the rehydrated onions over the tops of the dough. Place dough into oven and bake for about 20 minutes on low fan or until top of the dough becomes golden brown. Internal temperature of the bread will be 185-190 F. when done.
- 9 Remove from oven and allow to cool before cutting into 6x9 portions.

GARLIC CHEESE BISCUITS

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
152 kcal	15 gm	3 gm	9 gm	53.3 %	14 mg	367 mg		68 mg

Ingredients	Weight	Measure	Issue
SPICE, ITALIAN	0 lbs 1/4 oz	0 gal	
BUTTER, PRINTS	1 lb 2 oz	1 pt 3 tbsp 3 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
MILK, NONFAT, DRY	3 1/2 oz	1 c 7 tbsp 1 1/8 tsp	
CHEESE, CHEDDAR, SHREDDED	1 lb	1 qt 6/8 tsp	
BISCUIT MIX	5 lbs 4 oz	0 gal	

METHODS

- 1 Combine biscuit mix and cheese.
- 2 Prepare milk according to manufacturers instructions. Add milk to biscuit mixture.
- 3 Spoon on an ungreased cookie sheet.
- 4 Using a convection oven, bake at 425 F. for 8-10 minutes.
- 5 Melt butter with garlic powder and italian seasoning, brush the top of the warm biscuit with seasoned butter. Serve warm.

BREAD DEPLOYMENT

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
522 kcal	91 gm	18 gm	9 gm	15.5 %	10 mg	1069 mg		204 mg

Ingredients	Weight	Measure	Issue
BREAD, WHITE, SLICED	10 lbs		
ROLLS, SANDWICH	5 lbs		
BREAD, RYE, SLICED	5 lbs		
BREAD, PITA	5 lbs		
MUFFIN, ENGLISH	5 lbs		
BREAD, WHEAT, SLICED	5 lbs		
BREAD, CINNAMON RAISIN	5 lbs		
BREAD, WHITE, THICK, TEXAS TOAST	5 lbs		

METHODS

- 1 Recipe generated to allow for frozen bread deployment load out. Items may be special order based on SPV location.

PUMPKIN PATCH MUFFINS

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
153 kcal	24.8 gm	2.8 gm	5.3 gm	31.2 %	0 mg	188 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb 14 oz	1 pt 1 c 9 tbsp 1 2/8 tsp	
RAISINS, SEEDLESS	1 lb 4 oz	1 pt 1 c 14 tbsp 1 6/8 tsp	
PUMPKIN	3 lbs	1 qt 1 c 8 tbsp 2 5/8 tsp	
BAKING POWDER	2 1/4 oz	4 tbsp 1 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 12 oz	1 qt 1 pt 5 tbsp 1 7/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
EGG, SUBSTITUTE	1 lb	1 c 14 tbsp 6/8 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SPICE, NUTMEG	0 lbs 1 oz	4 tbsp 2/8 tsp	
SPICE, CINNAMON	0 lbs 5/8 oz	2 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs	1 qt 8 tbsp 1 6/8 tsp	

METHODS

- 1 Combine all purpose flour, whole-wheat flour, sugar, baking powder, salt, cinnamon, and nutmeg, set aside.
- 2 Reconstitute milk. In a mixer bowl, combine milk, pumpkin, oil, and egg substitute, mix on low speed until blended.
- 3 Add flour mixture to mixer bowl; mix on low speed until dry ingredients are moistened. Fold in raisins. Do not over mix.
- 4 Lightly spray muffin tins with non-stick cooking spray. Fill muffin tins 2/3 full.
- 5 Bake at 400 F. for 15 to 20 minutes or until lightly browned.

DATE NUT BREAD

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
191 kcal	38.2 gm	3.5 gm	3.7 gm	17.4 %	4 mg	169 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
NUTS, WALNUT, ENGLISH, SHELLED	0 lbs 8 oz	1 c 15 tbsp 1/8 tsp	
BAKING POWDER	1 1/2 oz	3 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs	2 qt 1 pt 14 tbsp 5/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
BAKING SODA	1 1/2 oz	3 tbsp 2/8 tsp	
EGG, WHITES	1 lb	0 gal	
ORANGES	0 lbs 1/2 oz		
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	
DATES, PIECES, 8 - 12 OZ	3 lbs 8 oz		

METHODS

- 1 In a large mixer bowl combine water, dates and butter. Let cool 5 minutes or until the dates soften.
- 2 Mix together flour, whole-wheat flour, sugar, baking soda, baking powder, and orange peel.
- 3 Add flour mixture including egg whites to the date mixture and beat at low speed until dry ingredients have moistened. Fold in chopped walnuts.
- 4 Lightly spray loaf pans with non-stick cooking spray.
- 5 Scale 2-1/2 cups of batter into each loaf pan.
- 6 Bake at 350 F. for 40 to 45 minutes.

APPLESAUCE CINAMON CRUMB TOP MUFFIN

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
197 kcal	35.6 gm	3.4 gm	4.7 gm	21.5 %	2 mg	184 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SHORTENING, GP	10 1/4 oz	1 c 6 tbsp 2 1/8 tsp	
BAKING POWDER	3 1/2 oz	7 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs 5 1/2 oz	1 gal 1 pt 1 c 6 tbsp 7/8 tsp	
BUTTER, PRINTS	0 lbs 3 oz	5 tbsp 3 tsp	
SUGAR, BROWN, LT	0 lbs 10 oz	1 c 6 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
EGG, SUBSTITUTE	1 lb 4 oz	1 pt 5 tbsp 2 4/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
APPLESAUCE	5 lbs	2 qt 1 c 3 tbsp 1 5/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 4 oz	1 qt 1 c 1 tbsp 2 tsp	

METHODS

- 1 Sift together flour, baking powder, salt, cinnamon, nutmeg, and sugar into mixer bowl.
- 2 Add applesauce, egg substitute, and melted shortening; mix at low speed 15 seconds until dry ingredients are moistened. Do not overmix. Batter will be lumpy.
- 3 Lightly spray each muffin cup with non-stick cooking spray. Fill each muffin cup 2/3 full. Mix softened butter, flour, and brown sugar until crumbly. Sprinkle on top of each muffin.
- 4 Bake at 400 F. for 20 to 25 minutes or until lightly brown or using a convection oven, bake at 350 F. for 23 to 26 minutes open vent, turn off fan first 10 minutes, then low fan.

NOTES

- 1 In step 2, batter will be lumpy

APPLESAUCE BLUEBERRY MUFFIN

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
188 kcal	34.7 gm	3.4 gm	4 gm	19.1 %	0 mg	179 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SHORTENING, GP	10 1/4 oz	1 c 6 tbsp 2 1/8 tsp	
BAKING POWDER	3 1/2 oz	7 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs 4 oz	1 gal 1 pt 1 c 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
EGG, SUBSTITUTE	1 lb 4 oz	1 pt 5 tbsp 2 4/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
APPLESAUCE	5 lbs	2 qt 1 c 3 tbsp 1 5/8 tsp	
FRUIT, BLUEBERRIES, IQF, 30 LB CS	2 lbs 8 oz	2 qt 1 tbsp 1 7/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 4 oz	1 qt 1 c 1 tbsp 2 tsp	

METHODS

- 1 Sift together flour, baking powder, salt, cinnamon, nutmeg, and sugar into mixing bowl.
- 2 Add applesauce, egg substitute, and melted shortening; mix at low speed 15 seconds until dry ingredients are moistened. Fold in blueberries. Do not overmix. Batter will be lumpy.
- 3 Lightly spray each muffin cup with non-stick cooking spray. Fill each muffin cup 2/3 full.
- 4 Bake 25 to 30 minutes at 400 F. oven or at 350 F. in a convection oven for 23 to 26 minutes or until done, open vent, fan turned off first 10 minutes, then low fan.

NOTES

- 1 In Step 2, canned drained, rinsed blueberries 6-1/4 cups per 100 portions, may be substituted for frozen thawed blueberries.
- 2 In step 2, batter will be lumpy

CRAN-APPLE MUFFINS

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
194 kcal	36.6 gm	3.3 gm	3.9 gm	18.1 %	10 mg	179 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BAKING POWDER	3 7/8 oz	7 tbsp 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs 12 oz	1 gal 1 qt 13 tbsp 2 5/8 tsp	
EGG, WHOLE, TABLE	8 5/8 oz	0 gal	
OIL, SALAD, CANOLA	10 1/4 oz	1 c 5 tbsp 1 tsp	
EGG, WHITES	8 5/8 oz	0 gal	
ORANGES	0 lbs 1/8 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
APPLESAUCE	5 lbs 4 oz	2 qt 1 c 10 tbsp 2 6/8 tsp	
CRANBERRY, SAUCE	1 lb 14 oz	1 pt 1 c 1 tbsp 4/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 4 oz	1 qt 1 c 1 tbsp 2 tsp	

METHODS

- 1 Sift together flour, baking powder, salt, cinnamon, nutmeg, and sugar into mixer bowl.
- 2 Add applesauce, eggs, egg whites, and salad oil; mix at low speed approximately 15 seconds until dry ingredients are moistened. Do not over mix. Batter will be lumpy.
- 3 Lightly spray each muffin cup with non-stick cooking spray. Fill each muffin cup 2/3 full. Make a well in the center of each muffin with the back of a spoon. Combine cranberry sauce and orange peel. Spoon 2 teaspoons of cranberry filling into each well.
- 4 Bake at 400 F. for 25 to 30 minutes or until done. Using a convection oven, bake at 350 F. for 23 to 26 minutes, open vent, fan off first 10 minutes, then low fan.

NOTES

- 1 In step 2, batter will be lumpy

BREAD LOAVES (FROZEN DOUGH)

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
276 kcal	48 gm	9.6 gm	5.2 gm	17 %	0 mg	261 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD, WHITE, LOAF	20 lbs		

METHODS

- 1 CCP: Thaw dough under refrigeration at 41 F. or lower.
- 2 Preheat proof box to 90 F. Check water level. Preheat convection oven to 325 F., fan on, vent closed.
- 3 Spray the inside of ten 2 pound loaf pans with non-stick cooking spray. Place a loaf in each pan. Spray with non-stick cooking spray.
- 4 Place dough in proof box to rise until dough has doubled in size.
- 5 Using a convection oven, bake at 325 F. for 15 minutes.
- 6 Remove from oven and cool before serving.

DILL ROLLS (FROZEN DOUGH)

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
287 kcal	50.3 gm	10 gm	5.3 gm	16.6 %	0 mg	263 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD, WHITE, LOAF	20 lbs		
SPICE, DILLWEED	3 1/2 oz	14 tbsp 3 tsp	
CORN MEAL	0 lbs 8 oz	1 c 13 tbsp 2 2/8 tsp	

METHODS

- 1 CCP: Thaw dough under refrigeration at 41 F. or lower. Allowing dough to rest for 30 minutes prior to use will make it easier to work with.
- 2 Preheat proof box to 90 F. Check water level. Preheat convection oven to 325 F. closed vent, fan on.
- 3 Cut dough into 1-1/2 ounce pieces.
- 4 Pour 3/4 cup dill leaves on a sheet pan. Spread herbs around the pan. Roll each piece of dough in dill leaves, shaping each one into a rope 5 inches long. Tie each rope into a loose knot. Replenish herbs as necessary.
- 5 Spray 4 sheet pans with non-stick cooking spray. Dust the inside of sheet pans with 1/4 cup cornmeal each.
- 6 Place knots on sheet pans in rows of 6x9. Place sheet pans in proof box beginning with the second shelf from the top.
- 7 When rolls have doubled in size, bake in a convection oven at 325 F. with fan on 12-15 minutes or until golden brown.
- 8 Remove from oven and cool before serving.

GARLIC HERB ROLLS (FROZEN DOUGH)

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
301 kcal	53.5 gm	10.7 gm	5.4 gm	16.1 %	0 mg	263 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD, WHITE, LOAF	20 lbs		
SPICE, GARLIC	9 1/2 oz	1 c 11 tbsp 2 4/8 tsp	
SPICE, BASIL, SWEET	10 1/8 oz	2 qt 7 tbsp 2/8 tsp	
CORN MEAL	0 lbs 8 oz	1 c 13 tbsp 2 2/8 tsp	

METHODS

- 1 CCP: Thaw dough under refrigeration at 41 F. or lower. Allowing dough to rest for 30 minutes prior to use will make it easier to work with.
- 2 Preheat proof box to 90 F. Check water level. Preheat convection oven to 325 F. closed vent, fan on.
- 3 Spray 4 sheet pans with non-stick cooking spray. Dust the inside of sheet pans with 1/4 cup cornmeal each.
- 4 Pour 1 cup garlic powder and 2 cups crushed basil on a sheet pan. Spread herbs around the pan.
- 5 Cut dough into 1-1/2 inch pieces. Roll each piece of dough in garlic and basil, shaping each one into a rope 5 inches long. Tie each rope into a loose knot. Replenish herbs as necessary.
- 6 Place knots on sheet pans in rows of 6 x 9. Place sheet pans in proof box beginning with the second shelf from the top.
- 7 When rolls have doubled in size, bake in a convection oven at 325 F. with fan on 12-15 minutes or until golden brown.
- 8 Remove from oven and cool before serving.

HUSH PUPPIES FROZEN

Yield 100 Portions
Each Portion 3 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
183 kcal	25 gm	4.2 gm	7.3 gm	35.9 %	24 mg	364 mg		0 mg

Ingredients	Weight	Measure	Issue
ROLLS, SANDWICH, HAMBURGER (FZN)	12 lbs		

METHODS

- 1 Arrange frozen hush puppies on sheet pans.
- 2 Bake in preheated convection oven at 300 F. with fan on for 20 minutes. CCP: Hold for service at 140 F. or higher.

DINNER ROLLS (FROZEN DOUGH)

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
285 kcal	50 gm	10 gm	5 gm	15.8 %	0 mg	261 mg		32 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD, WHITE, LOAF	20 lbs		
CORN MEAL	0 lbs 8 oz	1 c 13 tbsp 2 2/8 tsp	

METHODS

- 1 CCP: Thaw dough under refrigeration at 41 F. or lower. Allowing dough to rest for 30 minutes prior to use will make it easier to work with.
- 2 Preheat proof box to 90 F. Check water level. Preheat convection oven to 325 F. closed vent, fan on.
- 3 Spray 4 sheet pans with non-stick cooking spray. Dust the inside of sheet pans with 1/4 cup cornmeal each.
- 4 Cut dough into 1-1/2 inch pieces. Shape dough into rolls by rolling in a circular motion.
- 5 Place rolls on sheet pans in rows of 6 x 9. Using a sharp knife, slash the center of each roll once. Place sheet pans in proof box beginning with the second shelf from the top.
- 6 When rolls have doubled in size, bake in a convection oven at 325 F. with fan on 12-15 minutes or until golden brown.
- 7 Remove from oven and cool before serving.

DINNER ROLLS, FROZEN BREAD DOUGH

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
263 kcal	45 gm	9.3 gm	5.2 gm	17.8 %	10 mg	249 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD, WHITE, LOAF	18 lbs 12 oz		
EGG, WHOLE, TABLE	0 lbs 8 oz	0 gal	

METHODS

- 1 CCP: Thaw dough under refrigeration at 36-41 F. or lower. Allowing dough to rest for 30 minutes will make is easier to work with.
- 2 Spray sheet pans with non-stick cooking spray.
- 3 Cut dough into 1-1/2 inch pieces, about 1-1/2 ounces. Shape dough and roll into balls by rolling in a circular motion. Place onto sheet tray 6x9.
- 4 Place into preheated (90F) proof box, allow dough to proof for 45-60 minutes or until double in size. While dough is going through its final proof prepare the egg wash by combining whole eggs with the water and set aside. Preheat convection oven to 325 F. closed vent, fan on.
- 5 Brush the egg wash on top of the rolls.
- 6 Bake in a convection oven at 325 F. with low fan on 12-15 minutes or until golden brown.
- 7 Remove from oven and cool before serving.

POTATO ROLLS (FROZEN DOUGH)

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
295 kcal	52.1 gm	10 gm	5.3 gm	16.2 %	0 mg	264 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD, WHITE, LOAF	20 lbs		
CORN MEAL	0 lbs 8 oz	1 c 13 tbsp 2 2/8 tsp	
POTATOES, WHITE, GRANULES	10 1/8 oz	1 c 5 tbsp 2 5/8 tsp	

METHODS

- 1 CCP: Thaw dough under refrigeration at 41 F. or lower. Allowing dough to rest for 30 minutes prior to use will make it easier to work with.
- 2 Preheat proof box to 90 F. Check water level. Preheat convection oven to 325 F. closed vent, fan on.
- 3 Pour approximately 2 cups potato flakes into sheet pans. Spread potato flakes around evenly. Replenish as necessary.
- 4 Spray 4 sheet pans with non-stick cooking spray. Dust the inside of sheet pans with 1/4 cup cornmeal each.
- 5 Cut dough into 1-1/2 inch pieces. Shape dough into rolls by rolling in a circular motion.
- 6 Roll each piece of dough in potato flakes and place rolls on sheet pans in rows of 6 x 9. Using a sharp knife, slash the center of each roll once. Place sheet pans in proof box beginning with the second shelf from the top.
- 7 When rolls have doubled in size, bake in a convection oven at 325 F. with fan on 12-15 minutes or until golden brown.
- 8 Remove from oven and cool before serving.

WHOLE WHEAT ROLLS (FROZEN DOUGH)

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
269 kcal	47 gm	10 gm	8 gm	26.8 %	0 mg	480 mg		32 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CORN MEAL	0 lbs 8 oz	1 c 13 tbsp 2 2/8 tsp	
BREAD, WHEAT, LOAF	20 lbs		

METHODS

- 1 CCP: Thaw dough under refrigeration at 41 F. or lower. Allowing dough to rest for 30 minutes prior to use will make it easier to work with.
- 2 Preheat proof box to 90 F. Check water level. Preheat convection oven to 325 F. closed vent, fan on.
- 3 Spray 4 sheet pans with non-stick cooking spray. Dust the inside of sheet pans with 1/4 cup cornmeal each.
- 4 Shape dough into rolls by rolling in a circular motion.
- 5 Place rolls on sheet pans in rows of 6 x 9. Using a sharp knife, slash the center of each roll once. Place sheet pans in proof box beginning with the second shelf from the top.
- 6 When rolls have doubled in size, bake in a convection oven at 325 F. with fan on 12-15 minutes or until golden brown.
- 7 Remove from oven and cool before serving.

OAT ROLLS (FROZEN DOUGH)

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
304 kcal	52.6 gm	11.3 gm	8.6 gm	25.5 %	0 mg	480 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD, WHITE, LOAF	20 lbs		
CORN MEAL	0 lbs 8 oz	1 c 13 tbsp 2 2/8 tsp	
CEREAL, ROLLED OATS, QUICK COOK	2 lbs	1 pt 1 c 14 tbsp 1/8 tsp	

METHODS

- 1 CCP: Thaw dough under refrigeration at 41 F. or lower. Allowing dough to rest for 30 minutes prior to use will make it easier to work with.
- 2 Preheat proof box to 90 F. Check water level. Preheat convection oven to 325 F. closed vent, fan on.
- 3 Cut dough into 1-1/2 inch pieces.
- 4 Pour approximately 2 cups of oats into sheet pans. Spread the oats around the pan evenly.
- 5 Roll each piece in oats, shaping each one into a rope five inches long. Tie each rope into a loose knot.
- 6 Spray 4 sheet pans with non-stick cooking spray. Dust the inside of sheet pans with 1/4 cup corn meal each.
- 7 Place knots on a prepared sheet pan in rows of 6 x 9. Place in proof box beginning with the second shelf from the top.
- 8 When rolls have doubled in size, bake in a convection oven at 325 F. with fan on 12-15 minutes or until golden brown.
- 9 Remove from oven and cool before serving.

DINNER ROLLS W/OATS, FRZ BREAD DOUGH

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
272 kcal	46.6 gm	9.7 gm	5.3 gm	17.5 %	10 mg	248 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsps 4/8 tsp	
BREAD, WHITE, LOAF	18 lbs 12 oz		
EGG, WHOLE, TABLE	0 lbs 8 oz	0 gal	
CEREAL, ROLLED OATS, QUICK COOK	8 1/4 oz	15 tbsps 3 tsp	

METHODS

- 1 CCP: Thaw dough under refrigeration at 36-41 F. or lower. Allowing dough to rest for 30 minutes prior to use will make it easier to work with.
- 2 When dough is thawed cut dough into 1-1/2 inch pieces, about 1-1/2 ounces. Place onto sheet tray 6x9.
- 3 Place into preheated (90F) proof box, allow dough to proof for 45-60 minutes or until double in size. While dough is going through its final proof prepare the egg wash by combining whole eggs with the water and set aside. Preheat convection oven to 325 F. closed vent, fan on.
- 4 Spray sheet pans with non-stick cooking spray.
- 5 Brush on the egg wash and sprinkle the rolled oats on top of the rolls.
- 6 Bake in a convection oven at 325 F. with fan on 12-15 minutes or until golden brown.
- 7 Remove from oven and cool before serving.

SESAME ROLLS (FROZEN DOUGH)

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
337 kcal	53.9 gm	11.9 gm	9 gm	24 %	0 mg	263 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD, WHITE, LOAF	20 lbs		
SPICE, SESAME SEED	2 lbs 8 oz	1 qt 1 pt 1 c 13 tbsp 3 tsp	
CORN MEAL	0 lbs 8 oz	1 c 13 tbsp 2 2/8 tsp	

METHODS

- 1 CCP: Thaw dough under refrigeration at 41 F. or lower. Allowing dough to rest for 30 minutes prior to use will make it easier to work with.
- 2 Preheat proof box to 90 F. Check water level. Preheat convection oven to 325 F. closed vent, fan on.
- 3 Cut dough into 1-1/2 inch pieces.
- 4 Pour approximately 2 cups of caraway or sesame seeds on sheet pans. Spread the seeds around the pan evenly.
- 5 Spray sheet pans with non-stick cooking spray. Dust the inside of sheet pans with 1/4 cup corn meal each.
- 6 Roll each piece in seeds and place on prepared sheet pan in rows of 6 x 9. Using a sharp knife, slash the center of each roll. Place in proof box beginning with the second shelf from the top.
- 7 When rolls have doubled in size, bake in a convection oven at 325 F. with fan on 12-15 minutes or until golden brown.
- 8 Remove from oven and cool before serving.

SESAME ROLLS, FRZ BREAD DOUGH

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
269 kcal	45.3 gm	9.5 gm	5.7 gm	19.1 %	11 mg	248 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD, WHITE, LOAF	18 lbs 12 oz		
SPICE, SESAME SEED	3 3/4 oz	11 tbsp 2 4/8 tsp	
EGG, WHOLE, TABLE	8 5/8 oz	0 gal	

METHODS

- 1 CCP: Thaw dough under refrigeration at 36-41 F. or lower.
- 2 When dough is thawed cut dough into 1-1/2 inch pieces, about 1-1/2 ounces. Place onto sheet tray 6x9.
- 3 Place into preheated (90F) proof box, allow dough to proof for 45-60 minutes or until double in size. While dough is going through its final proof prepare the egg wash by combining whole eggs with the water and set aside. Preheat convection oven to 325 F. closed vent, fan on.
- 4 Spray sheet pans with non-stick cooking spray.
- 5 Brush on the egg wash and sprinkle the sesame seeds on top of the rolls .
- 6 Bake in a convection oven at 325 F. with fan on 12-15 minutes or until golden brown.
- 7 Remove from oven and cool before serving.

BRAN MUFFINS(WHITE CAKE MIX)

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
207 kcal	38 gm	2 gm	5 gm	21.7 %	0 mg	302 mg		94 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
MOLASSES	11 1/2 oz	15 tbsp 1 4/8 tsp	
CAKE, WHITE	10 lbs		
CEREAL, BRAN FLAKES W/RAISINS	1 lb	1 qt 1 pt 1 c 11 tbsp 1/8 tsp	

METHODS

- 1 Preheat convection oven to 300 F. low fan, open vent.
- 2 Spray muffin pans with non-stick cooking spray.
- 3 Prepare white cake mix according to manufacturer's instructions.
- 4 Add molasses to mix.
- 5 Fold in raisin bran cereal.
- 6 Scoop 2 ounces of mix into each muffin cup.
- 7 Using a convection oven, bake at 300 F. for approximately 15 minutes. Muffins are cooked when (toothpick) tester is inserted into the center of the centermost muffin and comes out clean.
- 8 Remove muffins from oven. Remove muffins from pan and let cool on a rack.

NOTES

- 1 Muffin mix can be substituted for white cake mix.

BANANA NUT MUFFINS (WHITE CAKE MIX)

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
300 kcal	38 gm	4 gm	15 gm	45 %	0 mg	283 mg		39 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CAKE, BANANA	10 lbs	0 gal	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbsp 2 6/8 tsp	
NUTS, PECANS, SHELLED, HALVES	3 lbs	3 qt 5 tbsp 2 7/8 tsp	

METHODS

- 1 Preheat convection oven to 325 F. low fan, open vent.
- 2 Spray muffin pans with non-stick cooking spray.
- 3 Prepare banana cake mix according to manufacturer's instructions.
- 4 Add 3 cups of chopped pecans (per 100 portions) to mix.
- 5 Scoop 2 ounces of mix into each muffin cup.
- 6 Sprinkle the top of each muffin with remaining chopped pecans and granulated sugar.
- 7 Using a convection oven, bake at 325 F. for approximately 15 minutes. Muffins are cooked when toothpick (tester) is inserted into the center of the centermost muffin and comes out clean.
- 8 Remove muffins from oven. Remove muffins from pan and let cool on a rack.

HONEY CINNAMON MUFFINS (WH CAKE MX)

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
220 kcal	41 gm	2 gm	5 gm	20.5 %	0 mg	302 mg		95 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	8 1/2 oz	1 c 7/8 tsp	
CAKE, WHITE	10 lbs		
HONEY (5# CONTAINER)	1 lb 8 oz	1 pt 3/8 tsp	
SPICE, CINNAMON	0 lbs 2 oz	7 tbsp 7/8 tsp	

METHODS

- 1 Preheat convection oven to 325 F. low fan, open vent.
- 2 Spray muffin pans with non-stick cooking spray.
- 3 Prepare white cake mix according to manufacturer's instructions.
- 4 Add cinnamon to mix.
- 5 Scoop 2 ounces of mix into each muffin cup.
- 6 Using a convection oven, bake at 325 F. for approximately 15 minutes. Muffins are cooked when toothpick (tester) is inserted into the center of the centermost muffin and comes out clean.
- 7 Combine honey and boiling water.
- 8 Remove muffins from oven and brush with honey mixture, let stand 5 minutes.
- 9 Remove muffins from pan and let cool.

BLUEBERRY MUFFINS (WH CAKE MIX)

Yield 100 Portions
Each Portion 1 MUFFIN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
218 kcal	40 gm	2 gm	5 gm	20.6 %	0 mg	302 mg		88 mg

Ingredients	Weight	Measure	Issue
BLUEBERRIES, (CND)	3 lbs	1 qt 1 c 9 tbsp 6/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CAKE, WHITE	10 lbs		
STARCH, CORN	0 lbs 8 oz	1 c 12 tbsp 1 1/8 tsp	

METHODS

- 1 Preheat convection oven to 325 F. low fan, open vent.
- 2 Spray muffin pans with non-stick cooking spray.
- 3 Add cornstarch to white cake mix and prepare according to manufacturer's instructions.
- 4 Rinse blueberries, drain well. Fold into batter.
- 5 Scoop 2 ounces of mix into each muffin cup.
- 6 Using a convection oven, bake at 325 F. for approximately 15 minutes. Muffins are cooked when toothpick (tester) is inserted into the center of the centermost muffin and comes out clean.
- 7 Remove muffins from oven. Remove muffins from pan and let cool on a rack.

FRENCH TOAST, CINNAMON SWIRL, FROZEN

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
261 kcal	39 gm	9 gm	7 gm	24.1 %	100 mg	606 mg		131 mg

Ingredients	Weight	Measure	Issue
TOAST, FRENCH, CINNAMON SWIRL	27 lbs		

METHODS

- 1 Prepare french toast according to instructions on package. Usual baking instructions are as follows: Bake french toast on sheet pans in a 400 F. convection oven for 3-4 minutes.

FRENCH TOAST, CINNAMON STICKS, FZN

Yield 100 Portions
Each Portion 6 PIECES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
358 kcal	48.5 gm	6.9 gm	16.2 gm	40.7 %	23 mg	601 mg		23 mg

Ingredients	Weight	Measure	Issue
TOAST, FRENCH, STICKS, CINNAMON	27 lbs		

METHODS

- 1 Prepare french toast sticks according to instructions on package. Usual baking instructions are as follows: Bake french toast on sheet pans in a 400 F. convection oven for 3-4 minutes.

PANCAKES, BUTTERMILK, FROZEN

Yield 100 Portions
Each Portion 2 CAKES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
276 kcal	48 gm	6 gm	6 gm	19.6 %	22 mg	618 mg		87 mg

Ingredients	Weight	Measure	Issue
PANCAKES, PREPARED	27 lbs		

METHODS

- 1 Prepare pancakes according to instructions on the package. Usual baking instructions are as follows: Bake pancakes on sheet pans in a 400 F. convection oven for 3-4 minutes.

ROLLS, WHITE DINNER, FRESH

Yield 100 Portions
Each Portion 3 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
259 kcal	43.4 gm	7.2 gm	6.3 gm	21.9 %	1 mg	449 mg		0 mg

Ingredients	Weight	Measure	Issue
ROLLS, BREAD DINNER, FRESH	19 lbs		

METHODS

- 1 Place rolls on bread bar.

POPPY SEED ROLLS, FRZ BREAD DOUGH

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
272 kcal	45.4 gm	9.6 gm	5.9 gm	19.5 %	10 mg	248 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD, WHITE, LOAF	18 lbs 12 oz		
EGG, WHOLE, TABLE	0 lbs 8 oz	0 gal	
SPICE, POPPYSEED	0 lbs 6 oz	1 c 3 tbsp 1 tsp	

METHODS

- 1 CCP: Thaw dough under refrigeration at 36-41 F. or lower.
- 2 When dough is thawed cut dough into 1-1/2 inch pieces, about 1-1/2 ounces. Place onto sheet tray 6x9.
- 3 Place into preheated (90F) proof box, allow dough to proof for 45-60 minutes or until double in size. While dough is going through its final proof prepare the egg wash by combining whole eggs with the water and set aside. Preheat convection oven to 325 F. closed vent, fan on.
- 4 Spray sheet pans with non-stick cooking spray.
- 5 Brush on the egg wash on top of the rolls and then sprinkle the poppy seeds on top of the rolls.
- 6 Bake in a convection oven at 325 F. with fan on 12-15 minutes or until golden brown.
- 7 Remove from oven and cool before serving.

ROLLS, DINNER, FZN UNBAKED WHEAT

Yield 100 Portions
Each Portion 1 ROLL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
279 kcal	47 gm	8 gm	7 gm	22.6 %	16 mg	425 mg		81 mg

Ingredients	Weight	Measure	Issue
ROLLS, DINNER, WHEAT	15 lbs 10 oz		

METHODS

- 1 CCP: Thaw dough under refrigeration at 36-41 F. or lower.
- 2 Bake in a convection oven at 325 F. with fan on 12-15 minutes or until golden brown.

HOT OATMEAL

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
106 kcal	18 gm	4.6 gm	1.9 gm	16.1 %	0 mg	214 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	40 lbs	4 gal 3 qt 8 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
CEREAL, ROLLED OATS, QUICK COOK	6 lbs	2 qt 1 pt 1 c 10 tbsp 3/8 tsp	

METHODS

- 1 Add cereal and salt to boiling water; stir to prevent lumping.
- 2 Return to a boil; reduce heat; simmer 1 to 3 minutes, stirring occasionally.
- 3 Turn off heat; let stand 10 minutes before serving.

NOTES

- 1 After preparation, cereal may be covered and held on serving line 30 minutes then uncovered and held on serving line an additional 30 minutes

HOT FARINA

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
105 kcal	22.1 gm	3 gm	0.1 gm	0.9 %	0 mg	214 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
CEREAL, CREAM OF WHEAT/FARINA,	6 lbs	3 qt 1 pt 1 c 4 tbsp 2 tsp	
WATER 2	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	

METHODS

- 1 Add salt to hot water(Wa1 on recipe); bring to boil.
- 2 Mix cereal with cold water(Wa2 water on recipe); pour into boiling salted water (Wa1 water on recipe stirring constantly, until water returns to a boil. Reduce heat. Let simmer 2 to 5 minutes, stirring frequently. Turn off heat; let stand 5 minutes before serving.

NOTES

- 1 After preparation, cereal may be covered and held on serving line 30 minutes then uncovered and held on serving line an additional 30 minutes

CEREAL, CREAM OF WHEAT

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
100 kcal	21.2 gm	2.9 gm	0.1 gm	0.9 %	0 mg	214 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	40 lbs	4 gal 3 qt 8 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
CEREAL, CREAM OF WHEAT/FARINA,	6 lbs	3 qt 1 pt 1 c 4 tbsp 2 tsp	

METHODS

- 1 Add salt to hot water; bring to boil.
- 2 Mix cereal with cold water; pour into boiling salted water stirring constantly, until water returns to a boil. Reduce heat. Let simmer 2 to 5 minutes, stirring frequently. Turn off heat; let stand 5 minutes before serving.

NOTES

- 1 After preparation, cereal may be covered and held on serving line 30 minutes then uncovered and held on serving line an additional 30 minutes

CEREAL, HOT INSTANT

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
94 kcal	20 gm	2 gm	1 gm	9.6 %	0 mg	28 mg		17 mg

Ingredients	Weight	Measure	Issue
HOMINY GRITS, INST, VARIETY	3 lbs		
CEREAL, ROLLED OATS, INST, VARIETY	3 lbs	1 pt 11 tbsp 1 3/8 tsp	

METHODS

- 1 Place instant hot cereals on service line.

HOMINY GRITS

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
84 kcal	16.2 gm	1.8 gm	1.2 gm	12.9 %	2 mg	103 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	36 lbs	4 gal 1 qt 14 tbsp 1 2/8 tsp	
BUTTER, PRINTS	0 lbs 4 oz	7 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
HOMINY GRITS, 24 OZ	6 lbs	1 gal 1 pt 6 tbsp 6/8 tsp	

METHODS

- 1 Add salt and butter to boiling water.
- 2 Add grits gradually while stirring to prevent lumping. Bring to a boil; reduce heat; cover and cook for 5 minutes. Stir occasionally.

FRIED HOMINY GRITS

Yield 100 Portions
Each Portion 3 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
84 kcal	16.2 gm	1.8 gm	1.2 gm	12.9 %	2 mg	103 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	33 lbs 8 oz	4 gal 1 tbsp 2 5/8 tsp	
BUTTER, PRINTS	0 lbs 4 oz	7 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 7/8 oz	1 tbsp 1 1/8 tsp	
HOMINY GRITS, 24 OZ	4 lbs 8 oz	3 qt 1 c 12 tbsp 2 1/8 tsp	

METHODS

- 1 Add salt and butter or margarine to boiling water.
- 2 Add grits gradually while stirring to prevent lumping. Bring to a boil; reduce heat; cover and cook 5 minutes. Stir occasionally.
- 3 Pour hot cooked grits into bread pans or in 3 steam table pans; cover and refrigerate several hours or overnight. Cut cold grits lengthwise into 3 equal strips; cut each into 1/2-inch thick slices. If slices are moist, dip in flour; fry on 400 F. preheated well-greased griddle until lightly browned, about 8 minutes per side.

BOILED PASTA

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
240 kcal	47 gm	8 gm	1 gm	3.8 %	0 mg	292 mg		18 mg

Ingredients	Weight	Measure	Issue
WATER	64 lbs	7 gal 2 qt 1 pt 7 tbsp 2 4/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	3 lbs	2 qt 1 c 11 tbsp 1 5/8 tsp	
PASTA, ROTINI	3 lbs		
OIL, SALAD, CANOLA	0 lbs 2 oz	4 tbsp 4/8 tsp	
PASTA, PENNE	3 lbs		
PASTA, ELBOW	2 lbs		
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
PASTA, CAPELLINI, ANGEL HAIR	3 lbs		

METHODS

- 1 Add salt and canola oil to water; heat to a rolling boil.
- 2 Slowly add pasta while stirring constantly until water boils again. Cook according to times in Note 1; stir occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly.

NOTES

- 1 1. Macaroni or egg noodles should cook for 8 to 10 minutes; spaghetti for 10 to 12 minutes; vermicelli for 7 to 10 minutes.
- 2 When held on steam table, mix 1 tablespoon salad oil with pasta in each steam table pan to prevent product from sticking together.
- 3 To reheat pasta before serving, place desired quantity in a wire basket, lower into boiling water 2 to 3 minutes. Drain well. Place in greased steam table pans.

BUTTERED PASTA

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
239 kcal	40.7 gm	7.1 gm	5 gm	18.8 %	10 mg	310 mg		0 mg

Ingredients	Weight	Measure	Issue
PASTA, SPAGHETTI, QUICK COOK	12 lbs	2 gal 1 qt 1 pt 14 tbsp 2/8 tsp	
WATER 1	66 lbs 7/8 oz	7 gal 3 qt 1 pt 6 tbsp 2 2/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
OIL, SALAD, CANOLA	1 7/8 oz	3 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	

METHODS

- 1 Add salt and canola oil to water; heat to a rolling boil.
- 2 Slowly add pasta while stirring constantly until water boils again. Cook according to times in Note 1; stir occasionally. DO NOT OVERCOOK.
- 3 Drain noodles and add melted butter to pasta immediately.

NOTES

- 1 1. Macaroni or egg noodles should cook for 8 to 10 minutes; spaghetti for 10 to 12 minutes; vermicelli for 7 to 10 minutes.
- 2 To reheat pasta before serving. place desired quantity in a wire basket; lower into boiling water 2 to 3 minutes. Drain well. Place in greased steam table pans.

BASIL TOSSED PENNE PASTA

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
271 kcal	43 gm	8 gm	8 gm	26.6 %	0 mg	412 mg		38 mg

Ingredients	Weight	Measure	Issue
WATER	64 lbs	7 gal 2 qt 1 pt 7 tbsp 2 4/8 tsp	
PASTA, PENNE	12 lbs		
PARSLEY	8 1/2 oz	1 pt 1 c 15 tbsp 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, BASIL, SWEET	1 1/2 oz	1 c 4 tbsp 1/8 tsp	
TOMATOES, DICED, CANNED	10 lbs	1 gal 1 pt 14 tbsp 1 2/8 tsp	
OIL, SALAD, OLIVE	1 lb 8 oz	1 pt 1 c 2 tbsp 1 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 In a steam jacketed kettle add salt to water and bring to a boil. Slowly pour pasta into the boiling water while stirring. Return the water to a boil. Stir occasionally to keep pasta from sticking.
- 2 Cook pasta for 8-10 minutes, until cooked but still firm to the bite (al dente). Drain well. Toss with olive oil. Set aside for use in Step 4.
- 3 In another steam jacketed kettle, add the tomatoes and dried basil. Mix well. Bring to a boil, reduce and simmer. Cook for 5 minutes.
- 4 When sauce is hot, add to the pasta tossed with the olive oil, fresh parsley and black pepper. Mix well. CCP: Heat to 145 F. or higher for 15 seconds.

SPICY PENNE PASTA

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
251 kcal	52 gm	8 gm	1 gm	3.6 %	0 mg	468 mg		40 mg

Ingredients	Weight	Measure	Issue
WATER	80 lbs	9 gal 2 qt 1 c 1 tbsp 2 3/8 tsp	
SAUCE, MARINARA	25 lbs	2 gal 3 qt 1 tbsp 3 tsp	
PASTA, PENNE	12 lbs		
PARSLEY	0 lbs 9 oz	1 qt 2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1 oz	5 tbsp 1 1/8 tsp	

METHODS

- 1 In a steam jacketed kettle add salt to water and bring to a boil. Slowly pour pasta into the boiling water while stirring. Return the water to a boil. Stir occasionally to keep pasta from sticking.
- 2 Cook pasta for 8-10 minutes, until cooked but still firm to the bite (al dente). Drain well. Set aside for use in Step 4.
- 3 In another steam jacketed kettle, add the marinara sauce and red pepper. Mix well. Bring to a boil, reduce and simmer. Cook for 5 minutes.
- 4 When sauce is hot, add sauce and fresh parsley to the pasta. Mix well. CCP: Heat to 145 F. or higher for 15 seconds.

SEASONED EGG NOODLES

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
215 kcal	39 gm	8 gm	3 gm	12.6 %	47 mg	304 mg		29 mg

Ingredients	Weight	Measure	Issue
WATER	64 lbs	7 gal 2 qt 1 pt 7 tbsp 2 4/8 tsp	
BUTTER, PRINTS	0 lbs 2 oz	3 tbsp 3 tsp	
PASTA, NOODLES, EGG	12 lbs	2 gal 1 pt 1 tsp	
PARSLEY	3 1/2 oz	1 c 10 tbsp 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
SPICE, PEPPER, BLACK	1 1/2 oz	6 tbsp 5/8 tsp	

METHODS

- 1 In a steam jacket kettle, bring water and salt to a boil. Slowly pour the pasta into the boiling water while stirring. Return the water to a boil. Stir occasionally to keep pasta from sticking.
- 2 Cook pasta for 8-10 minutes, until cooked but still firm to the bite (al dente). Drain well.
- 3 Add butter, parsley and pepper to the noodles, toss to mix well.
- 4 Remove hot seasoned pasta from the kettle, place into storage or servings pans, cover, and vent. CCP: Hold hot for service at 140 F. or higher.

EGG NOODLES

Yield 100 Portions
Each Portion 3/4 CUPS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
215 kcal	39 gm	8 gm	3 gm	12.6 %	47 mg	305 mg		29 mg

Ingredients	Weight	Measure	Issue
WATER	64 lbs	7 gal 2 qt 1 pt 7 tbsp 2 4/8 tsp	
BUTTER, PRINTS	0 lbs 2 oz	3 tbsp 3 tsp	
PASTA, NOODLES, EGG	12 lbs	2 gal 1 pt 1 tsp	
SPICE, PARSLEY	0 lbs 1/2 oz	9 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
SPICE, PEPPER, BLACK	1 1/2 oz	6 tbsp 5/8 tsp	

METHODS

- 1 In a steam jacket kettle, bring water and salt to a boil. Slowly pour the pasta into the boiling water while stirring. Return the water to a boil. Stir occasionally to keep pasta from sticking.
- 2 Cook pasta for 8-10 minutes, until cooked but still firm to the bite (al dente). Drain well.
- 3 Add butter, parsley and pepper to the noodles, toss to mix well.
- 4 Remove hot seasoned pasta from the kettle, place into storage or servings pans, cover, and vent. CCP: Hold hot for service at 140 F. or higher.

STEAMED RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
141 kcal	29 gm	6 gm	1 gm	6.4 %	0 mg	217 mg		10 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	9 lbs	1 gal 1 qt 1 pt 1 tbsp 2/8 tsp	
WATER 1	22 lbs	2 gal 2 qt 1 pt 1 tbsp 2 1/8 tsp	
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	

METHODS

- 1 Combine rice, water, salt, and canola oil; bring to a boil. Stir occasionally.
- 2 Cover tightly; simmer 20 to 25 minutes. DO NOT STIR.
- 3 Remove from heat; transfer to shallow serving pans.

NOTES

- 1 In Step 2, rice may be baked in a 350 F. convection oven, 35 to 40 minutes on high fan, closed vent.

LYONNAISE RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
163 kcal	33.1 gm	2.8 gm	1.8 gm	9.9 %	0 mg	214 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	9 lbs	1 gal 1 qt 1 pt 1 tbsp 2/8 tsp	
WATER 1	23 lbs	2 gal 3 qt 1 tsp	
ONIONS, YELLOW	3 lbs 2 oz		
OIL, SALAD, CANOLA	5 3/8 oz	11 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
PIMIENTOS (DICED)	1 lb	1 pt 1 c 3 tbsp 2 5/8 tsp	

METHODS

- 1 Combine rice, water, salt, and canola oil 1 1/2 oz; bring to a boil. Stir occasionally.
- 2 Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat.
- 3 Saute onions in oil 3-7/8 oz until tender.
- 4 Add sauteed onions and pimientos to cooked rice. Toss well. CCP: Hold for service at 140 F. or higher.

TOSSED GREEN RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
162 kcal	33 gm	3 gm	2 gm	11.1 %	0 mg	219 mg		35 mg

Ingredients	Weight	Measure	Issue
WATER	23 lbs	2 gal 3 qt 1 tsp	
RICE, PARBOILED, LONG GRAIN	9 lbs	1 gal 1 qt 1 pt 1 tbsp 2/8 tsp	
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
OIL, SALAD, CANOLA	5 1/2 oz	11 tbsp 1 3/8 tsp	
PARSLEY	0 lbs 8 oz	1 pt 1 c 11 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
ONIONS, GREEN	1 lb 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine rice, water, salt, and (1 1/2 oz per 100 portions) canola oil; bring to a boil. Stir occasionally.
- 2 Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat.
- 3 Saute green onions with tops and sweet peppers in (4 oz/100 portions) oil until tender.
- 4 Add to cooked rice. Add parsley and black pepper. Toss well. CCP: Hold for service at 140 F. or higher.

LONG GRAIN AND WILD RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
168 kcal	34 gm	7 gm	1 gm	5.4 %	0 mg	5 mg		12 mg

Ingredients	Weight	Measure	Issue
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
RICE, MIX, LONG GRAIN, WILD	10 lbs 4 oz	1 gal 3 qt 5 tbsp 1 7/8 tsp	
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Combine rice mix, water and canola oil; bring to a boil. Stir occasionally.
- 2 Cover tightly; simmer 20 to 25 minutes. DO NOT STIR.
- 3 Remove from heat; transfer to shallow serving pans. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 For oven method, omit Steps 1 and 2. Place 3 lb (6 3/4 cups) rice mix, 6 oz (1 1/2 cups) seasoning mix and 1/2 oz (1 tbsp) salad oil in each steam table pan (3-12 by 20 by 4 inches.) Add 8 lb (1 gall) boiling water to each pan; stir well. Cover; bake at 350F. 30 to 40 minutes or 325F. convection oven 30 minutes on high fan, closed vent.

RICE WITH PARMESAN CHEESE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
185 kcal	31.7 gm	4.6 gm	3.9 gm	19 %	9 mg	304 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	9 lbs	1 gal 1 qt 1 pt 1 tbsp 2/8 tsp	
WATER 1	23 lbs	2 gal 3 qt 1 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
CHEESE, PARMESAN	1 lb 4 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	

METHODS

- 1 Combine rice, water, salt, and canola oil; bring to a boil. Stir occasionally.
- 2 Cover tightly; simmer 20 to 25 minutes. DO NOT STIR.
- 3 Remove from heat; transfer to shallow serving pans. Add melted butter to rice. Mix well to coat rice. Add grated Parmesan cheese. Toss well. CCP: Hold for service at 140 F. or higher.

STEAMED BROWN RICE

Yield 100 Portions
Each Portion 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
168 kcal	34.3 gm	3.5 gm	1.7 gm	9.1 %	0 mg	215 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	25 lbs 1/8 oz	2 gal 3 qt 1 pt 1 c 13 tbsp 2 4/8 tsp	
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
RICE, BROWN, PARBOILED, LG	9 lbs 9 oz	1 gal 1 qt 1 pt 1 c 7 tbsp 4/8 tsp	

METHODS

- 1 Combine rice, water, salt, and canola oil; bring to a boil. Stir occasionally.
- 2 Cover tightly; simmer for 25 minutes or until most of the water is absorbed.
- 3 Remove from heat; transfer to shallow serving pans. CCP: Hold for service at 140 F. or higher.

OVENABLE BROWN RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
168 kcal	34 gm	4 gm	2 gm	10.7 %	0 mg	215 mg		13 mg

Ingredients	Weight	Measure	Issue
WATER	25 lbs	2 gal 3 qt 1 pt 1 c 13 tbsp 1 6/8 tsp	
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
RICE, BROWN, PARBOILED, LG	10 lbs	1 gal 2 qt 8 tbsp 1 tsp	

METHODS

- 1 Add the following to each 4" pan: 5# rice, 12# (warm/hot) water (1 1/2 gallon) and 3/4 oz of salt, 3 Tbsp of oil. Cover tightly with foil and place into a 350 F oven, high fan. Cook until rice is tender and/or all water has been absorbed, about 35-45 minutes.
- 2 Remove rice from oven, ensure it is tender. Recover and hold hot for service. CCP: Hold at 140 F or higher for service.

TOSSED GREEN RICE (DEHY PARSLEY)

Yield 100 Portions
Each Portion 3/4 CUPS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
161 kcal	32 gm	3 gm	2 gm	11.2 %	0 mg	219 mg		36 mg

Ingredients	Weight	Measure	Issue
WATER	21 lbs	2 gal 2 qt 3 tbsp 2/8 tsp	
RICE, PARBOILED, LONG GRAIN	8 lbs 8 oz	1 gal 1 qt 13 tbsp 1 3/8 tsp	
PEPPERS, GREEN	2 lbs 6 oz	1 qt 1 pt 1 c 3 tbsp 2 1/8 tsp	
OIL, SALAD, CANOLA	5 1/2 oz	11 tbsp 1 3/8 tsp	
SPICE, PARSLEY	0 lbs 2 oz	1 pt 5 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, CHIVES	0 lbs 1/2 oz	1 qt 11 tbsp 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Combine rice, water, salt, and (1 1/2 oz per 100 portions) canola oil; bring to a boil. Stir occasionally.
- 2 Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat.
- 3 Saute peppers in (4oz/100 portions) oil until tender. Add parsley, chives and black pepper. Saute a minutes more.
- 4 Add to cooked rice. Toss well. CCP: Hold for service at 140 F. or higher.

STEAMED RICE (JASMINE)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
162 kcal	33 gm	7 gm	1 gm	5.6 %	0 mg	218 mg		12 mg

Ingredients	Weight	Measure	Issue
WATER	25 lbs	2 gal 3 qt 1 pt 1 c 13 tbsp 1 6/8 tsp	
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
RICE, JASMINE	9 lbs 12 oz		

METHODS

- 1 Place 4-3/4 lbs rice in each pan.
- 2 Add 4-1/2 qts water to each pan.
- 3 Add 1-1/2 tbsp salt and 1-1/2 tbsp canola oil to each pan. Stir well to ensure rice is moistened.
- 4 Place pans in preheated steam cooker. Steam 22-27 minutes at 5 lbs PSI or 18 to 24 minutes at 15 lb PSI.

NOTES

- 1 In Step 2, rice may be baked in a 350 F. convection oven, 35 to 40 minutes on high fan, closed vent.

PORK FRIED RICE (OVEN METHOD)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
189 kcal	27 gm	10 gm	5 gm	23.8 %	50 mg	459 mg		23 mg

Ingredients	Weight	Measure	Issue
WATER	18 lbs	2 gal 1 pt 7 tbsp 5/8 tsp	
PORK, LOIN, BONELESS	4 lbs		
CELERY, FRESH	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
PEPPERS, GREEN	1 lb 8 oz	1 qt 9 tbsp 2/8 tsp	
ONIONS, YELLOW	2 lbs 8 oz		
EGG, WHOLE, TABLE	2 lbs	0 gal	
OIL, SALAD, CANOLA	0 lbs 6 oz	12 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
RICE, JASMINE	8 lbs 8 oz		
SAUCE, SOY, GAL	15 1/4 oz	1 c 11 tbsp 4/8 tsp	
PIMIENTOS (DICED)	13 1/2 oz	1 pt 11 tbsp 2 2/8 tsp	

METHODS

- Place equal amounts of rice, water, salt, and (1 oz/100 portions) canola oil in well greased pans. Stir to combine.
- Using a convection oven, bake at 325 F. for 30 minutes on high fan, closed vent; remove from oven. Uncover. Set aside for use in Step 4.
- Cut Pork loin into small strips, 1/4"x 1/4" by 2" (or smaller). Combine onions, peppers, celery and pork; saute in (5 oz/100 portions) canola oil about 10 minutes or until tender.
- Add an equal quantity of sauteed vegetables to cooked rice in each pan. Mix lightly but thoroughly.
- Pour beaten eggs on lightly greased griddle. Cook until well done. DO NOT turn. Cut into strips; add an equal amount to rice mixture in each pan.
- Add pimientos to rice in each pan. Mix lightly but thoroughly.
- Using a convection oven, bake at 350 F. for 30 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- Remove from oven; blend in 1/2 cup soy sauce per pan. CCP: Hold for service at 140 F. or higher.

NOTES

- In Step 3, 4 pounds diced ham may be used per 100 servings.
- In Step 6, 10 oz (2 1/2 cups) canned dehydrated egg mix combined with 3 cups warm water may be used for whole eggs.

FILIPINO RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
235 kcal	31 gm	9 gm	8 gm	30.6 %	56 mg	531 mg		34 mg

Ingredients	Weight	Measure	Issue
WATER	22 lbs	2 gal 2 qt 1 pt 1 tbsp 2 1/8 tsp	
PORK, DICED	4 lbs		
RICE, PARBOILED, LONG GRAIN	8 lbs	1 gal 1 pt 1 c 9 tbsp 2 5/8 tsp	
ONIONS, YELLOW	2 lbs 8 oz		
EGG, WHOLE, TABLE	2 lbs	0 gal	
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 5/8 oz	2 tbsp 1 7/8 tsp	
SAUCE, SOY, GAL	15 1/4 oz	1 c 11 tbsp 4/8 tsp	

METHODS

- 1 Saute onions and pork in a steam jacketed kettle in canola oil until lightly brown.
- 2 Add rice; stir until well coated.
- 3 Add water, garlic powder, and salt to rice mixture.
- 4 Bring to a boil; cover; simmer 20 to 25 minutes.
- 5 Pour beaten eggs on lightly greased griddle. Cook until done. DO NOT turn. Cut into strips; add an equal amount to rice mixture in each pan.
- 6 Mix lightly but thoroughly.
- 7 Bake 45 minutes in 350 F. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 8 Remove from oven; blend in 1/2 cup soy sauce per pan. CCP: Hold for service at 140 F. or higher.

SHRIMP FRIED RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
209 kcal	29.3 gm	10.8 gm	4.9 gm	21.1 %	50 mg	500 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	7 lbs 5 3/8 oz	1 gal 1 c 15 tbsp 2 1/8 tsp	
WATER 1	18 lbs 3/4 oz	2 gal 1 pt 8 tbsp 2 tsp	
CELERY, FRESH	1 lb 4 oz	1 qt 11 tbsp 1 7/8 tsp	
PEPPERS, GREEN	1 lb 8 oz	1 qt 9 tbsp 2/8 tsp	
ONIONS, YELLOW	2 lbs 8 oz		
EGG, WHOLE, TABLE	2 lbs	0 gal	
OIL, SALAD, CANOLA	6 1/8 oz	12 tbsp 2 2/8 tsp	
PORK LOIN, BNLS, FZN, NET/TIED, W/L	4 lbs		
SPICE, SALT, TABLE, IODIZED	1 5/8 oz	2 tbsp 1 7/8 tsp	
SHRIMP, P&D, TAIL OFF	4 lbs		
SAUCE, SOY, GAL	15 1/4 oz	1 c 11 tbsp 4/8 tsp	
PIMIENTOS (DICED)	13 1/2 oz	1 pt 11 tbsp 2 2/8 tsp	

METHODS

- Place equal amounts of rice, water, salt, and canola oil in well greased pans. Stir to combine.
- Using a convection oven, bake at 325 F. for 30 minutes on high fan, closed vent. Remove from oven. Uncover. Set aside for use in Step 5.
- Thaw shrimp. While rice is cooking dice thawed shrimp into small pieces. CCP: Hold at 41 F. or lower for use in Step 4.
- Combine onions, peppers, celery and pork; saute in canola oil about 6 minutes or until tender. Add shrimp. Continue to cook 8 more minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- Add an equal quantity of sauteed vegetables to cooked rice in each pan. Mix lightly but thoroughly.
- Pour beaten eggs on lightly greased griddle. Cook until well done. DO NOT TURN. Cut into strips; add an equal amount to rice mixture in each pan.
- Add pimientos to rice in each pan. Mix lightly but thoroughly.
- Using a convection oven, bake 45 minutes at 350 F. for 30 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- Remove from oven; blend in 1/2 cup soy sauce per pan. CCP: Hold for service at 140 F. or higher.

NOTES

- In Step 4, 4 pounds diced ham may be used per 100 servings.

BREAKFAST RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
191 kcal	29 gm	7 gm	6 gm	28.3 %	39 mg	447 mg		21 mg

Ingredients	Weight	Measure	Issue
WATER	22 lbs	2 gal 2 qt 1 pt 1 tbsp 2 1/8 tsp	
RICE, PARBOILED, LONG GRAIN	8 lbs 4 oz	1 gal 1 qt 3 tbsp 2 tsp	
ONIONS, YELLOW	2 lbs 8 oz		
EGG, WHOLE, TABLE	2 lbs	0 gal	
OIL, SALAD, CANOLA	15 1/2 oz	1 pt 7/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
SAUCE, SOY, GAL	15 1/4 oz	1 c 11 tbsp 4/8 tsp	

METHODS

- 1 Saute onions in a steam jacketed kettle in canola oil until lightly brown.
- 2 Add rice; stir until well coated.
- 3 Add water, garlic powder, and salt to rice mixture.
- 4 Bring to a boil; cover; simmer 20 to 25 minutes.
- 5 Pour beaten eggs on lightly greased griddle. Cook until done. DO NOT turn. Cut into strips; add an equal amount to rice mixture in each pan.
- 6 Mix lightly but thoroughly.
- 7 Bake 45 minutes in 350 F. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 8 Remove from oven; blend in 1/2 cup soy sauce per pan. CCP: Hold for service at 140 F. or higher.

RICE PILAF

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
193 kcal	35 gm	3 gm	4 gm	18.7 %	5 mg	618 mg		33 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 12 oz	1 c 6 tbsp 1 7/8 tsp	
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
RICE, PARBOILED, LONG GRAIN	8 lbs 8 oz	1 gal 1 qt 13 tbsp 1 3/8 tsp	
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
ONIONS, YELLOW	6 lbs 8 oz		
OIL, SALAD, CANOLA	5 3/4 oz	11 tbsp 3 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Melt butter. Add canola oil and onions. Stir well. Saute until onions are tender, about 5 minutes.
- 2 Add rice to onion mixture. Cook until rice is lightly browned, about 10 minutes, stirring constantly.
- 3 Place about 2 quarts onion and rice mixture into each pan.
- 4 Prepare base according to manufacturer's directions. Add salt, garlic powder and pepper; stir well. Pour 3 quarts over rice mixture in each pan; cover.
- 5 Using a convection oven, bake at 350 F. for 40 to 45 minutes or until tender on high fan, closed vent or until rice is tender. Stir lightly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

ORANGE RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
214 kcal	40.6 gm	3.8 gm	3.8 gm	16 %	4 mg	648 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 12 oz	1 c 6 tbsp 1 7/8 tsp	
RICE, PARBOILED, LONG GRAIN	9 lbs	1 gal 1 qt 1 pt 1 tbsp 2/8 tsp	
WATER 1	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
ONIONS, YELLOW	6 lbs 10 5/8 oz		
OIL, SALAD, CANOLA	5 3/4 oz	11 tbsp 3 tsp	
ORANGES	1 lb		
JUICE, ORANGE	11 lbs	1 gal 1 qt 1 7/8 tsp	

METHODS

- 1 Melt butter, add canola oil and onions. Stir well. Saute until onions are tender, about 5 minutes.
- 2 Add rice to onion mixture. Cook until rice is lightly browned, about 10 minutes, stirring constantly.
- 3 Place 2 quarts of onion and rice mixture into each pan.
- 4 Prepare base according to manufacturer's directions. Add orange juice to boiling broth; stir well. Pour 3-1/4 quarts over rice mixture in each pan; cover.
- 5 Using a convection oven, bake at 350 F. for 40 to 45 minutes or until tender on high fan, closed vent or until rice is tender. Stir lightly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.
- 6 May be garnished with thinly sliced oranges just before serving.

SPANISH RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
174 kcal	30.5 gm	5.4 gm	3.5 gm	18.1 %	7 mg	616 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	15 lbs	1 gal 3 qt 11 tbsp 1 tsp	
RICE, PARBOILED, LONG GRAIN	5 lbs 12 oz	3 qt 1 pt 1 tbsp 1 6/8 tsp	
SPICE, THYME	0 lbs 3/8 oz	3 tbsp 1 6/8 tsp	
PEPPERS, GREEN	2 lbs	1 qt 1 pt 1 tbsp 1 2/8 tsp	
ONIONS, YELLOW	4 lbs 8 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
OIL, SALAD, CANOLA	0 lbs 1 oz	2 tbsp 2/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 4/8 tsp	
BACON, SLICED, PRECOOKED	1 lb 8 oz		
TOMATOES, DICED, CANNED	20 lbs	2 gal 1 qt 1 c 12 tbsp 2 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- Combine rice, water, (1 1/4 oz per 100 portions) salt, and oil; bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat. Set aside for use in Step 4.
 - In a separate kettle, saute bacon until crisp in a steam jacketed kettle.
 - Add tomatoes, onions, peppers, sugar, salt, thyme, black pepper, garlic, and bay leaves to bacon in the steam jacket kettle. Stir to combine; bring to boil. Cover; reduce heat; simmer 15 minutes.
 - Add rice; stir to combine; remove from kettle and place into serving pans. Cover and hold hot for service.
- 5 CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Remove bay leaves before serving. CCP: Hold for service at 140 F. or higher.

RED BEANS WITH RICE

Yield 100 Portions
Each Portion 1/2 CP R+1/2 CP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
278 kcal	40 gm	13 gm	7 gm	22.7 %	15 mg	821 mg		63 mg

Ingredients	Weight	Measure	Issue
WATER	15 lbs	1 gal 3 qt 11 tbsp 1 tsp	
RICE, PARBOILED, LONG GRAIN	5 lbs 12 oz	3 qt 1 pt 1 tbsp 1 6/8 tsp	
ONIONS, YELLOW	2 lbs		
OIL, SALAD, CANOLA	0 lbs 1 oz	2 tbsp 2/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
BACON, SLICED, PRECOOKED	3 lbs		
BEANS, KIDNEY	27 lbs 4 oz	3 gal 1 pt 1 c 1 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine rice, water and salt; bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat; transfer to shallow serving pans. Set aside for use in Step 4.
- 2 Saute bacon until crisp in a steam jacketed kettle, remove and set aside for Step 3. CCP: Hold for service at 140 F. or higher.
- 3 Add oil to kettle, saute onions in oil/bacon fat about 1 to 2 minutes or until lightly browned. Add undrained kidney beans, peppers and garlic powder. Bring to a simmer, then remove from kettle. Place into serving pans, hold hot for service, CCP 140F or higher.
- 4 Serve 1/2 cup of beans over 1/2 cup of rice. CCP: Hold for service at 140 F. or higher.

HOPPING JOHN (BLACK-EYE PEAS WITH RICE)

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
253 kcal	39 gm	10 gm	6 gm	21.3 %	15 mg	321 mg		171 mg

Ingredients	Weight	Measure	Issue
WATER	9 lbs	1 gal 1 c 3 tbsp 1 7/8 tsp	
RICE, PARBOILED, LONG GRAIN	3 lbs 4 oz	1 qt 1 pt 1 c 15 tbsp 1 4/8 tsp	
ONIONS, YELLOW	2 lbs 2 oz		
PEAS, BLACK EYE	27 lbs	3 gal 1 pt 1 c 1 4/8 tsp	
SPICE, GARLIC	0 lbs 2 oz	5 tbsp 2 5/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 tsp	
BACON, SLICED, PRECOOKED	3 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Cook bacon until crisp in a steam jacketed kettle; drain. Set aside bacon for use in Step 3.
- 2 Saute onions in bacon fat about 1 to 2 minutes or until lightly browned. Drain thoroughly.
- 3 Combine undrained black-eyed peas, rice, water, sauteed onions, cooked bacon, black pepper, red pepper, and garlic. Mix well. Bring to a boil; cover tightly; reduce heat; simmer 25 minutes or until rice is tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

MEXICAN RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
188 kcal	33 gm	3 gm	5 gm	23.9 %	0 mg	308 mg		34 mg

Ingredients	Weight	Measure	Issue
WATER	21 lbs	2 gal 2 qt 3 tbsp 2/8 tsp	
RICE, PARBOILED, LONG GRAIN	8 lbs 8 oz	1 gal 1 qt 13 tbsp 1 3/8 tsp	
ONIONS, YELLOW	1 lb 4 oz		
SPICE, CUMIN	0 lbs 1 oz	0 gal	
OIL, SALAD, CANOLA	15 1/2 oz	1 pt 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
TOMATOES, DICED, CANNED	5 lbs	2 qt 1 c 7 tbsp 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Place 10-1/2 cups rice, 1/2 cup canola oil and 1-1/2 cups diced onions in each pan. Stir well to coat rice. Place in 400 F. oven; cook until lightly brown, about 25 minutes.
- 2 Combine tomatoes, salt, pepper, cumin and water.
- 3 Pour about 1-1/2 gallons tomato mixture over rice in each pan; stir well. Cover; return to oven; bake about 1 hour in 400 F. oven or until rice is tender.
- 4 Stir lightly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 1. Rice may be prepared on top of range. Follow Step 1. In Step 2, heat at medium heat until rice is lightly browned; stir occasionally. Follow Step 3. In Step 4, bring rice mixture to a boil; cover; reduce heat; cook until rice is light and fluffy. Follow Step 5.

NOODLES JEFFERSON

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
240 kcal	30 gm	9 gm	9 gm	33.8 %	54 mg	467 mg		121 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
PASTA, NOODLES, EGG	9 lbs	1 gal 2 qt 1 c 8 tbsp 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
CHEESE, PARMESAN	2 lbs	2 qt 1 c 1 tbsp 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Add (2 oz/100 portions) salt and oil to water; heat to a rolling boil.
- 2 Slowly add noodles, stirring constantly, until water boils again. Cook about 8 to 10 minutes or until tender. Drain thoroughly.
- 3 Add butter, (1/2 oz/100 portions) salt and pepper to noodles. Stir well.
- 4 Add cheese; toss well. CCP: Hold for service at 140 F. or higher.

STEAMED PASTA

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
207 kcal	40.7 gm	7.1 gm	1.3 gm	5.7 %	0 mg	289 mg		0 mg

Ingredients	Weight	Measure	Issue
PASTA, SPAGHETTI, QUICK COOK	12 lbs	2 gal 1 qt 1 pt 14 tbsp 2/8 tsp	
OIL, SALAD, CANOLA	1 7/8 oz	3 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	

METHODS

- 1 Fill each steam table pan with 2-1/4 gallons water. Use perforated pan inside solid pan to facilitate draining.
- 2 Add 1 tablespoon salt and 1 tablespoon canola oil to each pan.
- 3 Place 3 pounds pasta in each pan. To prevent pastiness, pasta should be placed in pans just before steaming. Ensure pasta is covered with water.
- 4 Place pans in preheated steam cooker. Time according to type of pasta and steam cooker pressure.
- 5 Cooked macaroni should be rinsed in cold water and drained thoroughly to prevent sticking together. If cooked pasta is to be combined with butter or a sauce immediately, rinsing is not necessary. CCP: Hold for service at 140 F. or higher.

SPRING GARDEN RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
165 kcal	30 gm	6 gm	2 gm	10.9 %	6 mg	283 mg		132 mg

Ingredients	Weight	Measure	Issue
WATER	22 lbs	2 gal 2 qt 1 pt 1 tbsp 2 1/8 tsp	
RICE, PARBOILED, LONG GRAIN	6 lbs 12 oz	1 gal 8 tbsp 2 4/8 tsp	
YOGURT, PLAIN, LOW FAT	3 lbs	1 gal 1 qt 1 c 4 tbsp 5/8 tsp	
PARSLEY	0 lbs 10 oz	1 qt 10 tbsp 1 1/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
SQUASH, SUMMER	5 lbs 8 oz		
VEG, BROCCOLI	3 lbs 4 oz	2 qt 1 c 7 tbsp 5/8 tsp	
MILK, NONFAT, DRY	0 lbs 4 oz	1 c 10 tbsp 2 1/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	
CHEESE, PARMESAN	1 lb 4 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
MUSHROOMS	1 lb 12 oz	2 qt 4 tbsp 1 tsp	
CARROTS	3 lbs 8 oz		

METHODS

- 1 Bring (17 3/4# per 100 portions) water to a boil with the carrots, mushrooms and salt for 5 minutes.
- 2 Add rice to boiling water, simmer 20 minutes or until most of the water is absorbed.
- 3 Reconstitute milk with 4 1/3# water per 100 portions.
- 4 Add squash, broccoli, milk, plain yogurt, parmesan cheese, pepper, garlic powder, and parsley to rice in steam-jacketed kettle, mix well. Return to simmer for rice to absorb remaining water. Stir often.
- 5 Remove to serving pans. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 1. In Step 1, 7 pounds 7 ounces brown rice, 9 quarts of water and 1-1/2 ounces salt may be used per 100 servings. Follow directions on Recipe No. E 005 05, Steamed Brown Rice.

SICILIAN BROWN RICE & VEGETABLES

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
150 kcal	27 gm	6 gm	3 gm	18 %	4 mg	538 mg		102 mg

Ingredients	Weight	Measure	Issue
WATER	14 lbs	1 gal 2 qt 1 pt 12 tbsp 2 2/8 tsp	
SPICE, OREGANO	0 lbs 3/4 oz	7 tbsp 2/8 tsp	
ONIONS, YELLOW	2 lbs 12 oz		
SPICE, BAY LEAVES	0 lbs 3/8 oz	5 tbsp 5/8 tsp	
SUGAR, BROWN, LT	2 1/2 oz	5 tbsp 2 1/8 tsp	
PARSLEY	0 lbs 8 oz	1 pt 1 c 11 tbsp 1 4/8 tsp	
JUICE, VEGETABLE	9 lbs 4 oz	1 gal 1 c 5 tbsp 1 2/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 4/8 tsp	
SPICE, BASIL, SWEET	0 lbs 5/8 oz	8 tbsp 2 6/8 tsp	
SQUASH, SUMMER	2 lbs 12 oz		
VEG, BROCCOLI	2 lbs 12 oz	1 qt 1 pt 1 c 15 tbsp 2 7/8 tsp	
TOMATO, PASTE	1 lb	1 c 11 tbsp 2 1/8 tsp	
SQUASH, ZUCCHINI	2 lbs 12 oz		
CHEESE, PIZZA BLEND	1 lb 12 oz	1 qt 1 pt 1 c 1 2/8 tsp	
MUSHROOMS	1 lb 4 oz	1 qt 1 c 14 tbsp 1 4/8 tsp	
TOMATOES, DICED, CANNED	6 lbs 8 oz	3 qt 4 tbsp 1 6/8 tsp	
RICE, BROWN, PARBOILED, LG	5 lbs 8 oz	3 qt 1 c 7 tbsp 2 3/8 tsp	
CARROTS	1 lb 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- Combine rice, water and (1 1/4oz per 100 portions) salt; bring to a boil. Stir occasionally. Cover tightly; simmer 30 minutes or until most of the water is absorbed. Remove from heat; transfer to shallow serving pans. CCP: Cover. Hold at 140 F. or higher for use in Step 3.
- Place vegetable juice, tomatoes, onions, tomato paste, brown sugar, (1oz/100 portions) salt, basil, garlic powder, oregano, pepper and bay leaves in steam-jacketed kettle. Stir; bring to a boil. Reduce heat; cover; simmer 20 minutes. Remove bay leaves.
- Stir in rice, yellow squash, zucchini and carrots. Bring to a boil; reduce heat; simmer 3 to 5 minutes or until vegetables are tender crisp. Stir occasionally.
- Stir in broccoli, mushrooms and parsley; bring to a simmer.
- Place 1-1/4 gallon in each steam table pan. Sprinkle 7 ounces cheese over mixture in each pan. Using a convection oven, bake at 325 F. for 12 to 15 minutes or until mixture is bubbly and cheese is melted and lightly browned on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

NOTES

1. In Steps 1 and 2, oven method may be used: Use boiling water for cold water; place 2-3/4 pounds or 6-2/3 cups rice,

ISLANDER'S RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
149 kcal	30 gm	5 gm	1 gm	6 %	1 mg	451 mg		45 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 8 oz	15 tbsp 2/8 tsp	
WATER	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
RICE, PARBOILED, LONG GRAIN	5 lbs 12 oz	3 qt 1 pt 1 tbsp 1 6/8 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
SPICE, THYME	0 lbs 5/8 oz	5 tbsp 2 6/8 tsp	
PEPPERS, GREEN	3 lbs 10 oz	2 qt 1 pt 1 c 1 6/8 tsp	
ONIONS, YELLOW	2 lbs		
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, ALLSPICE	0 lbs 3/8 oz	1 tbsp 1 6/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
BEANS, KIDNEY	9 lbs 2 oz	1 gal 1 c 1 tbsp 1 2/8 tsp	
PIMIENTOS (DICED)	1 lb 8 oz	1 qt 13 tbsp 2 3/8 tsp	

METHODS

- 1 Prepare base according to manufacturer's directions.
- 2 Combine stock, beans, rice, onions, garlic powder, thyme, allspice, red pepper and oregano in steam-jacketed kettle or stock pot; bring to a boil. Stir occasionally.
- 3 Cover tightly; reduce heat; simmer 20 to 25 minutes or until most of the water is absorbed and rice is tender. Do not stir.
- 4 Add peppers and pimientos; stir well.
- 5 Transfer to serving pans. CCP: Hold for service at 140 F. or higher.

NOTES

1. For vegetarian: double all ingredients; use 7-1/2 quarts vegetable stock. EACH PORTION: 1-1/2 cups.

MEDITERRANEAN BROWN RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
262 kcal	41 gm	6 gm	9 gm	30.9 %	0 mg	718 mg		53 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	10 1/2 oz	1 c 3 tbsp 2 3/8 tsp	
WATER	22 lbs	2 gal 2 qt 1 pt 1 tbsp 2 1/8 tsp	
RAISINS, SEEDLESS	2 lbs	1 qt 1 pt 4 tbsp 3/8 tsp	
ONIONS, YELLOW	3 lbs 8 oz		
OIL, SALAD, CANOLA	7 5/8 oz	15 tbsp 2 7/8 tsp	
SPICE, ALLSPICE	0 lbs 1/4 oz	1 tbsp 5/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
RICE, BROWN, PARBOILED, LG	8 lbs 4 oz	1 gal 1 qt 3 tbsp 2 tsp	
NUTS, PECANS, SHELLLED, HALVES	2 lbs	2 qt 3 tbsp 2 7/8 tsp	
SPICE, CILANTRO	0 lbs 1/4 oz	0 gal	

METHODS

- 1 Heat oil in steam jacketed kettle. Add onions; cook 5 minutes or until tender, stirring occasionally.
- 2 Add rice; stir well until rice is coated. Stir; cook 5 minutes or until rice is lightly browned.
- 3 Add base, water, raisins, cinnamon, and allspice to rice. Bring to a boil; stir.
- 4 Reduce heat; cover tightly; simmer 25 minutes or until most of the water is absorbed. Add cilantro; mix well. CCP: Internal temperature of cooked rice mixture must reach 145 F. or higher for 15 seconds.
- 5 Remove from heat; transfer to shallow serving pans. Cover. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 1. OVEN METHOD: For 100 portions: Omit oil. Place 6-2/3 cups rice, 3-1/2 quarts boiling stock, 3 cups onions, 2 cups raisins, 2 teaspoons cinnamon, 1-1/3 teaspoons allspice, and 1-1/3 teaspoon cardamom in each steam table pan. Stir, cover tightly, bake in 350 F. convection oven 25 minutes or until most of the water is absorbed on high fan, closed vent. Fold 1/2 cup cilantro into each pan.

MEDITERRANEAN BROWN RICE W/GINGER

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
196 kcal	37.5 gm	3.8 gm	3.7 gm	17 %	0 mg	561 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	10 1/2 oz	1 c 3 tbsp 2 3/8 tsp	
RAISINS, SEEDLESS	1 lb 14 oz	1 qt 1 c 13 tbsp 2 5/8 tsp	
ONIONS, YELLOW	3 lbs 8 oz		
OIL, SALAD, CANOLA	7 1/2 oz	15 tbsp 1 7/8 tsp	
SPICE, ALLSPICE	0 lbs 1/4 oz	1 tbsp 5/8 tsp	
SPICE, GINGER	0 lbs 1/4 oz	1 tbsp 1 1/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
RICE, BROWN, PARBOILED, LG	8 lbs 4 oz	1 gal 1 qt 3 tbsp 2 tsp	
SPICE, CILANTRO	0 lbs 1/4 oz	0 gal	

METHODS

- 1 Heat oil in steam jacketed kettle. Add onions; cook 5 minutes or until tender, stirring occasionally.
- 2 Add rice; stir well until rice is coated. Stir; cook 5 minutes or until rice is lightly browned.
- 3 Prepare base according to manufacturer's directions. Add stock, raisins, cinnamon, allspice, and ginger to rice. Bring to a boil; stir.
- 4 Reduce heat; cover tightly; simmer 25 minutes or until most of the water is absorbed. Add cilantro; mix well. CCP: Internal temperature of cooked rice mixture must reach 145 F. or higher for 15 seconds.
- 5 Remove from heat; transfer to shallow serving pans. Cover. CCP: Hold for service at 140 F. or higher.

NOTES

1. 1. OVEN METHOD: For 100 portions: Omit oil. Place 6-2/3 cups rice, 3-1/2 quarts boiling stock, 3 cups onions, 2 cups raisins, 2 teaspoons cinnamon, 1-2/3 teaspoons allspice, and 1-1/3 teaspoon ginger to steam table pans. Stir, cover tightly, bake in 350 F. convection oven 25 minutes or until most of the water is absorbed on high fan, closed vent. Fold 1/2 cup cilantro into each pan.

SPICY BROWN RICE PILAF

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
149 kcal	29 gm	3 gm	2 gm	12.1 %	1 mg	405 mg		28 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 8 oz	15 tbsp 2/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	22 lbs	2 gal 2 qt 1 pt 1 tbsp 2 1/8 tsp	
SPICE, MUSTARD	2 1/2 oz	11 tbsp 6/8 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
ONIONS, YELLOW	4 lbs		
SPICE, BAY LEAVES	0 lbs 1/2 oz	7 tbsp 2 4/8 tsp	
SPICE, CUMIN	0 lbs 3/8 oz	0 gal	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SPICE, PAPRIKA	1 1/2 oz	6 tbsp 6/8 tsp	
RICE, BROWN, PARBOILED, LG	7 lbs 6 oz	1 gal 1 pt 1 tbsp 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 5/8 oz	2 tbsp 2 2/8 tsp	

METHODS

- 1 Spray steam-jacketed kettle with non-stick cooking spray. Add onions, celery, and peppers. Stir; cook 10 to 12 minutes or until vegetables are tender crisp.
- 2 To the vegetables add the base, water, paprika, mustard flour, pepper, thyme, salt, garlic powder, cumin, oregano, bay leaves, and red pepper, stir well to blend.
- 3 Add rice to stock in kettle, bring to a boil, stir. Reduce heat. Cover tightly. Simmer 25 minutes or until rice is tender.
- 4 Place approximately 8-1/2 pounds rice in each steam table pan. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 OVEN METHOD: For 100 portions: Follow Steps 1 and 2. Bring stock to a boil. Place 2-1/2 pounds of rice and 3-1/2 quarts stock, in each steam table pan; stir. Cover tightly; bake in 350 F. convection oven for 30 minutes or until most of the water is absorbed on high fan, closed vent. Follow Steps 4 and 5.

BROWN RICE WITH TOMATOES

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
166 kcal	34.9 gm	4.1 gm	1.4 gm	7.6 %	0 mg	523 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	6 lbs 5 3/8 oz		
SPICE, GARLIC	2 3/8 oz	6 tbsp 2 7/8 tsp	
TOMATOES, DICED, CANNED	13 lbs 4 oz	1 gal 2 qt 1 c 2 1/8 tsp	
RICE, BROWN, PARBOILED, LG	7 lbs 12 oz	1 gal 1 pt 1 c 1/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 8 oz	15 tbsp 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Prepare base according to manufacturer's directions in steam jacketed kettle or stock pot.
- 2 Add tomatoes, rice, onions, garlic powder, and pepper to broth in steam-jacketed kettle or stock pot. Stir well; bring to a rolling boil, stirring occasionally. Reduce heat. Cover. Simmer 35 minutes or until most of the broth is absorbed and rice is tender. Do not stir. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Stir to redistribute onions and tomatoes. Transfer to serving pans. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 Using a convection oven, bake in 2 steam table pans at 350 F. for 45 to 50 minutes on high fan, closed vent or until most of the broth is absorbed.

BROWN RICE WITH TOMATOES (OVEN METHOD)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
166 kcal	35 gm	4 gm	1 gm	5.4 %	0 mg	523 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	6 lbs 10 1/2 oz		
SPICE, GARLIC	2 1/2 oz	7 tbsp 1 tsp	
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
RICE, BROWN, PARBOILED, LG	7 lbs 12 oz	1 gal 1 pt 1 c 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

GINGER RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
186 kcal	34 gm	5.9 gm	2.5 gm	12.1 %	73 mg	567 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1/4 oz	1 5/8 tsp	
VEG, CARROTS	1 lb	1 pt 1 c 1 tbsp 2 2/8 tsp	
RICE, PARBOILED, LONG GRAIN	8 lbs 8 oz	1 gal 1 qt 13 tbsp 1 3/8 tsp	
EGG, WHOLE, TABLE	3 lbs 12 oz	0 gal	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, GINGER	0 lbs 1/4 oz	1 tbsp 1 1/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	
PEPPERS, RED	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
ONIONS, GREEN	1 lb 2 oz		
SUGAR, REFINED, WHITE, GRANULATED	1 3/4 oz	3 tbsp 3 tsp	
SAUCE, SOY, GAL	2 lbs 2 oz	1 pt 1 c 12 tbsp 1 4/8 tsp	

METHODS

- Place 3 pounds rice and 3 quarts water in each lightly sprayed steam table pan; stir.
- Cover tightly. Using a convection oven, bake at 325 F. for 30 minutes on high fan, closed vent.
- Pour eggs on lightly sprayed griddle. Cook 1-1/2 minutes or until set. Do not turn. Cut into 4-inch strips to facilitate removal. Remove immediately. Cut into 1/2-inch squares.
- Combine soy sauce, sugar, garlic powder, white pepper, and ginger. Stir well to dissolve sugar.
- Add 2-1/3 cups egg strips, 1-1/2 cups soy mixture, 1 cup red peppers and 1-1/4 cups of carrots to rice in each pan. Mix lightly but thoroughly.
- Cover. CCP: Using a convection oven, bake 15 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- Add 1-3/4 cups green onions to rice in each pan. Mix lightly but thoroughly. CCP: Hold for service at 140 F. or higher.

NUTTY RICE AND CHEESE

Yield 100 Portions
Each Portion 9 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
333 kcal	39 gm	21 gm	10 gm	27 %	15 mg	834 mg		255 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	21 lbs	2 gal 2 qt 3 tbsp 2/8 tsp	
YOGURT, PLAIN, LOW FAT	10 lbs 12 oz	4 gal 3 qt 3 tbsp 1/8 tsp	
CHEESE, COTTAGE	14 lbs	1 gal 3 qt 1 tbsp 1 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 5/8 oz	1 c 8 tbsp 1/8 tsp	
ONIONS, YELLOW	4 lbs 5 3/8 oz		
EGG, WHITES	5 lbs	0 gal	
SPICE, PARSLEY	1 1/4 oz	1 c 7 tbsp 1 7/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/4 oz	5 tbsp 2/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 5/8 oz	2 tbsp 2 tsp	
CHEESE, PARMESAN	1 lb 12 oz	1 qt 1 pt 1 c 15 tbsp 1/8 tsp	
RICE, BROWN, PARBOILED, LG	8 lbs 2 oz	1 gal 1 pt 1 c 14 tbsp 2 2/8 tsp	
NUTS, PECANS, SHELLLED, HALVES	1 lb 4 oz	1 qt 1 c 2 tbsp 1 4/8 tsp	

METHODS

- 1 Combine water, rice, and (1 3/4 oz/100 portions) salt; bring to a boil; stir, cover tightly; simmer 25 minutes or until most of the water is absorbed.
- 2 Remove from heat. Transfer to sheet pans. Allow to cool 5 minutes.
- 3 Combine cottage cheese, plain yogurt, egg whites, onions, pecans, (1 1/3# per 100 portions) parmesan cheese, flour, (1 1/2oz per 100 portions) salt, parsley flakes, garlic powder, and pepper in mixer bowl. Mix at low speed 1 minute. Scrape down bowl.
- 4 Add chilled rice to ingredients in mixer bowl. Mix at low speed 1 minute or until thoroughly blended.
- 5 Lightly spray steam table pans with non-stick spray. Place 12-1/4 pounds of mixture in each steam table pan. Spread evenly. Sprinkle 6 tablespoons of (7oz/100 portions) parmesan cheese over the top of each pan.
- 6 Using a convection oven, bake 55 minutes at 325 F. on high fan, open vent or until set. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 7 Cut each pan 4 by 5. CCP: Hold for service at 140 F. or higher.

ORZO W/LEMON AND HERBS

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
94 kcal	11.9 gm	2 gm	4.5 gm	43.1 %	8 mg	367 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
SPICE, OREGANO	0 lbs 5/8 oz	5 tbsp 2 6/8 tsp	
MUSTARD, DIJION	0 lbs 1/2 oz	2 6/8 tsp	
ONIONS, YELLOW	5 lbs 5 3/8 oz		
SPICE, ONION	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
OIL, SALAD, CANOLA	0 lbs 3/8 oz	2 1/8 tsp	
JUICE, LEMON	1 lb 5 3/8 oz	1 pt 7 tbsp 2 tsp	
SPICE, GARLIC	0 lbs 3/8 oz	1 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/8 oz	4 tbsp 2 5/8 tsp	
SPICE, BASIL, SWEET	0 lbs 5/8 oz	8 tbsp 1 tsp	
PASTA, ORZO	8 lbs 5 3/8 oz		
OIL, SALAD, OLIVE	11 3/8 oz	1 c 7 tbsp 2 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine salt, mustard, garlic powder, basil, oregano, pepper, and onion powder. Add lemon juice and olive oil. Stir to blend. Cover, set aside for use in Step 6.
- 2 Add salt and canola oil to water; heat to a rolling boil.
- 3 Add pasta slowly while stirring constantly until water boils again. Cook about 9 minutes or until al dente; stirring occasionally. DO NOT OVERCOOK.
- 4 Drain. Rinse with cold water; drain thoroughly.
- 5 Stir-cook onions in a lightly sprayed steam jacketed kettle or stockpot 8 to 10 minutes or until tender, stirring constantly.
- 6 Add the reserved lemon and herb dressing to cooked onions. Stir to blend well. Bring to a boil; reduce heat to a simmer.
- 7 Add the orzo to the onion and lemon mixture. Heat to a simmer while gently stirring for 1 minute to coat the orzo with the sauce. CCP: Temperature must register 145 F. or higher for 15 seconds.
- 8 Place 2-1/3 gallon pasta mixture in each pan. CCP: Hold for service at 140 F. or higher.

ORZO, WITH SPINACH, TOMATO & ONION

Yield 100 Portions
Each Portion 9 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
51 kcal	8 gm	3 gm	2 gm	35.3 %	3 mg	647 mg		92 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	64 lbs	7 gal 2 qt 1 pt 7 tbsp 2 4/8 tsp	
ONIONS, YELLOW	5 lbs 8 oz		
SPICE, CUMIN	0 lbs 1 oz	0 gal	
OIL, SALAD, CANOLA	0 lbs 1 oz	2 tbsp 2/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
VEG, SPINACH	4 lbs	2 qt 1 pt 1 c 10 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
SPICE, BASIL, SWEET	2 1/2 oz	1 pt 1 tbsp 1 1/8 tsp	
PASTA, ORZO	1 lb 10 5/8 oz		
CHEESE, PARMESAN	0 lbs 7 oz	1 c 15 tbsp 2 3/8 tsp	
TOMATOES, DICED, CANNED	13 lbs 4 oz	1 gal 2 qt 1 c 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 5/8 oz	2 tbsp 2 2/8 tsp	

METHODS

- 1 Add (2oz/100 portions) salt and canola oil to water; heat to a rolling boil.
- 2 Add pasta slowly while stirring constantly until water boils again. Cook about 9 minutes or until tender; stirring occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly. Use immediately in recipe preparation or place in shallow containers and cover.
- 4 Stir-cook onions in a lightly sprayed steam jacketed kettle 8 to 10 minutes or until tender, stirring constantly.
- 5 Thaw and chop spinach. Add the tomatoes, spinach, basil, salt, cumin, pepper and garlic powder, stir to combine. Bring to a boil. Cover; reduce heat; simmer for 5 minutes.
- 6 Add the orzo; stir to blend. Bring to a boil. Cover; reduce heat; simmer for 5 minutes. CCP: Temperature must reach 140 F. or higher for 15 seconds.
- 7 Place 3 gallons vegetable pasta mixture in each pan.
- 8 Distribute 1 cup parmesan cheese evenly over vegetable pasta mixture in each pan. CCP: Hold for service at 140 F. or higher.

CEREAL, RTE, ASSORTED HEALTHY

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
104 kcal	23.4 gm	3.9 gm	1.8 gm	15.6 %	0 mg	183 mg		0 mg

Ingredients	Weight	Measure	Issue
CEREAL, VARIETY PACK, HEALTHY (GM)	6 lbs 8 oz		
CEREAL, VARIETY, WELLNESS (K)	6 lbs 8 oz		

METHODS

- 1 Take one box of cereal per patron.

CEREAL, ASSORTED SWEET, RTE

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
115 kcal	27.6 gm	3.5 gm	0.6 gm	4.7 %	0 mg	100 mg		0 mg

Ingredients	Weight	Measure	Issue
CEREAL, VARIETY PACK, SWEETENED, (GM)	4 lbs		
CEREAL, VARIETY PACK, SWEET (GM)	4 lbs		
CEREAL, ASSORTMENT PACK, (K)	4 lbs		
CEREAL, VARIETY (K)	4 lbs		

METHODS

- 1 Take one box of cereal per patron.

CEREAL BAR AIRFOR COLD

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
129 kcal	29.9 gm	3.6 gm	1.2 gm	8.4 %	0 mg	129 mg		0 mg

Ingredients	Weight	Measure	Issue
CEREAL, VARIETY PACK, SWEETENED, (GM)	1 lb 4 oz		
CEREAL, VARIETY PACK, HEALTHY (GM)	1 lb 4 oz		
CEREAL, VARIETY PACK, SWEET (GM)	1 lb 4 oz		
CEREAL, VARIETY (K)	1 lb 4 oz		
CEREAL, VARIETY, WELLNESS (K)	1 lb 4 oz		

METHODS

- Sort and place in rack.

CEREAL ASSORTMENT (BOX)

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
CEREAL, VARIETY PACK, SWEET (GM)	4 lbs		
CEREAL, ASSORTMENT PACK, (K)	4 lbs		
CEREAL, ASSORTMENT PACK, WELLNESS, (K)	4 lbs		

METHODS

- 1 Place cereals on service line as necessary.

MUSHROOM AND PEPPER GRIDDLE RICE

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
151 kcal	30.9 gm	3.4 gm	1.5 gm	8.9 %	0 mg	217 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	7 lbs 5 3/8 oz	1 gal 1 c 15 tbsp 2 1/8 tsp	
MUSHROOM, STEM & PIECES	4 lbs	2 qt 1 pt 1 c 10 tbsp 3/8 tsp	
CELERY, FRESH	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
PEPPERS, GREEN	1 lb 8 oz	1 qt 9 tbsp 2/8 tsp	
ONIONS, YELLOW	2 lbs 8 oz		
OIL, SALAD, CANOLA	0 lbs 4 oz	8 tbsp 1 tsp	
PARSLEY	2 lbs	3 qt 1 pt 13 tbsp 2 7/8 tsp	
PEPPERS, RED	1 lb	1 pt 1 c 2 1/8 tsp	
SAUCE, SOY, GAL	0 lbs 8 oz	14 tbsp 6/8 tsp	
PIMIENTOS (DICED)	0 lbs 14 oz	1 pt 13 tbsp 1 1/8 tsp	

METHODS

- 1 In a steam jacket kettle, combine rice and water and cook the rice for 18-20 minutes or until tender, but al dente. Do not overcook. Set aside until ready to prepare for service.
- 2 Pour half cup of oil on the griddle. Add the onions, peppers, celery and stir fry until vegetables are cooked firm to the bite, al dente, but not overcooked. Remove from griddle, hold hot.
- 3 Combine with pimiento, mushrooms, and parsley, set aside.
- 4 Place cooked rice onto griddle and add hot onion vegetable mix. Mix well. Add soy sauce and mushroom mix. Mix well. CCP: Internal temperature must reach 140 F. or higher.
- 5 Place vegetable fried rice into 4" full size serving pans and cover. CCP: Hold for service 140 F. or higher.

PANCIT, SAUTEED RICE NOODLES

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
291 kcal	49.7 gm	15 gm	4.2 gm	13 %	9 mg	726 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 4 oz	7 tbsp 1 5/8 tsp	
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
CABBAGE, CHINESE	4 lbs 5 3/8 oz	1 gal 3 qt 1 tbsp 7/8 tsp	
GARLIC, DRY	11 1/2 oz	1 pt 6 tbsp 1 1/8 tsp	
ONIONS, YELLOW	3 lbs 5 3/8 oz		
OIL, SALAD, CANOLA	4 3/4 oz	9 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
SHRIMP, P&D, TAIL OFF	4 lbs		
VEG, GREEN BEANS, FRENCH	8 lbs	2 gal 11 tbsp 2/8 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 3/8 tsp	
ONIONS, GREEN	2 lbs 4 oz		
LEMONS	7 lbs 2 oz		
SAUCE, SOY, GAL	12 3/4 oz	1 c 6 tbsp 2 1/8 tsp	
CARROTS	3 lbs 10 5/8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Soak the rice noodles in luke warm water for 15 minutes or until soft. Drain and Set aside.
- 2 In a steam jacketed kettle heat garlic over medium heat in oil until browned. Add onions and stir fry for 1 minute. Add pork and cook until lightly brown.
- 3 Boil shrimp in steam kettle for 5 minutes or until pink in color. CCP: Internal temperature must reach 165 or higher for 15 seconds. Remove from kettle and chop. Hold for use in Step 4.
- 4 Add chicken, shrimp and pork. CCP: Internal temperature must reach 165 F or higher for 15 seconds.
- 5 Add green beans, sliced cabbage, carrots, and celery and 3/4 cup of soy sauce to meat mixture. Stir fry 5-8 minutes or until all vegetables are tender. Remove vegetables and meat mixture. Set aside.
- 6 In the same kettle, add chicken base and water to make a stock. Add paprika, 1/2 cup soy sauce, salt and pepper. Bring to a boil and add noodles. Simmer in medium heat for 5 minutes until liquid is absorbed and noodles are cooked.
- 7 Gently stir in vegetable mixture so noodles are not mashed.
- 8 Transfer mixture into 4 2" steam table pans. Sprinkle with sliced green onions. Place pans into warmer until ready to serve. Serve with slices of lemon. CCP: Hold for service at 140 F. or higher.

PIEROGIES WITH MUSHROOMS

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
262 kcal	44.9 gm	7.9 gm	6.4 gm	22 %	16 mg	849 mg		0 mg

Ingredients	Weight	Measure	Issue
PIEROGI, POTATO/CHEDDAR	26 lbs 8 oz		
MUSHROOM, STEM & PIECES	10 lbs	1 gal 3 qt 1 c 1 tbsp 6/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, CHIVES	1 lb	9 gal 1 qt 1 pt 1 c 3 tbsp 4/8 tsp	

METHODS

- 1 Boil water with salt for about 5-6 minutes. Add pierogies to boiling water. Pierogies are almost cooked when they begin to float.
- 2 Melt butter in a steam jacket kettle. Drain the mushrooms well and add the mushrooms and chives to the melted butter. Bring to a simmer, about 5 minutes.
- 3 When pierogies are cooked, drain well and place into several storage or serving pans. Evenly distribute the mushroom/chive/butter mix over the pierogies and toss within the pan to coat the pierogies.
- 4 Cover. CCP: Hold hot for service at 140 F. or higher.

BOILED PIEROGIES

Yield 100 Portions
Each Portion 3 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
237 kcal	40 gm	6 gm	6 gm	22.8 %	16 mg	653 mg		13 mg

Ingredients	Weight	Measure	Issue
WATER	128 lbs	15 gal 1 qt 15 tbsp 2 tsp	
PIEROGI, POTATO/CHEDDAR	26 lbs 8 oz		
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	

METHODS

- 1 Boil water with salt for about 5-6 minutes. Add pierogies to boiling water. Pierogies are almost cooked when they begin to float.
- 2 When pierogies are cooked, drain well and place into several storage or serving pans. Season with melted butter.
- 3 Cover. CCP: Hold hot for service at 140 F. or higher.

PIEROGIES WITH MARINARA SAUCE

Yield 100 Portions
Each Portion 3 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
244 kcal	49.1 gm	6.8 gm	2.4 gm	8.9 %	6 mg	823 mg		0 mg

Ingredients	Weight	Measure	Issue
PIEROGI, POTATO/CHEDDAR	26 lbs 8 oz		
SAUCE, MARINARA	20 lbs 12 oz	2 gal 1 qt 9 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	

METHODS

- 1 Boil water with salt for about 5-6 minutes. Add pierogies to boiling water. Pierogies are almost cooked when they begin to float.
- 2 While pierogies are cooking, bring prepared marinara sauce to a boil, reduce to a simmer for 5 minutes. CCP: Heat to 165 F. or higher for 15 seconds.
- 3 When pierogies are cooked, drain well and place into several storage or serving pans. Evenly distribute the marinara sauce over the pierogies and toss within the pan to coat the pierogies and prevent from sticking.
- 4 Cover. CCP: Hold hot for service at 140 F. or higher.

MANICOTTI WITH MUSHROOM SAUCE

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
301 kcal	26.4 gm	15.9 gm	15 gm	44.9 %	44 mg	1167 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
MUSHROOM, STEM & PIECES	12 lbs	2 gal 1 pt 14 tbsp 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 9 oz	1 pt 2 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
PASTA, TORTELLINI	47 lbs	12 gal 1 qt 1 c 6 tbsp 1 1/8 tsp	
PARSLEY	1 lb 8 oz	2 qt 1 pt 1 c 2 tbsp 1 4/8 tsp	
MILK, NONFAT, DRY	7 1/4 oz	1 pt 1 c 1 1/8 tsp	
CHEESE, PARMESAN	1 lb	1 qt 8 tbsp 1 6/8 tsp	

METHODS

- 1 Lightly spray 2" full size hotel serving pans with nonstick cooking spray. Place about 20 manicotti in each pan, single layer. Set aside for use in Step 4.
- 2 In a steam jacket kettle, melt the butter and add the flour to make a roux. Cook for 3-4 minutes while stirring. Hold in kettle until Step 3.
- 3 Reconstitute milk and bring to a simmer. Stir to prevent lumping. Slowly add hot milk to the roux constantly stirring to prevent lumping. Bring to a simmer, cook for about 10 minutes or until flour taste has cooked out.
- 4 When cream sauce is finished, drain the mushrooms and add to the sauce. Return to a simmer for 2 minutes. Equally divide among pans of manicotti, about 3 quarts of sauce to each pan.
- 5 Cover each pan with plastic wrap and then with foil. Using a convection oven, bake at 325 F. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Remove from oven and place into food warmer.
- 6 At service, remove cover. Top with cheese and parsley. CCP: Hold hot for service at 140 F. or higher.

FILIPINO STYLE NOODLES, BIHON

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
239 kcal	56 gm	1.6 gm	0.5 gm	1.9 %	0 mg	423 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
ONIONS, YELLOW	6 lbs 10 5/8 oz		
SPICE, GARLIC	1 1/8 oz	3 tbsp 7/8 tsp	
SAUCE, TERIYAKI	2 lbs 4 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	

METHODS

- 1 Bring water to a boil. Add salt to boiling water. Add noodles to boiling water while stirring constantly. Cook 6 to 8 minutes, or until tender. Drain. Rinse with hot water. Drain thoroughly. Divide between two steam table pans.
- 2 Spray griddle with non-stick cooking spray. Cook onions and vegetables for five minutes, stirring frequently with spatula.
- 3 Add garlic to mixture. Mix well. Divide vegetables between the two steam table pans of pasta. Add two cups teriyaki sauce. Toss to mix well. CCP: Hold for service at 140 F. or higher.

CLASSIC MACARONI AND CHEESE DRY MIX

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
74 kcal	11.6 gm	2 gm	2 gm	24.3 %	3 mg	345 mg		40 mg

Ingredients	Weight	Measure	Issue
WATER	48 lbs	5 gal 2 qt 1 pt 1 c 13 tbsp 2 5/8 tsp	
PASTA, MACARONI & CHEESE	14 lbs 4 oz		

METHODS

- 1 Measure 6 gallons of water and bring to a boil.
- 2 Gradually add contents of bags to water and stir with a wire whisk until dissolved.
- 3 Bring to a boil, stirring constantly for 20 minutes.
- 4 For optimum flavor and quality let product hold at 160 F for 20-20 minutes. Hold for service at 160 F or higher.

SOUTHWEST BARLEY PILAF

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
86 kcal	19 gm	3 gm	0 gm	0 %	0 mg	138 mg		12 mg

Ingredients	Weight	Measure	Issue
WATER	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
BARLEY, PEARL	4 lbs 2 oz	2 qt 1 c 5 tbsp 2 1/8 tsp	
CORN, WHOLE #10	2 lbs 8 oz	1 qt 1 pt 14 tbsp 2 tsp	
SPICE, PEPPER, RED	0 lbs 1/4 oz	0 gal	
SOUP BASE, VEGETARIAN	0 lbs 5 oz	9 tbsp 1 2/8 tsp	
BLACK BEANS	2 lbs 12 oz	1 qt 1 pt 1 c 4 tbsp 1/8 tsp	
SPICE, CILANTRO	0 lbs 1 oz	0 gal	

METHODS

- 1 Combine 1 1/4# (3 cups) of barley, 1 tsp pepper flakes, 1/2 tsp cilantro with 8 oz of black beans and 12 oz of corn per pan, mix well.
- 2 Mix vegetable base with water. pour 1/2 gallon of water per serving pan. Cover with foil. Using a convection oven bake at 325 F. for 30-40 minutes or until barley is tender. Remove from oven and stir. Cover.
- 3 CCP: Hold for service at 145 F. or higher.

BAKED PASTA DIVAN

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
220 kcal	41.7 gm	8.5 gm	1.8 gm	7.4 %	3 mg	316 mg		0 mg

Ingredients	Weight	Measure	Issue
PASTA, PENNE	12 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SOUP, BROCCOLI CHEESE	3 lbs 8 oz		
CHEESE, CHEDDAR, SHREDDED	1 lb	1 qt 6/8 tsp	

METHODS

- 1 In a steam jacketed kettle add salt to water and bring to a boil. Slowly pour pasta into the boiling water while stirring. Return the water to a boil. Stir occasionally to keep pasta from sticking.
- 2 Cook pasta for 8-10 minutes, until cooked but still firm to the bite (al dente). Drain well. Set aside for use in Step 4.
- 3 Prepare Soup Works using 2-1/2 gallons of water. Bring to a boil, reduce to a simmer for 10 minutes.
- 4 Mix pasta and Soup Works and place in hotel pans. Top pasta with shredded cheddar cheese and place in 375 F. oven and bake until cheese is melted. CCP: Hold for service at 140 F. or higher.

NOTES

1. Utilize 3 bags of soup mix per 100 portions.

JOLOFF RICE

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
214 kcal	46 gm	5 gm	1 gm	4.2 %	1 mg	360 mg		31 mg

Ingredients	Weight	Measure	Issue
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
RICE, PARBOILED, LONG GRAIN	12 lbs	1 gal 3 qt 1 c 6 tbsp 2 3/8 tsp	
GARLIC, DRY	0 lbs 4 oz	13 tbsp 1 1/8 tsp	
PEPPERS, GREEN	10 lbs	1 gal 3 qt 1 pt 7 tbsp 2/8 tsp	
ONIONS, YELLOW	5 lbs		
OIL, SALAD, CANOLA	0 lbs 2 oz	4 tbsp 4/8 tsp	
TOMATO, PASTE	0 lbs 6 oz	10 tbsp 1 2/8 tsp	
SOUP BASE, VEGETARIAN	0 lbs 13 oz	1 c 8 tbsp 1 4/8 tsp	

METHODS

- 1 In the steam jacketed kettle heat oil. Sauté chopped onion and chopped garlic for 4 minutes.
- 2 Add tomato paste and cook for about 3 minutes stirring constantly.
- 3 Add rice, diced green pepper and mix into the tomato mixture. Add chicken base and water, stir to mix. Bring to a boil. Lower to simmer, cover and cook for 20 minutes or until rice is cooked.
- 4 Remove from kettle, place into serving pans. Cover. CCP: Hold for service at 140 F. or higher.

KANSAS CITY RICE BLEND

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
170 kcal	35 gm	5 gm	3 gm	15.9 %	0 mg	490 mg		36 mg

Ingredients	Weight	Measure	Issue
WATER 1	32 lbs	3 gal 3 qt 1 c 3 tbs 2 6/8 tsp	
RICE, BLEND, KANSAS MEDLEY	8 lbs		
SOUP BASE, VEGETARIAN	0 lbs 6 oz	11 tbs 1 tsp	

METHODS

- 1 In steam jacket kettle, bring water and vegetable base to a boil.
- 2 Add the rice and return to a simmer. Simmer rice until all water has been absorbed and rice/grains are tender, about 15 - 18 minutes.
- 3 Remove from kettle, place into serving pans. Cover and hold hot for service. CCP: Hold at 140F. or higher for service.

NOTES

- 1 For Steamer Method:
- 2 Combine water and vegetable base.
- 3 Use 2 quarts of base/water per 2 lbs of rice.
- 4 Steamer method will take 35 - 40 minutes.

SOUTHWESTERN RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
133 kcal	25 gm	5 gm	1 gm	6.8 %	2 mg	220 mg		63 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
RICE, PARBOILED, LONG GRAIN	6 lbs	3 qt 1 pt 11 tbsp 1 2/8 tsp	
VEG, CORN	1 lb	1 pt 1 c 5 tbsp 1 1/8 tsp	
SAUCE, WORCESTERSHIRE	4 1/4 oz	7 tbsp 1/8 tsp	
SPICE, CHILI POWDER	0 lbs 1 oz	3 tbsp 1 6/8 tsp	
PEPPERS, GREEN	6 3/4 oz	1 c 4 tbsp 1 6/8 tsp	
ONIONS, YELLOW	1 lb		
SPICE, PARSLEY	0 lbs 1/2 oz	9 tbsp 1 4/8 tsp	
SPICE, GARLIC	2 1/4 oz	6 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
CHEESE, MONTEREY JACK	2 lbs	2 qt 1 3/8 tsp	
TOMATOES, DICED, CANNED	2 lbs	1 pt 1 c 12 tbsp 1 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 5/8 oz	2 tbsp 2 2/8 tsp	

METHODS

- 1 Combine rice, water, and salt. Bring to a boil. Cover tightly, and simmer 20 to 30 minutes.
- 2 Spray a steam jacketed kettle with non stick cooking spray, saute onions, garlic, and peppers. Add tomatoes, parsley, and corn. Season with pepper, chili powder, and Worcestershire sauce. Fold in cooked drained rice and thoroughly blend.
- 3 Divide rice in serving pans, sprinkle with cheese. Bake in 350 F. oven for 15 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for serving.

PASTA PROVINCIAL

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
350 kcal	57.6 gm	18 gm	5.5 gm	14.1 %	14 mg	1224 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 8 oz	15 tbsp 2/8 tsp	
BEANS, WHITE, NORTHERN	8 lbs 8 oz	3 qt 1 pt 11 tbsp 1 3/8 tsp	
SPICE, OREGANO	0 lbs 7/8 oz	8 tbsp 7/8 tsp	
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
SPICE, THYME	0 lbs 5/8 oz	6 tbsp 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	14 5/8 oz	1 pt 1 c 5 tbsp 6/8 tsp	
ONIONS, YELLOW	4 lbs 6 oz		
PASTA, ROTINI	10 lbs		
OIL, SALAD, CANOLA	0 lbs 3/8 oz	2 1/8 tsp	
SPICE, PARSLEY	0 lbs 3/4 oz	14 tbsp 4/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
VEG, SPINACH	4 lbs	2 qt 1 pt 1 c 10 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 3/4 oz	4 tbsp 7/8 tsp	
SPICE, BASIL, SWEET	0 lbs 5/8 oz	8 tbsp 1 tsp	
MILK, NONFAT, DRY	1 lb 2 oz	1 qt 1 pt 1 c 8 tbsp 2/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
CHEESE, PARMESAN	6 7/8 oz	1 c 15 tbsp 5/8 tsp	
TOMATOES, DICED, CANNED	12 lbs 2 oz	1 gal 1 qt 1 pt 14 tbsp 2 tsp	
CARROTS	3 lbs 12 oz		
HAM, BONELESS	4 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Add salt and canola oil to water; heat to a rolling boil.
- 2 Add pasta slowly while stirring constantly until water boils again. Cook 7 to 9 minutes or until tender, stirring occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly.
- 4 Blend canola oil and flour together to form a roux. Using a wire whip, stir until smooth. Cook roux for 3 minutes in a steam-jacketed kettle or stockpot stirring constantly.
- 5 Reconstitute milk in warm water.
- 6 Prepare base according to manufacturer's directions. Gradually add milk and broth to roux while stirring constantly. Bring to a boil. Cover; reduce heat; simmer 5 minutes or until thickened, stirring frequently to prevent sticking.
- 7 Add parmesan cheese, salt, garlic powder, thyme, black pepper, basil, oregano and red pepper to thickened sauce. Stir to blend well.
- 8 Add tomatoes, beans, spinach, onions, ham, carrots, celery and parsley to thickened sauce. Bring to a boil. Cover; reduce heat; simmer 7 to 10 minutes until tender, stirring occasionally.
- 9 Add pasta to thickened sauce and vegetable mixture. Heat to a simmer while stirring for 1 minute to coat the pasta with the vegetable sauce. CCP: Temperature must register 165 F. or higher for 15 seconds.
- 10 Pour 3-1/8 gal pasta-vegetable mixture into 3 ungreased steam table pans; cover. CCP: Hold for service at 140 F. or higher.

ORIENTAL RICE

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
62 kcal	13 gm	2.6 gm	0.3 gm	4.4 %	0 mg	688 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, HOT	0 lbs 1 oz	2 tbsp 1/8 tsp	
HONEY, BEAR SHAPE	0 lbs 9 oz	12 tbsp 2/8 tsp	
RICE, PILAF	6 lbs		
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
VEG, MIXED	6 lbs	3 qt 1 pt 15 tbsp 7/8 tsp	
SPICE, GINGER	0 lbs 1/4 oz	1 tbsp 1 1/8 tsp	
SAUCE, SOY, GAL	1 lb 12 oz	1 pt 1 c 1 tbsp 2 4/8 tsp	

METHODS

- 1 Combine water, 2 cups soy sauce, ground ginger, hot sauce and garlic powder. Bring to a boil.
- 2 Remove spice packet from pilaf mix and discard. Place 3 pounds of rice in each steam table pan. Add approximately 3/4 gallon of boiling liquid to each pan and cover tightly with foil. Using a convection oven, bake 25 minutes at 350 F.
- 3 Combine honey and remaining cup of soy sauce. Heat until honey is warm enough to blend with soy sauce. Reserve for use in Step 7.
- 4 Bring water to a boil in a steam jacketed kettle or stockpot. Add 1 tbsp salt.
- 5 Add vegetables, stir well. Return to a boil; cover.
- 6 Reduce heat; cook gently for 5-8 minutes or until vegetables are tender. Drain.
- 7 Remove rice from oven. Stir in 3 pounds of vegetables into each pan and pour the honey/soy mixture equally into each pan of rice. Cover and let stand 10 minutes before serving. CCP: Hold for service at 140 F. or higher.

WILD RICE (MIX)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
130 kcal	27 gm	5 gm	0 gm	0 %	0 mg	3 mg		8 mg

Ingredients	Weight	Measure	Issue
RICE, MIX, LONG GRAIN, WILD	8 lbs	1 gal 1 qt 1 pt 2 tbsp 1/8 tsp	

METHODS

- 1 Follow manufacturer's instructions which are usually to place rice and contents of spice bag from package in steam table pan and add boiling water.
- 2 Cover and bake in convection oven at 350 F. with fan on for twenty five minutes.
- 3 Fluff with spoon to mix spices that have floated to the top.
- 4 Hold for service at 140 F. or higher.

NOTES

- 1 CAUTION: Amounts, portion sizes, and cooking times vary from brand to brand. Read manufacturer's label, cooking instructions, or product description before ordering or beginning food preparation.

AZTEC RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
170 kcal	35 gm	5 gm	3 gm	15.9 %	0 mg	490 mg		36 mg

Ingredients	Weight	Measure	Issue
VEG, CORN	7 lbs	1 gal 1 qt 1 pt 1 c 5 tbsp 1 6/8 tsp	
RICE, MIX, MEXICAN	6 lbs		
SPICE, CHILI POWDER	0 lbs 1 oz	3 tbsp 1 5/8 tsp	
GARLIC, DRY	0 lbs 5 oz	1 c 2 1/8 tsp	
SPICE, CUMIN	1 5/8 oz	0 gal	
OIL, SALAD, CANOLA	7 1/2 oz	15 tbsp 1 7/8 tsp	
ONIONS, GREEN	0 lbs 7 oz		
TOMATOES, DICED, CANNED	7 lbs	3 qt 1 c 3 tbsp 2 1/8 tsp	
BLACK BEANS	7 lbs	1 gal 1 pt 7 tbsp 1 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 5/8 oz	2 tbsp 2 2/8 tsp	

METHODS

- 1 Prepare rice according to package directions.
- 2 Add remaining ingredients. Mix well. Simmer 5 minutes.
- 3 Divide rice equally between steam table pans. CCP: Hold for service at 140 F. or higher.

MEXICAN RICE (FIESTA MIX)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
128 kcal	29 gm	4 gm	0 gm	0 %	0 mg	440 mg		20 mg

Ingredients	Weight	Measure	Issue
RICE, MIX, MEXICAN	8 lbs		
SPICE, CHILI POWDER	0 lbs 1/4 oz	2 6/8 tsp	
SPICE, CUMIN	0 lbs 1 oz	0 gal	
TOMATOES, DICED, CANNED	6 lbs 14 oz	3 qt 15 tbsp 2 6/8 tsp	

METHODS

- 1 In a steam jacketed kettle, prepare rice according to package directions with cumin, chili powder and tomatoes.
- 2 When rice is tender, remove from kettle and place into serving pans, cover and hold hot for service. CCP: Hold for service at 140 F. or higher.

RICE PILAF, USING MIX

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
47 kcal	8 gm	1 gm	1 gm	19.1 %	0 mg	159 mg		6 mg

Ingredients	Weight	Measure	Issue
WATER	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
RICE, PILAF	8 lbs		

METHODS

- 1 Prepare pilaf according to manufacturer's instructions.
- 2 CCP: Hold for service at 140 F. or higher.

GEORGIA RICE

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
69 kcal	16.2 gm	1.6 gm	0.2 gm	2.6 %	0 mg	155 mg		0 mg

Ingredients	Weight	Measure	Issue
PEACHES, SLICED	13 lbs	1 gal 1 qt 1 pt 1 c 7 tbsp 2 6/8 tsp	
RICE, PILAF	8 lbs		
SPICE, CHIVES	0 lbs 4 oz	2 gal 1 qt 1 c 12 tbsp 2 3/8 tsp	

METHODS

- 1 Prepare rice pilaf according to package directions. Add chives.
- 2 Drain peaches. Chop into large pieces.
- 3 Add peaches to rice. Cover and let stand 10 minutes before serving. CCP: Hold for service at 140 F. or higher.

DIRTY RICE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
51 kcal	10 gm	2 gm	1 gm	17.6 %	0 mg	248 mg		17 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SAUCE, HOT	0 lbs 2 oz	4 tbsp 1/8 tsp	
SAUCE, WORCESTERSHIRE	1 lb	1 c 10 tbsp 1 2/8 tsp	
RICE, PILAF	6 lbs		
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
VEG, PEAS & CARROTS	5 lbs	3 qt 1 pt 2 tbsp 2 4/8 tsp	
ONIONS, GREEN	0 lbs 11 oz		

METHODS

- 1 Combine rice pilaf blend, worcestershire sauce and garlic in boiling water. Cover. Reduce heat and simmer for 20 minutes.
- 2 Chop scallions. Add peas and carrots, scallions and hot sauce. Mix well. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 3 Divide rice equally between steam table pans. CCP: Hold for service at 140 F. or higher.

DIRTY RICE (CND VEG)

Yield 100 Portions
Each Portion 3/4 CUPS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
51 kcal	10 gm	1 gm	1 gm	17.6 %	0 mg	235 mg		16 mg

Ingredients	Weight	Measure	Issue
SAUCE, HOT	0 lbs 2 oz	4 tbsp 1/8 tsp	
PEAS, #10	2 lbs 8 oz	1 qt 9 tbsp 4/8 tsp	
SAUCE, WORCESTERSHIRE	1 lb	1 c 10 tbsp 1 2/8 tsp	
RICE, PILAF	6 lbs		
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
CARROTS, SLICED #10	2 lbs 8 oz	1 qt 1 pt 1 c 12 tbsp 7/8 tsp	

METHODS

- 1 Combine rice pilaf blend, worcestershire sauce and garlic in boiling water. Cover. Reduce heat and simmer for 20 minutes.
- 2 Chop carrots, add peas, chives and hot sauce Mix well. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 3 Divide rice equally between steam table pans. CCP: Hold for service at 140 F. or higher.

GARLIC RICE

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
148 kcal	32 gm	3 gm	3 gm	18.2 %	0 mg	214 mg		26 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	8 lbs 8 oz	1 gal 1 qt 13 tbsp 1 3/8 tsp	
GARLIC, DRY	0 lbs 12 oz	1 pt 8 tbsp 1/8 tsp	
OIL, SALAD, CANOLA	3 lbs	1 qt 1 pt 3 tbsp 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3 oz	12 tbsp 1 1/8 tsp	

METHODS

- 1 Follow recipe E00500 for cooking rice. Set a side for step 3.
- 2 Heat oil and fry garlic until light brown.
- 3 Add rice, salt and pepper. Stir the mixture constantly to prevent it from sticking to the griddle and ensure even cooking.
- 4 Cook and continue stirring for 10 minutes. Serve hot.

LO MEIN NOODLES

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
493 kcal	17 gm	40 gm	10 gm	18.3 %	0 mg	1 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 4 oz	7 tbsp 1 5/8 tsp	
WATER	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	6 lbs 4 oz	1 gal 1 qt 3 tbsp 3 tsp	
STARCH, CORN	1 lb	1 pt 1 c 8 tbsp 2 1/8 tsp	
OIL, SALAD, CANOLA	2 lbs	1 qt 2 tbsp 1 6/8 tsp	
BROCCOLI, FRESH	3 lbs	3 qt 1 pt 1 c 7 tbsp 1 2/8 tsp	
SPICE, GINGER	0 lbs 1 oz	5 tbsp 1 4/8 tsp	
PEPPERS, RED	3 lbs	2 qt 1 c 2 tbsp 3/8 tsp	
ONIONS, GREEN	3 lbs		
MUSHROOMS	8 lbs 4 oz	2 gal 1 qt 1 pt 15 tbsp 2 1/8 tsp	
SAUCE, SOY, GAL	4 lbs	1 qt 1 pt 1 c 1 tbsp 2 5/8 tsp	
SAUCE, TERIYAKI	0 lbs 12 oz	1 c 2 tbsp 2 6/8 tsp	
CARROTS	4 lbs 4 oz		

METHODS

- 1 In a large bowl, combine the cornstarch, ginger, soy sauce and broth until smooth. Add teriyaki sauce and stir to coat; set aside. In a small bowl dissolve bouillon granules in hot water; set aside. Cook spaghetti according to package directions.
- 2 In a large nonstick skillet or wok, stir-fry mushrooms, snow peas, red pepper and large onions in 1 tbsp canola oil for 3-5 mins or until crisp-tender. Remove with a slotted spoon and set aside. In the same skillet; stir-fry chicken mixture in remaining canola oil for 2-3 minutes or until vegetables tender. Stir in dissolved bouillon. Bring to a boil; and stir for 1-2 minutes or until thickened. Return vegetables to skillet. Drain linguine; add sesame oil and linguine to skillet. Toss to coat. Cook 1-2 minutes longer or until heated through.

BAKED MACARONI AND CHEESE

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
283 kcal	38.6 gm	16.9 gm	6.2 gm	19.7 %	15 mg	714 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	48 lbs	5 gal 2 qt 1 pt 1 c 13 tbsp 2 5/8 tsp	
WATER 3	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 8 oz	1 c 3 7/8 tbsp 3/8 tsp	
BUTTER, PRINTS	0 lbs 10 oz	1 c 3 3/8 tbsp 3 tsp	
BREAD CRUMBS	1 lb 4 oz	1 qt 11 1/8 tbsp 1 7/8 tsp	
PASTA, ELBOW	8 lbs		
SPICE, SALT, TABLE, IODIZED	3 1/2 oz	5 1/2 tbsp 1 3/8 tsp	
MILK, NONFAT, DRY	2 lbs 3 oz	3 qt 1 pt 9 1/8 tbsp 1 4/8 tsp	
CHEESE, CHEDDAR, SHREDDED	8 lbs	2 gal 1 1/8 tbsp 2 4/8 tsp	
WATER 2	20 lbs	2 gal 1 qt 1 pt 4 1/8 tbsp 1 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 1/8 tsp 1/8 tsp	

METHODS

- 1 Add macaroni slowly to boiling salted water¹; cook 8 to 10 minutes or until tender; stir occasionally to prevent sticking.
 - 2 Drain. Set aside for use in Step 7.
 - 3 Reconstitute milk with water²; heat to just below boiling. DO NOT BOIL.
 - 4 Combine flour and water³ to make a smooth mixture. Add mixture to hot milk, stirring constantly.
 - 5 Add salt and pepper. Bring mixture to a boil; reduce heat; simmer 5 minutes or until thickened. Stir frequently to prevent scorching.
 - 6 Add cheese to sauce; stir only until smooth; remove from heat.
 - 7 Combine sauce and macaroni; mix well.
-
- 8 Lightly spray steam table pans with non-stick cooking spray. Place about 6-1/3 quart mixture in each sprayed pan.
 - 9 Combine bread crumbs and melted butter; sprinkle 1-3/4 cup over mixture in each pan.
 - 10 Using a convection oven, bake at 325 F. 15-20 minutes on high fan, open vent or until browned. CCP: Hold for service at 140 F. or higher.

BAKED MACARONI AND CHEESE RTU SAUCE

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
414 kcal	39 gm	15 gm	22 gm	47.8 %	47 mg	1233 mg		282 mg

Ingredients	Weight	Measure	Issue
WATER	56 lbs	6 gal 2 qt 1 pt 1 c 2 tbsp 2 5/8 tsp	
SAUCE, CHEESE, R-T-S	31 lbs	3 gal 1 qt 1 pt 1 c 12 tbsp 2 3/8 tsp	
BUTTER, PRINTS	0 lbs 10 oz	1 c 3 tbsp 3 tsp	
BREAD CRUMBS	1 lb 4 oz	1 qt 11 tbsp 1 7/8 tsp	
PASTA, ELBOW	8 lbs		

METHODS

- 1 In a steam jacketed kettle, bring the water to a boil, add the macaroni and return to a boil. Cook 8-10 minutes stir occasionally. When macaroni is cooked, drain well.
- 2 Return pasta to the kettle and add the cheese sauce, set heat on medium to high heat and mix well. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 When pasta and sauce are hot, remove from kettle by placing 6-1/3 quarts of macaroni and cheese into a 4" hotel serving pan. Repeat until all pasta has been removed from the kettle.
- 4 Combine the melted butter with the breadcrumbs and mix well. Sprinkle about 1-3/4 cup of breadcrumb mixture over the top of each pan.
- 5 Using a convection oven, bake at 325 F. for about 15-20 minutes or until the tops are golden brown. Remove from oven, cover, vent cover to allow steam to escape. CCP: Hold for service at 140 F. or higher.

NACHOS

Yield 100 Portions
Each Portion 1/4CUP+20 CHIPS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
297 kcal	29.6 gm	15.7 gm	13.4 gm	40.6 %	10 mg	1198 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
PEPPERS, JALAPENO, SLICED	9 lbs 9 oz	2 gal 2 qt 1 c 11 tbsp 1 tsp	
CHEESE, CHEDDAR, SHREDDED	11 lbs	2 gal 3 qt 2 tbsp 1 4/8 tsp	
CHIPS, TORTILLA	9 lbs	9 gal 3 qt 1 c 5/8 tsp	

METHODS

- 1 Drain peppers. Reserve liquid from peppers. Coarsely chop peppers. Set aside for use in Step 6.
- 2 Combine water and reserved jalapeno liquid in steam-jacketed kettle or stock pot. Bring to a simmer. DO NOT BOIL.
- 3 Add cheese to hot mixture; stir constantly until melted, about 3 to 4 minutes, or until smooth and creamy. DO NOT BOIL.
- 4 Remove from heat; keep warm. CCP: Hold for service at
- 5 Pour 2 ounces sauce over about 20 tortilla chips.
- 6 Sprinkle 2 teaspoons jalapeno peppers over each portion.

NOTES

1. In Step 3, DO NOT use cheddar cheese. It will not produce an acceptable product.

NACHOS(READY TO EAT CHEESE)

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
309 kcal	31.7 gm	7.4 gm	17.7 gm	51.6 %	17 mg	1025 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, CHEESE, R-T-S	13 lbs 2 oz	1 gal 1 qt 1 pt 1 c 9 tbsp 3 tsp	
PEPPERS, JALAPENO, SLICED	4 lbs 12 oz	1 gal 1 qt 11 tbsp 1 4/8 tsp	
CHIPS, TORTILLA	9 lbs	9 gal 3 qt 1 c 5/8 tsp	

METHODS

- 1 Drain peppers. Reserve liquid.
- 2 Combine jalapeno liquid with ready-to-use cheese sauce. Mix until smooth. Place in steam-jacketed kettle or stock pot. Heat, stirring constantly until hot, about 10 to 15 minutes. DO NOT BOIL.
- 3 Remove from heat; keep warm. CCP: Hold for service at
- 4 Pour 2 ounces sauce over 20 tortilla chips.
- 5 Sprinkle 2 teaspoons jalapeno peppers over each portion.

NOTES

- 1 Ready to use cheese sauce with jalapeno peppers may also be used.

EGGS AU GRATIN

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
194 kcal	7.9 gm	11.9 gm	12.5 gm	58 %	232 mg	222 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	10 lbs	0 gal	
WATER 1	15 lbs	1 gal 3 qt 11 tbsp 1 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb	1 pt 1 c 10 tbsp 2/8 tsp	
BUTTER, PRINTS	2 1/2 oz	4 tbsp 3 tsp	
BREAD CRUMBS	5 1/8 oz	1 c 3 tbsp 1 1/8 tsp	
MILK, NONFAT, DRY	1 lb 10 oz	2 qt 1 pt 13 tbsp 1 3/8 tsp	
CHEESE, CHEDDAR, SHREDDED	3 lbs	3 qt 2 1/8 tsp	

METHODS

- 1 Place eggs in baskets as needed; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; serve immediately. CCP: All fresh shell eggs must be heated to 155 F. or higher for 15 seconds.
- 2 Cool; remove shells from eggs; slice eggs in half lengthwise. Arrange 100 egg halves in each steam table pan.
- 3 Reconstitute milk; heat to just below boiling. DO NOT BOIL.
- 4 Blend butter and flour together; stir until smooth. Add milk to roux, stirring constantly. Cook until thickened.
- 5 Add cheese to sauce; stir until cheese is melted. Stir as necessary.
- 6 Pour 4-3/4 quarts sauce over egg halves in each steam table pan.
- 7 Combine bread crumbs and butter. Sprinkle 2/3 cup buttered crumbs over mixture in each pan.
- 8 Using a convection oven, bake at 325 F. 10 minutes or until browned on low fan, open vent. CCP: Hold for service at 140 F. or higher.

COOKED EGGS

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
203 kcal	3 gm	14 gm	15 gm	66.5 %	429 mg	342 mg		87 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	22 lbs 14 oz	0 gal	

METHODS

- 1 **HARD COOKED EGGS:** Place eggs in baskets as needed; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. **DO NOT BOIL.** Remove from water; serve immediately. CCP: All fresh shell eggs must be heated to 155 F. or higher for 15 seconds.
- 2 **SOFT COOKED EGGS:** Cook individual portions. Place eggs in baskets; cover with hot water. Bring to a boil; reduce heat; simmer 4 minutes. **DO NOT BOIL.** Remove from water; serve immediately.

NOTES

- 1 1. Remove eggs from refrigeration 30 minutes before using.

EGGS, HARD COOKED (PREPARED)

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
151 kcal	10 gm	12 gm	10 gm	59.6 %	399 mg	133 mg		38 mg

Ingredients	Weight	Measure	Issue
EGGS, WHOLE, COOKED, W/O SHELL	22 lbs 4 oz	4 gal 2 qt 1 pt 3 tbsp 1 1/8 tsp	

METHODS

- 1 CCP: Store eggs at 41F. or lower according to manufacturer's directions.

EGG PATTIES, SUNNY SIDE UP (PRECKD, FR

Yield 100 Portions
Each Portion 3 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
77 kcal	0 gm	8.5 gm	3.4 gm	39.7 %	153 mg	238 mg		0 mg

Ingredients	Weight	Measure	Issue
EGG, PATTIES, PRECOOKED	18 lbs 12 oz		

METHODS

- 1 Prepare eggs according to manufacturer's directions. CCP: Internal temperature must reach 140 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

DEVILED EGGS

Yield 100 Portions
Each Portion 1 EGG

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
129 kcal	1.5 gm	6.4 gm	10.1 gm	70.5 %	215 mg	131 mg		0 mg

Ingredients	Weight	Measure	Issue
MAYONNAISE, 1 GAL	1 lb 8 oz	1 pt 14 tbsp 1 tsp	
RELISH, PICKLE, SWEET	9 1/2 oz	1 c 1 tbsp 1 7/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
EGGS, WHOLE, COOKED, W/O SHELL	10 lbs	2 gal 1 c 5 tbsp 2 tsp	
MUSTARD, YELLOW	0 lbs 4 oz	7 tbsp 7/8 tsp	

METHODS

- 1 Remove eggs from refrigeration 30 minutes before using. Place eggs in baskets as needed; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. CCP: Refrigerate at 41 F. or lower. CCP: All fresh shell eggs must be heated to 155 F. or higher for 15 seconds.
- 2 Cool; remove shells from eggs; cut eggs in half lengthwise. Remove yolks and mash thoroughly. Set whites aside for use in Step 4.
- 3 Blend mustard, pickle relish and mayonnaise with yolks. Mix until well blended.
- 4 Fill the cooked whites with yolk mixture, using 1 tablespoon filling for each egg half.
- 5 Sprinkle paprika on top.
- 6 Serve immediately or cover and refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

EGG FOO YOUNG

Yield 100 Portions
 Each Portion 1 OMEL+2 TB SAU

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
157 kcal	3.9 gm	9.5 gm	11.4 gm	65.4 %	134 mg	437 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 4 oz	7 tbsp 1 5/8 tsp	
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
MOLASSES	1 1/2 oz	2 tbsp 1/8 tsp	
BEAN, SPROUTS	2 lbs		
FLOUR, WHEAT, GP (TPK2)	0 lbs 8 oz	1 c 13 tbsp 1/8 tsp	
PEPPERS, GREEN	0 lbs 10 oz	1 c 14 tbsp 1 3/8 tsp	
ONIONS, YELLOW	1 lb 12 oz		
EGG, WHOLE, TABLE	6 lbs	0 gal	
CHICKEN, DICED, PRECOOKED	4 lbs		
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SAUCE, SOY, GAL	10 1/4 oz	1 c 2 tbsp 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Blend canola oil and flour; stir until smooth.
- 2 Prepare base according to manufacturer's directions. Add flour mixture to broth; mix well. Bring to a boil; reduce heat; simmer 10 minutes or until thickened.
- 3 Add soy sauce and molasses to sauce; simmer 5 minutes.
- 4 Saute onions and peppers in canola oil until tender.
- 5 Drain bean sprouts and discard liquid. Combine sauteed vegetables, meat, bean sprouts, and pepper; mix well.
- 6 Add eggs to meat mixture; blend well.
- 7 Place 1/3 cup mixture on 375 F. well greased griddle; cook about 3 minutes on each side or until well done. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 8 Pour 2 tablespoons sauce over each omelet just before serving. CCP: Hold for service at 140 F. or higher.

GRIDDLE FRIED EGGS

Yield 100 Portions
Each Portion 2 EGGS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
222 kcal	3 gm	14 gm	17 gm	68.9 %	429 mg	342 mg		87 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	20 lbs	0 gal	
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	

METHODS

- 1 Break 2 eggs individually into a small bowl.
- 2 Fry eggs to order on a 325 F. lightly greased griddle. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs.
- 3 CCP: Hold for service at 140 F. or higher.

EGG PATTIES, (PRECOOKED, FROZEN)

Yield 100 Portions
Each Portion 1.5 OUNCE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
19 kcal	0 gm	2 gm	0 gm	0 %	25 mg	87 mg		0 mg

Ingredients	Weight	Measure	Issue
EGG, PATTIES, PRECOOKED	11 lbs		

METHODS

- 1 Prepare eggs according to manufacturer's directions.

PLAIN OMELET

Yield 100 Portions
Each Portion 1 OMELET

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
139 kcal	1 gm	10.8 gm	9.7 gm	62.8 %	392 mg	121 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
EGG, WHOLE, TABLE	20 lbs	0 gal	

METHODS

- 1 Place thawed eggs in mixer bowl. Using wire whip, beat just enough to thoroughly blend yolks and whites.
- 2 Lightly spray griddle with non-stick cooking spray. Pour 1/3 cup egg mixture for individual omelets on 325 F. griddle.
- 3 Cook until bottom is golden brown. DO NOT STIR. If necessary, gently lift cooked portion with a spatula to permit uncooked mixture to flow underneath. Continue cooking until eggs are set and well done. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs.
- 4 Fold omelet in half or into thirds making a long oval shaped omelet. CCP: Hold for service at 140 F. or higher.

OMELET (FROZEN EGGS AND EGG WHITES)

Yield 100 Portions
Each Portion 1 OMELET

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
93 kcal	1 gm	9.8 gm	5.1 gm	49.4 %	196 mg	132 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
EGG, WHOLE, TABLE	10 lbs	0 gal	
EGG, WHITES	10 lbs	0 gal	

METHODS

- 1 Thaw eggs and egg whites; place eggs in mixer bowl. Using wire whip beat just enough to thoroughly blend yolks and whites.
- 2 Lightly spray griddle with non-stick cooking spray. Pour 1/3 cup egg mixture for individual omelets on 325 F. griddle.
- 3 Cook until bottom is golden brown. DO NOT STIR. If necessary, gently lift cooked portion with a spatula to permit uncooked mixture to flow underneath. Continue cooking until eggs are set and well done. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs.
- 4 Fold omelet in half or into thirds making a long oval shaped omelet. CCP: Hold for service at 140 F. or higher.

CHEESE OMELET

Yield 100 Portions
Each Portion 1 OMELET

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
164 kcal	1.3 gm	14.4 gm	10.7 gm	58.7 %	395 mg	211 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
EGG, WHOLE, TABLE	20 lbs	0 gal	
CHEESE, CHEDDAR, SHREDDED	3 lbs 4 oz	3 qt 1 c 2 2/8 tsp	

METHODS

- 1 Place thawed eggs in mixer bowl. Using wire whip, beat just enough to thoroughly blend.
- 2 Lightly spray griddle with non-stick cooking spray. Pour 1/3 cup egg mixture for individual omelets on 325 F. griddle.
- 3 Cook until bottom is golden brown. DO NOT STIR. If necessary, gently lift cooked portion with a spatula to permit uncooked mixture to flow underneath. Sprinkle about 2 tablespoons cheese over each omelet when partially set. Continue cooking until eggs are set and well done. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs.
- 4 Fold omelet in half or into thirds making a long oval shaped omelet. CCP: Hold for service at 140 F. or higher.

GREEN PEPPER OMELET

Yield 100 Portions
Each Portion 1 OMELET

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
149 kcal	2.5 gm	11.1 gm	10.2 gm	61.6 %	392 mg	122 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
PEPPERS, GREEN	8 lbs 11 oz	1 gal 2 qt 1 pt 7 tbsp 4/8 tsp	
EGG, WHOLE, TABLE	20 lbs	0 gal	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Cook chopped fresh sweet peppers until tender.
- 2 Place thawed eggs in mixer bowl. Using wire whip, beat just enough to thoroughly blend. Lightly spray griddle with non-stick cooking spray. Pour 1/3 cup egg mixture for individual omelets on 325 F. griddle.
- 3 Cook until bottom is golden brown. DO NOT STIR. If necessary, gently lift cooked portion with a spatula to permit uncooked mixture to flow underneath. Sprinkle 2 tablespoons peppers over eggs when partially set. Continue cooking until eggs are set and well done. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs.
- 4 Fold omelet in half or into thirds making a long oval shaped omelet. CCP: Hold for service at 140 F. or higher.

HAM OMELET

Yield 100 Portions
Each Portion 1 OMELET

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
171 kcal	1 gm	14.9 gm	11.3 gm	59.5 %	403 mg	393 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
EGG, WHOLE, TABLE	20 lbs	0 gal	
HAM, BONELESS	4 lbs		

METHODS

- 1 Place thawed eggs in mixer bowl. Using wire whip, beat just enough to thoroughly blend.
- 2 Lightly spray griddle with non-stick cooking spray. Pour 1/3 cup egg mixture for individual omelets on 325 F. griddle.
- 3 Cook until bottom is golden brown. DO NOT STIR. If necessary, gently lift cooked portion with a spatula to permit uncooked mixture to flow underneath.
- 4 Dice ham. Sprinkle 2 tablespoons ham over eggs when partially set. Continue cooking until eggs are set and well done. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs.
- 5 Fold omelet in half or into thirds making a long oval shaped omelet. CCP: Hold for service at 140 F. or higher.

HAM AND CHEESE OMELET

Yield 100 Portions
Each Portion 1 OMELET

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
167 kcal	1.1 gm	14.5 gm	11 gm	59.3 %	399 mg	298 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
EGG, WHOLE, TABLE	20 lbs	0 gal	
CHEESE, CHEDDAR, SHREDDED	1 lb 8 oz	1 qt 1 pt 1 1/8 tsp	
HAM, BONELESS	2 lbs		

METHODS

- 1 Place thawed eggs in mixer bowl. Using wire whip, beat just enough to thoroughly blend.
- 2 Lightly spray griddle with non-stick cooking spray. Pour 1/3 cup egg mixture for individual omelets on 325 F. griddle.
- 3 Cook until bottom is golden brown. DO NOT STIR. If necessary, gently lift cooked portion with a spatula to permit uncooked mixture to flow underneath.
- 4 Dice ham. Sprinkle about 1 tablespoon cheese and 1 tablespoon ham over eggs when partially set. Continue cooking until eggs are set and well done. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs.
- 5 Fold omelet in half or into thirds making a long oval shaped omelet. CCP: Hold for service at 140 F. or higher.

MUSHROOM OMELET

Yield 100 Portions
Each Portion 1 OMELET

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
151 kcal	2.6 gm	11.4 gm	10.2 gm	60.8 %	392 mg	258 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
MUSHROOM, STEM & PIECES	7 lbs 4 oz	1 gal 1 qt 1 c 1 tbsp 7/8 tsp	
EGG, WHOLE, TABLE	20 lbs	0 gal	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Cook mushrooms until tender.
- 2 Place thawed eggs in mixer bowl. Using wire whip, beat just enough to thoroughly blend.
- 3 Lightly spray griddle with non-stick cooking spray. Pour 1/3 cup egg mixture for each individual omelet on 325 F. griddle.
- 4 Cook until bottom is golden brown. DO NOT STIR. When omelet is partially set, sprinkle about 1-1/2 tablespoon mushrooms over eggs and continue cooking until eggs are set and well done. If necessary when cooking, lift cooked portion with spatula to let uncooked mixture flow underneath. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs.
- 5 Fold omelet in half or into thirds making a long oval shaped omelet. CCP: Hold for service at 140 F. or higher.

ONION OMELET

Yield 100 Portions
Each Portion 1 OMELET

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
151 kcal	2.9 gm	11 gm	10.1 gm	60.2 %	392 mg	121 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
ONIONS, YELLOW	4 lbs 4 oz		
EGG, WHOLE, TABLE	20 lbs	0 gal	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Cook onions until tender.
- 2 Place thawed eggs in a mixer bowl. Using wire whip, beat just enough to thoroughly blend.
- 3 Lightly spray griddle with non-stick cooking spray. Pour 1/3 cup egg mixture for each individual omelet on 325 F. griddle.
- 4 Cook until bottom is golden brown. DO NOT STIR. If necessary, gently lift cooked portion with a spatula to permit uncooked portion to flow underneath. Sprinkle 1 tablespoon onions over eggs when partially set. Continue cooking until eggs are set and well done. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs.
- 5 Fold omelet in half or into thirds making a long oval shaped omelet. CCP: Hold for service at 140 F. or higher.

WESTERN OMELET

Yield 100 Portions
Each Portion 1 OMELET

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
172 kcal	4 gm	13.2 gm	11 gm	57.6 %	397 mg	258 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
PEPPERS, GREEN	6 lbs 8 oz	1 gal 1 pt 1 c 12 tbsp 1 7/8 tsp	
ONIONS, YELLOW	4 lbs 12 oz		
EGG, WHOLE, TABLE	20 lbs	0 gal	
HAM, BONELESS	2 lbs		

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Cook onions and peppers until tender.
- 2 Dice ham. Combine cooked onions and peppers with chopped ham; mix thoroughly.
- 3 Place thawed eggs in mixer bowl. Using wire whip, beat just enough to thoroughly blend.
- 4 Lightly spray griddle with non-stick cooking spray. Pour 1/3 cup egg mixture for each individual omelet on griddle.
- 5 Cook until bottom is golden brown. DO NOT STIR. If necessary, gently lift cooked portion with a spatula to permit uncooked mixture to flow underneath. Sprinkle about 3 tablespoons onion/pepper/ham mixture over eggs when partially set. Continue cooking until eggs are set. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs.
- 6 Fold omelet in half or into thirds making a long, oval shaped omelet. CCP: Hold for service at 140 F. or higher.

TOMATO OMELET

Yield 100 Portions
Each Portion 1 OMELET

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
144 kcal	2.2 gm	11.1 gm	9.8 gm	61.3 %	392 mg	122 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
EGG, WHOLE, TABLE	20 lbs	0 gal	
TOMATOES	7 lbs 8 oz		

METHODS

- 1 Place thawed eggs in mixer bowl. Using wire whip, beat just enough to thoroughly blend.
- 2 Lightly spray griddle with non-stick cooking spray. Pour 1/3 cup egg mixture for each individual omelet on 325 F. griddle.
- 3 Cook until bottom is golden brown. DO NOT STIR. If necessary, gently lift with a spatula to permit uncooked mixture to flow underneath. Sprinkle 2 tablespoons tomatoes over eggs when partially set. Continue cooking until eggs are set. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs.
- 4 Fold omelet in half or into thirds making a long, oval shaped omelet. CCP: Hold for service at 140 F. or higher.

SPANISH OMELET

Yield 100 Portions
Each Portion 1 OMELET

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
180 kcal	8.5 gm	11.9 gm	10.9 gm	54.5 %	392 mg	425 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
MUSHROOM, STEM & PIECES	1 lb 12 oz	1 qt 1 c 1 tbsp 1 2/8 tsp	
SHORTENING, GP	3 1/2 oz	7 tbsp 2 2/8 tsp	
CELERY, FRESH	1 lb 12 oz	1 qt 1 pt 9 tbsp 2 5/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 1/4 oz	1 2/8 tsp	
SPICE, CHILI POWDER	0 lbs 1/4 oz	2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 4 oz	14 tbsp 1 5/8 tsp	
PEPPERS, GREEN	2 lbs	1 qt 1 pt 1 tbsp 1 2/8 tsp	
ONIONS, YELLOW	1 lb 12 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
EGG, WHOLE, TABLE	20 lbs	0 gal	
SAUCE, HOT, X-HOT, 12 OZ CO, 12/CS	0 lbs 1/4 oz	1 5/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
TOMATOES, DICED, CANNED	15 lbs 4 oz	1 gal 3 qt 13 tbsp 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbsp 1 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Prepare 1 recipe Spanish Sauce, Recipe No. O 005 01. Saute onions, peppers and celery in shortening for 10 minutes until tender. Add tomatoes, salt, pepper, sugar, Worcestershire sauce, hot sauce, 1 bay leaf, chili powder, garlic and canned sliced drained mushrooms to vegetables. Bring to a boil. Reduce heat, cover and simmer for 10 minutes. Blend flour and water to make a smooth paste; add to sauce. Stir to combine. Simmer or 5 minutes or until thickened, stirring constantly. Remove bay leaf. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for use in Step 6. CCP: Hold for service at 140 F. or higher.
- 2 Place thawed eggs in mixer bowl. Using wire whip, beat just enough to thoroughly blend.
- 3 Lightly spray griddle with non-stick cooking spray. Pour 1/3 cup egg mixture for individual omelets on 325 F. griddle.
- 4 Cook until bottom is golden brown. DO NOT STIR. If necessary, gently lift cooked portion with a spatula to permit uncooked mixture to flow underneath. Continue cooking until eggs are set. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs.
- 5 Fold omelet in half or into thirds, making a long oval shaped omelet.
- 6 Serve each omelet with 2 ounces of heated Spanish Sauce. CCP: Hold for service at 140 F. or higher.

POACHED EGGS

Yield 100 Portions
Each Portion 2 EGGS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
147 kcal	0.8 gm	12.6 gm	9.9 gm	60.6 %	423 mg	140 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	20 lbs	0 gal	
VINEGAR, WHITE	0 lbs 1 oz	1 tbsp 2 6/8 tsp	

METHODS

- 1 Fill a steam table pan with water to a depth of 1 inch.
- 2 Add vinegar; bring to a boil; reduce to a simmer.
- 3 Break 2 eggs individually into a small bowl; slide gently into simmering water.
- 4 Cook 3 to 5 minutes or until whites are set and yolks are covered with a white film. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 5 Using a perforated skimmer, lift eggs out of pan; serve immediately. CCP: Hold for service at 140 F. or higher.

SCRAMBLED EGGS

Yield 100 Portions
Each Portion 2 EGGS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
144 kcal	1 gm	11 gm	10 gm	62.5 %	392 mg	121 mg		54 mg

Ingredients	Weight	Measure	Issue
EGG, WHOLE, TABLE	20 lbs	0 gal	
OIL, SALAD, CANOLA	0 lbs 4 oz	8 tbs 1 tsp	

METHODS

- 1 Beat eggs thoroughly.
- 2 Pour about 1 quart eggs on 325 F. lightly greased griddle. Cook slowly until firm, until there is no visible liquid egg, stirring occasionally. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs. Hold for service at 140 F. or higher.

NOTES

- 1 OVEN METHOD: Using a convection oven, bake at 350 F. 18 to 25 minutes on high fan, closed vent. After 12 minutes, stir every 5 minutes.

SCRAMBLED EGGS AND CHEESE

Yield 100 Portions
Each Portion 1/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
176 kcal	1.3 gm	15.2 gm	11.7 gm	59.8 %	396 mg	232 mg		0 mg

Ingredients	Weight	Measure	Issue
EGG, WHOLE, TABLE	20 lbs	0 gal	
OIL, SALAD, CANOLA	0 lbs 4 oz	8 tbsp 1 tsp	
CHEESE, CHEDDAR, SHREDDED	4 lbs	1 gal 2 6/8 tsp	

METHODS

- 1 Beat eggs thoroughly.
- 2 Pour about 1 quart eggs on 325 F. lightly greased griddle. Sprinkle cheese, using about 1 cup per 1 quart of egg mixture, over partially cooked eggs. Stir gently until cheese is melted and well blended. Cook slowly until firm or until there is no visible liquid egg, stirring occasionally. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs. Hold at 140 F. or higher.

NOTES

- 1 OVEN METHOD: Using a 350 F. convection oven, bake 18 to 25 minutes on high fan, closed vent. After 12 minutes, stir every 5 minutes.

SCRAMBLED EGGS AND HAM

Yield 100 Portions
Each Portion 1/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
176 kcal	1 gm	14.9 gm	12 gm	61.4 %	403 mg	393 mg		0 mg

Ingredients	Weight	Measure	Issue
EGG, WHOLE, TABLE	20 lbs	0 gal	
OIL, SALAD, CANOLA	0 lbs 4 oz	8 tbsp 1 tsp	
HAM, BONELESS	4 lbs		

METHODS

- 1 Beat eggs thoroughly.
- 2 Pour about 1 quart eggs on 325 F. lightly greased griddle. Dice ham. Add diced ham, about 1 cup per 1 quart of egg mix, over partially cooked eggs. Stir well. Cook slowly until firm or until there is no visible liquid egg, stirring occasionally. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs. Hold at 140 F. or higher.

NOTES

- 1 Using a 350 F. convection oven, bake 18 to 25 minutes on high fan, closed vent. After 12 minutes, stir every 5 minutes.

SCRAMBLED EGGS, (PREPARED, BOIL-IN-BAG)

Yield 100 Portions
Each Portion 1/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
68 kcal	3 gm	7 gm	2 gm	26.5 %	82 mg	103 mg		27 mg

Ingredients	Weight	Measure	Issue
EGGS, WHOLE	20 lbs		

METHODS

- 1 Prepare eggs according to manufacturer's directions.

LIGHT SCRAMBLED EGGS (FR EGGS & EGG WH

Yield 100 Portions
Each Portion 1/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
98 kcal	1 gm	9.8 gm	5.7 gm	52.3 %	196 mg	132 mg		0 mg

Ingredients	Weight	Measure	Issue
EGG, WHOLE, TABLE	10 lbs	0 gal	
OIL, SALAD, CANOLA	0 lbs 4 oz	8 tbsp 1 tsp	
EGG, WHITES	10 lbs	0 gal	

METHODS

- 1 Combine whole table eggs and frozen egg whites. Beat eggs thoroughly.
- 2 Pour about 1 quart eggs on 325 F. lightly greased griddle. Cook slowly until firm or until there is no visible liquid egg, stir occasionally. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 Using a 350 F. convection oven, bake 18 to 25 minutes on high fan, closed vent. After 12 minutes, stir every 5 minutes.

SCRAMBLED EGGS (DEHYDRATED EGG CRYST)

Yield 100 Portions
Each Portion 1/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
19 kcal	0 gm	1 gm	2 gm	94.7 %	26 mg	9 mg		1 mg

Ingredients	Weight	Measure	Issue
WATER	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
OIL, SALAD, CANOLA	0 lbs 4 oz	8 tbsp 1 tsp	
EGGS, SCRAMBLED (DEHY)	3 lbs 8 oz	1 gal 1 pt 1 c 13 tbsp 1 5/8 tsp	

METHODS

- 1 Combine egg crystals and warm water. Mix well.
- 2 Pour about 1 quart of eggs onto a 325 F. lightly greased griddle. Cook slowly until firm or until there is no visible liquid egg, stir occasionally. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher.

MUSHROOM QUICHE

Yield 100 Portions
Each Portion 1 PC.(4 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
201 kcal	16.7 gm	10.9 gm	10 gm	44.8 %	115 mg	254 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
MUSHROOM, STEM & PIECES	7 lbs 2 oz	1 gal 1 qt 11 tbsp 1 4/8 tsp	
SHORTENING, GP	7 1/4 oz	1 c 1/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
ONIONS, YELLOW	2 lbs 12 oz		
EGG, WHOLE, TABLE	5 lbs	0 gal	
BAKING SODA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/8 oz	1 6/8 tsp	
MILK, NONFAT, DRY	1 lb 4 oz	2 qt 5 tbsp 1 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbsp 1 5/8 tsp	
CHEESE, SWISS, SLICED	4 lbs	2 qt 5 tbsp 2 3/8 tsp	

METHODS

- 1 Lightly spray each steam table pan with non-stick cooking spray. Combine mushrooms, onions and cheese. Spread 1-3/4 quarts evenly over bottom of each sprayed and floured pan.
- 2 Combine flour, milk, salt, sugar and soda in mixer bowl.
- 3 Cut in shortening or oil until evenly distributed and granular in appearance, about 1 minute.
- 4 Reconstitute milk.
- 5 Add eggs to milk; blend in garlic powder.
- 6 Add egg-milk mixture gradually to flour mixture. Scrape down bowl; beat 2 minutes at medium speed.
- 7 Pour about 9-1/2 cups batter over cheese and vegetable mixture in each pan. Stir gently.
- 8 Using a convection oven, bake at 350 F. 15 minutes on low fan, closed vent; reduce heat to 325 F.; bake an additional 30 minutes or until set and lightly browned. Let stand 10 minutes. Cut 5 by 5. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BROCCOLI QUICHE

Yield 100 Portions
Each Portion 4 1/2 OZ.

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
212 kcal	18.1 gm	12.4 gm	10 gm	42.5 %	115 mg	194 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 3/4 oz	1 tbsp 1 6/8 tsp	
SHORTENING, GP	7 1/4 oz	1 c 1/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	3 lbs 4 oz	3 qt 4 tbsp 1 6/8 tsp	
ONIONS, YELLOW	1 lb 4 oz		
EGG, WHOLE, TABLE	5 lbs	0 gal	
BAKING SODA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
VEG, BROCCOLI	6 lbs	1 gal 1 c 7 tbsp 4/8 tsp	
MILK, NONFAT, DRY	1 lb 2 1/2 oz	1 qt 1 pt 1 c 11 tbsp 1 2/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 3/4 oz	3 tbsp 3 tsp	
CHEESE, SWISS, SLICED	3 lbs 12 oz	1 qt 1 pt 1 c 13 tbsp 1 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/8 oz	1 tbsp 1 1/8 tsp	

METHODS

- 1 Lightly spray each steam table pan with non-stick cooking spray. Thaw broccoli. Chop broccoli. Combine broccoli, onions and cheese. Spread about 2 quarts mixture in each sprayed and floured pan.
- 2 Combine flour, milk, salt, sugar and soda in mixer bowl.
- 3 Cut in shortening until evenly distributed and granular in appearance, about 1 minute.
- 4 Reconstitute milk.
- 5 Add eggs, nutmeg and black pepper to milk; blend in garlic powder.
- 6 Add egg-milk mixture gradually to flour mixture. Scrape down bowl; beat 2 minutes at medium speed.
- 7 Pour about 9-1/2 cups batter over cheese and vegetable mixture in each pan. Stir gently.
- 8 Using a convection oven, bake at 350 F. 15 minutes on low fan, closed vent; reduce temperature to 325 F.; bake an additional 30 minutes or until set and lightly browned. Let stand 10 minutes. Cut 5 by 5. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BROCCOLI QUICHE (FR EGGS AND EGG WHITE)

Yield 100 Portions
Each Portion 4 1/2 OZ.

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
200 kcal	18.1 gm	12 gm	8.8 gm	39.6 %	64 mg	195 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SHORTENING, GP	7 1/4 oz	1 c 1/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	3 lbs 5 3/8 oz	3 qt 9 tbsp 1 6/8 tsp	
ONIONS, YELLOW	1 lb 4 oz		
EGG, WHOLE, TABLE	2 lbs 8 oz	0 gal	
BAKING SODA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
EGG, WHITES	2 lbs 8 oz	0 gal	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
VEG, BROCCOLI	6 lbs	1 gal 1 c 7 tbsp 4/8 tsp	
MILK, NONFAT, DRY	1 lb 6 oz	2 qt 1 c 2 tbsp 2 3/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 3/4 oz	3 tbsp 3 tsp	
CHEESE, SWISS, SLICED	3 lbs 12 oz	1 qt 1 pt 1 c 13 tbsp 1 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/8 oz	1 tbsp 1 1/8 tsp	

METHODS

- 1 Lightly spray each steam table pan with non-stick cooking spray. Thaw and cut broccoli in 1/2-inch pieces. Combine broccoli, onions and cheese. Spread about 2 quarts mixture in each sprayed and floured pan.
- 2 Combine flour, milk, salt, sugar and soda in mixer bowl.
- 3 Cut in shortening until evenly distributed and granular in appearance, about 1 minute.
- 4 Reconstitute milk.
- 5 Add eggs, nutmeg, and black pepper to milk; blend in garlic powder.
- 6 Add egg-milk mixture gradually to flour mixture. Scrape down bowl; beat 2 minutes at medium speed.
- 7 Pour about 9-1/2 cups batter over cheese and vegetable mixture in each pan. Stir gently.
- 8 Using a convection oven, bake at 325 F. for 40 minutes on low fan, closed vent or until set and lightly browned. Let stand 10 minutes. Cut 5 by 5. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

MUSHROOM QUICHE (FR EGGS AND EGG WHITE

Yield 100 Portions
Each Portion 1 PC.(4 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
189 kcal	16.7 gm	10.6 gm	8.8 gm	41.9 %	64 mg	256 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
MUSHROOM, STEM & PIECES	4 lbs 4 oz	3 qt 5 tbsp 2 2/8 tsp	
SHORTENING, GP	7 1/4 oz	1 c 1/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	3 lbs 5 3/8 oz	3 qt 9 tbsp 1 6/8 tsp	
ONIONS, YELLOW	2 lbs 5 3/8 oz		
EGG, WHOLE, TABLE	2 lbs 8 oz	0 gal	
BAKING SODA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
EGG, WHITES	2 lbs 8 oz	0 gal	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	1 lb 2 1/4 oz	1 qt 1 pt 1 c 9 tbsp 2 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 3/4 oz	3 tbsp 3 tsp	
CHEESE, SWISS, SLICED	3 lbs 12 oz	1 qt 1 pt 1 c 13 tbsp 1 3/8 tsp	

METHODS

- 1 Lightly spray each steam table pan with non-stick cooking spray. Combine mushrooms, onions and cheese. Spread about 2 pounds 10 ounces evenly over bottom of each sprayed and floured pan.
- 2 Combine flour, milk, salt, sugar and soda in mixer bowl.
- 3 Cut in shortening until evenly distributed and granular in appearance, about 1 minute.
- 4 Reconstitute milk.
- 5 Thaw eggs under refrigeration. Add eggs to milk; blend in garlic powder.
- 6 Add egg-milk mixture gradually to flour mixture. Scrape down bowl; beat 2 minutes at medium speed.
- 7 Pour about 9-1/2 cups of batter over cheese and vegetable mixture in each pan. Stir gently.
- 8 Using a convection oven, bake at 325 F. for 40 minutes on low fan, closed vent or until set and lightly browned. Let stand 10 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Cut 5 by 5.

BREAKFAST BURRITO

Yield 100 Portions
Each Portion 1 BURRITO

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
253 kcal	25 gm	16 gm	10 gm	35.6 %	150 mg	502 mg		136 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
PORK, SAUSAGE, CRUMBLES, PRECOOKED	2 lbs		
ONIONS, YELLOW	1 lb		
EGG, WHOLE, TABLE	7 lbs 8 oz	0 gal	
EGG, WHITES	7 lbs 8 oz	0 gal	
TOMATOES	2 lbs 2 oz		
CHEESE, CHEDDAR, SHREDDED	3 lbs	3 qt 2 1/8 tsp	
TORTILLAS	10 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Combine egg whites and eggs. Blend thoroughly.
- 2 Combine cheese, sausage, tomatoes, onions, pepper and oregano; mix thoroughly.
- 3 Lightly spray griddle with non-stick cooking spray. Pour about 1 quart egg mixture on 325 F. lightly sprayed griddle. Cook until partially set. Add 6 ounces cheese-sausage mixture. Cook until cheese is melted and eggs are firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Place tortillas on lightly sprayed griddle; heat 30 seconds on each side.
- 5 Place about 1/2 cup cooked egg mixture in center of each tortilla; fold tortilla to cover eggs and form burrito.
- 6 CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 2, 3-1/4 pounds (1/2 No. 10 can) of canned diced tomatoes may be used per 100 portions. Drain before using.

BREAKFAST PITA

Yield 100 Portions
Each Portion 1 PITA 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
338 kcal	46.1 gm	20.1 gm	8 gm	21.3 %	150 mg	867 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
PORK, SAUSAGE, CRUMBLES, PRECOOKED	2 lbs		
ONIONS, YELLOW	1 lb		
EGG, WHOLE, TABLE	7 lbs 8 oz	0 gal	
EGG, WHITES	7 lbs 8 oz	0 gal	
TOMATOES	2 lbs		
CHEESE, CHEDDAR, SHREDDED	2 lbs 10 5/8 oz	2 qt 1 pt 11 tbsp 6/8 tsp	
BREAD, PITA	21 lbs		
SPICE, PEPPER, BLACK	0 lbs 3/8 oz	1 tbsp 1 1/8 tsp	

METHODS

- 1 Combine egg whites and eggs. Blend thoroughly.
- 2 Combine cheese, sausage, tomatoes, onions, pepper and oregano; mix thoroughly.
- 3 Pour about 1 quart egg mixture on lightly greased griddle. Cook until partially set. Add cheese-sausage mixture. Cook until cheese is melted and eggs are firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Cut off top third of pita pocket. Place pockets on sheet pans. Using a convection oven, bake at 350 F. for 5 minutes or until warm and pliable on high fan, closed vent.
- 5 Place about 1/2 cup egg mixture in each pocket. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

1. In Step 2, 3-1/4 pounds (1/2 No. 10 can) of canned diced tomatoes may be used per 100 portions. Drain before using.

BREAKFAST BURRITO, TURKEY SAUSAGE

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
347 kcal	41.9 gm	18.2 gm	11 gm	28.5 %	154 mg	546 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
EGG, WHOLE, TABLE	7 lbs 8 oz	0 gal	
EGG, WHITES	7 lbs 8 oz	0 gal	
TOMATOES	2 lbs		
SAUSAGE, TURKEY, PATTIES, PRECKD,	2 lbs		
CHEESE, CHEDDAR, SHREDDED	2 lbs 10 5/8 oz	2 qt 1 pt 11 tbsp 6/8 tsp	
TORTILLAS	9 lbs 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine egg whites and eggs. Blend thoroughly.
- 2 Cook chopped sausage patties in a steam jacketed kettle until fully cooked. Drain well. Combine cheese, sausage, tomatoes, onions, pepper and oregano; mix thoroughly.
- 3 Lightly spray griddle with non-stick cooking spray. Pour about 1 quart egg mixture on 325 F. lightly sprayed griddle. Cook until partially set. Add 6 ounces cheese-sausage mixture. Cook until cheese is melted and eggs are firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Place tortillas on lightly sprayed griddle; heat 30 seconds on each side.
- 5 Place about 1/2 cup cooked egg mixture in center of each tortilla; fold tortilla to cover eggs and form burrito.
- 6 CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 2, 3-1/4 pounds (1/2 No. 10 can) of canned diced tomatoes may be used per 100 portions. Drain before using.

VEGGIE EGG POCKET

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
299 kcal	40.1 gm	19.8 gm	6.3 gm	19 %	5 mg	1010 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
MUSHROOM, STEM & PIECES	4 lbs	2 qt 1 pt 1 c 10 tbsp 3/8 tsp	
DRESSING, RANCH, FF	7 lbs 5 3/8 oz	3 qt 1 pt 13 tbsp 2 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 11 oz	1 pt 7 tbsp 2 6/8 tsp	
ONIONS, YELLOW	2 lbs 8 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SQUASH, SUMMER	4 lbs		
EGG, SUBSTITUTE	20 lbs	2 gal 1 qt 1 c 12 tbsp 2 3/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	
BREAD, PITA	10 lbs 8 oz		
SPICE, DILLWEED	0 lbs 1/2 oz	2 tbsp 4/8 tsp	
CHEESE, PARMESAN	1 lb	1 qt 8 tbsp 1 6/8 tsp	
CARROTS	5 lbs 8 oz		

METHODS

- 1 Combine mushrooms, carrots, and zucchini. Add flour; toss lightly to coat vegetables.
- 2 Place egg substitute, ranch dressing, cheese, onions, dillweed, salt and pepper in mixer bowl. Using a wire whip, blend at low speed 1 minute.
- 3 Add vegetable mixture; mix at low speed 1 minute or until blended.
- 4 Lightly spray each steam table pan with non-stick cooking spray. Pour 1 gallon of egg mixture in each lightly sprayed pan.
- 5 Using a convection oven, bake at 325 F. 45-55 minutes or until eggs are set. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 Cut pita pockets in half. Fill each half with 3/4 cup egg mixture. Serve 1 half pocket. CCP: Hold at 140 F. higher for service.

MONTEREY EGG BAKE

Yield 100 Portions
Each Portion "1 SQUARE,(6 OZ)"

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
235 kcal	17 gm	19 gm	10 gm	38.3 %	5 mg	527 mg		157 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	2 lbs 14 oz	1 qt 1 c 8 tbsp 1/8 tsp	
VEG, CORN	2 lbs	1 qt 1 pt 10 tbsp 2 2/8 tsp	
PEPPERS, GREEN	2 lbs 6 oz	1 qt 1 pt 1 c 3 tbsp 2 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
EGG, SUBSTITUTE	20 lbs	2 gal 1 qt 1 c 12 tbsp 2 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 5 oz	1 pt 1 tbsp 1 1/8 tsp	
CHEESE, CHEDDAR, SHREDDED	2 lbs 4 oz	2 qt 1 c 1 5/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/2 oz	1 tbsp 3 tsp	
ONIONS, GREEN	1 lb 2 oz		
CHEESE, MONTEREY JACK	2 lbs 4 oz	2 qt 1 c 1 5/8 tsp	
TOMATOES, DICED, CANNED	3 lbs 10 5/8 oz	1 qt 1 pt 14 tbsp 2 4/8 tsp	
POTATOES, HASH BROWN PATTY	7 lbs	3 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
PEPPERS, GREEN CHILI, DICED	12 1/4 oz	1 pt 7 tbsp 3 tsp	

METHODS

- 1 Lightly spray each steam table pan with non-stick cooking spray.
 - 2 Combine potatoes, tomatoes, cheddar cheese, monterey jack cheese, green pepper, corn, green chilies, green onions, salt, and pepper; mix well.
 - 3 Place 2-1/4 quarts of potato mixture into each steam table pan.
 - 4 Combine egg substitute, water and nonfat dry milk; blend until mixed.
-
- 5 Pour 1-3/4 quarts of egg mixture into each steam table pan; stir to combine.
 - 6 Using a convection oven, bake at 325 F. for 55 to 65 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

MEXICAN EGG BAKE

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
170 kcal	12 gm	18 gm	5 gm	26.5 %	5 mg	516 mg		159 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
POTATOES, RED	9 lbs		
VEGETABLE, PEPPERS, SWEET ROASTED	4 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
EGG, SUBSTITUTE	22 lbs 4 oz	2 gal 2 qt 1 pt 2 4/8 tsp	
MILK, NONFAT, DRY	0 lbs 3 oz	1 c 4 tbsp 1/8 tsp	
ONIONS, GREEN	1 lb 4 oz		
CHEESE, MONTEREY JACK	4 lbs 8 oz	1 gal 1 pt 1 tbsp 1/8 tsp	
TOMATOES, DICED, CANNED	4 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PEPPERS, GREEN CHILI, DICED	12 1/4 oz	1 pt 7 tbsp 3 tsp	

METHODS

- Place potatoes into steam jacketed kettle. Wash by filling the kettle with water, agitating and draining. Refill kettle with cold water and bring to a boil. Dice the potatoes and place into boiling water. Cook until potatoes are tender, about 15 minutes. Drain well. Hold for step 2.
- Lightly spray each steam table pan with non-stick cooking spray. Combine potatoes, tomatoes, monterey jack cheese, fire roasted peppers, green chilies, green onions, salt, and pepper; mix well.
- Place 2-1/4 quarts of potato mixture into each steam table pan.
- Combine egg substitute, water and nonfat dry milk; blend until mixed.
- Pour 1-3/4 quarts of egg mixture into each steam table pan; stir to combine. Cover with plastic wrap and then foil.
- Using a convection oven, bake at 350 F. for 45 to 50 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

MUSHROOM SWISS BEEF EGG BAKE

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
287 kcal	14.7 gm	28 gm	13.1 gm	41.1 %	32 mg	449 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
POTATOES, RED	12 lbs		
MUSHROOM, STEM & PIECES	4 lbs	2 qt 1 pt 1 c 10 tbsp 3/8 tsp	
BEEF, GROUND PRECOOKED	10 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
EGG, SUBSTITUTE	22 lbs 4 oz	2 gal 2 qt 1 pt 2 4/8 tsp	
MILK, NONFAT, DRY	0 lbs 3 oz	1 c 4 tbsp 1/8 tsp	
ONIONS, GREEN	1 lb		
CHEESE, SWISS, SLICED	4 lbs 8 oz	2 qt 1 c 6 tbsp 1 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PEPPERS, GREEN CHILI, DICED	7 1/2 oz	1 c 8 tbsp 1 4/8 tsp	

METHODS

- Place potatoes into steam jacket kettle. Wash by filling the kettle with water, agitating and draining. Refill kettle with cold water and bring to a boil. Dice the potatoes and place into boiling water. Cook until potatoes are tender, about 15 minutes. Drain well. Place cooked potatoes into mixer bowl with the paddle attachment. Mix potatoes on speed 1 for one minute to break up.
- Lightly spray each steam table pan with non-stick cooking spray. Combine potatoes, beef crumbles, mushrooms, swiss cheese, green chilies, and green onions; mix well.
- Place 2-1/4 quarts of potato mixture into each steam table pan.
- Combine egg substitute, water, nonfat dry milk powder, salt and pepper; blend until mixed.
- Pour 1-3/4 quarts of egg mixture into each steam table pan; stir to combine. Cover with plastic wrap and then foil.
- Using a convection oven, bake at 350 F. for 45 to 50 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BREAKFAST PIZZA

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
422 kcal	45 gm	27.3 gm	13.7 gm	29.2 %	21 mg	1055 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BACON, SLICED, SHINGLE	10 lbs 12 oz		
PIZZA CRUST	16 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
EGG, SUBSTITUTE	15 lbs 8 oz	1 gal 3 qt 1 c 4 tbsp 2 2/8 tsp	
SAUCE, PIZZA	4 lbs 8 oz	2 qt 1 tbsp 1 7/8 tsp	
POTATOES, HASH BROWN PATTY	5 lbs 8 oz	2 qt 1 pt 1 c 14 tbsp 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Lightly spray sheet pans with nonstick cooking spray.
- 2 Place 2 frozen pizza crusts on each tray.
- 3 Spread 2 cups pizza sauce evenly over crust in each pan. Set aside for use in Step 7.
- 4 Arrange slices in rows, 2-1/2 pounds per pan, down the length of 18x26 sheet pan, with fat edges slightly overlapping lean edges. Using a convection oven, bake 25 minutes at 325 F. on high fan, open vent. Drain excess fat. Bake an additional 5 to 10 minutes or until bacon is slightly crisp. DO NOT OVERCOOK. Drain thoroughly. Place on absorbent paper or in perforated steam table pan. Drain any excess fat; finely chop. CCP: Set aside at 140 F. or higher for use in Step 9.
- 5 Add salt and pepper to eggs. Blend well. Scramble eggs until just set. Do not over cook. Pasteurized eggs will be safe at an internal temperature of 145 F. but will not set until they reach 160 F.
- 6 Distribute 1-1/2 quarts cheese over sauce on each crust.
- 7 Distribute 1-1/2 quarts scrambled eggs over cheese on each pan.
- 8 Distribute 1-1/4 cups bacon over eggs on each pan.

- 9 Break up hashbrown patties into small pieces. Distribute 1 quart potatoes over bacon in each pan.
- 10 Using a convection oven, bake another 8 minutes or until crust is browned and hash browns begin to turn golden brown on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 11 Cut 5 by 5. CCP: Hold for service at 140 F. or higher.

MEXICAN BREAKFAST PIZZA

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
363 kcal	48.9 gm	23.6 gm	7.5 gm	18.6 %	6 mg	874 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PIZZA CRUST	16 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
EGG, SUBSTITUTE	15 lbs 8 oz	1 gal 3 qt 1 c 4 tbsp 2 2/8 tsp	
SALSA, MILD	5 lbs 8 oz	2 qt 1 c 10 tbsp 3/8 tsp	
CHEESE, MONTEREY JACK	6 lbs	1 gal 2 qt 1 tbsp 1 1/8 tsp	
BLACK BEANS	5 lbs 5 3/8 oz	3 qt 1 pt 1 tbsp 1/8 tsp	
POTATOES, HASH BROWN PATTY	5 lbs 8 oz	2 qt 1 pt 1 c 14 tbsp 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Lightly spray sheet pans with non-stick cooking spray.
 - 2 Place 2 frozen pizza crusts on each tray.
 - 3 Spread 2-1/2 cups salsa evenly over crust in each pan. Set aside for use in Step 5.
 - 4 Add salt and pepper to eggs. Blend well. Scramble eggs until just set. Do not over cook. Pasteurized eggs will be safe at an internal temperature of 145 F. but will not set until they reach 160 F.
 - 5 Distribute 1-1/2 qt cheese over sauce on each crust.
 - 6 Distribute 1-1/2 qt scrambled eggs over cheese on each pan.
 - 7 Distribute 2-1/3 cup beans over eggs on each pan.
 - 8 Break up hashbrown patties into small pieces. Distribute 1 quart potatoes over beans in each pan.
 - 9 Bake 8 minutes or until crust is browned and hash browns begin to turn golden brown on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 10 Cut 5 by 5. CCP: Hold for service at 140 F. or higher.

ITALIAN BREAKFAST PIZZA

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
419 kcal	45.5 gm	26.7 gm	13.4 gm	28.8 %	28 mg	801 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
SAUSAGE, TURKEY	3 lbs 4 oz		
PIZZA CRUST	16 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsp 1 tsp	
EGG, SUBSTITUTE	15 lbs 8 oz	1 gal 3 qt 1 c 4 tbsp 2 2/8 tsp	
CHEESE, PIZZA BLEND	6 lbs	1 gal 2 qt 1 tbsp 1 1/8 tsp	
SAUCE, PIZZA	5 lbs	2 qt 15 tbsp 3 tsp	
POTATOES, HASH BROWN PATTY	5 lbs 8 oz	2 qt 1 pt 1 c 14 tbsp 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Lightly spray sheet pans with nonstick cooking spray.
- 2 Place 2 frozen pizza crusts on each tray.
- 3 Spread 2 cups pizza sauce evenly over crust in each pan. Set aside for use in Step 7.
- 4 Cook sausage until lightly browned. Drain on absorbent paper. Finely chop.
- 5 Add salt, pepper, oregano and basil to eggs. Blend well. Scramble eggs until just set. Do not overcook. Pasteurized eggs will be safe at an internal temperature of 145 F. but will not set until they reach 160 F.
- 6 Distribute 1-1/2 quart cheese over pizza sauce on each crust.
- 7 Distribute 1-1/2 quart scrambled eggs over cheese on each pan.

- 8 Distribute 1-3/4 cups sausage over scrambled eggs on each pan.
- 9 Break up hashbrown patties into small pieces. Distribute 1 quart potatoes over sausage in each pan.
- 10 Using a convection oven, bake 8 minutes or until crust is browned and hash browns begin to turn golden brown on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 11 Cut 5 by 5. CCP: Hold for service at 140 F. or higher.

BREAKFAST PIZZA, PRECOOKED BACON

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
422 kcal	45 gm	27.3 gm	13.7 gm	29.2 %	21 mg	1055 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PIZZA CRUST	16 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
EGG, SUBSTITUTE	15 lbs 8 oz	1 gal 3 qt 1 c 4 tbsp 2 2/8 tsp	
CHEESE, CHEDDAR, SHREDDED	6 lbs	1 gal 2 qt 1 tbsp 1 1/8 tsp	
SAUCE, PIZZA	4 lbs 8 oz	2 qt 1 tbsp 1 7/8 tsp	
BACON, SLICED, PRECOOKED	3 lbs		
POTATOES, HASH BROWN PATTY	5 lbs 8 oz	2 qt 1 pt 1 c 14 tbsp 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Lightly spray sheet pans with nonstick cooking spray.
 - 2 Place 2 frozen pizza crusts on each tray.
 - 3 Spread 2 cups pizza sauce evenly over crust in each pan. Set aside for use in Step 7.
 - 4 Add salt and pepper to eggs. Blend well. Scramble eggs until just set. Do not over cook. Pasteurized eggs will be safe at an internal temperature of 145 F. but will not set until they reach 160 F.
 - 5 Distribute 1-1/2 quarts cheese over sauce on each crust.
 - 6 Distribute 1-1/2 quarts scrambled eggs over cheese on each pan.
 - 7 Chop bacon. Distribute 1-1/4 cups bacon over eggs on each pan.
 - 8 Break up hashbrown patties into small pieces. Distribute 1 quart potatoes over bacon in each pan.
 - 9 Using a convection oven, bake at 450 F. for 15-20 minutes or until cheese has melted and crust is brown and crispy.
-
- 10 Cut 5 by 5. CCP: Hold for service at 140 F. or higher.

OMELET BAR

Yield 100 Portions
Each Portion 1 OMELET

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
225 kcal	8 gm	20 gm	13 gm	52 %	406 mg	623 mg		130 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
MUSHROOM, STEM & PIECES	7 lbs 2 oz	1 gal 1 qt 11 tbsp 1 4/8 tsp	
PEPPERS, GREEN	8 lbs 12 oz	1 gal 2 qt 1 pt 10 tbsp 5/8 tsp	
ONIONS, YELLOW	4 lbs 12 oz		
EGG, WHOLE, TABLE	20 lbs	0 gal	
TOMATOES	7 lbs 6 oz		
CHEESE, CHEDDAR, SHREDDED	3 lbs 4 oz	3 qt 1 c 2 2/8 tsp	
HAM, BONELESS	4 lbs		

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Pour 1/3 cup egg mixture for each individual omelet on 325 F. griddle.
- 2 Slightly cook until omelet is partially set, add cheese, chopped ham and vegetables of choice to egg mixture.
- 3 Cook until bottom is golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs.
- 4 Fold omelet in half or into thirds making a long oval shaped omelet. Serve immediately.

NOTES

- 1 Recommend sauteing vegetables prior to adding to omelet.

OMELET, PREPARED, FZN

Yield 100 Portions
Each Portion 3 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
221 kcal	2 gm	8 gm	14 gm	57 %	236 mg	395 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
ENTREE, EGG OMELET, CHEDDAR	7 lbs 8 oz	3 qt 1 pt 2 tbsp 2 4/8 tsp	
ENTREE, EGG OMELET, WESTERN	7 lbs 8 oz	3 qt 1 pt 2 tbsp 2 4/8 tsp	
ENTREE, EGG OMELET, PLAIN	3 lbs 12 oz	1 qt 1 pt 1 c 1 tbsp 1 2/8 tsp	

METHODS

- 1 Lightly spray sheet pans with non-stick cooking spray.
- 2 Using a convection oven, bake at 325 F. for 15-20 minutes. Do not overcook. CCP: Internal temperature must reach at least 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

OMELET BAR (DEHY VEG)

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
220 kcal	7 gm	20 gm	13 gm	53.2 %	406 mg	744 mg		133 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	20 lbs	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	8 lbs 8 oz	1 gal 4 tbsp 7/8 tsp	
MUSHROOM, STEM & PIECES	7 lbs	1 gal 1 qt 5 tbsp 2 tsp	
ONIONS, DRY, WHITE, CHOPPED	0 lbs 8 oz	1 pt 11 tbsp 1 5/8 tsp	
PEPPERS, GREEN, DEHY	0 lbs 8 oz	0 gal	
CHEESE, CHEDDAR, SHREDDED	3 lbs 4 oz	3 qt 1 c 2 2/8 tsp	
TOMATOES, DICED, CANNED	6 lbs 12 oz	3 qt 12 tbsp 3/8 tsp	
HAM, BONELESS	4 lbs		
PIMIENTOS (DICED)	3 lbs	2 qt 1 c 11 tbsp 1 5/8 tsp	

METHODS

- 1 Reconstitute onions according to manufacturers instructions. Set aside for use in Step 3. CCP: Hold 41 F. or lower for service.
- 2 Lightly spray griddle with non-stick cooking spray. Lightly spray nonstick spray and pour approximately 1/3 cup egg mixture for each individual omelet on 325 F. griddle. Cook until omelet is partially set, add ingredients as requested to top of egg mixture.
- 3 Cook until bottom is golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs.
- 4 Fold omelet in half or into thirds making a long oval shaped omelet, serve immediately. CCP: Hold for service at 140 F. or higher.

OMELET BAR (DEHY EGG & VEG)

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
101 kcal	6 gm	10 gm	4 gm	35.6 %	56 mg	638 mg		81 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	20 lbs 8 oz	2 gal 1 qt 1 pt 1 c 3 tbsp 2 3/8 tsp	
MUSHROOM, STEM & PIECES	7 lbs	1 gal 1 qt 5 tbsp 2 tsp	
ONIONS, DRY, WHITE, CHOPPED	0 lbs 8 oz	1 pt 11 tbsp 1 5/8 tsp	
PEPPERS, GREEN, DEHY	0 lbs 8 oz	0 gal	
CHEESE, CHEDDAR, SHREDDED	3 lbs 4 oz	3 qt 1 c 2 2/8 tsp	
EGGS, SCRAMBLED (DEHY)	5 lbs 12 oz	2 gal 9 tbsp 2 tsp	
TOMATOES, DICED, CANNED	6 lbs 12 oz	3 qt 12 tbsp 3/8 tsp	
HAM, BONELESS	4 lbs		
PIMIENTOS (DICED)	3 lbs	2 qt 1 c 11 tbsp 1 5/8 tsp	

METHODS

- 1 Reconstitute eggs according to manufacturer instructions. Set aside for use in Step 4. CCP: Hold 41 F. or lower for service.
- 2 Reconstitute onions according to manufacturer instructions. Set aside for use in Step 4. CCP: Hold 41 F. or lower for service.
- 3 Lightly spray griddle with non-stick cooking spray. Lightly spray non-stick spray and pour approximately 1/3 cup egg mixture for each individual omelet on 325 F. griddle. Cook until omelet is partially set, add ingredients as requested to top of egg mixture.
- 4 Cook until bottom is golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds, 155 F. for fresh shell eggs.
- 5 Fold omelet in half or into thirds making a long oval shaped omelet, serve immediately. CCP: Hold for service at 140 F. or higher.

PEPPER AND ONION QUICHE

Yield 100 Portions
Each Portion 3 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
195 kcal	18 gm	10 gm	9 gm	41.5 %	80 mg	354 mg		234 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	11 lbs 8 oz	1 gal 1 qt 1 pt 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs 6 oz	3 qt 3 tbsp 2 7/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
ONIONS, YELLOW	5 lbs 8 oz		
EGG, WHOLE, TABLE	3 lbs	0 gal	
BAKING SODA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
EGG, WHITES	2 lbs 14 oz	0 gal	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	1 lb 7 3/4 oz	2 qt 1 c 14 tbsp 1 3/8 tsp	
PEPPERS, RED	6 lbs 2 oz	1 gal 1 pt 10 tbsp 1 1/8 tsp	
ONIONS, GREEN	1 lb		
SUGAR, REFINED, WHITE, GRANULATED	1 3/4 oz	3 tbsp 3 tsp	
CHEESE, SWISS, SLICED	4 lbs	2 qt 5 tbsp 2 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Lightly spray steam table pans with non-stick cooking spray.
- 2 Combine the peppers, onions, green onions and cheese together. Evenly distribute between the pans.
- 3 Combine (12 1/4oz per 100 portions) milk powder, flour, salt, sugar, black pepper, garlic, and baking soda.
- 4 Cut the butter into the flour mixture until cornmeal consistency.
- 5 Reconstitute (11 1/2 oz per 100 portions) dry milk with cold water, mix well.
- 6 Add the eggs to the milk.
- 7 Add the egg/milk mix to the flour mixture and mix well.
- 8 Evenly distribute the egg batter into pans with the filling. Stir to mix in.
- 9 Using a convection oven, bake at 325 F for 40 minutes on low fan or until set. CCP: Internal temperature must reach 145 F or higher for 15 seconds. CCP: Hold at 140 F or higher for service.

EGGS FLORENTINE

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
151 kcal	6.5 gm	17.4 gm	6.4 gm	38.1 %	200 mg	760 mg		0 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	6 lbs	1 gal 1 c 7 tbsp 4/8 tsp	
EGG, WHOLE, TABLE	10 lbs	0 gal	
EGG, WHITES	10 lbs	0 gal	
SPICE, CHIVES	0 lbs 1/4 oz	1 pt 5 tbsp 2 2/8 tsp	
CHEESE, CHEDDAR, SHREDDED	4 lbs	1 gal 2 6/8 tsp	
SPINACH, #10	27 lbs 12 oz	3 gal 1 qt 1 c 12 tbsp 2 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Combine the whole eggs with the egg whites, mix in the chives, cover and set aside. CCP: Hold cold at 36-40 F. for use in Step 3.
- 2 Drain spinach and mushrooms well. Place in a serving pan, season with pepper, and mix well. Set aside for use in Step 3.
- 3 Heat the griddle to 350 F. Spread oil over the griddle. Slowly pour about 1 quart of scrambled egg mixture over the griddle, using a spatula to keep the eggs on the griddle. Stir the eggs on the griddle until almost cooked. Add 2 cups of spinach/mushroom mixture and 1 cup of cheddar jack cheese per 1 quart of eggs and continue to mix until eggs are cooked through. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Remove from griddle. Place into holding or serving pan, top each pan with about 1/2 cup of cheese, cover and vent. CCP: Hold hot for service at 140 F. or higher.

SAUSAGE STRATA

Yield 100 Portions
Each Portion 3 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
213 kcal	14.4 gm	14 gm	10.4 gm	43.9 %	385 mg	445 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	20 lbs	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD, WHITE, SANDWICH	5 lbs 8 oz		
MILK, LOW FAT, WHITE 1%	4 lbs 5 3/8 oz	1 qt 1 pt 1 c 15 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine all ingredients and mix well. Hold cold for use in Step 2.
- 2 Lightly spray non-stick cooking spray in four 2" hotel pans. Place a layer of bread slices (12-1/2) on the bottom of each pan. Pour one quart (1 qt) of egg mixture over bread in each pan.
- 3 Distribute the vegetable and meat mixture over the egg soaked bread on each pan; 1 cup of tomatoes, 1 cup of onions, 1 cup of peppers, and 2 cups of cheese. Top each pan with 12-1/2 slices of bread. Pour 2 qts of egg mixture into each pan over the top layer of bread slices. Lightly push the bread into the pan to soak up the egg mixture. Top each egg soaked bread layer with 2 cups of grated cheese. Top with foil and place into 325 F. convection oven for 75-90 minutes. CCP: Internal temperature must reach 155 F.
- 4 Cut into 25 portions per pan.

BREAKFAST BURRITO

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
247 kcal	32 gm	11 gm	8 gm	29.1 %	220 mg	464 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BURRITO, EGG/BACON/CHEESE	25 lbs		

METHODS

- 1 Spray steam table pans with non-stick cooking spray.
- 2 Place 25 burritos in each steam table pan. Heat according to instructions on package. CCP: Hold for service at 140 F. or higher.

APPLESAUCE CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
213 kcal	33 gm	3 gm	8 gm	33.8 %	34 mg	347 mg		104 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
RAISINS, SEEDLESS	1 lb 8 oz	1 qt 11 tbsp 2/8 tsp	
SPICE, CLOVES	0 lbs 1/4 oz	1 tbsp 2/8 tsp	
BAKING POWDER	1 1/2 oz	3 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs 10 oz	3 qt 1 c 2 tbsp 1 4/8 tsp	
EGG, WHOLE, TABLE	1 lb 12 oz	0 gal	
BAKING SODA	0 lbs 3/4 oz	1 tbsp 1 5/8 tsp	
SHORTENING, SEMI-SOLID, TFF	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
APPLESAUCE	3 lbs 6 oz	1 qt 1 pt 3 tbsp 1 6/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 12 oz	1 qt 1 pt 3 tbsp 2 3/8 tsp	

METHODS

- 1 Sift together flour, baking powder, baking soda, cinnamon, cloves, salt and sugar into mixer bowl.
- 2 Add raisins, applesauce and shortening to dry ingredients. Beat at low speed 1 minute, then at medium speed 2 minutes. Scrape down bowl.
- 3 Add eggs slowly to mixture while beating at low speed about 1 minute. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Lightly spray each pan with non-stick cooking spray. Pour 3-3/4 quarts batter into each sprayed and floured pan.
- 5 Using a convection oven, bake in 325 F. oven for 20 to 25 minutes or until done on low fan, open vent.
- 6 Cool; frost if desired. Cut 6 by 9.

CHOCOLATE MACAROON CAKE (CAKE MIXES)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
334 kcal	48 gm	4 gm	13 gm	35 %	30 mg	522 mg		165 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	5 lbs 10 1/4 oz	2 qt 1 pt 12 tbsp 2 2/8 tsp	
COCONUT, DRIED, SWT, FLAKES	0 lbs 9 oz	1 pt 1 c 5 tbsp 1/8 tsp	
CAKE, WHITE	2 lbs 8 oz		
BUTTER, PRINTS	1 1/2 oz	2 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 4 oz	0 gal	
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 10 oz	1 qt 1 pt 2 tbsp 7/8 tsp	
PUDDING, VARIETY	1 lb 8 oz	1 pt 6 tbsp 1 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
CAKE, DEVIL'S FOOD	8 lbs 12 oz		

METHODS

- Place Devil's Food Cake Mix, canola oil, (5 1/4# per 100 portions) water, eggs and chocolate pudding mix in mixer bowl. Blend at low speed until moistened, about 2 minutes. Scrape down bowl.
 - Beat at medium speed 5 to 8 minutes.
 - Pour 2 cups batter into each greased and floured pan. Set aside for use in Step 6.
 - Place White Cake Mix, coconut, and water in mixer bowl. Blend at low speed until moistened. Scrape down bowl.
 - Beat at low speed 1 minute. DO NOT OVERMIX.
 - Pour about 1 quart batter over chocolate mixture covering it completely.
 - Using a convection oven, bake 1 hour 15 minutes at 325 F. or until done on low fan, closed vent.
-
- Remove from oven; cool 15 to 20 minutes; remove from pans.
 - Prepare Vanilla Glaze. Combine powdered sugar, butter, (6 1/4 oz per 100 portions) boiling water, and vanilla; mix until smooth. Drizzle 1 cup glaze over each cake.
 - Cut 20 slices per loaf.

CHOCOLATE CHIP FUDGE FROSTING

Yield 100 Portions
Each Portion 3/4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
137 kcal	23 gm	0.8 gm	4.8 gm	31.5 %	7 mg	40 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	0 lbs 14 oz	1 c 10 tbsp 2 4/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	3 lbs 8 oz	3 qt 1 c 3 tbsp 2 1/8 tsp	
CHOCOLATE CHIPS, SEMI-SWEET	2 lbs 4 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	

METHODS

- 1 Melt chocolate chips and butter over very low heat. Place in mixer bowl.
- 2 Sift together powdered sugar, milk, and salt; add to chocolate mixture.
- 3 Blend in just enough water to obtain spreading consistency. Mix at medium speed 3 minutes or until smooth.
- 4 Spread immediately on cool cakes.

NOTES

1. In Step 1, chocolate-flavored baking chips may be substituted for semi-sweet chocolate chips.

VANILLA FROSTING (ICEING MIX VAN/PWR)

Yield 100 Portions
Each Portion 1 1/3 TBS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
81 kcal	13 gm	0 gm	3 gm	33.3 %	0 mg	36 mg		1 mg

Ingredients	Weight	Measure	Issue
WATER	12 1/2 oz	1 c 7 tbsp 2 7/8 tsp	
ICING, VANILLA	4 lbs 4 oz		

METHODS

- 1 Place icing mix in mixer bowl. Add hot water (120 F.) gradually while mixing at low speed. Scrape down bowl; beat at high speed 3 minutes or until thick and smooth.
- 2 Spread on cooled cakes.

ORANGE FROSTING, ICEING MIX VANILLA PD

Yield 100 Portions
Each Portion 1-1/3 TBS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
82 kcal	13 gm	0 gm	3 gm	32.9 %	0 mg	36 mg		1 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 2 oz	3 tbsp 2 4/8 tsp	
ICING, VANILLA	4 lbs 4 oz		
ORANGES	2 lbs 8 oz		
JUICE, ORANGE	0 lbs 11 oz	1 c 4 tbsp 1/8 tsp	

METHODS

- 1 Zest the outside rind of an orange removing the orange color only. Mince if not already finely grated. Hold for step 2.
- 2 Place icing mix in mixer bowl. Add orange juice, rind and hot water (120 F.) gradually while mixing at low speed. Scrape down bowl; beat at high speed 3 minutes or until thick and smooth.
- 3 Spread on cooled cakes.

BANANA CAKE (YELLOW CAKE MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
235 kcal	39.3 gm	2.2 gm	7.9 gm	30.3 %	1 mg	298 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	1 lb	1 c 14 tbsp 1 7/8 tsp	
CAKE, YELLOW	10 lbs		
OIL, SALAD, CANOLA	7 1/2 oz	15 tbsp 2 1/8 tsp	
BANANAS	3 lbs 12 oz	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
WATER 2	1 lb	1 c 14 tbsp 1 7/8 tsp	

METHODS

- 1 Beat bananas in mixer bowl at high speed about 1 minute until smooth.
- 2 Add mix, canola oil and water1 to bananas. Beat at low speed 3 minutes. Scrape down bowl.
- 3 Add water2 gradually while mixing at low speed about 2 minute. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Lightly spray each pan with non-stick cooking spray. Pour 4-1/4 quarts of batter into each sprayed and floured pan.
- 5 Using a convection oven, bake at 300 F. 30 to 35 minutes or until done on low fan, open vent.
- 6 Cool; frost if desired.

BANANA CAKE (BANANA CAKE MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
194 kcal	34 gm	3 gm	5 gm	23.2 %	0 mg	283 mg		30 mg

Ingredients	Weight	Measure	Issue
CAKE, BANANA	10 lbs	0 gal	

METHODS

- 1 Prepare mix according to instructions on container. Frost if desired.

DECORATORS FROSTING

Yield 100 Portions
Each Portion 1 QT / 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
45 kcal	8.5 gm	0 gm	1.4 gm	28 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	3 1/8 oz	5 tbsp 3 tsp	
SHORTENING, GP	4 7/8 oz	10 tbsp 2 3/8 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 14 oz	1 qt 1 pt 1 c 1 tbsp 1 2/8 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	

METHODS

- 1 Cream sugar and shortening in mixer bowl 1 minute at low speed. Scrape down bowl; continue beating at medium speed 2 minutes.
- 2 Add water and vanilla slowly to creamed mixture while beating at low speed. Scrape down bowl; continue beating at medium speed until smooth.

NOTES

- 1 1. Additional water may be added to reach desired consistency.

FLORIDA LEMON CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
435 kcal	51 gm	3 gm	25 gm	51.7 %	42 mg	318 mg		68 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PIE FILLING, LEMON	1 lb 5 oz	1 pt 4 tbsp 2/8 tsp	
WATER 1	12 1/2 oz	1 c 7 tbsp 2 7/8 tsp	
BUTTER, PRINTS	0 lbs 3 oz	5 tbsp 3 tsp	
EGG, WHOLE, TABLE	2 lbs	0 gal	
CAKE, YELLOW	10 lbs		
OIL, SALAD, CANOLA	4 lbs	2 qt 5 tbsp 4/8 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	3 lbs 2 oz	2 qt 1 pt 1 c 12 tbsp 3 tsp	
FLAVORING, LEMON	2 1/4 oz	4 tbsp 2 6/8 tsp	

METHODS

- 1 Place cake mix and pie filling mix in mixer bowl. Blend at low speed 1 minute.
- 2 Add eggs; blend at low speed 1 minute. Add canola oil gradually while mixing at low speed 2 minutes. Add water and lemon flavoring while mixing; blend 3 minutes at low speed. Scrape down bowl.
- 3 Lightly spray each pan with non-stick cooking spray. Pour about 1-1/4 gallons batter into each sprayed and floured pan.
- 4 Using a convection oven, bake at 300 F. 35 to 40 minutes on low fan, open vent or until done.
- 5 While cake is still warm, prick entire surface with a fork.
- 6 Combine sugar, butter, boiling water and lemon flavoring. Mix until smooth.
- 7 Drizzle 2-3/4 cup glaze over each cake.
- 8 Cut 6 by 9.

NOTES

- 1 In Step 3, loaf type pans may be used for sheet pans. Pour 2 quarts batter into each pan. Using a convection oven bake at 300 F. for 1 hour 15 minutes on low fan, open vent. Remove cakes from pans while still warm; prick surface with fork. Pour 1 cup glaze over each pan. Cut 20 slices per pan.

FLORIDA LEMON CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
423 kcal	51 gm	2 gm	24 gm	51.1 %	6 mg	307 mg		63 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	7 lbs	3 qt 1 c 6 tbsp 1 1/8 tsp	
PIE FILLING, LEMON	1 lb 6 oz	1 pt 5 tbsp 2 4/8 tsp	
BUTTER, PRINTS	0 lbs 3 oz	5 tbsp 3 tsp	
CAKE, YELLOW	10 lbs		
OIL, SALAD, CANOLA	3 lbs 14 oz	2 qt 1 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	3 lbs 2 oz	2 qt 1 pt 1 c 12 tbsp 3 tsp	
FLAVORING, LEMON	2 1/2 oz	5 tbsp 1 3/8 tsp	
EGGS, SCRAMBLED (DEHY)	0 lbs 8 oz	1 pt 13 tbsp 1 1/8 tsp	

METHODS

- 1 Place cake mix, pie filling and dehydrated egg crystals into mixing bowl. Blend at low speed for 1 minute.
- 2 Add canola oil, while mixing at low speed 2 minutes. Add water and lemon flavoring while blending, mix 3 minutes, low speed. Scrape down sides of bowl.
- 3 Lightly spray each pan with nonstick cooking spray, dust with flour, shake out excess. Pour about 1 1/4 gallon batter into each pan.
- 4 Using a convection oven bake at 300 F. 35-40 minutes on low fan, open vent or until cake is done.
- 5 While cake is still warm, prick entire surface with a fork.
- 6 Combine sugar, butter, boiling water and lemon flavoring. Mix until smooth.
- 7 Drizzle 2-3/4 cups galze over each cake.
- 8 Cut 6x9.

CHOCOLATE FROSTING (MIX)

Yield 100 Portions
Each Portion 3/4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
73 kcal	13 gm	0 gm	2 gm	24.7 %	4 mg	27 mg		2 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
ICING, CHOCOLATE	4 lbs		

METHODS

- 1 Place icing mix in mixer bowl. Add hot water (120 F.) gradually while mixing at low speed. Scrape down bowl; beat at high speed 3 minutes or until thick and smooth.
- 2 Spread on cooled cakes.

CHOC CHIP FROSTING, ICING MIX, CHOC PWD

Yield 100 Portions
Each Portion 1-1/3 TBS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
91 kcal	15 gm	0 gm	3 gm	29.7 %	5 mg	28 mg		3 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
ICING, CHOCOLATE	4 lbs		
CHOCOLATE CHIPS, SEMI-SWEET	0 lbs 12 oz		

METHODS

- 1 Place icing mix in mixer bowl with chocolate chips. Add hot water (120 F.) gradually while mixing at low speed. Scrape down bowl; beat at high speed 3 minutes or until thick and smooth.
- 2 Spread on cooled cakes.

CHOCOLATE COCONUT FROSTING (MIX)

Yield 100 Portions
Each Portion 1 TB & 1 3/4 TS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
86 kcal	14 gm	0 gm	3 gm	31.4 %	4 mg	34 mg		2 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
COCONUT, DRIED, SWT, FLAKES	0 lbs 8 oz	1 pt 15 tbsp 4/8 tsp	
ICING, CHOCOLATE	4 lbs		

METHODS

- 1 Place icing mix in mixer bowl with coconut. Add hot water (120 F.) gradually while mixing at low speed. Scrape down bowl; beat at high speed 3 minutes or until thick and smooth.
- 2 Spread on cooled cakes.

MOCHA CREAM FROSTING (MIX)

Yield 100 Portions
Each Portion 1 TB & 1 3/4 TS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
73 kcal	13 gm	0 gm	2 gm	24.7 %	4 mg	27 mg		2 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
ICING, CHOCOLATE	4 lbs		
COFFEE, INSTANT, DECAF, IND	0 lbs 3/8 oz	2 2/8 tsp	

METHODS

- 1 Place icing mix in mixer bowl. Add hot water (120 F.) gradually while mixing at low speed and add coffee. Scrape down bowl; beat at high speed 3 minutes or until thick and smooth.
- 2 Spread on cooled cakes.

YELLOW CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
196 kcal	35 gm	2 gm	5 gm	23 %	1 mg	298 mg		61 mg

Ingredients	Weight	Measure	Issue
WATER 1	4 lbs 12 oz	2 qt 1 c 1 tbsp 1 3/8 tsp	
CAKE, YELLOW	10 lbs		

METHODS

- 1 Prepare mix according to instructions on container.
- 2 Cool; frost if desired

ALMOND FLAVORED CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
197 kcal	35.5 gm	2 gm	5.3 gm	24.2 %	1 mg	298 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs 12 oz	2 qt 1 c 1 tbsp 1 3/8 tsp	
CAKE, YELLOW	10 lbs		

METHODS

- 1 Prepare mix according to instructions on container. Add almond flavoring to batter.
- 2 Cool; frost if desired.

BLACK WALNUT CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
197 kcal	35.5 gm	2 gm	5.3 gm	24.2 %	1 mg	298 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs 12 oz	2 qt 1 c 1 tbsp 1 3/8 tsp	
CAKE, YELLOW	10 lbs		

METHODS

- 1 Prepare mix according to instructions on container. Add black walnut flavoring to mix.
- 2 Cool; frost if desired.

LEMON CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
327 kcal	58 gm	2 gm	10 gm	27.5 %	13 mg	359 mg		64 mg

Ingredients	Weight	Measure	Issue
WATER	6 1/4 oz	11 tbsp 3 tsp	
WATER 1	4 lbs 12 oz	2 qt 1 c 1 tbsp 1 3/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
CAKE, YELLOW	10 lbs		
SUGAR, REFINED, WHITE, CONFECTIONER	5 lbs	1 gal 1 pt 14 tbsp 1 2/8 tsp	
JUICE, LEMON	3 1/4 oz	6 tbsp 1/8 tsp	
FLAVORING, LEMON	2 1/4 oz	4 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	0 lbs 1 oz	6 tbsp 2 1/8 tsp	

METHODS

- 1 Prepare mix according to instructions on container. Add lemon flavoring to batter.
- 2 Cream butter in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy. Sift together powdered sugar, salt and milk; add to creamed butter. Add grated lemon rind and lemon juice while mixing at low speed; add just enough water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended. Spread immediately on cooled cakes.

MAPLE NUT CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
359 kcal	58.9 gm	2.9 gm	13 gm	32.6 %	13 mg	356 mg		0 mg

Ingredients	Weight	Measure	Issue
NUTS, WALNUT, ENGLISH, SHELLLED	1 lb 4 oz	1 qt 13 tbsp 1 5/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
CAKE, YELLOW	10 lbs		
SUGAR, REFINED, WHITE, CONFECTIONER	5 lbs	1 gal 1 pt 14 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	0 lbs 1 oz	6 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 7/8 oz	1 tbsp 2 6/8 tsp	

METHODS

- 1 Prepare mix according to instructions on container. Add chopped nuts and maple flavoring to the batter.
- 2 Cool; frost if desired. Cream butter in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy. Sift together powdered sugar, salt and milk; add to creamed butter. Add vanilla while mixing at low speed; add just enough water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.

MARBLE CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
191 kcal	34 gm	3 gm	5 gm	23.6 %	4 mg	327 mg		88 mg

Ingredients	Weight	Measure	Issue
CAKE, YELLOW	5 lbs		
CAKE, DEVIL'S FOOD	5 lbs		

METHODS

- 1 Prepare mix according to instructions on container.
- 2 Pour chocolate batter in the bottom of a prepared pan. Swirl the yellow cake mix over the top of the chocolate batter. Pull a knife or fork through the mix to "marble" the cake. Bake according to manufactures instructions.
- 3 Cool; frost if desired.

ORANGE CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
197 kcal	35 gm	2 gm	5 gm	22.8 %	1 mg	298 mg		61 mg

Ingredients	Weight	Measure	Issue
FLAVORING, ORANGE	0 lbs 2 oz	4 tbsp 1 1/8 tsp	
CAKE, YELLOW	10 lbs		

METHODS

- 1 Prepare mix according to instructions on container. Add orange flavoring to the batter.
- 2 Cool; frost if desired.

EASY CHOCOLATE CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
252 kcal	40 gm	3 gm	9 gm	32.1 %	0 mg	583 mg		78 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	5 lbs	2 qt 1 c 9 tbsp 3/8 tsp	
COCOA, BAKING	0 lbs 10 oz	1 pt 1 c 4 tbsp 2 2/8 tsp	
VINEGAR, WHITE	0 lbs 5 oz	9 tbsp 1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 8 oz	1 gal 5 tbsp 7/8 tsp	
BAKING SODA	0 lbs 2 oz	4 tbsp 3/8 tsp	
OIL, SALAD, CANOLA	1 lb 14 oz	1 pt 1 c 14 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
FLAVORING, VANILLA	1 1/2 oz	3 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs 12 oz	2 qt 1 pt 12 tbsp 1 1/8 tsp	

METHODS

- 1 Sift together flour, sugar, cocoa, baking soda, and salt into mixer bowl.
- 2 Combine canola oil, vinegar and vanilla; add to dry ingredients while mixing at low speed 2 minutes.
- 3 Gradually add water while mixing at low speed 1 minute; scrape down bowl.
- 4 Mix at medium speed 2 minutes or until ingredients are well blended.
- 5 Lightly spray each pan with non-stick cooking spray. Pour about 3-1/2 quarts into each sprayed sheet pan.
- 6 Using a convection oven, bake at 325 F. for 25 minutes or until done on low fan, open vent.
- 7 Cool; frost if desired. Cut 6 by 9.

DEVILS FOOD CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
241 kcal	33.5 gm	4.2 gm	10.2 gm	38.1 %	49 mg	311 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
WATER 1	2 lbs 8 oz	1 qt 12 tbs 1 6/8 tsp	
SHORTENING, GP	1 lb 13 oz	1 qt 4/8 tsp	
COCOA, BAKING	1 lb 4 oz	1 qt 1 pt 9 tbs 1 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 8 oz	2 qt 1 c 1 tbs 4/8 tsp	
EGG, WHOLE, TABLE	2 lbs 8 oz	0 gal	
BAKING SODA	1 5/8 oz	3 tbs 1 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbs 1 tsp	
MILK, NONFAT, DRY	0 lbs 8 oz	1 pt 1 c 5 tbs 1 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbs 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs 8 oz	2 qt 1 pt 3 tbs 1 tsp	
WATER 2	1 lb 4 oz	1 pt 6 tbs 7/8 tsp	

METHODS

- 1 Sift together flour, sugar, salt, baking soda, cocoa and milk into mixer bowl.
- 2 Blend shortening with dry ingredients. Add water1 gradually; beat at low speed 2 minutes or until blended. Beat at medium speed 2 minutes. Scrape down bowl.
- 3 Combine eggs, water2, and vanilla; add slowly to mixture while beating at low speed 1 minute. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Lightly spray each pan with non-stick cooking spray. Pour
- 5 Using a convection oven, bake at 300 F. for 25 to 35 minutes or until done on low fan, open vent.
- 6 Cool; frost if desired. Cut 6 by 9.

DEVIL'S FOOD CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
187 kcal	32 gm	3 gm	5 gm	24.1 %	7 mg	355 mg		114 mg

Ingredients	Weight	Measure	Issue
CAKE, DEVIL'S FOOD	10 lbs		

METHODS

- 1 Prepare mix according to instructions on container. Frost if desired.

GERMAN CHOCOLATE CAKE (CAKE MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
358 kcal	46 gm	5.1 gm	17.9 gm	45 %	106 mg	358 mg		0 mg

Ingredients	Weight	Measure	Issue
CAKE, GERMAN CHOCOLATE	10 lbs		
COCONUT, DRIED, SWT, FLAKES	1 lb 6 oz	2 qt 1 tbsp 1 7/8 tsp	
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	0 lbs 10 oz	0 gal	
MILK, NONFAT, DRY	7 3/4 oz	1 pt 1 c 3 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 3/4 oz	1 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs	1 qt 8 tbsp 1 6/8 tsp	
NUTS, PECANS, SHELLLED, HALVES	1 lb 2 oz	1 qt 10 tbsp 6/8 tsp	

METHODS

- 1 Prepare mix according to instructions on container.
- 2 Reconstitute milk. Add butter, eggs, and sugar to milk; blend well. Cook mixture over low heat stirring constantly about 15 minutes until thickened and just beginning to bubble around edge. Remove from heat. Add vanilla, nuts and coconut. Stir to mix thoroughly. Chill thoroughly, about 1 hour, before spreading on cooled cakes. Refrigerate cakes after frosting.

CARROT CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
275 kcal	54 gm	5 gm	5 gm	16.4 %	2 mg	375 mg		118 mg

Ingredients	Weight	Measure	Issue
CREAM CHEESE, LITE	4 lbs 12 oz	2 qt 15 tbsp 2 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	3 lbs 12 oz	3 qt 1 pt 2 tbsp 2 4/8 tsp	
CAKE, CARROT	10 lbs	0 gal	
FLAVORING, VANILLA	1 1/4 oz	2 tbsp 2 2/8 tsp	

METHODS

- 1 Prepare mix according to instructions on container. Cool.
- 2 Cream softened cream cheese, powdered sugar and vanilla in mixer bowl at low speed 4 minutes or until smooth and creamy. Spread immediately on cooled cakes.

PEANUT BUTTER CREAM FROSTING

Yield 100 Portions
Each Portion 3/4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
116 kcal	16 gm	2 gm	6 gm	46.6 %	6 mg	48 mg		10 mg

Ingredients	Weight	Measure	Issue
WATER	12 1/2 oz	1 c 7 tbsp 2 7/8 tsp	
PEANUT BUTTER, SMOOTH	1 lb 6 oz	1 pt 6 tbsp 2 1/8 tsp	
BUTTER, PRINTS	0 lbs 10 oz	1 c 3 tbsp 3 tsp	
HONEY (5# CONTAINER)	0 lbs 15 oz	1 c 4 tbsp 2/8 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
MILK, NONFAT, DRY	0 lbs 8 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	

METHODS

- 1 Cream peanut butter, butter, and honey in mixer bowl at medium speed 3 minutes.
- 2 Sift together powdered sugar and milk; add alternately with water and vanilla to creamed mixture while beating at low speed. Scrape down bowl; beat at medium speed 3 minutes or until smooth.
- 3 Spread on cool cakes.

CHOCOLATE FUDGE FROSTING

Yield 100 Portions
Each Portion 1 TB & 1 3/4 TS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
139 kcal	20.7 gm	0.6 gm	6.2 gm	40.1 %	10 mg	51 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 15 oz	1 c 12 tbsp 2 1/8 tsp	
SHORTENING, GP	0 lbs 8 oz	1 c 1 tbsp 2 1/8 tsp	
COCOA, BAKING	0 lbs 8 oz	1 pt 10 tbsp 5/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	4 lbs	3 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	1 1/4 oz	8 tbsp 1 1/8 tsp	
FLAVORING, VANILLA	0 lbs 7/8 oz	1 tbsp 2 6/8 tsp	

METHODS

- 1 Melt butter and shortening; pour into mixer bowl.
- 2 Sift together powdered sugar, cocoa, milk and salt; add to melted fats; mix at low speed until smooth.
- 3 Combine water and vanilla; add to mixture in bowl. Beat at medium speed until mixture obtains desired spreading consistency.
- 4 Spread immediately on cooled cakes.

STRAWBERRY SHORTCAKE (BISCUIT MIX)

Yield 100 Portions
Each Portion "1 CK,FRT,TOPPIN"

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
283 kcal	46 gm	4.3 gm	9.6 gm	30.5 %	5 mg	542 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs 8 oz	2 qt 9 tbsp 2 4/8 tsp	
FRUIT, STRAWBERRIES	27 lbs 13 oz	3 gal 1 c 7 tbsp 1 6/8 tsp	
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
TOPPING, DESSERT & BAKERY	1 lb		
MILK, NONFAT, DRY	1 5/8 oz	10 tbsp 2 6/8 tsp	
BISCUIT MIX	9 lbs	0 gal	
FLAVORING, VANILLA	0 lbs 7/8 oz	1 tbsp 2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb	1 pt 4 tbsp 7/8 tsp	

METHODS

- 1 Place mix, sugar and contents of pouches in mixer bowl.
- 2 Blend with paddle at low speed 30 seconds.
- 3 Divide dough into four pieces, about 3-1/2 pounds each. Place dough on lightly floured surface; fold over 2 or 3 times; press down. Roll each piece into squares, about 16 by 16 inches and 3/8 inches thick.
- 4 Brush 2 pieces of dough with butter. Cut with 2-1/2 inch floured biscuit cutter.
- 5 Place biscuits on pans in rows 6 by 9. Brush top with remaining butter or margarine.
- 6 Using a convection oven, bake at 350 F. 15 minutes or until golden brown, on low fan, open vent.
- 7 Place cold water in mixer bowl; add topping, milk, and vanilla, Using whip at low speed, whip 3 minutes or until well blended. Scrape down bowl. Whip at high speed 5 to 10 minutes or until stiff peaks form. Cover, refrigerate until ready to serve. CCP: Hold for servie at 41 F. or lower.
- 8 Place 1/4 cup thawed strawberries on bottom half of each biscuit; top with other half. Top with 1/4 cup whipped topping.

STRAWBERRY SHORTCAKE (CAKE MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
279 kcal	52 gm	3 gm	8 gm	25.8 %	1 mg	309 mg		87 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 8 oz	1 qt 12 tbsp 1 6/8 tsp	
FRUIT, STRAWBERRIES	27 lbs 13 oz	3 gal 1 c 7 tbsp 1 6/8 tsp	
CAKE, YELLOW	10 lbs		
TOPPING, DESSERT & BAKERY	1 lb 4 oz		
MILK, NONFAT, DRY	0 lbs 2 oz	13 tbsp 1 1/8 tsp	
FLAVORING, VANILLA	1 1/4 oz	2 tbsp 2 2/8 tsp	

METHODS

- 1 Prepare mix according to instructions on container. When cakes are cool, cut 6x9.
- 2 Place cold water in mixer bowl; add topping, milk, and vanilla. Using whip at low speed, whip 3 minutes or until well blended. Scrape down bowl. Whip at high speed 5-10 minutes or until stiff peaks form. Cover, refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 3 Place 1/4 cup thawed strawberries on each piece of cake. Top with 1/4 cup whipped topping.

GINGERBREAD

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
231 kcal	39 gm	2.7 gm	7.4 gm	28.8 %	24 mg	255 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	2 lbs 8 oz	1 qt 12 tbsp 1 6/8 tsp	
SHORTENING, GP	1 lb 4 oz	1 pt 12 tbsp 7/8 tsp	
MOLASSES	3 lbs	1 qt 1 7/8 tsp	
BAKING POWDER	0 lbs 1 oz	2 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
EGG, WHOLE, TABLE	1 lb 4 oz	0 gal	
BAKING SODA	0 lbs 1 oz	2 tbsp 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, GINGER	0 lbs 1 oz	5 tbsp 1 4/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs	1 qt 1 pt 12 tbsp 2 5/8 tsp	

METHODS

- 1 Sift together flour, sugar, salt, baking powder, baking soda, cinnamon, and ginger into mixer bowl.
- 2 Add shortening, molasses, and eggs to dry ingredients. Beat at low speed 1 minute until blended; continue beating at medium speed 2 minutes. Scrape down bowl.
- 3 Add water to mixture; mix at low speed only until batter is smooth.
- 4 Lightly spray each pan with non-stick cooking spray. Pour about 3-1/2 quarts batter into each sprayed and floured pan.
- 5 Using a convection oven, bake at 300 F. for 25 to 35 minutes or until done on low fan, open vent.
- 6 Cut 6 by 9. Serve warm if possible.

NOTES

- 1 If desired, top each portion with 1/4 cup Whipped Topping, Recipe No. K 002 00 or 3 tablespoons Lemon Sauce, Recipe No. K 009 00 or dust with powdered sugar.

GINGERBREAD (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
335 kcal	53.8 gm	3 gm	11.7 gm	31.4 %	0 mg	447 mg		0 mg

Ingredients	Weight	Measure	Issue
CAKE, GINGERBREAD	15 lbs		
TOPPING, DESSERT & BAKERY, FZN, W/O	2 lbs 10 5/8 oz	0 gal	

METHODS

- 1 Prepare mix according to instructions on container. If desired, top each portion with 3 tablespoons whipped topping.

CARMEL FROSTING

Yield 100 Portions
Each Portion 1 TB & 1 3/4 TS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
125 kcal	22.7 gm	0.1 gm	4.2 gm	30.2 %	11 mg	33 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 8 oz	15 tbsp 1 tsp	
BUTTER, PRINTS	1 lb 2 oz	1 pt 3 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	3 lbs 8 oz	3 qt 1 c 3 tbsp 2 1/8 tsp	
SUGAR, BROWN, LT	2 lbs	1 qt 8 tbsp 3 tsp	
MILK, NONFAT, DRY	0 lbs 1 oz	6 tbsp 2 1/8 tsp	

METHODS

- 1 Melt butter or margarine. Add brown sugar; mix thoroughly while mixing at low speed. Cook over low heat 2 minutes; stir constantly.
- 2 Combine milk and water. Add to butter mixture. Bring mixture to a boil; stir constantly. Remove from heat.
- 3 Pour into mixer bowl; cool 10 minutes.
- 4 Add powdered sugar gradually while mixing at low speed. Mix
- 5 Spread immediately on cooled cakes.

BROWN SUGAR FROSTING

Yield 100 Portions
Each Portion 3/4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
95 kcal	20.1 gm	0.1 gm	1.9 gm	18 %	5 mg	19 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	2 lbs 2 oz	2 qt 1 5/8 tsp	
SUGAR, BROWN, LT	3 lbs 6 oz	1 qt 1 pt 1 c 11 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 2 oz	13 tbsp 1 1/8 tsp	
FLAVORING, VANILLA	0 lbs 7/8 oz	1 tbsp 2 6/8 tsp	

METHODS

- 1 Combine brown sugar, butter, and water. Heat to boiling; cook 1 minute.
- 2 Remove from heat; pour into mixer bowl.
- 3 Sift together milk and powdered sugar; add slowly to cooked mixture while beating at low speed.
- 4 Add vanilla; mix at medium speed 5 minutes or until smooth and of spreading consistency.
- 5 Pour and spread immediately on cool cakes.

PEANUT BUTTER CRUNCH CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
320 kcal	51.8 gm	4.8 gm	10.9 gm	30.7 %	4 mg	343 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PEANUT BUTTER, SMOOTH	1 lb 12 oz	1 pt 1 c 1 tbsp 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 8 oz	1 qt 1 c 7 tbsp 3/8 tsp	
BUTTER, PRINTS	0 lbs 5 oz	9 tbsp 3 tsp	
CAKE, YELLOW	10 lbs		
SUGAR, REFINED, WHITE, GRANULATED	2 lbs	1 qt 8 tbsp 1 6/8 tsp	

METHODS

- 1 Prepare cake mix according to instructions on container.
- 2 Lightly spray each pan with non-stick cooking spray. Pour 1 gallon batter into each sprayed and floured pan.
- 3 Combine flour, sugar, peanut butter and butter; mix at low speed 1-1/2 minutes or until crumbs are formed.
- 4 Sprinkle 1-1/2 quarts crumbs over batter in each pan.
- 5 Using a convection oven, bake at 325 F. for 30 minutes or until done on low fan, open vent.
- 6 Cool. Cut 6 by 9.

PEANUT BUTTER CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
267 kcal	38 gm	5 gm	11 gm	37.1 %	1 mg	350 mg		66 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PEANUT BUTTER, SMOOTH	2 lbs 8 oz	1 qt 6 tbsp 1 tsp	
CAKE, YELLOW	10 lbs		

METHODS

- 1 Prepare cake mix according to instructions on container. Add peanut butter to the batter.
- 2 Lightly spray each pan with non-stick cooking spray. Pour 4-1/2 quarts batter into each sprayed and floured pan.
- 3 Using a convection oven, bake at 325 F. for 30 minutes or until done on low fan, open vent.
- 4 Cool. Cut 6 by 9. Frost if desired.

POUND CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
285 kcal	34.9 gm	3.8 gm	14.5 gm	45.8 %	59 mg	179 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb 12 oz	1 pt 1 c 5 tbsp 1 7/8 tsp	
SHORTENING, GP	2 lbs 10 oz	1 qt 1 c 12 tbsp 2 7/8 tsp	
BAKING POWDER	0 lbs 3/4 oz	1 tbsp 1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
EGG, WHOLE, TABLE	3 lbs	0 gal	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	0 lbs 3 oz	1 c 4 tbsp 1/8 tsp	
FLAVORING, VANILLA	0 lbs 2 oz	4 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	

METHODS

- 1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
- 2 Add shortening and water to dry ingredients. Beat at medium speed 7 minutes. Scrape down bowl.
- 3 Add eggs and vanilla slowly to mixture while beating at low speed. Beat at low speed 7 minutes. Scrape down bowl.
- 4 Lightly spray each pan with non-stick cooking spray. Pour 2-1/2 quarts batter into each sprayed and floured pan.
- 5 Using a convection oven, bake at 325 F. for 1 hour 5 minutes or until done on low fan, open vent.
- 6 Cool; cut 6x9.

ALMOND POUND CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
72 kcal	14.9 gm	1.8 gm	0.4 gm	5 %	0 mg	160 mg		0 mg

Ingredients	Weight	Measure	Issue
CAKE, POUND	10 lbs		

METHODS

- 1 Prepare mix according to instructions on container. Add almond flavoring.

VELVET POUND CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
265 kcal	35.9 gm	5.9 gm	10.1 gm	34.3 %	16 mg	500 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs 8 oz	2 qt 9 tbsp 2 4/8 tsp	
EGG, WHOLE, TABLE	0 lbs 12 oz	0 gal	
CAKE, YELLOW	10 lbs		
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
PUDDING, VARIETY	1 lb 6 oz	1 pt 3 tbsp 4/8 tsp	

METHODS

- 1 Prepare mix according to instructions on container. Add dessert powder, oil, eggs, water and flavoring to cake mix.
- 2 Cool; cut 25 slices per loaf.

LEMON POUND CAKE, POUND CAKE MIX

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
72 kcal	15 gm	2 gm	0 gm	0 %	0 mg	160 mg		21 mg

Ingredients	Weight	Measure	Issue
JUICE, LEMON	0 lbs 8 oz	14 tbsp 2 5/8 tsp	
FLAVORING, LEMON	0 lbs 2 oz	4 tbsp 1 1/8 tsp	
CAKE, POUND	10 lbs		
LEMONS	0 lbs 1/2 oz		

METHODS

- 1 Prepare mix according to instructions on container. Add lemon juice, rind and flavoring to cake mix.

BUTTER CREAM FROSTING

Yield 100 Portions
Each Portion 3/4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
129 kcal	23 gm	0 gm	5 gm	34.9 %	12 mg	57 mg		2 mg

Ingredients	Weight	Measure	Issue
WATER	6 1/4 oz	11 tbsp 3 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	5 lbs	1 gal 1 pt 14 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	0 lbs 2 oz	13 tbsp 1 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	

METHODS

- 1 Cream butter in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
- 2 Sift together powdered sugar, salt and milk; add to creamed butter.
- 3 Add vanilla while mixing at low speed; add just enough water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
- 4 Spread immediately on cooled cakes.

ORANGE BUTTER CREAM FROSTING

Yield 100 Portions
Each Portion 3/4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
130 kcal	23 gm	0 gm	5 gm	34.6 %	12 mg	57 mg		2 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	4 lbs 12 oz	1 gal 1 c 15 tbsp 7/8 tsp	
ORANGES	0 lbs 1 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
JUICE, ORANGE	8 3/4 oz	15 tbsp 2 7/8 tsp	

METHODS

- 1 Cream butter in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
- 2 Sift together powdered sugar and salt; add to creamed butter.
- 3 Add grated orange rind and orange juice while mixing at low speed to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
- 4 Spread immediately on cooled cakes.

CHOCOLATE BUTTER CREAM FROSTING

Yield 100 Portions
Each Portion 3/4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
144 kcal	24.8 gm	0.8 gm	5 gm	31.3 %	12 mg	58 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	10 1/2 oz	1 c 4 tbsp 3/8 tsp	
COCOA, BAKING	0 lbs 12 oz	1 pt 1 c 15 tbsp 1 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	4 lbs 12 oz	1 gal 1 c 15 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	0 lbs 1 oz	6 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 7/8 oz	1 tbsp 2 6/8 tsp	

METHODS

- 1 Cream butter in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
- 2 Sift together powdered sugar, salt, milk and cocoa; add to creamed butter.
- 3 Add vanilla while mixing at low speed; add just enough boiling water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
- 4 Spread immediately on cooled cakes.

NOTES

- 1 Unsweetened cooking chocolate may be used. For 100 portions, melt 1 pound chocolate at low heat. Cool. Reduce butter to 1-1/2 cups. Add chocolate at end of Step 1.

COCONUT BUTTER CREAM FROSTING

Yield 100 Portions
Each Portion 3/4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
155 kcal	25 gm	0 gm	6 gm	34.8 %	12 mg	70 mg		3 mg

Ingredients	Weight	Measure	Issue
WATER	6 1/4 oz	11 tbsp 3 tsp	
COCONUT, DRIED, SWT, FLAKES	0 lbs 12 oz	1 qt 6 tbsp 2 1/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	5 lbs	1 gal 1 pt 14 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	0 lbs 1 oz	6 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	

METHODS

- 1 Cream butter in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
- 2 Sift together powdered sugar, salt and milk; add to creamed butter.
- 3 Add vanilla while mixing at low speed; add just enough water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended. Fold in (9oz/100 portions)coconut.
- 4 Spread immediately on cooled cakes. Sprinkle additional (9oz/100 portions) coconut evenly over each frosted cake.

LEMON BUTTER CREAM FROSTING

Yield 100 Portions
Each Portion 3/4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
130 kcal	22.8 gm	0.2 gm	4.6 gm	31.8 %	12 mg	58 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 6 oz	11 tbsp 1 4/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	5 lbs	1 gal 1 pt 14 tbsp 1 2/8 tsp	
JUICE, LEMON	3 1/4 oz	6 tbsp 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	0 lbs 1 oz	6 tbsp 2 1/8 tsp	
LEMONS	0 lbs 7/8 oz		

METHODS

- 1 Cream butter in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
- 2 Sift together powdered sugar, salt and milk; add to creamed butter.
- 3 Add grated lemon rind and lemon juice while mixing at low speed; add just enough water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
- 4 Spread immediately on cooled cakes.

MAPLE BUTTER CREAM FROSTING

Yield 100 Portions
Each Portion 3/4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
131 kcal	22.8 gm	0.2 gm	4.6 gm	31.6 %	12 mg	58 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 6 oz	11 tbsp 1 4/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	5 lbs	1 gal 1 pt 14 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	0 lbs 1 oz	6 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1/2 oz	1 tbsp 3/8 tsp	

METHODS

- 1 Cream butter in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
- 2 Sift together powdered sugar, salt and milk; add to creamed butter.
- 3 Add vanilla and maple flavoring while mixing at low speed; add just enough water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
- 4 Spread immediately on cooled cakes.

MOCHA BUTTER CREAM FROSTING

Yield 100 Portions
Each Portion 3/4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
134 kcal	23.3 gm	0.3 gm	4.7 gm	31.6 %	12 mg	56 mg		0 mg

Ingredients	Weight	Measure	Issue
COCOA, BAKING	0 lbs 4 oz	1 c 5 tbsp 3/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
COFFEE, INSTANT, DECAF, IND	0 lbs 1/8 oz	6/8 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	5 lbs	1 gal 1 pt 14 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
CAPPUCCINO, INST, MOCHA	0 lbs 12 oz	0 gal	

METHODS

- 1 Cream butter in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
- 2 Sift together powdered sugar, salt and cocoa; add to creamed butter.
- 3 Add 2 teaspoons of coffee to 1 cup of boiling water to make double strength coffee. Let cool. Add to ingredients in mixing bowl. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
- 4 Spread immediately on cooled cakes.

EASY VANILLA CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
255 kcal	41 gm	3 gm	9 gm	31.8 %	0 mg	509 mg		163 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
BAKING POWDER	0 lbs 4 oz	8 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 9 oz	1 gal 8 tbsp 2 6/8 tsp	
OIL, SALAD, CANOLA	1 lb 12 oz	1 pt 1 c 10 tbsp 7/8 tsp	
EGG, WHITES	1 lb 12 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	4 1/4 oz	1 c 12 tbsp 1 1/8 tsp	
FLAVORING, VANILLA	0 lbs 4 oz	8 tbsp 2 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 lbs 5 oz	3 qt 2 3/8 tsp	

METHODS

- 1 Place flour in mixer bowl.
- 2 Gradually add oil while mixing at low speed 2 minutes. Mixture will resemble a crumbly paste.
- 3 Sift together sugar, milk, baking powder and salt; add to flour-oil mixture; mix at low speed 2 minutes.
- 4 Combine water, egg whites and vanilla; gradually add to mixture while mixing at low speed 2 minutes; scrape down bowl.
- 5 Mix at medium speed 2 minutes or until well blended.
- 6 Lightly spray each pan with non-stick cooking spray. Pour about 3-1/2 quarts batter into each sprayed pan.
- 7 Using a convection oven, bake at 325 F. for 35 minutes or until done on low fan, open vent.
- 8 Cool; frost if desired. Cut 6 by 9.

CHOCOLATE GLAZE FROSTING

Yield 100 Portions
Each Portion 1 TS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
24 kcal	4.5 gm	0.1 gm	0.7 gm	26.3 %	2 mg	4 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	4 1/8 oz	7 tbsp 2 6/8 tsp	
COCOA, BAKING	0 lbs 2 oz	10 tbsp 1 6/8 tsp	
BUTTER, PRINTS	2 5/8 oz	5 tbsp 1 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	14 7/8 oz	1 pt 1 c 8 tbsp 6/8 tsp	
FLAVORING, VANILLA	0 lbs 1/8 oz	7/8 tsp	

METHODS

- 1 Sift together powdered sugar and cocoa into mixer bowl.
- 2 Combine butter and vanilla with sugar mixture at low speed. Add enough water to obtain spreading consistency. Beat at medium speed about 3 minutes or until smooth.
- 3 Spread immediately on cooled cakes.

NOTES

- 1 In Step 1, 2-2/3 ounces unsweetened cooking chocolate may be used per 100 portions. Melt chocolate at low heat. Cool. In Step 2, reduce butter or margarine to 1-1/3 ounces or 2-2/3 tablespoons. Add cooled, melted chocolate to butter or margarine.

SPICE CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
243 kcal	34.2 gm	3.5 gm	10.3 gm	38.1 %	40 mg	278 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	2 lbs 5 oz	1 qt 6 tbsp 2 4/8 tsp	
SHORTENING, GP	1 lb 15 oz	1 qt 4 tbsp 1 7/8 tsp	
SPICE, CLOVES	0 lbs 1/2 oz	2 tbsp 4/8 tsp	
MOLASSES	0 lbs 9 oz	12 tbsp 3/8 tsp	
BAKING POWDER	2 1/2 oz	5 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
EGG, WHOLE, TABLE	2 lbs	0 gal	
BAKING SODA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
SPICE, ALLSPICE	0 lbs 1/4 oz	1 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	0 lbs 6 oz	1 pt 8 tbsp 1/8 tsp	
FLAVORING, VANILLA	0 lbs 2 oz	4 tbsp 1 1/8 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 8 oz	1 qt 1 pt 1 c 15 tbsp 1/8 tsp	
WATER 2	0 lbs 8 oz	15 tbsp 1 tsp	

METHODS

- 1 Sift together flour, sugar, salt, baking powder, baking soda, cinnamon, cloves, allspice and milk into mixer bowl.
- 2 Add shortening and water1 to dry ingredients. Beat at low speed 1 minute until blended. Scrape down bowl. Continue beating at medium speed 2 minutes.
- 3 Combine eggs, molasses, water2 and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed for 3 minutes.
- 4 Lightly spray each pan with non-stick cooking spray. Pour 4-1/4 quarts batter into each greased and floured pan.
- 5 Using a convection oven, bake at 325 F. for 35 minutes or until done on low fan, open vent.
- 6 Cool; frost if desired. Cut 6 by 9.

SPICE CAKE (YELLOW CAKE MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
197 kcal	36 gm	2 gm	5 gm	22.8 %	1 mg	298 mg		66 mg

Ingredients	Weight	Measure	Issue
SPICE, CLOVES	0 lbs 1/2 oz	2 tbsp 4/8 tsp	
CAKE, YELLOW	10 lbs		
SPICE, ALLSPICE	0 lbs 1/4 oz	1 tbsp 5/8 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 1 7/8 tsp	

METHODS

- 1 Prepare mix according to instructions on container. Add cinnamon, cloves and allspice. Frost if desired.

CHEESE CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
240 kcal	31.6 gm	9.2 gm	8.7 gm	32.6 %	65 mg	414 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 12 oz	1 c 6 tbsp 3 tsp	
CREAM CHEESE, LITE	10 lbs 4 oz	1 gal 1 pt 1 c 5 tbsp 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 3/8 oz	15 tbsp 2 5/8 tsp	
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	2 lbs 6 oz	0 gal	
JUICE, LEMON	2 1/8 oz	3 tbsp 2 7/8 tsp	
ORANGES	0 lbs 3/8 oz		
CRUMBS, CRACKER, GRAHAM	3 lbs	1 gal 3 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	0 lbs 1 oz	6 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 7/8 oz	1 tbsp 2 6/8 tsp	
LEMONS	0 lbs 1/4 oz		
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 12 oz	2 qt 8 tbsp 2/8 tsp	
JUICE, ORANGE	2 1/4 oz	4 tbsp 3/8 tsp	

METHODS

- Combine butter, graham cracker crumbs, and sugar in mixer bowl. Blend thoroughly at low speed, about 1 minute.
- Press 2 quarts crumb mixture firmly in bottom of each pan. Using a convection oven, bake 3 minutes on low fan, open vent at 325 F. Cool; set aside for use in Step 8.
- Place cream cheese in mixer bowl. Whip at medium speed until fluffy, about 3 minutes.
- Combine sugar, flour, milk, and salt. Mix well.
- Add to cream cheese; whip at low speed until blended, about 2 minutes. Whip at medium speed until smooth, about 1 minute.
- Add eggs; whip at low speed 30 seconds. Whip at medium speed until smooth, about 1 minute.
- Combine water, lemon and orange juices, vanilla, orange and lemon rinds; add to cheese mixture. Whip at low speed until well blended, about 2 minutes.
- Spread 5-1/4 quarts cheese filling evenly over crust in each pan.
- Using a convection oven, bake at 325 F. for 25 to 30 minutes on low fan, open vent or until filling is firm and lightly browned.
- Refrigerate until ready to serve. Cut 6 by 9.

CHEESE CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
219 kcal	27 gm	3 gm	12 gm	49.3 %	25 mg	259 mg		67 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
CRUMBS, CRACKER, GRAHAM	3 lbs	1 gal 3 tbsp 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 12 oz	1 c 11 tbsp 6/8 tsp	
CAKE, CHEESE	8 lbs	0 gal	

METHODS

- 1 Melt butter. Add graham cracker crumbs and sugar to a mixing bowl. Pour butter into bowl and mix until wet. Form graham cracker crust in the bottom of a pie pan or spring form pan. Place in the oven and bake at 350 F. for 8-12 minutes or until crumbs are brown and set.
- 2 Prepare mix according to instructions on container.

CHEESE CAKE W/FRUIT TOPPING

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
330 kcal	53.7 gm	9.3 gm	8.7 gm	23.7 %	65 mg	469 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 12 oz	1 c 6 tbsp 3 tsp	
PIE FILLING, BLUEBERRY	8 lbs 14 oz	3 qt 1 pt 1 c 5 tbsp 2 5/8 tsp	
CREAM CHEESE, LITE	10 lbs 4 oz	1 gal 1 pt 1 c 5 tbsp 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 3/8 oz	15 tbsp 2 5/8 tsp	
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
PIE FILLING, CHERRY	7 lbs 8 oz	3 qt 14 tbsp 5/8 tsp	
EGG, WHOLE, TABLE	2 lbs 6 oz	0 gal	
JUICE, LEMON	2 1/8 oz	3 tbsp 2 7/8 tsp	
ORANGES	0 lbs 3/8 oz		
CRUMBS, CRACKER, GRAHAM	3 lbs	1 gal 3 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	0 lbs 1 oz	6 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 7/8 oz	1 tbsp 2 6/8 tsp	
LEMONS	0 lbs 1/4 oz		
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 12 3/8 oz	2 qt 8 tbsp 2 4/8 tsp	
JUICE, ORANGE	2 1/4 oz	4 tbsp 3/8 tsp	

METHODS

- Combine butter, graham cracker crumbs, and sugar in mixer bowl. Blend thoroughly at low speed, about 1 minute.
- Press 2 quarts crumb mixture firmly in bottom of each pan. Using a convection oven, bake 3 minutes at 325 F. on low fan, open vent. Cool; set aside for use in Step 8.
- Place cream cheese in mixer bowl. Whip at medium speed until fluffy, about 3 minutes.
- Combine sugar, flour, milk, and salt. Mix well.
- Add to cream cheese; whip at low speed until blended, about 2 minutes. Whip at medium speed until smooth, about 1 minute.
- Add eggs; whip at low speed 30 seconds. Whip at medium speed until smooth, about 1 minute.
- Combine water, lemon and orange juices, vanilla, orange and lemon rinds; add to cheese mixture. Whip at low speed until well blended, about 2 minutes.
- Spread 5-1/4 quarts cheese filling evenly over crust in each pan.
- Using a convection oven, bake at 325 F. 25 to 30 minutes on low fan, open vent or until firm and lightly browned.
- Chill. Spread 7-1/2 cups canned fruit pie filling over each cake. When chilled, cut 6 by 9.

NOTES

- In Step 10, suggested fruit pie fillings include peach, apple, strawberry, or cherry.

CHEESE CAKE WITH FRUIT TOPPING MIX

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
355 kcal	61 gm	3 gm	12 gm	30.4 %	25 mg	332 mg		92 mg

Ingredients	Weight	Measure	Issue
PIE FILLING, BLUEBERRY	8 lbs 12 oz	3 qt 1 pt 1 c 2 tbsp 1 2/8 tsp	
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
PIE FILLING, CHERRY	8 lbs 12 oz	3 qt 1 pt 1 c 1 6/8 tsp	
CRUMBS, CRACKER, GRAHAM	3 lbs	1 gal 3 tbsp 5/8 tsp	
PIE FILLING, APPLE	8 lbs 12 oz	3 qt 1 pt 1 c 2 tbsp 1 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 12 oz	1 c 11 tbsp 6/8 tsp	
CAKE, CHEESE	8 lbs	0 gal	

METHODS

- 1 Melt butter. Add graham cracker crumbs and sugar to a mixing bowl. Pour butter into bowl and mix until wet. Form graham cracker crust in the bottom of a pie pan or spring form pan. Place in the oven and bake at 350 F. for 8-12 minutes or until crumbs are brown and set.
- 2 Prepare cheesecake mix according to instructions on container.
- 3 Choice of toppings are blueberry, apple or cherry.

CHEESE CAKE W/SOUR CREAM TOPPING

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
270 kcal	36.1 gm	9.7 gm	9.6 gm	32 %	70 mg	423 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 12 oz	1 c 6 tbsp 3 tsp	
SOUR CREAM	3 lbs	1 qt 1 c 9 tbsp 3 tsp	
CREAM CHEESE, LITE	10 lbs 4 oz	1 gal 1 pt 1 c 5 tbsp 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 3/8 oz	15 tbsp 3 tsp	
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	2 lbs 6 oz	0 gal	
JUICE, LEMON	2 1/8 oz	3 tbsp 2 7/8 tsp	
ORANGES	0 lbs 3/8 oz		
CRUMBS, CRACKER, GRAHAM	3 lbs	1 gal 3 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	0 lbs 1 oz	6 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 7/8 oz	1 tbsp 2 6/8 tsp	
LEMONS	0 lbs 1/4 oz		
SUGAR, REFINED, WHITE, GRANULATED	4 lbs 8 5/8 oz	2 qt 1 pt 4 tbsp 2 4/8 tsp	
JUICE, ORANGE	2 1/4 oz	4 tbsp 3/8 tsp	

METHODS

- Combine butter, graham cracker crumbs, and sugar in mixer bowl. Blend thoroughly at low speed, about 1 minute.
- Press 2 quarts crumb mixture firmly in bottom of each pan. Using a convection oven bake at 325 F. 3 minutes on low fan, open vent. Cool; set aside for use in Step 8.
- Place cream cheese in mixer bowl. Whip at medium speed until fluffy, about 3 minutes.
- Combine sugar, flour, milk, and salt. Mix well.
- Add to cream cheese; whip at low speed until blended, about 2 minutes. Whip at medium speed until smooth, about 1 minute.
- Add eggs; whip at low speed 30 seconds. Whip at medium speed until smooth, about 1 minute.
- Combine water, lemon and orange juices, vanilla, orange and lemon rinds; add to cheese mixture. Whip at low speed until well blended, about 2 minutes.
- Spread 8 pounds 5 ounces, about 5-1/4 quarts cheese filling evenly over crust in each pan.
- Using a convection oven, bake at 325 F. 25 to 30 minutes on low fan, open vent or until firm and lightly browned.
- Combine sour cream and last sugar. Spread about 3 cups over each baked cheese cake. Using a convection oven, bake at 325 F. 3 minutes on low fan, open vent.
- Refrigerate until ready to serve. Cut 6 by 9.

CHEESE CAKE W/STRAWBERRIES

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
253 kcal	35.1 gm	9.4 gm	8.7 gm	30.9 %	65 mg	415 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 12 oz	1 c 6 tbsp 3 tsp	
FRUIT, STRAWBERRIES	8 lbs 6 oz	3 qt 1 pt 14 tbsp 1 1/8 tsp	
CREAM CHEESE, LITE	10 lbs 4 oz	1 gal 1 pt 1 c 5 tbsp 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 3/8 oz	15 tbsp 2 5/8 tsp	
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	2 lbs 6 oz	0 gal	
JUICE, LEMON	2 1/8 oz	3 tbsp 2 7/8 tsp	
ORANGES	0 lbs 3/8 oz		
CRUMBS, CRACKER, GRAHAM	3 lbs	1 gal 3 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	0 lbs 1 oz	6 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 7/8 oz	1 tbsp 2 6/8 tsp	
LEMONS	0 lbs 1/4 oz		
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 12 1/4 oz	2 qt 8 tbsp 2 tsp	
JUICE, ORANGE	2 1/4 oz	4 tbsp 3/8 tsp	

METHODS

- Combine butter, graham cracker crumbs, and sugar in mixer bowl. Blend thoroughly at low speed, about 1 minute.
- Press 2 quarts crumb mixture firmly in bottom of each pan. Using a convection oven, bake 3 minutes on low fan, open vent at 325 F. Cool; set aside for use in Step 8.
- Place cream cheese in mixer bowl. Whip at medium speed until fluffy, about 3 minutes.
- Combine sugar, flour, milk, and salt. Mix well.
- Add to cream cheese; whip at low speed until blended, about 2 minutes. Whip at medium speed until smooth, about 1 minute.
- Add eggs; whip at low speed 30 seconds. Whip at medium speed until smooth, about 1 minute.
- Combine water, lemon and orange juices, vanilla, orange and lemon rinds; add to cheese mixture. Whip at low speed until well blended, about 2 minutes.
- Spread 5-1/4 quarts cheese filling evenly over crust in each pan.
- Using a convection oven, bake at 325 F. for 25 to 30 minutes on low fan, open vent or until filling is firm and lightly browned.
- Refrigerate until ready to serve. Place strawberries over each chilled pie. Cut 6 by 9.

CHEESE CAKE WITH STRAWBERRIES (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
232 kcal	30.2 gm	3.2 gm	11.5 gm	44.6 %	25 mg	260 mg		0 mg

Ingredients	Weight	Measure	Issue
FRUIT, STRAWBERRIES	8 lbs 6 oz	3 qt 1 pt 14 tbsp 1 1/8 tsp	
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
CRUMBS, CRACKER, GRAHAM	3 lbs	1 gal 3 tbsp 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 12 oz	1 c 11 tbsp 6/8 tsp	
CAKE, CHEESE	0 lbs 8 oz	0 gal	

METHODS

- 1 Combine butter, graham cracker crumbs and sugar in mixer bowl. Blend thoroughly at low speed about 1 minute.
- 2 Prepare mix according to instructions on container.
- 3 Refrigerate until ready to serve. Place strawberries over each chilled pie. Cut 6 by 9.

ASSORTED CHEESE CAKE (PREPARED)

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
273 kcal	21 gm	6 gm	12 gm	39.6 %	48 mg	177 mg		42 mg

Ingredients	Weight	Measure	Issue
CAKE, CHEESE, VARIETY	18 lbs 12 oz		

METHODS

- 1 Cut each cake into 8-10 slices.

CREAM CHEESE FROSTING

Yield 100 Portions
Each Portion 1 TB & 1 3/4 TS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
73 kcal	15 gm	3 gm	0 gm	0 %	1 mg	99 mg		34 mg

Ingredients	Weight	Measure	Issue
CREAM CHEESE, LITE	4 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	3 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
FLAVORING, VANILLA	0 lbs 7/8 oz	1 tbsp 2 6/8 tsp	

METHODS

- 1 Cream softened cream cheese, powdered sugar and vanilla in mixer bowl at low speed 4 minutes or until smooth and creamy.
- 2 Spread immediately on cooled cakes.

STRAWBERRY CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
234 kcal	39 gm	4 gm	7 gm	26.9 %	0 mg	406 mg		91 mg

Ingredients	Weight	Measure	Issue
WATER	6 lbs 2 oz	2 qt 1 pt 1 c 11 tbsp 1 6/8 tsp	
FRUIT, STRAWBERRIES	2 lbs	1 pt 1 c 8 tbsp 2 7/8 tsp	
CAKE, WHITE	10 lbs		
TOPPING, DESSERT & BAKERY	1 lb		
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	
GELATIN, RAINBOW	0 lbs 12 oz	1 c 4 tbsp 4/8 tsp	

METHODS

- 1 Thaw strawberries.
- 2 Prepare cake mix according to instructions on container. Add dessert powder and (4#/100 portions) water.
- 3 Place (2#/100 portions) cold water in mixer bowl, add topping, milk, and vanilla. Using whip at low speed, whip 3 minutes or until well blended. Scrape down bowl. Whip at high speed 5 to 10 minutes or until stiff peaks form. Cover; Refrigerate until ready to serve.
CCP: Hold for service at 41 F. or lower.

PINEAPPLE UPSIDE DOWN CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
340 kcal	52.2 gm	3.7 gm	13.6 gm	36 %	59 mg	298 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	13 lbs 8 oz	2 gal 1 qt 1 c 12 tbsp 2 3/8 tsp	
SHORTENING, GP	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
BAKING POWDER	3 1/4 oz	6 tbsp 2 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	2 lbs 4 oz	0 gal	
SUGAR, BROWN, LT	2 lbs 2 oz	1 qt 13 tbsp 1 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
CHERRIES, MARASCHINO	1 lb	1 c 12 tbsp 2 4/8 tsp	
MILK, NONFAT, DRY	0 lbs 3 oz	1 c 4 tbsp 1/8 tsp	
FLAVORING, VANILLA	1 7/8 oz	4 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	

METHODS

- 1 Drain pineapple well. Drain cherries; slice in half. Set fruit aside for use in Step 3.
- 2 Pour 1-1/2 cups butter in each pan. Sprinkle 3-1/4 cups brown sugar evenly over butter.
- 3 Arrange 54 pineapple slices in rows of 6 by 9, over mixture in each pan. Place 1 cherry half, cut side up, into each pineapple slice. Set aside for use in Step 5.
- 4 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
- 5 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
- 6 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed about 2 minutes. Scrape down bowl. Beat at medium speed 3 minutes.
- 7 Pour 3-1/2 quarts batter evenly over fruit in each pan.
- 8 Using a convection oven, bake at 325 F. 25-30 minutes on low fan, open vent or until done.
- 9 Remove cakes from pans while still hot. Cut 6 by 9. Serve fruit side up.

PINEAPPLE UPSIDE DOWN CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
337 kcal	59.3 gm	2.3 gm	10.8 gm	28.8 %	16 mg	343 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	13 lbs 8 oz	2 gal 1 qt 1 c 12 tbsp 2 3/8 tsp	
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
CAKE, YELLOW	10 lbs		
SUGAR, BROWN, LT	3 lbs	1 qt 1 pt 13 tbsp 1 3/8 tsp	
CHERRIES, MARASCHINO	1 lb	1 c 12 tbsp 2 4/8 tsp	

METHODS

- 1 Drain pineapple well. Drain cherries; slice in half. Set fruit aside for use in Step 3.
- 2 Pour 1-1/2 cups butter in each pan. Sprinkle 3-1/4 cups brown sugar evenly over butter.
- 3 Arrange 54 pineapple slices, in rows 6 by 9, over mixture in each pan. Place 1 cherry half into each pineapple slice. Set aside.
- 4 Prepare mix according to instructions on container.
- 5 Pour 3-1/2 quarts batter evenly over fruit in each pan.
- 6 Using a convection oven, bake at 325 F. 25-30 minutes on low fan, open vent or until done.
- 7 Remove cakes from pans while still hot. Cut 6 by 9. Serve fruit side up.

FRUITCOCKTAIL UPSIDE DOWN CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
217 kcal	40.9 gm	2.2 gm	5.3 gm	22 %	1 mg	300 mg		0 mg

Ingredients	Weight	Measure	Issue
FRUIT COCKTAIL	10 lbs 2 oz	1 gal 1 pt 15 tbsp 2 tsp	
CAKE, YELLOW	10 lbs		

METHODS

- 1 Drain fruit cocktail well.
- 2 Prepare mix according to instructions on container.

FRUITCOCKTAIL UPSIDE DOWN CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
311 kcal	45 gm	3 gm	14 gm	40.5 %	59 mg	528 mg		151 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs 1/2 oz	1 qt 1 c 12 tbsp 2 4/8 tsp	
FRUIT COCKTAIL	10 lbs 2 oz	1 gal 1 pt 15 tbsp 2 tsp	
BAKING POWDER	3 1/4 oz	6 tbsp 2 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	2 lbs 4 oz	0 gal	
SHORTENING, SEMI-SOLID, TFF	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
SUGAR, BROWN, LT	2 lbs 2 oz	1 qt 13 tbsp 1 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	0 lbs 3 oz	1 c 4 tbsp 1/8 tsp	
FLAVORING, VANILLA	1 7/8 oz	4 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	

METHODS

- 1 Drain fruit cocktail well. Set fruit aside for use in Step 3.
- 2 Pour 1-1/2 cups melted butter in each pan. Sprinkle 3-1/4 cups brown sugar evenly over butter.
- 3 Spread 1-1/2 quart fruit cocktail evenly over mixture in each pan. Set aside for use in Step 5.
- 4 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
- 5 Add shortening and (2 1/3# per 100 portions)water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
- 6 Combine eggs, (12 1/2 oz per 100 portions) water, and vanilla. Add slowly to mixture while beating at low speed about 2 minutes. Scrape down bowl. Beat at medium speed 3 minutes.
- 7 Pour 3-1/2 quarts batter evenly over fruit in each pan.
- 8 Using a convection oven, bake at 325 F. 25-30 minutes on low fan, open vent or until done.
- 9 Remove cakes from pans while still hot. Cut 6 by 9. Serve fruit side up.

APPLE/PEAR UPSIDE DOWN CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
334 kcal	58.3 gm	2.2 gm	11 gm	29.6 %	16 mg	344 mg		0 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbs 2 7/8 tsp	
CAKE, YELLOW	10 lbs		
SUGAR, BROWN, LT	3 lbs	1 qt 1 pt 13 tbs 1 3/8 tsp	
CHERRIES, MARASCHINO	1 lb	1 c 12 tbs 2 4/8 tsp	
APPLES, SLICED	7 lbs	0 gal	
PEARS, HALVES	6 lbs	2 qt 1 pt 1 c 1 tsp	

METHODS

- 1 Drain apples and pears well. Slice pears, set aside in separate containers for use in Step 3. Drain cherries; slice in half. Set aside for use in Step 3.
- 2 Pour 1-1/2 cups butter in each pan. Sprinkle 3-1/4 cups brown sugar evenly over butter.
- 3 Divide pears and apples into two equal amounts. Evenly spread over the top of the butter/brown sugar mixture in each pan. Evenly place cherry halves in pan 6 x 9. Set pans aside.
- 4 Prepare mix according to instructions on container.
- 5 Pour 3-1/2 quarts batter evenly over fruit in each pan.
- 6 Using a convection oven, bake at 325 F. 25-30 minutes on low fan, open vent or until done.
- 7 Remove cakes from pans while still hot. Cut 6 by 9. Serve fruit side up.

WHITE CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
211 kcal	33 gm	3.3 gm	7.4 gm	31.6 %	0 mg	286 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	2 lbs 4 oz	1 qt 4 tbsp 2 6/8 tsp	
SHORTENING, GP	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
BAKING POWDER	4 3/8 oz	8 tbsp 3 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
EGG, WHITES	2 lbs 6 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	1 7/8 oz	4 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	
WATER 2	8 3/8 oz	1 c 1/8 tsp	

METHODS

- 1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
- 2 Add shortening and water1 to dry ingredients. Beat at low speed 1 minute or until blended; continue beating at medium speed 2 minutes. Scrape down bowl.
- 3 Combine egg whites, water2, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Lightly spray each pan with non-stick cooking spray. Pour 1 gallon batter into each greased and floured pan.
- 5 Using a convection oven, bake at 300 F. for 25 to 35 minutes on low fan, open vent or until done.
- 6 Cool; frost if desired. Cut 6 by 9.

WHITE CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
193 kcal	35 gm	2 gm	5 gm	23.3 %	0 mg	301 mg		87 mg

Ingredients	Weight	Measure	Issue
CAKE, WHITE	10 lbs		

METHODS

- 1 Prepare mix according to instructions on container. Frost if desired.

LEMON-FILLED CAKE (WHITE CAKE MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
360 kcal	64.4 gm	2.4 gm	11 gm	27.5 %	12 mg	383 mg		0 mg

Ingredients	Weight	Measure	Issue
PIE FILLING, LEMON	5 lbs	2 qt 9 tbsp 1 3/8 tsp	
COCONUT, DRIED, SWT, FLAKES	13 7/8 oz	1 qt 1 c 1 tbsp 2 2/8 tsp	
CAKE, WHITE	10 lbs		
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	5 lbs	1 gal 1 pt 14 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	0 lbs 1 oz	6 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 7/8 oz	1 tbsp 2 6/8 tsp	

METHODS

- 1 Prepare mix according to instructions on container. Add lemon filling to cake.
- 2 Frost if desired. To prepare Coconut Butter Cream Frosting (Recipe G 022 03), cream butter in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy. Sift together powdered sugar, salt and milk; add to creamed butter. Add vanilla while mixing at low speed; add just enough water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended. Fold in coconut. Spread immediately on cooled cakes. Sprinkle additional coconut evenly over each frosted cake.

STRAWBERRY - FILLED CAKE (MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
270 kcal	50 gm	2 gm	7 gm	23.3 %	0 mg	313 mg		93 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
CAKE, WHITE	10 lbs		
TOPPING, DESSERT & BAKERY	1 lb		
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	
JAM, STRAWBERRY	4 lbs	1 qt 1 pt 1 c 6 tbsp 3 tsp	

METHODS

- 1 Prepare cake mix according to instructions on container. Add strawberry jam, mix well.
- 2 Place cold water in mixer bowl, add topping, milk, and vanilla. Using whip at low speed, whip 3 minutes or until well blended. Scrape down bowl. Whip at high speed 5 to 10 minutes or until stiff peaks form. Cover; Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

COCONUT PECAN FROSTING

Yield 100 Portions
Each Portion 1 TB & 2 3/4 TS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
142 kcal	12.3 gm	1.6 gm	10.1 gm	64 %	23 mg	61 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 14 oz	1 pt 1 c 9 tbsp 1 2/8 tsp	
COCONUT, DRIED, SWT, FLAKES	1 lb 4 oz	1 qt 1 pt 1 c 5 tbsp 2 4/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
EGG, WHOLE, TABLE	8 5/8 oz	0 gal	
MILK, NONFAT, DRY	6 5/8 oz	1 pt 12 tbsp 5/8 tsp	
FLAVORING, VANILLA	0 lbs 5/8 oz	1 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 12 oz	1 pt 1 c 15 tbsp 1 5/8 tsp	
NUTS, PECANS, SHELLED, HALVES	1 lb	1 qt 1 tbsp 3 tsp	

METHODS

- 1 Reconstitute milk.
- 2 Add butter, eggs and sugar to milk; blend well.
- 3 Cook mixture over low heat stirring constantly about 15 minutes until thickened and just begins to bubble around edge. Remove from heat.
- 4 Add vanilla, nuts and coconut. Stir to mix thoroughly.
- 5 Chill thoroughly, about 1 hour, before spreading on cooled cakes. Refrigerate cakes after frosting.

YELLOW CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
227 kcal	34.1 gm	3.6 gm	8.5 gm	33.7 %	44 mg	254 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SHORTENING, GP	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
BAKING POWDER	3 1/4 oz	6 tbsp 2 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 6 oz	3 qt 1 pt 1 c 14 tbsp 1/8 tsp	
EGG, WHOLE, TABLE	2 lbs 4 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	0 lbs 3 oz	1 c 4 tbsp 1/8 tsp	
FLAVORING, VANILLA	1 7/8 oz	4 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	

METHODS

- 1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
- 2 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
- 3 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed about 2 minutes. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Lightly spray each pan with non-stick cooking spray. Pour 3-1/2 quarts batter into each sprayed and floured pan.
- 5 Using a convection oven, bake at 325 F. for 30 minutes or until done on low fan, open vent.
- 6 Cool; frost if desired. Cut 6 by 9.

BANANA FILLED CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
368 kcal	59.5 gm	3.8 gm	13.1 gm	32 %	57 mg	316 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 4 oz	1 qt 4 tbsp 2 6/8 tsp	
SHORTENING, GP	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
BAKING POWDER	3 1/4 oz	6 tbsp 2 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 6 oz	3 qt 1 pt 1 c 14 tbsp 1/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
EGG, WHOLE, TABLE	2 lbs 4 oz	0 gal	
BANANAS	2 lbs 9 oz	1 qt 1 pt 1 c 11 tbsp 3 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	5 lbs	1 gal 1 pt 14 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
MILK, NONFAT, DRY	0 lbs 4 oz	1 c 10 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	2 3/4 oz	5 tbsp 3 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	

METHODS

- Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
- Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
- Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
- Lightly spray each pan with non-stick cooking spray. Pour 3-1/2 quarts batter into each sprayed and floured pan.
- Using a convection oven, bake at 325 F. for 30 minutes or until done on low fan, open vent.
- Cream butter in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy. Sift together powdered sugar, salt and milk; add to creamed butter. Add vanilla while mixing at low speed; add just enough water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
- Spread frosting over 1 sheet cake. Thinly slice bananas; spread over frosting. Top with second sheet cake; spread remaining frosting evenly over sides and top of cake. Cut 4 by 25.

BOSTON CREAM PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
402 kcal	56 gm	7 gm	10 gm	22.4 %	51 mg	1095 mg		436 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	2 lbs 9 1/2 oz	1 qt 15 tbsp 1 3/8 tsp	
COCOA, BAKING	0 lbs 2 oz	10 tbsp 1 6/8 tsp	
BAKING POWDER	3 1/4 oz	6 tbsp 2 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 6 oz	3 qt 1 pt 1 c 14 tbsp 1/8 tsp	
BUTTER, PRINTS	2 3/4 oz	5 tbsp 1 4/8 tsp	
EGG, WHOLE, TABLE	2 lbs 4 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	0 lbs 15 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	
SHORTENING, SEMI-SOLID, TFF	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
MILK, LOW FAT, WHITE 1%	20 lbs	2 gal 1 qt 14 tbsp 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	0 lbs 3 oz	1 c 4 tbsp 1/8 tsp	
PUDDING, VARIETY	6 lbs 14 oz	2 qt 1 pt 15 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	2 1/4 oz	4 tbsp 2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	

METHODS

- Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
- Add shortening and (2 1/3# per 100 portions)water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
- Combine eggs, (12 1/2 oz per 100 portions) water, and (20z/100 portions) vanilla. Add slowly to mixture while beating at low speed about 2 minutes. Scrape down bowl. Beat at medium speed 3 minutes.
- Lightly spray each pan with non-stick cooking spray, dust inside of pan with flour, shake out excess. Pour 2-1/3 cups batter into each sprayed and floured 9-inch pie pan.
- Using a convection oven, bake at 325 F. for 20 to 25 minutes or until done on low fan, open vent.
- Cool. Split cooled cakes. Prepare Vanilla Pudding for filling by placing milk and dessert powder into a mixing bowl. Using whip, blend at low speed 15 seconds or until well blended. Scrape sides and bottom of bowl; whip at medium speed 2 minutes or until smooth. Spread 1 cup filling over bottom half of each cake. Top with other half of cake.
- Sift together sugar and cocoa into mixer bowl. Combine butter and (1/4 oz per 100 portions) vanilla with sugar mixture at low speed. Add enough (4 oz/100 portions) water to obtain spread consistency. Beat at medium speed about 3 minutes or until smooth. Spread 1/3 cup over each cake, cut 8 wedges per pie.
- Powdered sugar may be used instead of Chocolate Glaze Frosting; sprinkle 3-1/3 tablespoons over each cake. Cut 8 wedges per pie.

MARBLE CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
203 kcal	33.3 gm	3.5 gm	6.4 gm	28.4 %	25 mg	317 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 2 oz	1 pt 2 tbsp 1 3/8 tsp	
SHORTENING, GP	10 7/8 oz	1 c 8 tbsp 2/8 tsp	
BAKING POWDER	1 5/8 oz	3 tbsp 1 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 4 oz	2 qt 2 tbsp 2 tsp	
EGG, WHOLE, TABLE	1 lb 2 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 7/8 oz	1 tbsp 1 1/8 tsp	
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 tsp	
FLAVORING, VANILLA	0 lbs 7/8 oz	1 tbsp 2 6/8 tsp	
CAKE, DEVIL'S FOOD	5 lbs		
SUGAR, REFINED, WHITE, GRANULATED	2 lbs	1 qt 8 tbsp 1 6/8 tsp	

METHODS

- 1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
- 2 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
- 3 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Prepare Devil's Food Cake according to manufacturer's directions.
- 5 Pan, alternating light and dark batters. With knife, cut carefully through batter zig-zagging to give marble effect. Using a convection oven, bake at 325 F. for 30 minutes on low fan, open vent.
- 6 Cool; frost if desired. Cut 6 by 9.

COCONUT CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
304 kcal	41.5 gm	3.9 gm	13.9 gm	41.2 %	52 mg	296 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	2 lbs 4 oz	1 qt 4 tbsp 2 6/8 tsp	
SHORTENING, GP	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
COCONUT, DRIED, SWT, FLAKES	1 lb 10 oz	2 qt 1 c 9 tbsp 4/8 tsp	
BAKING POWDER	3 1/4 oz	6 tbsp 2 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 6 oz	3 qt 1 pt 1 c 14 tbsp 1/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
EGG, WHOLE, TABLE	2 lbs 4 oz	0 gal	
SUGAR, BROWN, LT	13 5/8 oz	1 c 15 tbsp 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	3 7/8 oz	1 c 9 tbsp 2 5/8 tsp	
FLAVORING, VANILLA	1 7/8 oz	4 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	

METHODS

- Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
- Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
- Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
- Lightly spray each pan with non-stick cooking spray. Pour
- Using a convection oven, bake at 325 F. for 25 to 30 minutes or until done on low fan, open vent.
- Combine melted butter, brown sugar, non-fat dry milk, prepared sweetened coconut flakes, and water. As soon as cakes are removed from oven, spread about 1 quart coconut mixture over each cake. Increase oven temperature to 400 F. ; return to oven about 7 minutes or until coconut peaks are lightly browned.
- Cool. Cut 6 by 9.

DUTCH APPLE CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
314 kcal	56.9 gm	3.6 gm	8.5 gm	24.4 %	45 mg	283 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 4 oz	1 qt 4 tbsp 2 6/8 tsp	
SHORTENING, GP	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
BAKING POWDER	3 1/4 oz	6 tbsp 2 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 6 oz	3 qt 1 pt 1 c 14 tbsp 1/8 tsp	
BUTTER, PRINTS	1 1/2 oz	2 tbsp 3 tsp	
EGG, WHOLE, TABLE	2 lbs 4 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 10 oz	1 qt 1 pt 2 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	0 lbs 3 oz	1 c 4 tbsp 1/8 tsp	
PIE FILLING, APPLE	13 lbs 8 oz	1 gal 1 qt 1 pt 1 c 5 tbsp 2 7/8 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	

METHODS

- 1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
- 2 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
- 3 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Pour apple pie filling evenly over batter in each pan.
- 5 Using a convection oven, bake at 325 F. for 25 to 30 minutes or until done on low fan, open vent.
- 6 Cool. Top each portion Vanilla Glaze, Recipe No. D 046 00. Combine powdered sugar, butter, boiling water, and vanilla; mix until smooth. Cut 6 by 9.

FILLED CAKE (WASH PIE)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
315 kcal	56 gm	3.7 gm	8.5 gm	24.3 %	45 mg	265 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	2 lbs 5 3/8 oz	1 qt 7 tbsp 1 5/8 tsp	
SHORTENING, GP	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
BAKING POWDER	3 1/4 oz	6 tbsp 2 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 6 oz	3 qt 1 pt 1 c 14 tbsp 1/8 tsp	
EGG, WHOLE, TABLE	2 lbs 4 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	10 5/8 oz	1 pt 8 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	0 lbs 3 oz	1 c 4 tbsp 1/8 tsp	
FLAVORING, VANILLA	1 7/8 oz	4 tbsp 3/8 tsp	
JAM, STRAWBERRY	6 lbs	2 qt 1 pt 1 c 2 tbsp 1 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	

METHODS

- 1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
- 2 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
- 3 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Lightly spray pie pans with non-stick cooking spray. Flour 9-inch pie pans. Pour 2-3/4 cups batter into each pan.
- 5 Using a convection oven, bake at 325 F. for 20 to 25 minutes or until done on low fan, open vent.
- 6 Cool. Split cooled cakes. Spread 3/4 cup jam or jelly over bottom half of each cake. Top with other half of cake. Sprinkle about 3-1/3 tablespoon powdered sugar over each cake. Slice each layered cake into 8 slices.

YELLOW CAKE (CRUMBS)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
223 kcal	34.1 gm	3.6 gm	8 gm	32.3 %	44 mg	254 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
BAKING POWDER	3 1/4 oz	6 tbsp 2 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 6 oz	3 qt 1 pt 1 c 14 tbsp 1/8 tsp	
EGG, WHOLE, TABLE	2 lbs 4 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	0 lbs 3 oz	1 c 4 tbsp 1/8 tsp	
FLAVORING, VANILLA	1 7/8 oz	4 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	

METHODS

- 1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
- 2 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
- 3 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed about 2 minutes. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Pour about 7 pound 10 ounces of batter into each greased and floured pan.
- 5 Using a convection oven, bake at 325 F. for 25 to 30 minutes or until done.
- 6 Cool; crumble into crumbs.

JELLY ROLL

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
244 kcal	53 gm	3.2 gm	2 gm	7.4 %	59 mg	110 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
BAKING POWDER	0 lbs 1 oz	2 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 12 oz	2 qt 1 c 15 tbsp 2 tsp	
EGG, WHOLE, TABLE	3 lbs	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	0 lbs 12 oz	1 pt 13 tbsp 1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
FLAVORING, VANILLA	0 lbs 2 oz	4 tbsp 1 1/8 tsp	
JAM, STRAWBERRY	7 lbs 7 1/2 oz	3 qt 1 c 14 tbsp 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs	1 qt 1 pt 12 tbsp 2 5/8 tsp	

METHODS

- Sift together flour, baking powder and salt. Set aside for use in Step 4.
- Combine eggs and sugar in mixer bowl. Using whip, beat at high speed 10 minutes or until mixture is light and fluffy, lemon colored, and thick enough to hold a crease.
- Combine water and vanilla; add slowly to egg mixture while beating at low speed. Beat at low speed. DO NOT OVER MIX.
- Add dry ingredients gradually to egg mixture while beating at low speed; beat only until ingredients are blended.
- Lightly spray each pan with non-stick cooking spray. Pour about 2-1/4 quarts batter into each lightly sprayed, paper-lined pan.
- Cakes should be put in oven at 5 minute intervals to allow time to roll each cake while hot. Bake 9 to 10 minutes or until done in 375 F. oven.
- Prepare work table for rolling jelly roll while cake is baking. Place 4 sheets of paper, slightly larger than sheet pan, horizontally on work table; sprinkle generously with powdered sugar.
- Turn baked cake upside down immediately onto paper covered with powdered sugar. Remove paper liner and pan as quickly as possible. Be careful not to tear cake. Spread 3 cups jelly evenly on each cake.
- While cake is still hot, roll tightly, using paper to assist in shaping and molding an even roll. Cool.
- When ready to serve, remove paper; sprinkle cake with powdered sugar. Cut 25 slices, about 1-inch thick, per roll.

YELLOW CUPCAKES

Yield 100 Portions
Each Portion 1 CUPCAKE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
200 kcal	35.4 gm	2 gm	5.7 gm	25.7 %	1 mg	298 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CAKE, YELLOW	10 lbs		

METHODS

- 1 Prepare mix according to instructions on container.
- 2 Lightly spray each muffin cup with non-stick cooking spray. Fill each sprayed muffin cup 2/3 full.
- 3 Using a convection oven, bake at 325 F. for 20 to 25 minutes or until done on low fan open vent.
- 4 Cool; frost or dust with powdered sugar, if desired.

CHOCOLATE CUPCAKES

Yield 100 Portions
Each Portion 1 CUPCAKE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
191 kcal	31.9 gm	3.2 gm	5.8 gm	27.3 %	7 mg	355 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CAKE, DEVIL'S FOOD	10 lbs		

METHODS

- 1 Prepare mix according to instructions on container.
- 2 Lightly spray each muffin cup with non-stick cooking spray. Fill each sprayed muffin cup 2/3 full.
- 3 Using a convection oven, bake at 325 F. for 20 to 25 minutes or until done on low fan open vent.
- 4 Cool; frost or dust with powdered sugar, if desired.

SPICE CUPCAKES

Yield 100 Portions
Each Portion 1 CUPCAKE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
202 kcal	35.8 gm	2 gm	5.7 gm	25.4 %	1 mg	298 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, CLOVES	0 lbs 1/2 oz	2 tbsp 4/8 tsp	
CAKE, YELLOW	10 lbs		
SPICE, ALLSPICE	0 lbs 1/4 oz	1 tbsp 5/8 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 2 tsp	

METHODS

- 1 Prepare mix according to instructions on container. Add cinnamon, cloves, and allspice. Mix well.
- 2 Lightly spray each muffin cup with non-stick cooking spray. Fill each sprayed muffin cup 2/3 full.
- 3 Using a convection oven, bake at 325 F. for 20 to 25 minutes or until done on low fan open vent.
- 4 Cool; frost or dust with powdered sugar, if desired.

GINGERBREAD CUPCAKES

Yield 100 Portions
Each Portion 1 CUPCAKE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
203 kcal	33.8 gm	2 gm	6.7 gm	29.7 %	0 mg	298 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CAKE, GINGERBREAD	10 lbs		

METHODS

- 1 Prepare mix according to instructions on container.
- 2 Lightly spray each muffin cup with non-stick cooking spray. Fill each sprayed muffin cup 2/3 full.
- 3 Using a convection oven, bake at 325 F. for 20 to 25 minutes or until done on low fan open vent.
- 4 Cool; frost or dust with powdered sugar, if desired.

VANILLA CUPCAKES

Yield 100 Portions
Each Portion 1 CUPCAKE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
198 kcal	35.4 gm	2 gm	5.4 gm	24.5 %	0 mg	301 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CAKE, WHITE	10 lbs		

METHODS

- 1 Prepare mix according to instructions on container.
- 2 Lightly spray each muffin cup with non-stick cooking spray. Fill each well-greased muffin cup 2/3 full.
- 3 Using a convection oven, bake at 325 F. for 20 to 25 minutes or until done on low fan open vent.
- 4 Cool; frost or dust with powdered sugar, if desired.

CHOCO-LITE CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
366 kcal	65.5 gm	6.4 gm	8.9 gm	21.9 %	6 mg	219 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	0 lbs 12 oz	1 c 6 tbsp 3 tsp	
COCOA, BAKING	12 1/8 oz	1 pt 1 c 15 tbsp 2 7/8 tsp	
YOGURT, PLAIN, LOW FAT	1 lb 2 oz	1 qt 1 pt 1 c 15 tbsp 1 6/8 tsp	
BAKING POWDER	2 5/8 oz	5 tbsp 1 2/8 tsp	
STARCH, CORN	0 lbs 9 oz	1 c 15 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs 10 oz	3 qt 1 c 2 tbsp 1 4/8 tsp	
BAKING SODA	0 lbs 5/8 oz	1 tbsp 7/8 tsp	
EGG, WHITES	2 lbs 14 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 4 oz	1 qt 11 tbsp 1 7/8 tsp	
CHOCOLATE CHIPS, SEMI-SWEET	0 lbs 8 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
SYRUP, CORN,	0 lbs 9 oz	11 tbsp 3 tsp	
MILK, NONFAT, DRY	0 lbs 7 oz	1 pt 14 tbsp 2 1/8 tsp	
APPLESAUCE	3 lbs	1 qt 1 c 8 tbsp 1 5/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs 10 oz	2 qt 1 pt 7 tbsp 2 4/8 tsp	
WATER 2	0 lbs 6 oz	11 tbsp 1 4/8 tsp	

METHODS

- 1 CCP: Thaw eggs whites under constant refrigeration at 41°F or lower.
- 2 Melt chocolate. Place applesauce, egg whites, yogurt, water, melted chocolate and vanilla in mixer bowl. Mix at low speed 1 minute to blend. Mix at high speed 1 minute.
- 3 Sift together sugar, flour, cocoa, cornstarch, milk, baking powder, cinnamon, salt, and baking soda.
- 4 Add dry ingredients to mixer bowl. Mix at low speed 2 minutes. Scrape down bowl. Mix at medium speed 2 minutes or until batter is smooth.
- 5 Lightly spray pans with non-stick cooking spray. Pour
- 6 Using a convection oven bake at 325 F. for 20-25 minutes or until done on low fan, open vent.
- 7 To make glaze, place syrup and water1 in mixer bowl. Using a wire whip, mix at low speed 1 minute.
- 8 Sift sugar and cocoa together.
- 9 Add to syrup and water2 mixture. Mix at low speed 1 minute; scrape bowl. Mix at high speed 2 minutes.
- 10 Spread 1-1/2 cups chocolate glaze over each warm cake. Cool. Cut 6 by 9.

LITE CHEESE CAKE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
221 kcal	31.5 gm	9.1 gm	6.6 gm	26.9 %	16 mg	400 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 12 oz	1 c 6 tbsp 3 tsp	
CREAM CHEESE, LITE	10 lbs 4 oz	1 gal 1 pt 1 c 5 tbsp 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 4 oz	14 tbsp 1 5/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
EGG, WHITES	2 lbs 10 1/2 oz	0 gal	
JUICE, LEMON	2 1/8 oz	3 tbsp 2 7/8 tsp	
ORANGES	0 lbs 3/8 oz		
CRUMBS, CRACKER, GRAHAM	3 lbs	1 gal 3 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
MILK, NONFAT, DRY	1 5/8 oz	10 tbsp 2 5/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	
LEMONS	0 lbs 1/4 oz		
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 12 1/2 oz	2 qt 9 tbsp 6/8 tsp	
JUICE, ORANGE	2 1/4 oz	4 tbsp 3/8 tsp	

METHODS

- Combine butter, graham cracker crumbs, and sugar in mixer bowl. Blend thoroughly at low speed, about 1 minute.
- Press about 2-1/4 quarts crumb mixture firmly into bottom of each pan. Using a convection oven, bake at 325 F. 3 minutes on low fan, open vent. Cool; set aside for use in Step 8.
- Place cream cheese in mixer bowl. Whip at high speed until fluffy, about 3 minutes.
- Combine sugar, flour, milk, and salt. Mix well.
- Add to cream cheese; whip at medium speed until blended, about 2 minutes; scrape down bowl; whip at high speed until smooth, about 1 minute.
- Add egg whites gradually while mixing at low speed 1 minute. Scrape down bowl. Whip at high speed until smooth, about 1 minute.
- Combine water, orange and lemon juices, vanilla, orange and lemon rinds; add to cheese mixture. Whip at medium speed until well blended, about 2 minutes.
- Pour about 1-1/4 gallons cheese filling evenly over crust in each pan. Spread evenly.
- Using a convection oven bake at 325 F. 25 to 30 minutes or until firm and lightly browned on low fan, open vent.
- CCP: Hold for service at 41 F. or lower. Cut 6 by 9. Cheesecake may be served with cherry or blueberry pie filling as topping.

ASSORTED CAKED (PREPARED)

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
312 kcal	46.4 gm	3.5 gm	13.9 gm	40.1 %	36 mg	284 mg		0 mg

Ingredients	Weight	Measure	Issue
CAKE, VARIETY, SLICED	18 lbs 12 oz		

METHODS

- 1 Cut each cake into 8-10 slices.

FRUITCAKE

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
275 kcal	52.4 gm	2.5 gm	7.7 gm	25.2 %	4 mg	230 mg		0 mg

Ingredients	Weight	Measure	Issue
FRUITCAKE	18 lbs 12 oz		

METHODS

- 1 Cut each cake into 8-10 slices.

DESSERT BAR SUB

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
4392 kcal	608.1 gm	52.1 gm	193.8 gm	39.7 %	247 mg	2914 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKIE DOUGH, OATMEAL RAISIN	25 lbs		
COOKIE DOUGH, PEANUT BUTTER	25 lbs		
ICING, VANILLA	12 lbs		
CAKE, CHEESE, VARIETY	12 lbs		
COOKIE DOUGH, CHOCOLATE CHIP	25 lbs		
CAKE, BANANA	12 lbs	0 gal	
MUFFIN MIX, BASIC	10 lbs		
MUFFIN, VARIETY	5 lbs		
MOUSSE, CHOCOLATE	10 lbs		
PUDDING, CHOCOLATE	12 lbs		
COOKIE DOUGH, WHITE CHOCOLATE, NUTS	25 lbs		
PUDDING, BANANA	12 lbs		
ICE CREAM, BAR, VANILLA	5 lbs		
PUDDING, VANILLA	12 lbs		

METHODS

- 1 Serve any combination of desserts for 100 portions.

CAKE, VARIETY, FZN

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
627 kcal	89 gm	7 gm	28 gm	40.2 %	50 mg	645 mg		65 mg

Ingredients	Weight	Measure	Issue
CAKE, CARROT	5 lbs		
CAKE, GERMAN CHOCOLATE	5 lbs		
PIE, LEMON MERINGUE	5 lbs		
PIE, CHOCOLATE CREAM	5 lbs		
CAKE, VARIETY, SLICED	5 lbs		
CAKE, BANANA	5 lbs		
CAKE, VARIETY, SLICED, COCONUT	5 lbs		
CAKE, CHOCOLATE, ICED	5 lbs		

METHODS

- 1 Portions cakes, place on serving line.

APPLE CAKE BROWNIES

Yield 100 Portions
Each Portion 1 BROWNIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
262 kcal	36.1 gm	2.9 gm	12.4 gm	42.6 %	24 mg	237 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
RAISINS, SEEDLESS	0 lbs 8 oz	1 c 9 tbsp 1/8 tsp	
SHORTENING, GP	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
NUTS, WALNUT, ENGLISH, SHELLLED	1 lb	1 pt 1 c 14 tbsp 1/8 tsp	
BAKING POWDER	0 lbs 1 oz	2 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 8 oz	2 qt 1 c 1 tbsp 4/8 tsp	
EGG, WHOLE, TABLE	1 lb 2 oz	0 gal	
BAKING SODA	0 lbs 3/4 oz	1 tbsp 1 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
FLAVORING, VANILLA	0 lbs 2 oz	4 tbsp 1 1/8 tsp	
APPLES, SLICED	6 lbs 12 oz	0 gal	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	

METHODS

- 1 Sift together flour, salt, baking powder, baking soda, and cinnamon. Set aside for use in Step 4.
- 2 Cream shortening and sugar in mixer bowl for 4 minutes at medium speed.
- 3 Add eggs and vanilla to creamed mixture and beat for 2 minutes at medium speed. Scrape down bowl.
- 4 Add dry ingredients to creamed mixture while beating at low speed.
- 5 Add apples, chopped nuts and raisins to mixture. DO NOT OVERMIX. Mixture will be thick.
- 6 Lightly spray each pan with non-stick cooking spray and dust with flour. Spread one half of mixture into each sprayed and floured pans.
- 7 Bake about 40 minutes or until done at 350 F.
- 8 Cool and cut 6 by 9.

NOTES

- 1 In Step 5, 3 pound 6 ounces canned applesauce or 11 ounces canned instant applesauce rehydrated with 4-1/2 cups of water may be used per 100 portions.

APPLE CAKE BROWNIES(GINGERBR CAKE MIX)

Yield 100 Portions
Each Portion 1 BROWNIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
266 kcal	40.9 gm	2.6 gm	10.9 gm	36.9 %	0 mg	299 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
RAISINS, SEEDLESS	0 lbs 8 oz	1 c 9 tbsp 1/8 tsp	
CAKE, GINGERBREAD	10 lbs		
APPLES, SLICED	6 lbs 12 oz	0 gal	
NUTS, PECANS, SHELLED, HALVES	1 lb	1 qt 1 tbsp 3 tsp	

METHODS

- 1 Prepare Gingerbread Cake mix according to instructions on container.
- 2 Add apples, chopped nuts and raisins to mixture. DO NOT OVERMIX. Mixture will be thick.
- 3 Lightly spray each pan with non-stick cooking spray and dust with flour. Spread one half of mixture into each greased and floured pans.
- 4 Bake about 40 minutes or until done at 350 F.
- 5 Cool and cut 6 by 9.

NOTES

- 1 In Step 2, 3 pounds 6 ounces canned applesauce or 11 ounces canned instant applesauce rehydrated with 4-1/4 cups of water may be used per 100 portions.

BROWNIES

Yield 100 Portions
Each Portion 1 BROWNIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
381 kcal	46 gm	5.4 gm	20.5 gm	48.4 %	54 mg	118 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SHORTENING, GP	2 lbs 12 oz	1 qt 1 pt 1 tbsp 1 1/8 tsp	
COCOA, BAKING	1 lb 6 oz	1 qt 1 pt 1 c 4 tbsp 1/8 tsp	
NUTS, WALNUT, ENGLISH, SHELLLED	1 lb 8 oz	1 qt 1 c 13 tbsp 2/8 tsp	
BAKING POWDER	0 lbs 1 oz	2 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 12 oz	2 qt 1 c 15 tbsp 2 tsp	
EGG, WHOLE, TABLE	2 lbs 12 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
SYRUP, CORN,	1 lb 15 oz	1 pt 9 tbsp 6/8 tsp	
FLAVORING, VANILLA	1 1/2 oz	3 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 lbs 8 oz	3 qt 7 tbsp 1 6/8 tsp	

METHODS

- 1 Place flour, sugar, cocoa, baking powder and salt in mixer bowl; blend well at low speed for 1 minute.
- 2 Add shortening, eggs, syrup and vanilla to dry ingredients. Mix at low speed for 1 minute then scrape down bowl. Mix at medium speed for 2 minutes or until thoroughly blended.
- 3 Add chopped nuts to batter; mix at low speed for 30 seconds.
- 4 Lightly spray each pan with non-stick cooking spray. Spread 4-3/4 quarts batter in each sprayed pan.
- 5 Using a convection oven, bake for 25 to 30 minutes or until done at 325 F. on high fan, open vent. DO NOT OVERBAKE. Brownies are done when a toothpick inserted in the center of baked brownies comes out clean.
- 6 Cool and cut 6 by 9.

BROWINES (CHOCOLATE BROWNIE MIX)

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
273 kcal	57 gm	3 gm	4 gm	13.2 %	0 mg	237 mg		16 mg

Ingredients	Weight	Measure	Issue
BROWNIE MIX, CHOCOLATE, LF	15 lbs	0 gal	

METHODS

- 1 Prepare mix according to instructions on container.

NOTES

- 1 1 lb 8 oz (1 1/2 qt) unsalted, chopped nuts may be added before panning batter.

PEANUT BUTTER BROWNIES

Yield 100 Portions
Each Portion 1 BROWNIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
375 kcal	48 gm	8 gm	18 gm	43.2 %	54 mg	348 mg		88 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
COCOA, BAKING	1 lb 6 oz	1 qt 1 pt 1 c 4 tbsp 1/8 tsp	
PEANUT BUTTER, SMOOTH	3 lbs	1 qt 1 c 4 tbsp 1 2/8 tsp	
BAKING POWDER	0 lbs 1 oz	2 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 12 oz	2 qt 1 c 15 tbsp 2 tsp	
EGG, WHOLE, TABLE	2 lbs 12 oz	0 gal	
SHORTENING, SEMI-SOLID, TFF	1 lb	1 pt 3 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SYRUP, CORN,	1 lb 15 oz	1 pt 9 tbsp 6/8 tsp	
FLAVORING, VANILLA	1 1/2 oz	3 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 lbs 8 oz	3 qt 7 tbsp 1 6/8 tsp	
NUTS, PECANS, SHELLED, HALVES	1 lb 8 oz	1 qt 1 pt 2 tbsp 3 tsp	

METHODS

- 1 Place flour, sugar, cocoa, baking powder and salt in mixer bowl; blend well at low speed for 1 minute.
- 2 Add shortening, peanut butter, eggs, syrup and vanilla to dry ingredients. Mix at low speed for 1 minute and scrape down bowl. Mix at medium speed for 2 minutes or until thoroughly blended.
- 3 Add chopped nuts to batter and mix at low speed for 30 seconds.
- 4 Lightly spray each pan with non-stick cooking spray. Spread 4-1/4 quarts batter into each sprayed sheet pan.
- 5 Using a convection oven, bake at 325 F. for 25 to 30 minutes or until done on high fan, open vent. DO NOT OVERBAKE. Brownies are done when a toothpick inserted into center comes out clean.
- 6 Cool and cut 6 by 9.

CHOCOLATE CHIP BROWNIES

Yield 100 Portions
Each Portion 1 BROWNIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
325 kcal	63 gm	4 gm	7 gm	19.4 %	2 mg	238 mg		19 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHOCOLATE CHIPS, SEMI-SWEET	2 lbs		
BROWNIE MIX, CHOCOLATE, LF	15 lbs	0 gal	

METHODS

- 1 Prepare brownie mix according to manufacturer's directions.
- 2 Lightly spray each pan with non-stick cooking spray. Spread 4-3/4 quarts batter onto each sprayed sheet pan. Sprinkle 1 pound chocolate chips over each tray.
- 3 Bake according to package directions. Remove from oven. Allow to completely cool before cutting and serving. Cut each tray 6 by 9.

RICE KRISPY TREATS SQUARES

Yield 108 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
255 kcal	49 gm	2 gm	6 gm	21.2 %	0 mg	353 mg		6 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1 oz	2 tbsp 2/8 tsp	
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
MARSHMALLOWS, WHITE, MINI	8 lbs		
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	

METHODS

- 1 Lightly spray sheet pans with non-stick spray.
- 2 Melt butter in steam jacketed kettle.
- 3 Add marshmallows and vanilla. Stir constantly until marshmallows are completely melted, about 5 to 6 minutes.
- 4 Turn off heat; add 5 lbs Rice Crispy Cereal to marshmallow mixture; stir vigorously until cereal is well coated.
- 5 Turn 6 lb 14 oz mixture into each lightly sprayed sheet pan. Using a lightly sprayed rolling pin, roll mixture firmly to spread evenly in each pan, Cut 9 by 12. Remove from pan when cool.

BUTTERSCOTCH BROWNIES

Yield 100 Portions
Each Portion 1 BROWNIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
290 kcal	38 gm	5 gm	14 gm	43.4 %	56 mg	551 mg		208 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
NUTS, WALNUT, ENGLISH, SHELLLED	1 lb 8 oz	1 qt 1 c 13 tbsp 2/8 tsp	
BAKING POWDER	0 lbs 4 oz	8 tbsp 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
BUTTER, PRINTS	1 lb 12 oz	1 pt 1 c 7 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	2 lbs	0 gal	
SUGAR, BROWN, LT	6 lbs	3 qt 1 c 10 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
FLAVORING, VANILLA	0 lbs 2 oz	4 tbsp 1 1/8 tsp	

METHODS

- 1 Sift together flour, baking powder, and salt. Set aside for use in Step 3.
- 2 Place brown sugar in mixer bowl; add hot butter. Beat about 2 minutes at low speed until smooth and well blended.
- 3 Add eggs and vanilla; beat at medium speed for 8 minutes. Scrape down bowl. Add dry ingredients to mixture in mixer bowl. Beat for 2 minutes at low speed or until well blended. Scrape down bowl.
- 4 Fold chopped nuts into batter.
- 5 Lightly spray each pan with non-stick cooking spray and dust with flour. Spread 3-1/4 quarts batter into each sprayed and floured pans.
- 6 Using a convection oven, bake at 300 F. 40 to 45 minutes or until done on low fan, closed vent. DO NOT OVERBAKE. Brownies are done when a toothpick inserted into center comes out clean.
- 7 Cut 6 by 9 while warm.

CHEWY NUT BARS

Yield 100 Portions
Each Portion 2 BARS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
225 kcal	24 gm	5 gm	13 gm	52 %	64 mg	280 mg		93 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
NUTS, WALNUT, ENGLISH, SHELLLED	3 lbs 8 oz	3 qt 1 c 9 tbsp 3/8 tsp	
BAKING POWDER	0 lbs 1 oz	2 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 12 oz	1 qt 1 pt 5 tbsp 1 7/8 tsp	
EGG, WHOLE, TABLE	3 lbs 3 oz	0 gal	
SUGAR, BROWN, LT	5 lbs	2 qt 1 pt 1 c 6 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	

METHODS

- 1 Sift together flour, baking powder and salt. Set aside for use in Step 3.
- 2 Place brown sugar, eggs, and vanilla in mixer bowl. Beat at low speed for 1 minute, then at medium speed for 2 to 3 minutes or until smooth.
- 3 Add flour mixture; mix at low speed for 1 minute or until well blended.
- 4 Add nuts; mix for 1 minute at low speed.
- 5 Lightly spray each pan with non-stick cooking spray. Spread about 3-1/4 quarts batter into sprayed pans.
- 6 Using a convection oven, bake at 325 F. for 20 minutes or until done on low fan, open vent.
- 7 Cook; cut 6 by 18.

CONGO BARS

Yield 100 Portions
Each Portion 2 BARS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
243 kcal	31 gm	3 gm	12 gm	44.4 %	40 mg	357 mg		101 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
NUTS, WALNUT, ENGLISH, SHELLLED	0 lbs 8 oz	1 c 15 tbsp 1/8 tsp	
BAKING POWDER	0 lbs 1 oz	2 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs	2 qt 1 pt 14 tbsp 5/8 tsp	
EGG, WHOLE, TABLE	2 lbs	0 gal	
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SUGAR, BROWN, LT	0 lbs 5 oz	11 tbsp 1 2/8 tsp	
CHOCOLATE CHIPS, SEMI-SWEET	1 lb 8 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	

METHODS

- 1 Sift together flour, baking powder and salt. Set aside for use in Step 3.
- 2 Place eggs, brown sugar, vanilla and oil in mixer bowl. Beat at low speed for 1 minute, then at medium speed for 2 to 3 minutes until smooth.
- 3 Add flour mixture; mix at low speed 1 minute or until well blended.
- 4 Add nuts and chocolate chips; mix for 1 minute at low speed.
- 5 Lightly spray each pan with non-stick cooking spray. Spread about 6 pounds 11 ounces batter into sprayed sheet pans.
- 6 Using a convection oven, bake at 325 F. for 25 minutes or until done on low fan, open vent.
- 7 Cool; cut 6 by 18.

SHORTBREAD COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
269 kcal	31 gm	3 gm	15 gm	50.2 %	39 mg	105 mg		0 mg

Ingredients	Weight	Measure	Issue
FLOUR, WHEAT, GP (TPK2)	5 lbs 8 oz	1 gal 1 pt 1 c 15 tbsp 1 tsp	
BUTTER, PRINTS	4 lbs	1 qt 1 pt 1 c 15 tbsp 2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 4 oz	1 qt 1 c 1 tbsp 2 tsp	

METHODS

- 1 Place butter in mixer bowl; beat at medium speed until creamy.
- 2 Gradually add sugar; continue beating until light and fluffy, about 5 minutes.
- 3 Add flour; mix until blended.
- 4 Divide dough into 10 pieces, about 1 pound 2 ounce each. Form into rolls; chill and slice each roll into 20 pieces.
- 5 Place in rows, 5 by 7, on ungreased pans.
- 6 Bake at 350 F. for 18 minutes or until cookies are firm but not browned.

CRISP TOFFEE BARS

Yield 100 Portions
Each Portion 2 BARS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
230 kcal	21 gm	2 gm	15 gm	58.7 %	26 mg	260 mg		64 mg

Ingredients	Weight	Measure	Issue
FLOUR, WHEAT, GP (TPK2)	3 lbs	2 qt 1 pt 14 tbsp 5/8 tsp	
BUTTER, PRINTS	2 lbs 8 oz	1 qt 15 tbsp 2 7/8 tsp	
SUGAR, BROWN, LT	3 lbs	1 qt 1 pt 13 tbsp 1 3/8 tsp	
CHOCOLATE CHIPS, SEMI-SWEET	1 lb 8 oz		
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	
NUTS, PECANS, SHELLED, HALVES	1 lb	1 qt 1 tbsp 3 tsp	

METHODS

- 1 Place butter in mixer bowl; cream at medium speed for 5 minutes. Add brown sugar and vanilla; continue to beat for 5 minutes or until light and fluffy.
- 2 Add flour to mixture. Mix 1 minute at low speed or until thoroughly blended. Mixture will be stiff.
- 3 Fold chips and chopped nuts into mixture.
- 4 Spread 2-3/4 quarts mixture into each ungreased pan. Press mixture evenly into pans.
- 5 Bake at 350 F. for 25 minutes or until lightly browned.
- 6 Cut 6 by 18 while still warm. When cool, remove from pans.

OATMEAL COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
229 kcal	33 gm	2 gm	11 gm	43.2 %	16 mg	355 mg		93 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	0 lbs 1/2 oz	2 7/8 tsp	
RAISINS, SEEDLESS	1 lb 15 oz	1 qt 1 pt 3 tsp	
BAKING POWDER	1 1/4 oz	2 tbsp 1 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 4 oz	2 qt 2 tbsp 2 tsp	
EGG, WHOLE, TABLE	0 lbs 12 oz	0 gal	
BAKING SODA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
SHORTENING, SEMI-SOLID, TFF	2 lbs	1 qt 6 tbsp 2 4/8 tsp	
SUGAR, BROWN, LT	2 lbs	1 qt 8 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	
CEREAL, ROLLED OATS, QUICK COOK	2 lbs 8 oz	1 qt 13 tbsp 1 5/8 tsp	

METHODS

- 1 Sift together flour, salt, baking soda, and baking powder; set aside for use in Step 2.
- 2 Place eggs, water, vanilla, shortening, and sugars in mixer bowl. Beat at low speed for 1 to 2 minutes or until well blended. Add dry ingredients; mix at low speed for 2 to 3 minutes or until smooth.
- 3 Add rolled oats and raisins; mix about 1 minute.
- 4 Lightly spray each pan with non-stick cooking spray. Drop about 1 tablespoon dough in rows of 5 by 7, on lightly sprayed pans.
- 5 Using a convection oven, bake at 325 F. for 13 to 15 minutes or until lightly browned on high fan, open vent.
- 6 Loosen cookies from pans while still warm.

OATMEAL CHOCOLATE CHIP COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
258 kcal	32 gm	3 gm	13 gm	45.3 %	18 mg	355 mg		92 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	0 lbs 1/2 oz	2 7/8 tsp	
BAKING POWDER	1 1/4 oz	2 tbsp 1 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs	1 qt 1 pt 1 c 4 tbsp 3/8 tsp	
EGG, WHOLE, TABLE	0 lbs 12 oz	0 gal	
BAKING SODA	0 lbs 3/8 oz	2 3/8 tsp	
SHORTENING, SEMI-SOLID, TFF	2 lbs	1 qt 6 tbsp 2 4/8 tsp	
SUGAR, BROWN, LT	2 lbs	1 qt 8 tbsp 3 tsp	
CHOCOLATE CHIPS, SEMI-SWEET	2 lbs 4 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	
CEREAL, ROLLED OATS, QUICK COOK	2 lbs 8 oz	1 qt 13 tbsp 1 5/8 tsp	

METHODS

- 1 Sift together flour, salt, baking soda, and baking powder; set aside for use in Step 2.
- 2 Place eggs, water, vanilla, shortening, and sugars in mixer bowl. Beat at low speed for 1 to 2 minutes or until well blended. Add dry ingredients; mix at low speed for 2 to 3 minutes or until smooth.
- 3 Add rolled oats and semisweet chocolate chips or chocolate flavored baking chips; mix about 1 minute.
- 4 Lightly spray each pan with non-stick cooking spray. Drop about 1 tablespoon dough in rows of 5 by 7, on lightly sprayed pans.
- 5 Using a convection oven, bake at 325 F. for 13 to 15 minutes or until lightly browned on high fan, open vent.
- 6 Loosen cookies from pans while still warm.

OATMEAL NUT COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
300 kcal	37 gm	5.9 gm	14.9 gm	44.7 %	16 mg	158 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SHORTENING, GP	2 lbs	1 qt 6 tbsp 2 4/8 tsp	
BAKING POWDER	1 1/4 oz	2 tbsp 1 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs	1 qt 1 pt 1 c 4 tbsp 3/8 tsp	
EGG, WHOLE, TABLE	0 lbs 12 oz	0 gal	
BAKING SODA	0 lbs 1/4 oz	1 5/8 tsp	
SUGAR, BROWN, LT	1 lb 6 oz	1 pt 1 c 2 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	
NUTS, PECANS, SHELLLED, HALVES	1 lb	1 qt 1 tbsp 3 tsp	
CEREAL, ROLLED OATS, QUICK COOK	2 lbs 8 oz	1 qt 13 tbsp 1 5/8 tsp	

METHODS

- 1 Sift together flour, salt, baking soda, and baking powder; set aside for use in Step 2.
- 2 Place eggs, water, vanilla, shortening, and sugars in mixer bowl. Beat at low speed for 1 to 2 minutes or until well blended. Add dry ingredients; mix at low speed for 2 to 3 minutes or until smooth.
- 3 Add rolled oats and unsalted chopped nuts; mix about 1 minute.
- 4 Lightly spray each pan with non-stick cooking spray. Drop about 1 tablespoon dough in rows of 5 by 7, on lightly sprayed pans.
- 5 Using a convection oven, bake at 325 F. for 13 to 15 minutes or until lightly browned on high fan, open vent.
- 6 Loosen cookies from pans while still warm.

GINGERBREAD COOKIES (MIX)

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
222 kcal	33 gm	2 gm	9 gm	36.5 %	0 mg	244 mg		25 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	2 5/8 oz	5 tbsp 1/8 tsp	
COOKIE MIX, SUGAR	5 lbs		
CAKE, GINGERBREAD	5 lbs		
SHORTENING, SEMI-SOLID, TFF	3 1/2 oz	7 tbsp 2 2/8 tsp	

METHODS

- 1 Place Gingerbread Cake Mix, Sugar Cookie Mix, contents of both soda pouches and shortening in mixer bowl. Mix at low speed for 1 minute.
- 2 Add water gradually to mixture while still beating at low speed for 1 minute until sides of bowl become clean. Scrape down bowl; mix at low speed for 1 minute.
- 3 Divide dough into 10 pieces, about 1 pound 2 ounce each. Form into rolls about 20 inches long; slice each roll into 20 pieces.
- 4 Lightly spray each pan with non-stick cooking spray. Place in rows 4 by 6 on lightly sprayed sheet pans. Flatten cookies to 1/4-inch thickness.
- 5 Using a convection oven, bake at 350 F. for 9 minutes or until done on low fan, open vent.
- 6 Loosen cookies from pans while still warm.

OATMEAL COOKIES (MIX)

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
104 kcal	16.7 gm	1.7 gm	4.6 gm	39.8 %	17 mg	33 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
COOKIE MIX, OATMEAL	9 lbs		

METHODS

- 1 Place Oatmeal Cookie Mix and contents of soda pouches in mixer bowl. Mix to combine cookie mix and soda; add 2 cups water; mix at low speed about 1 minute. Scrape down bowl once during mixing.
- 2 Lightly spray each pan with non-stick cooking spray. Drop about 1 level tablespoon of dough in rows, 5 by 7, on lightly sprayed pans.
- 3 Using a convection oven, bake at 325 F. for 12 to 14 minutes or until lightly browned on high fan, open vent.
- 4 Loosen cookies from pans while still warm.

OATMEAL RAISIN BARS (MIX)

Yield 100 Portions
Each Portion 2 BARS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
125 kcal	22 gm	2 gm	5 gm	36 %	17 mg	34 mg		37 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
RAISINS, SEEDLESS	1 lb 8 oz	1 qt 11 tbsp 2/8 tsp	
COOKIE MIX, OATMEAL	9 lbs		

METHODS

- 1 Combine cookie mix and soda packet with raisins; mix until blended. Add 2 cups water; mix.
- 2 Lightly spray each pan with non-stick cooking spray. Place about 5 pounds 11 ounces dough onto each lightly sprayed sheet pan. Roll evenly to 1/2-inch thickness with lightly floured rolling pin.
- 3 Using a convection oven, bake at 325 F. for 12 to 14 minutes or until lightly browned on high fan, open vent. DO NOT OVERBAKE.
- 4 Cut 6 by 18 while still warm.

OATMEAL CHOCOLATE CHIP COOKIES (MIX)

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
140 kcal	20.8 gm	2 gm	6.6 gm	42.4 %	18 mg	34 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
CHOCOLATE CHIPS, SEMI-SWEET	1 lb 8 oz		
COOKIE MIX, OATMEAL	9 lbs		

METHODS

- 1 Combine cookie mix and soda packet with chocolate chips; mix until blended. Add water; mix.
- 2 Lightly spray each pan with non-stick cooking spray. Drop about 1 level tablespoon dough in rows, 5 by 7, on lightly sprayed pans.
- 3 Using a convection oven, bake at 325 F. for 12 to 14 minutes or until lightly browned on high fan, open vent.
- 4 Loosen cookies from pans while still warm.

OATMEAL RAISIN COOKIES (MIX)

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
125 kcal	22 gm	2 gm	5 gm	36 %	17 mg	34 mg		37 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
RAISINS, SEEDLESS	1 lb 8 oz	1 qt 11 tbsp 2/8 tsp	
COOKIE MIX, OATMEAL	9 lbs		

METHODS

- 1 Combine cookie mix and soda with 1 lb 8 oz raisins; mix until blended. Add 2 cups water; mix.
- 2 Lightly spray each pan with non-stick cooking spray. Drop about 1 level tablespoon dough in rows, 5 by 7, on lightly sprayed pans.
- 3 Using a convection oven, bake at 325 F. for 12 to 14 minutes or until lightly browned on high fan, open vent.
- 4 Loosen cookies from pans while still warm.

SPICED OATMEAL NUT COOKIES (MIX)

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
135 kcal	20.7 gm	2 gm	6.3 gm	42 %	17 mg	35 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
RAISINS, SEEDLESS	0 lbs 15 oz	1 pt 14 tbsp 2 7/8 tsp	
SPICE, CLOVES	0 lbs 1/4 oz	1 tbsp 2/8 tsp	
SPICE, NUTMEG	0 lbs 5/8 oz	2 tbsp 2 1/8 tsp	
SPICE, CINNAMON	0 lbs 5/8 oz	2 tbsp 7/8 tsp	
NUTS, PECANS, SHELLED, HALVES	0 lbs 8 oz	1 pt 3 tsp	
COOKIE MIX, OATMEAL	9 lbs		

METHODS

- 1 Combine cookie mix and soda with 15 oz raisins, 2 2/3 tbsp ground cinnamon, 2 2/3 tbsp ground nutmeg, 1 tbsp ground cloves and 8 oz chopped, unsalted nuts; mix until blended. Add 2 cups water; mix.
- 2 Lightly spray each pan with non-stick cooking spray. Drop about 1 level tablespoon dough in rows, 5 by 7, on lightly sprayed pans.
- 3 Using a convection oven, bake at 325 F. for 12 to 14 minutes or until lightly browned on high fan, open vent.
- 4 Loosen cookies from pans while still warm.

OATMEAL RAISIN COOKIES, FROZEN

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
245 kcal	34 gm	3 gm	10 gm	36.7 %	21 mg	169 mg		23 mg

Ingredients	Weight	Measure	Issue
COOKIE DOUGH, OATMEAL RAISIN	12 lbs 8 oz		
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	

METHODS

- 1 Lightly spray a sheet tray with non-stick cooking spray.
- 2 Place 35 (5 x 7) frozen cookie dough on sheet tray. Bake in a convection oven at 300 F. for 11-14 minutes.
- 3 Remove from oven; allow to cool before removing from tray. Cookies may be held covered at room temperature.

OATMEAL COOKIES (DEHYDRATED EGGS)

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
229 kcal	33 gm	2 gm	11 gm	43.2 %	16 mg	355 mg		93 mg

Ingredients	Weight	Measure	Issue
WATER 1	0 lbs 4 oz	7 tbsp 2 tsp	
RAISINS, SEEDLESS	1 lb 15 oz	1 qt 1 pt 3 tsp	
SHORTENING, GP	2 lbs	1 qt 6 tbsp 2 4/8 tsp	
BAKING POWDER	1 1/4 oz	2 tbsp 1 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs	1 qt 1 pt 1 c 4 tbsp 3/8 tsp	
BAKING SODA	1 1/4 oz	2 tbsp 1 6/8 tsp	
SUGAR, BROWN, LT	2 lbs	1 qt 8 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	
EGGS, SCRAMBLED (DEHY)	3 1/8 oz	1 c 1 tbsp 2 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	
CEREAL, ROLLED OATS, QUICK COOK	2 lbs 8 oz	1 qt 13 tbsp 1 5/8 tsp	

METHODS

- 1 Sift together flour, salt, baking soda, and baking powder; set aside for use in Step 3.
- 2 Combine dehydrated egg crystals with 1 cup of cold water. Whip until dissolved.
- 3 Place eggs, water, vanilla, shortening, and sugars in mixer bowl. Beat at low speed 1 to 2 minutes or until well blended. Add dry ingredients; mix at low speed 2 to 3 minutes or until smooth.
- 4 Add rolled oats and raisins; mix about 1 minute.
- 5 Drop about 1 tbsp (1 oz) dough in rows, 5 by 7, on lightly greased pans.
- 6 Using a convection oven, bake at 325F. oven for 13-15 minutes or until lightly brown on high fan, open vent.
- 7 Loosen cookies from pans while still warm.

OATMEAL CHOCOLATE CHIP COOKIES (DEHYDRATED EGGS)

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
258 kcal	32 gm	2 gm	13 gm	45.3 %	18 mg	355 mg		92 mg

Ingredients	Weight	Measure	Issue
WATER 1	0 lbs 4 oz	7 tbsp 2 tsp	
SHORTENING, GP	2 lbs	1 qt 6 tbsp 2 4/8 tsp	
BAKING POWDER	1 1/4 oz	2 tbsp 1 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs	1 qt 1 pt 1 c 4 tbsp 3/8 tsp	
BAKING SODA	1 1/4 oz	2 tbsp 1 6/8 tsp	
SUGAR, BROWN, LT	2 lbs	1 qt 8 tbsp 3 tsp	
CHOCOLATE CHIPS, SEMI-SWEET	2 lbs 4 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	
EGGS, SCRAMBLED (DEHY)	3 1/8 oz	1 c 1 tbsp 2 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	
CEREAL, ROLLED OATS, QUICK COOK	2 lbs 8 oz	1 qt 13 tbsp 1 5/8 tsp	

METHODS

- 1 Sift together flour, salt, baking soda, and baking powder; set aside for use in Step 3.
- 2 Combine dehydrated egg crystals with 1 cup cold water. Whip until dissolved.
- 3 Place eggs, water, vanilla, shortening, and sugars in mixer bowl. Beat at low speed 1 to 2 minutes or until well blended. Add dry ingredients; mix at low speed 2 to 3 minutes or until smooth.
- 4 Add rolled oats and chocolate chips; mix about 1 minute.
- 5 Drop about 1 tbsp (1 oz) dough in rows, 5 by 7, on lightly greased pans.
- 6 Using a convection oven, bake at 325F. oven for 13-15 minutes or until lightly brown on high fan, open vent.
- 7 Loosen cookies from pans while still warm.

NOTES

- 1 3-12 oz packages of chocolate chips per 100 portions.

CRISP CHOCOLATE COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
343 kcal	47.4 gm	4.2 gm	15.6 gm	40.9 %	34 mg	156 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 4 oz	7 tbsp 2 tsp	
SHORTENING, GP	3 lbs	1 qt 1 pt 10 tbsp 5/8 tsp	
COCOA, BAKING	1 lb	1 qt 1 c 4 tbsp 1 2/8 tsp	
BAKING POWDER	1 1/4 oz	2 tbsp 1 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
EGG, WHOLE, TABLE	1 lb 12 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	6 lbs	3 qt 1 c 9 tbsp 2 2/8 tsp	

METHODS

- 1 Place ingredients in mixer bowl in order listed. Mix at low speed 1 to 2 minutes or until thoroughly blended. Scrape down bowl once during mixing.
- 2 Divide dough into 1 pound 10 ounce pieces. Form into rolls 2 inches thick. Wrap in waxed paper and chill at least 3 hours.
- 3 Slice each roll into 20 pieces. Place in rows, 5 by 7, on ungreased pans.
- 4 Bake about 10 minutes or until done in 350 F. oven.
- 5 Loosen cookies from pans while still warm.

CHOCOLATE COOKIES(CHOCOLATE COOKIE MIX

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
277 kcal	34.7 gm	1.8 gm	15.8 gm	51.3 %	0 mg	137 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs	0 gal	
COOKIE MIX, CHOCOLATE, #10	10 lbs		

METHODS

- 1 Place 10 lb (2-No. 10 cn) Chocolate Cookie Mix and contents of soda pouches in mixer bowl. Prepare according to instructions on container.

DOUBLE CHOCOLATE CHIP BARS (CHOC. MIX)

Yield 100 Portions
Each Portion 2 BARS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
255 kcal	41 gm	2.4 gm	10.2 gm	36 %	2 mg	139 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	2 lbs 4 oz	1 qt 4 tbsp 2 6/8 tsp	
COOKIE MIX, CHOCOLATE, #10	10 lbs		
CHOCOLATE CHIPS, SEMI-SWEET	2 lbs 4 oz		

METHODS

- 1 Place Chocolate Cookie Mix, contents of soda pouches and water in mixer bowl. Beat at medium speed 1 minute.
- 2 Add chocolate chips or chocolate flavored baking chips; mix at low speed 1 minute.
- 3 Lightly spray each pan with non-stick cooking spray. Spread 7 pounds batter in each sprayed sheet pan.
- 4 Bake for 25 to 30 minutes in 350 F. Cut 6 by 18 per pan while warm.

DOUBLE CHOCOLATE CHIP COOKIES(CHOC MIX

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
255 kcal	41 gm	2.4 gm	10.2 gm	36 %	2 mg	139 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
COOKIE MIX, CHOCOLATE, #10	10 lbs		
CHOCOLATE CHIPS, SEMI-SWEET	2 lbs 4 oz		

METHODS

- 1 Place 10 lb (2-No. 10 cn) Chocolate Cookie Mix, contents of soda pouches, and 3 cups water in mixer bowl. Mix at medium speed 1 minute.
- 2 Add 2 lb 4 oz (3-12 oz pg) chocolate chips or chocolate flavored baking chips; mix on low speed 1 minute.
- 3 Drop by rounded tbsp (1 oz), in rows, 5 by 7, on greased pans.
- 4 Bake at 375 F. for 12 to 14 minutes.
- 5 Loosen cookies from pans while still warm.

CHOCOLATE CHIP COOKIES (DEHYDRATED EGGS)

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
245 kcal	30 gm	3 gm	13 gm	47.8 %	21 mg	399 mg		66 mg

Ingredients	Weight	Measure	Issue
WATER 1	0 lbs 1 oz	1 tbsp 2 6/8 tsp	
SHORTENING, GP	2 lbs	1 qt 6 tbsp 2 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs 4 oz	2 qt 1 pt 1 c 12 tbsp 2 1/8 tsp	
BAKING SODA	0 lbs 3/4 oz	1 tbsp 1 5/8 tsp	
SUGAR, BROWN, LT	1 lb 10 oz	1 pt 1 c 11 tbsp 7/8 tsp	
CHOCOLATE CHIPS, SEMI-SWEET	2 lbs 4 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
FLAVORING, VANILLA	0 lbs 1/2 oz	1 tbsp 3/8 tsp	
EGGS, SCRAMBLED (DEHY)	0 lbs 4 oz	1 c 6 tbsp 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 Sift together flour, baking soda and salt. Set aside for use in Step 5.
- 2 Cream shortening in mixer bowl at medium speed about 1 minute. Gradually add sugars; mix at medium speed 3 minutes or until light and fluffy. Scrape down bowl.
- 3 Combine dehydrated egg crystals with 2-1/4 cups of cold water. Whip until dissolved.
- 4 Combine beaten egg crystals and water; add gradually to creamed mixture. Blend thoroughly about 1 minute. Add vanilla. Mix thoroughly.
- 5 Add dry ingredients; mix only until ingredients are combined about 1 minute.
- 6 Add chocolate chips; mix on low speed about 1 minute or until evenly distributed.
- 7 Drop by tablespoon in rows, 4 x 6, on ungreased pans.
- 8 Using a convection oven, bake at 325F. oven for 10-12 minutes or until lightly brown on high fan, open vent.
- 9 Loosen cookies from pans while still warm.

NOTES

- 1 3-12 oz packages chocolate chips per 100 portions.

PEANUT BUTTER COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
251 kcal	27 gm	5 gm	14 gm	50.2 %	24 mg	327 mg		63 mg

Ingredients	Weight	Measure	Issue
PEANUT BUTTER, SMOOTH	2 lbs 8 oz	1 qt 6 tbsp 1 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs	2 qt 1 pt 14 tbsp 5/8 tsp	
EGG, WHOLE, TABLE	1 lb 4 oz	0 gal	
BAKING SODA	1 1/4 oz	2 tbsp 1 6/8 tsp	
SHORTENING, SEMI-SOLID, TFF	1 lb 12 oz	1 pt 1 c 13 tbsp 2 7/8 tsp	
SUGAR, BROWN, LT	1 lb 8 oz	1 pt 1 c 6 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
FLAVORING, VANILLA	0 lbs 5/8 oz	1 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs	1 qt 8 tbsp 1 6/8 tsp	

METHODS

- 1 Place ingredients in mixer bowl. Mix at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 2 Divide dough into 10 pieces about 1 pound 3 ounces each. Form into rolls 1-3/4x20x1-1/4-inches; slice each roll into 20 pieces, about 1 ounce each.
- 3 Place in rows, 4 x 6, on ungreased sheet pans; using a fork, flatten to 1/4-inch thickness, forming a crisscross pattern.
- 4 Using a convection oven, bake at 325 F. for 10 minutes or until lightly browned on high fan, open vent.
- 5 Loosen cookies from pans while still warm.

PEANUT BUTTER COOKIES(SUGAR COOKIE MIX

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
285 kcal	34 gm	4 gm	15 gm	47.4 %	0 mg	243 mg		13 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
COOKIE MIX, SUGAR	10 lbs		
PEANUT BUTTER, SMOOTH	2 lbs 8 oz	1 qt 6 tbsp 1 tsp	

METHODS

- 1 Prepare sugar cookie mix according to package directions. Add water and peanut butter. Mix at low speed 1 minute. DO NOT OVERMIX.
- 2 Drop by slightly rounded tablespoons. Place in rows, 4 by 6, on ungreased pans; using a fork, flatten to 1/4-inch thickness, forming a crisscross pattern.
- 3 Using a convection oven, bake at 325 F. for 10 to 12 minutes or until lightly browned on high fan, open vent.
- 4 Loosen cookies from pans while still warm.

PEANUT BUTTER BARS (SUGAR COOKIE MIX)

Yield 100 Portions
Each Portion 2 BARS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
285 kcal	34 gm	4.2 gm	15.2 gm	48 %	0 mg	243 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 4 oz	1 pt 6 tbsp 7/8 tsp	
COOKIE MIX, SUGAR	10 lbs		
PEANUT BUTTER, SMOOTH	2 lbs 8 oz	1 qt 6 tbsp 1 tsp	

METHODS

- 1 Prepare sugar cookies according to package directions. Add water and peanut butter; beat on medium speed 1 minute. DO NOT OVERMIX.
- 2 Spread approximately 6 pounds 14 ounces dough evenly into each ungreased sheet pan.
- 3 Using a convection oven, bake at 325 F. for 20 for 25 minutes until lightly browned on low fan, closed vent. DO NOT OVERBAKE. Cut 6 by 18 while still warm.

PEANUT BUTTER COOKIES, PRE CUT FZN

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
273 kcal	29 gm	5 gm	16 gm	52.7 %	21 mg	252 mg		24 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
COOKIE DOUGH, PEANUT BUTTER	12 lbs 8 oz		

METHODS

- 1 Lightly spray a sheet tray with non-stick cooking spray.
- 2 Place 35 (5 x 7) frozen cookie dough on sheet tray. Bake in a convection oven at 300 F. for 11-14 minutes.
- 3 Remove from oven; allow to cool before removing from tray. Cookies may be held covered at room temperature.

PEANUT BUTTER COOKIES (DEHYDRATED EGGS)

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
251 kcal	27 gm	5 gm	14 gm	50.2 %	24 mg	327 mg		63 mg

Ingredients	Weight	Measure	Issue
WATER 1	1 lb 4 oz	1 pt 6 tbsp 7/8 tsp	
SHORTENING, GP	1 lb 12 oz	1 pt 1 c 13 tbsp 2 7/8 tsp	
PEANUT BUTTER, SMOOTH	2 lbs 8 oz	1 qt 6 tbsp 1 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs	2 qt 1 pt 14 tbsp 5/8 tsp	
BAKING SODA	1 1/4 oz	2 tbsp 1 6/8 tsp	
SUGAR, BROWN, LT	1 lb 8 oz	1 pt 1 c 6 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
FLAVORING, VANILLA	0 lbs 5/8 oz	1 tbsp 1 1/8 tsp	
EGGS, SCRAMBLED (DEHY)	4 3/4 oz	1 c 10 tbsp 2 7/8 tsp	
SUGAR, WHITE, GRANULATED (35# CAN)	2 lbs	1 qt 8 tbsp 1 6/8 tsp	

METHODS

- 1 Combine dehydrated egg crystals with 2-1/2 cups of cold water. Whip until dissolved.
- 2 Place ingredients in mixer bowl in order listed. Mix at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 3 Divide dough into 10 pieces about 1 lb 3 oz each. Form into rolls 1-3/4 by 20 by 1-1/4 inches; slice each roll into 20 pieces, about 1 oz each.
- 4 Place in rows, 4 by 6, on ungreased pans; using a fork, flatten to 1/4 inch thickness, forming a crisscross pattern.
- 5 Using a convection oven, bake 325F. oven for 10-12 minutes or until lightly brown on high fan, open vent.
- 6 Loosen ccookies from pans while still warm.

CHOCOLATE DROP COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
248 kcal	29.7 gm	3.5 gm	12.8 gm	46.5 %	20 mg	158 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SHORTENING, GP	2 lbs 8 oz	1 qt 1 c 8 tbsp 1 5/8 tsp	
COCOA, BAKING	1 lb	1 qt 1 c 4 tbsp 1 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
EGG, WHOLE, TABLE	1 lb	0 gal	
BAKING SODA	0 lbs 5/8 oz	1 tbsp 1 1/8 tsp	
SUGAR, BROWN, LT	4 lbs	2 qt 1 c 1 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
MILK, NONFAT, DRY	3 1/2 oz	1 c 7 tbsp 1 1/8 tsp	
FLAVORING, VANILLA	1 7/8 oz	4 tbsp 3/8 tsp	

METHODS

- 1 Place ingredients in mixer bowl in order listed. Mix at low speed 1 to 2 minutes or until thoroughly blended. Scrape down bowl once during mixing.
- 2 Lightly spray each pan with non-stick cooking spray. Drop about 2 tablespoons dough in rows, 4 x 6, on sprayed sheet pans.
- 3 Using a convection oven, bake at 325 F. for 12 minutes or until done on low fan, open vent.
- 4 Loosen cookies from pans while still warm.

CHOCOLATE DROP COOKIES (MIX)

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
186 kcal	38.1 gm	2.3 gm	2.9 gm	14 %	0 mg	158 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
BROWNIE MIX, CHOCOLATE, LF	10 lbs	0 gal	

METHODS

- 1 Place 10 lb (2-No. 10 cn) chocolate Brownie Mix, contents of soda pouches, and 3 cups water in mixer bowl. Mix at medium speed 1 minute.
- 2 Lightly spray each pan with non-stick cooking spray. Drop about 1 tablespoon dough in rows, 4 by 6, on sprayed sheet pans.
- 3 Bake at 375 F. for 10 to 12 minutes or until done.
- 4 Loosen cookies from pans while still warm.

SUGAR COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
260 kcal	40.7 gm	3.1 gm	7.9 gm	27.3 %	20 mg	198 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	0 lbs 10 oz	1 c 3 tbsp 4/8 tsp	
SHORTENING, GP	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
BAKING POWDER	0 lbs 3 oz	6 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 12 oz	1 gal 1 c 3 tbsp 2 3/8 tsp	
EGG, WHOLE, TABLE	1 lb	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	1 1/4 oz	8 tbsp 1 1/8 tsp	
FLAVORING, VANILLA	1 1/2 oz	3 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs 14 oz	2 qt 1 pt 1 c 2 6/8 tsp	

METHODS

- 1 Place ingredients in mixer bowl in order listed setting aside 6 oz sugar to be used in step 3. Beat at low speed for 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 2 Divide dough into 1-1/4 pound pieces. Roll into rolls; slice each roll into 20 pieces.
- 3 Lightly spray each pan with non-stick cooking spray. Dip each piece in sugar; place sugared side up in rows, 4 by 6, on sprayed sheet pans.
- 4 Flatten cookies to about 1/4-inch thickness.
- 5 Using a convection oven, bake at 350 F. for 8 to 10 minutes or until lightly browned on low fan, open vent. DO NOT OVER BAKE.
- 6 Loosen cookies from pans while still warm.

SUGAR COOKIES (SUGAR COOKIE MIX)

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
218 kcal	31.8 gm	1.4 gm	9.5 gm	39.2 %	0 mg	191 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs	0 gal	
COOKIE MIX, SUGAR	10 lbs		

METHODS

- 1 Prepare mix according to instructions on container. Using a convection oven, bake at 325 F. for 8 to 10 minutes on low fan, open vent.

SNICKERDOODLE COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
242 kcal	40 gm	3 gm	8 gm	29.8 %	20 mg	501 mg		157 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	10 3/8 oz	1 c 3 tbsp 2 5/8 tsp	
BAKING POWDER	0 lbs 3 oz	6 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 12 oz	1 gal 1 c 3 tbsp 2 3/8 tsp	
EGG, WHOLE, TABLE	1 lb	0 gal	
SHORTENING, SEMI-SOLID, TFF	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	1 1/4 oz	8 tbsp 1 1/8 tsp	
FLAVORING, VANILLA	1 1/2 oz	3 tbsp 7/8 tsp	
SPICE, CINNAMON	1 1/4 oz	4 tbsp 1 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	

METHODS

- 1 Set aside 8 oz granulated sugar for step 3
- 2 Place egg, shortening, water, vanilla, (4 1/2# per 100 portions) remaining sugar, flour, salt, baking powder, dry milk together in mixer bowl. Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 3 Divide dough into 1-1/4 pound pieces. Roll into rolls; slice each roll into 20 pieces.
- 4 Lightly spray each pan with non-stick cooking spray. Combine granulated (8 oz/100 portions) sugar and ground cinnamon. Dip each piece in sugar and cinnamon mixture; place sugared side up in rows, 4 by 6, on sprayed sheet pans.
- 5 Flatten cookies to about 1/4-inch thickness.
- 6 Using a convection oven, bake at 350 F. for 8 to 10 minutes or until lightly browned on low fan, open vent. DO NOT OVER BAKE.
- 7 Loosen cookies from pans while still warm.

SNICKERDOODLE COOKIES (MIX)

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
231 kcal	34 gm	1 gm	10 gm	39 %	0 mg	191 mg		12 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	0 lbs	0 gal	
COOKIE MIX, SUGAR	10 lbs		
SPICE, CINNAMON	1 1/4 oz	4 tbsp 1 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbsp 2 6/8 tsp	

METHODS

- 1 Prepare mix according to instructions on container.
- 2 Combine sugar and ground cinnamon. Dip each piece in sugar and cinnamon.
- 3 Lightly spray cookie pans with non-stick cooking spray. Place cookies 4 by 6.
- 4 Using a convection oven, bake at 325 F. for 8 to 10 minutes on low fan, open vent.

SUGAR COOKIES, PRE CUT FZN

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
396 kcal	61 gm	5 gm	15 gm	34.1 %	0 mg	336 mg		13 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
COOKIE DOUGH, SUGAR	12 lbs 8 oz		

METHODS

- 1 Lightly spray a sheet tray with non-stick cooking spray.
- 2 Place 35 (5 x 7) frozen cookie dough on sheet tray. Bake in a convection oven at 300 F. for 11-14 minutes.
- 3 Remove from oven; allow to cool before removing from tray. Cookies may be held covered at room temperature.

COCONUT RAISIN DROP COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
199 kcal	25.3 gm	2.3 gm	10.5 gm	47.5 %	8 mg	96 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
RAISINS, SEEDLESS	1 lb	1 pt 1 c 2 tbsp 2/8 tsp	
SHORTENING, GP	1 lb	1 pt 3 tbsp 1 2/8 tsp	
COCONUT, DRIED, SWT, FLAKES	0 lbs 8 oz	1 pt 15 tbsp 4/8 tsp	
MOLASSES	1 lb 12 1/8 oz	1 pt 5 tbsp 2 5/8 tsp	
BAKING POWDER	0 lbs 1 oz	2 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 8 oz	2 qt 1 c 1 tbsp 4/8 tsp	
EGG, WHOLE, TABLE	0 lbs 6 oz	0 gal	
BAKING SODA	0 lbs 3/4 oz	1 tbsp 1 5/8 tsp	
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb	1 pt 4 tbsp 7/8 tsp	
NUTS, PECANS, SHELLLED, HALVES	1 lb	1 qt 1 tbsp 3 tsp	

METHODS

- 1 Place ingredients in mixer bowl in order listed. Mix at low speed 2 minutes or until thoroughly blended.
- 2 Lightly spray each pan with non-stick cooking spray. Drop about 1 ounce of dough per cookie in rows, 4 by 6, on sprayed pans.
- 3 Bake at 375 F. for 10 minutes or until done.

CRISP DROP COOKIES

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
247 kcal	36.9 gm	2.9 gm	9.9 gm	36.1 %	6 mg	233 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb 6 oz	1 pt 10 tbsp 3/8 tsp	
SHORTENING, GP	2 lbs	1 qt 6 tbsp 2 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 8 oz	1 gal 5 tbsp 7/8 tsp	
EGG, WHOLE, TABLE	0 lbs 5 oz	0 gal	
BAKING SODA	0 lbs 1 oz	2 tbsp 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	2 1/2 oz	1 c 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	
SYRUP, MAPLE, IMITATION	2 3/4 oz	3 tbsp 2 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 12 oz	2 qt 8 tbsp 2/8 tsp	

METHODS

- 1 Sift together flour and 12 oz sugar. Set aside for use in Step 4.
- 2 Cream 3 lbs sugar, syrup, shortening, salt, eggs, and vanilla at low speed 5 minutes or until light and fluffy.
- 3 Reconstitute milk; add soda; add to creamed mixture. Blend thoroughly.
- 4 Add dry ingredients to mixture; mix only until ingredients are combined. DO NOT OVERMIX.
- 5 Lightly spray each pan with non-stick cooking spray. Drop by tablespoons, or through size 10 plain pastry tube, in rows 5 by 7, onto lightly sprayed pans.
- 6 Bake at 375 F. for 14 to 16 minutes or until lightly browned.
- 7 Loosen cookies from pans while still warm.

HERMITS

Yield 100 Portions
Each Portion 2 BARS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
228 kcal	38 gm	3 gm	7 gm	27.6 %	17 mg	318 mg		91 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
WATER	0 lbs 8 oz	15 tbs 1 tsp	
RAISINS, SEEDLESS	2 lbs	1 qt 1 pt 4 tbs 3/8 tsp	
SHORTENING, GP	1 lb 6 oz	1 pt 1 c 2 1/8 tsp	
MOLASSES	1 lb 2 3/4 oz	1 c 9 tbs 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 4 oz	3 qt 1 pt 1 c 6 tbs 2 3/8 tsp	
EGG, WHOLE, TABLE	0 lbs 14 oz	0 gal	
BAKING SODA	0 lbs 1/2 oz	1 tbs 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/2 oz	2 tbs 1/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbs 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 12 oz	1 qt 1 pt 3 tbs 2 3/8 tsp	

METHODS

- 1 Blend sugar, shortening, baking soda, eggs, nutmeg and cinnamon in mixer bowl at low speed 1 to 2 minutes or until well blended. Scrape down bowl.
- 2 Add molasses, water, and raisins; mix at medium speed about 1 minute or until blended.
- 3 Add flour gradually; mix at low speed only until ingredients are combined.
- 4 Lightly spray each pan with non-stick cooking spray. Divide dough into 12 pieces, weighing about 1 pounds each; form into strips about 22 inches long. Place 3 strips on each lightly greased sheet pan. Press strips down until each is 3 inches wide, and 3/8 inches thick.
- 5 Using a convection oven, bake at 325 F. for 10 to 12 minutes or until done on low fan, open vent.
- 6 Loosen baked strips from pans while still warm; cut each strip into 16 bars.

RAISIN NUT BARS

Yield 100 Portions
Each Portion 1 BAR

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
280 kcal	36 gm	4 gm	14 gm	45 %	18 mg	494 mg		104 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	0 lbs 14 oz	1 c 10 tbsp 2 4/8 tsp	
RAISINS, SEEDLESS	1 lb 15 oz	1 qt 1 pt 3 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 14 oz	1 gal 1 c 11 tbsp 1/8 tsp	
EGG, WHOLE, TABLE	0 lbs 12 oz	0 gal	
BAKING SODA	0 lbs 3/4 oz	1 tbsp 1 5/8 tsp	
SHORTENING, SEMI-SOLID, TFF	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
SUGAR, BROWN, LT	3 lbs	1 qt 1 pt 13 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	1 1/4 oz	8 tbsp 1 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	
NUTS, PECANS, SHELLLED, HALVES	1 lb 8 oz	1 qt 1 pt 2 tbsp 3 tsp	

METHODS

- 1 Chop nuts. Place 8 eggs (per 100 portions), 1 1/2 cups water (per 100 portions), shortening, brown sugar, flour, dry milk, salt, soda, cinnamon, nutmeg, raisins, & pecans in mixer bowl. Beat at low speed 1 to 2 minutes or until thoroughly blended. Scrape down bowl once during mixing.
- 2 Lightly spray each pan with non-stick cooking spray. Divide dough into 1 pound 9 ounce pieces. Form into strips about 22 inches long on lightly sprayed pans. Place 3 strips per pan. Press strips down until each strip is about 4 inches wide and 3/8 inches thick.
- 3 Mix 1 egg (per 100 portions) and 1/4 cup water (per 100 portions) together. Brush top of each strip of dough with egg and water mixture.
- 4 Sprinkle about 2-1/2 teaspoons sugar over each strip.
- 5 Using a convection oven, bake at 325 F. for 10 to 12 minutes or until done on low fan, open vent.
- 6 While still warm, cut each strip into 12 bars, about 1-3/4 inches wide.

GINGER RAISIN BARS(COOKIE AND CAKE MIX

Yield 100 Portions
Each Portion 2 BARS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
99 kcal	18.4 gm	1.2 gm	3.2 gm	29.1 %	8 mg	49 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
RAISINS, SEEDLESS	1 lb 15 oz	1 qt 1 pt 3 tsp	
CAKE, GINGERBREAD	5 lbs		
COOKIE MIX, OATMEAL	4 lbs 8 oz		

METHODS

- 1 Combine 4 lb 8 oz (1-No. 10 cn) Oatmeal Cookie Mix, 5 lb (1-No. 10 cn) Gingerbread Cake Mix, 1 lb (2 cups) water and 1 lb 15 oz (1 1/2 qt) raisins. Beat at low speed 1 to 2 minutes or until thoroughly blended. Scrape down bowl once during mixing.
- 2 Divide dough into 9 pieces, about 1-1/2 pounds each. Form strips about 22 inches long on lightly sprayed pans, 3 strips per pan. Press strips down until each strip is about 4 inches wide and 3/8 inch thick.
- 3 Using a 325°F. convection oven, bake 16 to 18 minutes or until done on low fan, open vent. While still warm, cut each strip into 12 bars about 1 3/4 inches wide.

GINGER MOLASSES COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
232 kcal	34 gm	1 gm	10 gm	38.8 %	0 mg	192 mg		16 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
COOKIE MIX, SUGAR	10 lbs		
MOLASSES	9 3/8 oz	12 tbsp 1 7/8 tsp	
SPICE, GINGER	1 1/2 oz	8 tbsp 5/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	

METHODS

- 1 Place cookie mix and contents of soda pouches, ginger, cinnamon, molasses and water into mixer bowl. Beat at medium speed 2 minutes or until blended.
- 2 Lightly spray cooking pans with non-stick cooking spray. Drop by tablespoons in rows of 4 by 6, on lightly sprayed pans.
- 3 Bake at 375 F. for 11 to 13 minutes or until done.
- 4 Loosen cookies from pans while still warm.

GINGER MOLASSES BARS (MIX)

Yield 100 Portions
Each Portion 2 BARS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
231 kcal	34 gm	1.4 gm	10 gm	39 %	0 mg	192 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
COOKIE MIX, SUGAR	10 lbs		
MOLASSES	9 3/8 oz	12 tbsp 1 7/8 tsp	
SPICE, GINGER	1 1/2 oz	8 tbsp 5/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	

METHODS

- 1 Mix cookie mix and contents of soda pouches.
- 2 Add ginger, cinnamon, molasses, and water. Beat at medium speed 1 minute. DO NOT OVERMIX.
- 3 Lightly spray pans with non-stick cooking spray. Spread dough evenly into each pan. Bake at 350 F. for 25 minutes. Cut 6 by 18 while still warm.

CHOCOLATE CHIP COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
245 kcal	30 gm	3 gm	13 gm	47.8 %	21 mg	399 mg		66 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 1 oz	1 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs 10 oz	3 qt 1 c 2 tbsp 1 4/8 tsp	
EGG, WHOLE, TABLE	1 lb	0 gal	
BAKING SODA	0 lbs 3/4 oz	1 tbsp 1 5/8 tsp	
SHORTENING, SEMI-SOLID, TFF	2 lbs	1 qt 6 tbsp 2 4/8 tsp	
SUGAR, BROWN, LT	1 lb 10 oz	1 pt 1 c 11 tbsp 7/8 tsp	
CHOCOLATE CHIPS, SEMI-SWEET	2 lbs 4 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
FLAVORING, VANILLA	0 lbs 1/2 oz	1 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 9 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	

METHODS

- 1 Sift together flour, baking soda, and salt. Set aside for use in Step 4.
- 2 Cream shortening in mixer bowl at medium speed about 1 minute. Gradually add sugars; mix at medium speed 3 minutes or until light and fluffy. Scrape down bowl.
- 3 Combine 10 slightly beaten eggs (per 100 portions) and water; add gradually to creamed mixture. Blend thoroughly about 1 minute. Add vanilla. Mix thoroughly.
- 4 Add dry ingredients from step 1; mix only until ingredients are combined about 1 minute.
- 5 Add chocolate chips; mix on low speed about 1 minute or until evenly distributed.
- 6 Drop by tablespoons in rows, 4 by 6, on ungreased pans.
- 7 Using a convection oven, bake at 325 F. for 10 to 12 minutes or until lightly browned on high fan, open vent.
- 8 Loosen cookies from pans while still warm.

CHOCOLATE CHIP COOKIES (MIX)

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
277 kcal	38 gm	2 gm	13 gm	42.2 %	2 mg	192 mg		11 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
COOKIE MIX, SUGAR	10 lbs		
CHOCOLATE CHIPS, SEMI-SWEET	2 lbs 4 oz		

METHODS

- 1 Combine cookie mix and contents of soda packet. Add 1 lb 8 oz (3 cups) water.
- 2 Beat at medium speed 1 minute. DO NOT OVERMIX.
- 3 Add chocolate chips; mix on low speed about 1 minute or until evenly distributed.
- 4 Lightly spray sheets with non-stick cooking spray. Drop 1 tablespoon of mix onto lightly sprayed cookie sheets in rows 4 by 6.
- 5 In convection oven, bake at 325°F., 10 to 12 minutes on high fan, open vent. Loosen cookies from pans while still warm.

CHOCOLATE CHIP BARS (SUGAR COOKIE MIX)

Yield 100 Portions
Each Portion 2 BARS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
277 kcal	38 gm	1.9 gm	12.9 gm	41.9 %	2 mg	192 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
COOKIE MIX, SUGAR	10 lbs		
CHOCOLATE CHIPS, SEMI-SWEET	2 lbs 4 oz		

METHODS

- 1 Combine Sugar Cookie Mix and contents of soda pouches. Add 1 lb (2 cups) water.
- 2 Beat at medium speed 1 minute. DO NOT OVERMIX.
- 3 Add chocolate chips; mix on low speed about 1 minute or until evenly distributed.
- 4 Lightly spray sheets with non-stick cooking spray. Place dough in lightly greased sheet pans. Roll evenly into 1/2 thickness with lightly floured rolling pin.
- 5 Using a convection oven, bake at 325 F. for 20 to 25 minutes or until lightly browned on low fan, open vent. DO NOT OVERBAKE. Cut 6 by 18 while still warm.

CHOCOLATE CHIP COOKIES, PRE CUT FZN

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
351 kcal	47 gm	3 gm	17 gm	43.6 %	33 mg	234 mg		30 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
COOKIE DOUGH, CHOCOLATE CHIP	12 lbs 8 oz		

METHODS

- 1 Lightly spray a sheet tray with non-stick cooking spray.
- 2 Place 35 (5 x 7) frozen cookie dough on sheet tray. Bake in a convection oven at 300 F. for 11-14 minutes.
- 3 Remove from oven; allow to cool before removing from tray. Cookies may be held covered at room temperature.

LEMON COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
307 kcal	37.9 gm	3.6 gm	15.9 gm	46.6 %	51 mg	211 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SHORTENING, GP	1 lb 12 oz	1 pt 1 c 13 tbsp 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
BUTTER, PRINTS	1 lb 12 oz	1 pt 1 c 7 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	1 lb 12 oz	0 gal	
BAKING SODA	0 lbs 3/8 oz	2 3/8 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
FLAVORING, LEMON	0 lbs 1 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 2 oz	1 qt 1 pt 1 c 1 tbsp 1 2/8 tsp	

METHODS

- 1 Place ingredients in mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 2 Divide dough into ten 1-1/4 pound pieces. Roll into powdered sugar forming rolls 2 inches thick.
- 3 Lightly spray each pan with non-stick cooking spray. Slice each roll into 20 pieces. Dip top of each piece in powdered sugar; place in rows, 4 by 6 on sprayed pans. Do not flatten cookies.
- 4 Bake at 375 F. for 12 to 14 minutes or until done.
- 5 Loosen cookies from pans while still warm.

ALMOND COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
307 kcal	37.9 gm	3.6 gm	15.9 gm	46.6 %	51 mg	211 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SHORTENING, GP	1 lb 12 oz	1 pt 1 c 13 tbsp 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
BUTTER, PRINTS	1 lb 12 oz	1 pt 1 c 7 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	1 lb 12 oz	0 gal	
BAKING SODA	0 lbs 3/8 oz	2 3/8 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 2 oz	1 qt 1 pt 1 c 1 tbsp 1 2/8 tsp	

METHODS

- 1 Place ingredients in mixer bowl in order listed, add 2 Tbsp Almond Flavor. Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 2 Divide dough into ten 1-1/4 pound pieces. Roll into powdered sugar forming rolls 2 inches thick.
- 3 Lightly spray each pan with non-stick cooking spray. Slice each roll into 20 pieces. Dip top of each piece in powdered sugar; place in rows, 4 by 6 on sprayed pans. Do not flatten cookies.
- 4 Bake at 375 F. for 12 to 14 minutes or until done.
- 5 Loosen cookies from pans while still warm.

ORANGE COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
308 kcal	37.9 gm	3.6 gm	15.9 gm	46.5 %	51 mg	211 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SHORTENING, GP	1 lb 12 oz	1 pt 1 c 13 tbsp 2 7/8 tsp	
FLAVORING, ORANGE	0 lbs 1 oz	2 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs 8 oz	1 gal 1 pt 1 c 15 tbsp 1 tsp	
BUTTER, PRINTS	1 lb 12 oz	1 pt 1 c 7 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	1 lb 12 oz	0 gal	
BAKING SODA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
SUGAR, BROWN, LT	3 lbs 2 oz	1 qt 1 pt 1 c 2 tbsp	
ORANGES	0 lbs 1 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 4/8 tsp	

METHODS

- 1 Place ingredients in mixer bowl in order listed. Add orange rind if desired (optional). Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 2 Divide dough into ten 1-1/4 pound pieces. Roll into powdered sugar forming rolls 2 inches thick.
- 3 Lightly spray each pan with non-stick cooking spray. Slice each roll into 20 pieces. Dip top of each piece in powdered sugar; place in rows, 4 by 6 on sprayed pans. Do not flatten cookies.
- 4 Bake at 375 F. for 12 to 14 minutes or until done.
- 5 Loosen cookies from pans while still warm.

VANILLA COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
307 kcal	37.9 gm	3.6 gm	15.9 gm	46.6 %	51 mg	211 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SHORTENING, GP	1 lb 12 oz	1 pt 1 c 13 tbsp 2 7/8 tsp	
BAKING POWDER	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs 8 oz	1 gal 1 pt 1 c 15 tbsp 1 tsp	
BUTTER, PRINTS	1 lb 12 oz	1 pt 1 c 7 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	1 lb 12 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 2 oz	1 qt 1 pt 1 c 1 tbsp 1 2/8 tsp	

METHODS

- 1 Place ingredients in mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 2 Divide dough into ten 1-1/4 pound pieces. Roll into powdered sugar forming rolls 2 inches thick.
- 3 Lightly spray each pan with non-stick cooking spray. Slice each roll into 20 pieces. Dip top of each piece in powdered sugar; place in rows, 4 by 6 on sprayed pans. Do not flatten cookies.
- 4 Bake at 375 F. for 12 to 14 minutes or until done.
- 5 Loosen cookies from pans while still warm.

FUDGY BROWNIES

Yield 100 Portions
Each Portion 1 BROWNIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
244 kcal	51.7 gm	4.6 gm	2.3 gm	8.5 %	1 mg	212 mg		0 mg

Ingredients	Weight	Measure	Issue
PRUNES, CN	3 lbs 12 oz	1 qt 1 pt 1 c 4 tbsp 1 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	2 lbs 6 oz	1 qt 8 tbsp 2 2/8 tsp	
COCOA, BAKING	1 lb 8 oz	1 qt 1 pt 1 c 14 tbsp 1 7/8 tsp	
BAKING POWDER	2 3/8 oz	4 tbsp 2 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs	2 qt 1 pt 14 tbsp 5/8 tsp	
BAKING SODA	0 lbs 5/8 oz	1 tbsp 1 1/8 tsp	
EGG, WHITES	2 lbs 10 oz	0 gal	
CHOCOLATE CHIPS, SEMI-SWEET	1 lb 2 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
FLAVORING, VANILLA	3 1/8 oz	6 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 lbs 5 3/8 oz	3 qt 1 tbsp 2 tsp	

METHODS

- 1 Sift together flour, sugar, cocoa, baking powder, baking soda, and salt. Set aside for use in Step 3.
- 2 Puree prunes. Melt chocolate. Place prune puree, water, melted chocolate, and vanilla in mixer bowl; blend well at low speed for 1 minute. Add egg whites; mix at low speed for 30 seconds; scrape down bowl.
- 3 Add dry ingredients to mixer bowl; mix at low speed 1 minute. Scrape down bowl; mix at low speed 2 minutes or until thoroughly blended.
- 4 Lightly spray each pan with non-stick cooking spray. Spread 4-1/2 quarts into each lightly sprayed pan.
- 5 Using a convection oven, bake at 325 F. 18-20 minutes or until done on high fan, open vent. Do not over bake.
- 6 Cool; cut 6 by 9.

RICE KRISPY TREATS SQUARES

Yield 100 Portions
Each Portion 1 BAR

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
170 kcal	33 gm	1 gm	4 gm	21.2 %	0 mg	144 mg		1 mg

Ingredients	Weight	Measure	Issue
CEREAL BAR, RICE, MARSHMALLOW	8 lbs 2 oz		

METHODS

- 1 Place on serving line.

BANANA SPLIT BROWNIES

Yield 100 Portions
Each Portion 1 BROWNIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
251 kcal	53 gm	3 gm	3 gm	10.8 %	0 mg	190 mg		15 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	3 lbs 8 oz	1 qt 1 pt 11 tbsp 5/8 tsp	
BANANAS	5 lbs	3 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
CHERRIES, MARASCHINO	1 lb 8 oz	1 pt 11 tbsp 5/8 tsp	
BROWNIE MIX, CHOCOLATE, LF	12 lbs	0 gal	

METHODS

- 1 Place HOT water in mixer bowl. Add brownie mix; mix on low speed 1 minute. Scrape down bowl. Mix on low speed 1-1/2 minutes.
- 2 Cut bananas 1/2 lengthwise and in 1/4 inch slices. Chop maraschino cherries. Mix bananas and cherries on low speed 15 seconds. Do not over mix.
- 3 Lightly spray each sheet pan with non-stick cooking spray. Pour 4-1/2 quarts of batter into each pan. Spread evenly.
- 4 Using a convection oven, bake at 325 F. for 22 to 25 minutes or until done on high fan, open vent. Do not over bake.
- 5 Cut 6 by 9.

NOTES

- 1 If the brownie mix package directions call for eggs, use an equal amount of egg whites. If the mix calls for oil, use an equal volume of water.

ABRACADABRA BARS

Yield 100 Portions
Each Portion 2 BARS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
213 kcal	42 gm	3 gm	4 gm	16.9 %	0 mg	465 mg		79 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
RAISINS, SEEDLESS	1 lb 14 oz	1 qt 1 c 13 tbsp 2 5/8 tsp	
SHORTENING, GP	12 1/2 oz	1 c 11 tbsp 2 tsp	
SPICE, CLOVES	0 lbs 1/4 oz	1 tbsp 2/8 tsp	
POTATOES, SWEET, LIGHT SYRUP	4 lbs 8 oz	2 qt 15 tbsp 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 2 oz	3 qt 1 pt 15 tbsp 1 4/8 tsp	
BAKING SODA	1 1/4 oz	2 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, GINGER	0 lbs 1/8 oz	2 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	2 3/4 oz	5 tbsp 3 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 4 oz	1 qt 1 pt 1 c 5 tbsp 2 7/8 tsp	

METHODS

- 1 Combine flour, baking soda, salt, cinnamon, nutmeg, cloves, and ginger.
 - 2 Drain sweet potatoes, set aside. Cream sugar and shortening. Add sweet potatoes and vanilla to the creamed sugar and shortening, beat on medium speed 1 minute; scrape down bowl. Beat with paddle on high speed 1 minute or until light and fluffy. Scrape down bowl.
 - 3 Gradually add dry ingredients to sweet potato mixture, while mixing on low speed 1 minutes. Scrape down bowl; mix on medium speed 30 seconds or until just blended.
 - 4 Fold in raisins at low speed 30 seconds.
 - 5 Spray sheet pans very lightly with non-stick cooking spray. Using a rolling pin, spread 7 pounds 5 ounces mixture evenly in each pan.
- 6 Using a convection oven, bake at 325 F. 16 to 18 minutes until bars are lightly browned on low fan open vent. Cool. Cut into bars 6 by 18.

WHITE CHOCOLATE MACADAMIA NUT COOKIES

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
394 kcal	45 gm	3 gm	21 gm	48 %	30 mg	225 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
COOKIE DOUGH, WHITE CHOCOLATE, NUTS	18 lbs 12 oz		

METHODS

- 1 Lightly spray a sheet tray with nonstick cooking spray.
- 2 Place 35 (5 x 7) frozen cookie dough on sheet tray. Bake in a convection oven at 300 F. for 11-14 minutes.
- 3 Remove from oven; allow to cool before removing from tray. Cookies may be held covered at room temperature.

HOLIDAY NUTS AND HARD CANDY

Yield 100 Portions
Each Portion 3 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
798 kcal	72.9 gm	13.4 gm	54.8 gm	61.8 %	0 mg	276 mg		0 mg

Ingredients	Weight	Measure	Issue
NUTS, WALNUT, ENGLISH, SHELLED	2 lbs	1 qt 1 pt 1 c 12 tbsp 2/8 tsp	
NUTS, PISTACHIO	2 lbs	1 qt 1 pt 1 c 6 tbsp 1/8 tsp	
NUTS, MIXED, SHELLED	2 lbs	1 qt 1 pt 9 tbsp 2 7/8 tsp	
CASHEW NUTS, SHELLED	2 lbs	1 qt 1 pt 9 tbsp 5/8 tsp	
CANDY, HARD, VARIETY, FRUIT	8 lbs		
NUTS, PECANS, SHELLED, HALVES	2 lbs	2 qt 3 tbsp 2 7/8 tsp	

METHODS

- 1 Place nuts and candy on dessert table.

COOKIES VARIETY RTU

Yield 100 Portions
Each Portion 1 PACKET

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
191 kcal	29 gm	3 gm	7 gm	33 %	11 mg	153 mg		26 mg

Ingredients	Weight	Measure	Issue
COOKIE, OATMEAL RAISIN	2 lbs 2 oz		
CEREAL BAR, RICE, MARSHMALLOW	2 lbs 2 oz		
COOKIE, CHOCOLATE CHIP	2 lbs 2 oz		
COOKIE, PECAN	2 lbs 2 oz		
COOKIE, VANILLA SANDWICH	2 lbs 2 oz		
COOKIE, CHOCOLATE, SANDWICH	2 lbs 2 oz		

METHODS

- 1 Place cookies on serving line.

PIE CRUST

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
996 kcal	91.5 gm	12.4 gm	64.4 gm	58.2 %	0 mg	796 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Sift together flour and salt in mixer bowl.
- 2 Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance.
- 3 Add cold water (40°F. to 50°F.)water; mix at low speed 1 minute until dough is just formed.
- 4 Chill dough for at least 1 hour for ease in handling.
- 5 DIVIDE DOUGH: Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board.

NOTES

- 1 Pie crust mix may be used. Omit steps 1 through 3. Follow manufacturer's directions for preparation. Follow steps 4 and 5.

PIE CRUST (DOUGH ROLLING MACHINE)

Yield 100 Portions
Each Portion 1 CRUST

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
978 kcal	85.4 gm	13.3 gm	64.9 gm	59.7 %	0 mg	1275 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 12 oz	1 pt 1 c 5 tbsp 1 7/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 14 oz	1 qt 1 pt 12 tbsp 2 5/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	3 lbs 12 oz	3 qt 1 pt 2 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
MILK, NONFAT, DRY	1 1/2 oz	10 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 5/8 oz	10 tbsp 1 4/8 tsp	

METHODS

- 1 Combine sifted bread flour, sifted general purpose flour, salt, granulated sugar and nonfat dry milk in mixer bowl.
- 2 Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance.
- 3 Add water; mix at low speed 1 minute until dough is just formed.
- 4 Chill dough for at least 1 hour, preferably 24 hours, at 40 F. for ease in handling. Follow the equipment manufacturer's instructions for feeding/loading the dough into the machine.
- 5 **DIVIDE DOUGH:** Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board.

PIE CRUST (MANUAL MIXING METHOD)

Yield 100 Portions
Each Portion 1 CRUST

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
996 kcal	91.5 gm	12.4 gm	64.4 gm	58.2 %	0 mg	796 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Sift together flour and salt in mixer bowl.
- 2 Add shortening to dry ingredients. Cut or rub shortening until evenly distributed and granular in appearance.
- 3 Sprinkle half of the cold water over flour mixture and mix. Sprinkle remaining cold water and mix until dough is just formed.
- 4 Chill dough for at least 1 hour for ease in handling.
- 5 **DIVIDE DOUGH:** Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board.

GRAHAM CRACKER CRUST

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1185 kcal	143.7 gm	9.3 gm	65.9 gm	50.1 %	141 mg	1142 mg		0 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	1 lb 13 oz	1 pt 1 c 9 tbsp 2 7/8 tsp	
CRUMBS, CRACKER, GRAHAM	3 lbs 10 oz	1 gal 1 pt 1 c 9 tbsp 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 5 3/8 oz	1 pt 1 c 1 2/8 tsp	

METHODS

- 1 Combine butter, graham cracker crumbs, and sugar in mixer bowl. Mix at low speed until well blended, about 2 minutes.
- 2 Place about 8 ounces or 1-3/4 cups crumb mixture in each pie pan. Press firmly into an even layer against bottom and sides of each pan.
- 3 Chill at least 1 hour before filling is added.

NOTES

1. For a firmer shell, omit Step 3; using a convection oven, bake at 325 F. for 7 minutes or until lightly browned on low fan, open vent.

GRAHAM CRACKER CRUST (PREFORMED CRUST)

Yield 100 Portions
Each Portion 1 CRUST

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
676 kcal	89.2 gm	5.7 gm	34.1 gm	45.4 %	0 mg	782 mg		0 mg

Ingredients	Weight	Measure	Issue
PIE SHELL, PREFORMED, GRAHAM	4 lbs		

METHODS

- 1 Use 13-5 oz preformed crusts per 100 portions.

EGG AND MILK WASH

Yield 100 Portions
Each Portion 1 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
91 kcal	3 gm	7.6 gm	5.1 gm	50.4 %	215 mg	94 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 9 oz	1 c 1 tbsp 6/8 tsp	
EGG, WHOLE, TABLE	3 1/2 oz	0 gal	
MILK, NONFAT, DRY	0 lbs 3/4 oz	5 tbsp 1/8 tsp	

METHODS

- 1 Combine milk and water; mix until thoroughly blended.
- 2 Add eggs; whip until well blended.
- 3 Brush on pies. Allow to dry before baking. CCP: Refrigerate at 41 F. or lower until ready for use.

NOTES

- 1 This wash will cover 13 to 15 2-crust pies that are baked 30 to 35 minutes, primarily fruit pies (apple, blueberry, cherry, peach, pineapple). It SHOULD NOT be used for pies requiring longer baking time as the crust will brown excessively.

EGG AND WATER WASH

Yield 100 Portions
Each Portion 2 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
160 kcal	1.2 gm	12.9 gm	11 gm	61.9 %	467 mg	147 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 12 oz	1 c 6 tbsp 3 tsp	
EGG, WHOLE, TABLE	0 lbs 5 oz	0 gal	

METHODS

- 1 Combine 3 eggs (5 oz (2/3 cup)) with 1 1/2 cups water. Whip until well blended.
- 2 Brush on pies. Allow to dry before baking. CCP: Refrigerate at 41 F. or lower until ready for use.

NOTES

- 1 Use on 2-crust pies (berry and mincemeat), bake 40 to 50 minutes. To prevent dark spots, allow wash to dry on crust before baking. This wash is used for berry and mincemeat pies. It SHOULD NOT be used for pies that are baked 30 to 35 minutes as the crusts will be too pale.

MILK AND WATER WASH

Yield 100 Portions
Each Portion 1-1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
34 kcal	4.9 gm	3.4 gm	0.1 gm	2.6 %	2 mg	54 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	10 5/8 oz	1 c 4 tbsp 1 1/8 tsp	
MILK, NONFAT, DRY	1 3/8 oz	9 tbsp 5/8 tsp	

METHODS

- 1 Combine nonfat dry milk and warm water. Mix well.
- 2 Use only this wash on turnovers; allow to dry before baking. Do not use this wash on 2-crust pies.

EGG AND WATER WASH (DEHY EGG CRYSTALS)

Yield 100 Portions
Each Portion 2 PORTION

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, SCRAMBLED (DEHY)	3 1/2 oz	1 c 3 tbsp 2 5/8 tsp	

MERINGUE

Yield 100 Portions
Each Portion 2 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
401 kcal	94.1 gm	8.1 gm	0 gm	0 %	0 mg	399 mg		0 mg

Ingredients	Weight	Measure	Issue
EGG, WHITES	2 lbs 4 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/8 oz	1 6/8 tsp	
FLAVORING, VANILLA	0 lbs 3/8 oz	2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 10 oz	1 qt 1 c 15 tbs 7/8 tsp	

METHODS

- 1 Using a whip, beat egg whites at high speed in mixer bowl until foamy, about 3 minutes.
- 2 Add sugar a little at a time; beat well at medium speed after each addition. Beat at high speed until stiff peaks are formed, about 6 minutes.
- 3 Add salt and vanilla; blend.
- 4 Spread about 2-1/2 cups meringue over warm pie filling, about 122 F. in each pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.
- 5 Bake at 350 F. for 16 to 20 minutes or until lightly browned. CCP: Hold for service at 41 F. or lower.

VANILLA CREAM PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
429 kcal	47.4 gm	5.6 gm	23.6 gm	49.5 %	55 mg	350 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
TOPPING, DESSERT & BAKERY, FZN, W/O	2 lbs 10 5/8 oz	0 gal	
STARCH, CORN	0 lbs 14 oz	1 pt 1 c 1 tbsp 1 7/8 tsp	
WATER 3	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 15 oz	1 c 13 tbsp 3 tsp	
EGG, WHOLE, TABLE	2 lbs 4 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	2 3/4 oz	4 tbsp 7/8 tsp	
MILK, NONFAT, DRY	1 lb 3 oz	1 qt 1 pt 1 c 14 tbsp 2 2/8 tsp	
FLAVORING, VANILLA	2 1/2 oz	5 tbsp 1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 9 oz	2 qt 1 tbsp 7/8 tsp	
WATER 2	11 lbs 5 oz	1 gal 1 qt 1 c 10 tbsp 1 2/8 tsp	

METHODS

- 1 PREPARE and Bake pie shells iaw I-1 (using WA1 and 2oz salt per 100).
- 2 Reconstitute milk using WA2. Add sugar and salt; heat to just below boiling. DO NOT BOIL.
- 3 Combine cornstarch, sugar and water (WA3); stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes until thickened.
- 4 Stir about 1 quart of hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture; heat to boiling, stirring constantly. Cook 2 minutes longer. Remove from heat.
- 5 Add butter and vanilla; stir until well blended. Cool slightly.
- 6 Pour 3 cups filling into each baked pie shell. Ensure cream pie filling preparation time does not exceed 4 hours total in temperatures between 40 F. to 140 F.
- 7 CCP: Hold for service at 41 F. or lower.
- 8 Cut 8 wedges per pie. Chilled pies may be topped with preprepared whipped topping, or with whipped topping using recipe No. K 002 00 .

NOTES

- 1 Filling will curdle if boiled or subjected to prolonged intense heat.

BANANA CREAM PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
450 kcal	54.7 gm	6.4 gm	23.2 gm	46.4 %	56 mg	359 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbs 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
STARCH, CORN	13 1/2 oz	1 pt 15 tbs 2 5/8 tsp	
WATER 3	3 lbs	1 qt 1 c 11 tbs 2 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbs 4/8 tsp	
BUTTER, PRINTS	14 7/8 oz	1 c 13 tbs 2 2/8 tsp	
EGG, WHOLE, TABLE	2 lbs 5 3/8 oz	0 gal	
BANANAS	7 lbs 8 oz	1 gal 1 qt 1 pt 10 tbs 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 3/4 oz	4 tbs 7/8 tsp	
TOPPING, DESSERT & BAKERY	1 lb		
MILK, NONFAT, DRY	0 lbs 12 oz	1 qt 1 c 3/8 tsp	
FLAVORING, VANILLA	0 lbs 3 oz	6 tbs 1 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 6 oz	1 qt 1 pt 1 c 10 tbs 1 4/8 tsp	
WATER 2	11 lbs 5 oz	1 gal 1 qt 1 c 10 tbs 1 2/8 tsp	

METHODS

- 1 PREPARE and Bake pie shells iaw I-1 (using WA1 and 2oz salt per 100).
- 2 Reconstitute milk. Add sugar and salt; heat to just below boiling. DO NOT BOIL.
- 3 Combine cornstarch, sugar and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes until thickened.
- 4 Stir about 1 quart of hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture; heat to boiling, stirring constantly. Cook 2 minutes longer. Remove from heat.
- 5 Add butter and vanilla; stir until well blended. Cool slightly. Slice bananas. Add to cooled filling. To prevent discoloration, slice bananas just before adding to filling.
- 6 Pour about 3-1/2 cups filling into each baked pie shell. Ensure cream pie filling preparation time does not exceed 4 hours total in temperatures between 40 F. to 140 F.
- 7 CCP: Hold for service at 41 F. or lower.
- 8 Cut 8 wedges per pie. Chilled pies may be topped with Whipped Topping, Recipe No. K 002 00. Place cold water in mixer bowl; add topping, milk, and vanilla. Using whip at low speed, whip 3 minutes or until well blended. Scrape down bowl. Whip at high speed 5 to 10 minutes or until stiff peaks form. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 Filling will curdle if boiled or subjected to prolonged intense heat.

VANILLA CREAM PIE (INSTANT PUDDING)

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
391 kcal	30.3 gm	17.4 gm	19 gm	43.7 %	1 mg	950 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
TOPPING, DESSERT & BAKERY, FZN, W/O	2 lbs 10 5/8 oz	0 gal	
FLOUR, WHEAT, GP (TPK2)	6 lbs 14 oz	1 gal 2 qt 15 tbs 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbs 2 6/8 tsp	
MILK, NONFAT, DRY	13 3/4 oz	1 qt 1 c 11 tbs 2 2/8 tsp	
PUDDING, VANILLA	5 lbs 8 oz		

METHODS

- 1 PREPARE and Bake pie shells iaw I-1 (using WA1 and 2oz salt per 100).
- 2 Reconstitute milk in a large mixing bowl, with a wire whip.
- 3 Add dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.
- 4 Pour about 3 cups filling into each baked pie shell.
- 5 CCP: Hold for service at 41 F. or lower.
- 6 Cut 8 wedges per pie. Chilled pies may be topped with preprepared whipped topping or with whipped topping using Recipe No. K 002 00.

STRAWBERRY GLAZED CREAM PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
403 kcal	58.1 gm	4.8 gm	17 gm	38 %	1 mg	590 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
FRUIT, STRAWBERRIES	9 lbs	1 gal 4/8 tsp	
STARCH, CORN	7 1/2 oz	1 c 10 tbsp 1 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 14 oz	1 gal 2 qt 15 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/8 oz	1 tbsp 2 2/8 tsp	
TOPPING, DESSERT & BAKERY	2 lbs 10 1/2 oz		
MILK, NONFAT, DRY	13 3/4 oz	1 qt 1 c 11 tbsp 2 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	12 3/8 oz	1 c 11 tbsp 3 tsp	
WATER 2	1 lb 9 oz	1 pt 15 tbsp 2 5/8 tsp	

METHODS

- 1 PREPARE and Bake pie shells iaw I-1 (using WA1 and 2oz salt per 100).
- 2 Reconstitute milk in a large mixing bowl with a wire whip.
- 3 Add dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.
- 4 Pour about 3 cups filling into each baked pie shell.
- 5 CCP: Hold for service at 41 F. or lower.
- 6 Drain strawberries. Set juice aside. Combine cornstarch, sugar and strawberry juice. Bring to a boil. Cook at medium heat, stirring constantly until thick and clear. Remove from heat. Fold strawberries into thickened mixture. Chill.
- 7 When topping is chilled, spread 11-1/2 ounces or 1-1/8 cups mixture over filling in each pie. Cut pie into 8 wedges.

COCONUT CREAM PIE (INSTANT PUDDING)

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
477 kcal	46 gm	4 gm	26 gm	49.1 %	0 mg	1086 mg		264 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
COCONUT, DRIED, SWT, FLAKES	1 lb 8 oz	2 qt 13 tbsp 1 2/8 tsp	
WATER 3	1 lb 14 oz	1 pt 1 c 9 tbsp 1 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
SHORTENING, SEMI-SOLID, TFF	3 lbs 10 oz	2 qt 1 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
TOPPING, DESSERT & BAKERY	2 lbs 10 1/2 oz		
MILK, NONFAT, DRY	13 3/4 oz	1 qt 1 c 11 tbsp 2 2/8 tsp	
PUDDING, VARIETY	5 lbs 8 oz	2 qt 12 tbsp 1 6/8 tsp	
WATER 2	14 lbs 8 oz	1 gal 2 qt 1 pt 1 c 12 tbsp 1/8 tsp	

METHODS

- 1 PREPARE and Bake pie shells iaw I-1 (using WA1 and 2oz salt per 100).
- 2 Reconstitute milk with (15# 2 oz/100 portions) water in a large mixing bowl with a wire whip.
- 3 Add dessert powder to milk. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.
- 4 Add prepared (1 1/2# per 100 portions) sweetened coconut flakes to filling; mix well. Pour 3-1/4 cups filling into each baked pie shell.
- 5 Sprinkle 1/3 cup coconut over each filled pie.
- 6 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower. Chilled pies may be topped with whipped topping (Recipe No. K-2 using water WA3).

PINEAPPLE CREAM PIE (INSTANT PUDDING)

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
400 kcal	32.6 gm	17.5 gm	19.1 gm	43 %	1 mg	950 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	3 lbs 4 oz	2 qt 1 c 1 tbsp 1 7/8 tsp	
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
TOPPING, DESSERT & BAKERY, FZN, W/O	2 lbs 10 5/8 oz	0 gal	
WATER 3	1 lb 14 oz	1 pt 1 c 9 tbsp 1 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	1 lb 12 1/4 oz	2 qt 1 pt 1 c 12 tbsp 1 3/8 tsp	
PUDDING, VARIETY	5 lbs 8 oz	2 qt 12 tbsp 1 6/8 tsp	
WATER 2	4 lbs 8 oz	2 qt 9 tbsp 2 4/8 tsp	

METHODS

- 1 PREPARE and Bake pie shells iaw I-1 (using WA1 and 2oz salt per 100).
- 2 Reconstitute milk in a large mixing bowl with a wire whip (using water WA2 and 1lb 9 oz per 100).
- 3 Add vanilla dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.
- 4 Drain and crush the pineapple. Add pineapple to pudding mixture. Mix well. Pour about 3-1/4 cups filling into each baked pie shell.
- 5 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower. Chilled pies may be topped with Whipped Topping, Recipe No. K-2 (using water WA3 and 3 1/4 oz NFD Milk per 100), or with preprepared whipped topping.

COCONUT CREAM PIE,INST,CRUST,PRF,FZN

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
295 kcal	22 gm	16 gm	12.9 gm	39.4 %	3 mg	897 mg		0 mg

Ingredients	Weight	Measure	Issue
COCONUT, DRIED, SWT, FLAKES	2 lbs 6 3/4 oz	3 qt 1 pt 4 tbsp 7/8 tsp	
TOPPING, DESSERT & BAKERY, FZN, W/O	2 lbs 10 5/8 oz	0 gal	
PIE SHELL	4 lbs 4 oz		
MILK, LOW FAT, WHITE 1%	13 lbs 8 oz	1 gal 2 qt 14 tbsp 7/8 tsp	
PUDDING, VARIETY	5 lbs 8 oz	2 qt 12 tbsp 1 6/8 tsp	

METHODS

- 1 Place 4 frozen pie crusts onto each sheet tray. Using a convection oven, bake pie shells according to manufacturer's instructions. Pie shells will be golden brown when finished. Remove from the oven and allow to cool completely before filling.
- 2 Combine dessert powder and milk in mixing bowl. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.
- 3 Add prepared sweetened coconut flakes to filling; mix well. Pour 3-1/4 cups filling into each baked pie shell.
- 4 Sprinkle 1/3 cup coconut over each filled pie.
- 5 Cut 8 wedges per pie. Chilled pies may be topped with Whipped Topping, Recipe No. K 002 00 or preprepared whipped topping. CCP: Hold for service at 41 F. or lower.

COCONUT CREAM PIE (RTU PUDDING)

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
425 kcal	33.4 gm	15.1 gm	22.9 gm	48.5 %	0 mg	891 mg		0 mg

Ingredients	Weight	Measure	Issue
COCONUT, DRIED, SWT, FLAKES	2 lbs 6 3/4 oz	3 qt 1 pt 4 tbsp 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	7 lbs	1 gal 2 qt 1 c 6 tbsp 1 3/8 tsp	
SHORTENING, SEMI-SOLID, TFF	3 lbs 8 oz	1 qt 1 pt 1 c 11 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
PUDDING, VANILLA	5 lbs		

METHODS

- 1 PREPARE and Bake pie shells iaw I-1 (using WA1 and 2oz salt per 100).
- 2 Add pudding to prepared sweetened coconut flakes to filling; mix well. Pour 3-1/4 cups filling into each baked pie shell.
- 3 Sprinkle 1/3 cup coconut over each filled pie.
- 4 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower. Chilled pies may be topped with Whipped Topping, Recipe No. K 002 00 or preprepared whipped topping.

DUTCH APPLE PIE, CN APPLES-CORNSTARCH

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
484 kcal	64 gm	4 gm	24 gm	44.6 %	18 mg	825 mg		152 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
STARCH, CORN	7 1/2 oz	1 c 10 tbsp 1 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	8 lbs 8 oz	1 gal 3 qt 1 pt 13 tbsp 1 5/8 tsp	
BUTTER, PRINTS	2 lbs 1 oz	1 qt 1 tbsp 2 7/8 tsp	
JUICE, LEMON	2 1/2 oz	4 tbsp 2 tsp	
SUGAR, BROWN, LT	1 lb 5 1/2 oz	1 pt 1 c 1 tbsp 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	4 1/4 oz	6 tbsp 1 7/8 tsp	
SPICE, NUTMEG	0 lbs 1/2 oz	2 tbsp 1/8 tsp	
APPLES, SLICED	12 lbs 8 oz	0 gal	
SPICE, CINNAMON	0 lbs 5 oz	1 c 2 tbsp 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 9 oz	2 qt 1 tbsp 7/8 tsp	

METHODS

- 1 PREPARE Un-Baked pie shells iaw I-1 (using WA1 and 2oz salt per 100).
- 2 Drain apples; reserve juice for use in Step 4; apples for use in Step 5.
- 3 Combine sugar, starch, salt, cinnamon, and nutmeg in mixer bowl. Mix at low speed until well blended, DO NOT WHIP.
- 4 Combine cornstarch and (1 1/2# per 100 portions) water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold apples, lemon juice and (4 oz/100 portions) butter carefully into thickened mixture. Cool thoroughly.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked pie shell.
- 7 Using a convection oven, bake at 375 F. for 25 minutes or until lightly browned on high fan, open vent.
- 8 Prepare Streusel Topping. Place (2 lb 2 oz/100 portions) flour, (9 oz/100 portions) sugars, and (1/2 oz per 100 portions) cinnamon in mixer bowl, blend thoroughly at low speed 2 minutes. Add (1 lb 8oz per 100 portions) butter to dry ingredients; blend at low speed 1 1/2 to 2 minutes or until mixture resembles coarse cornmeal. DO NOT OVERMIX. sprinkle 7 oz (1 1/8 cups) topping over filling on each pie after it has cooled.
- 9 Cut 8 wedges per pie.

FRENCH APPLE PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
401 kcal	56.4 gm	3.6 gm	18.4 gm	41.3 %	9 mg	271 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
RAISINS, SEEDLESS	1 lb	1 pt 1 c 2 tbsp 2/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
STARCH, CORN	0 lbs 6 oz	1 c 5 tbsp 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 9 oz	1 c 1 tbsp 3 tsp	
EGG, WHOLE, TABLE	4 5/8 oz	0 gal	
SUGAR, REFINED, WHITE, CONFECTIONER	1 lb 10 oz	1 qt 1 pt 2 tbsp 7/8 tsp	
JUICE, LEMON	2 1/4 oz	4 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	4 1/4 oz	6 tbsp 1 7/8 tsp	
MILK, NONFAT, DRY	0 lbs 1/2 oz	3 tbsp 1 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
APPLES, SLICED	15 lbs 3 oz	0 gal	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs	1 qt 1 pt 12 tbsp 2 5/8 tsp	

METHODS

- 1 PREPARE Un-Baked pie shells iaw I-1 (using WA1 and 2oz salt per 100).
- 2 Drain apples; reserve juice for use in Step 4; apples for use in Step 5.
- 3 Combine sugar, starch, salt, cinnamon, and nutmeg in mixer bowl. Mix at low speed until well blended, DO NOT WHIP.
- 4 Add reserved juice gradually to sugar mixture while beating at low speed. Scrape down bowl; beat at low speed until smooth.
- 5 Fold apples, raisins, lemon juice and butter carefully into thickened mixture. Cool thoroughly.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.
- 7 Using a convection oven, bake at 375 F. for 25 minutes or until lightly browned on high fan, open vent.
- 8 Prepare Vanilla Glaze per 150 portions, Recipe No. D-046; Combine powdered sugar, butter, boiling water, and vanilla; mix until smooth. When pies are removed and still hot, spread 1/3 glaze over each top crust.
- 9 Cut 8 wedges per pie.

DUTCH APPLE PIE (RTU CRUST & PIE FILLING)

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
484 kcal	64 gm	4 gm	24 gm	44.6 %	18 mg	825 mg		152 mg

Ingredients	Weight	Measure	Issue
FLOUR, WHEAT, GP (TPK2)	1 lb 12 oz	1 qt 1 pt 5 tbsp 1 7/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
PIE SHELL	6 lbs 8 oz		
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
PIE FILLING, APPLE	23 lbs	2 gal 1 qt 1 pt 1 c 13 tbsp 3/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbsp 2 6/8 tsp	

METHODS

- 1 Place flour, sugars, and cinnamon in mixer bowl; blend thoroughly at low speed 2 minutes. Add cold butter chunks to dry ingredients; blend at low speed 1-1/2 to 2 minutes or until mixture resembles coarse cornmeal. DO NOT OVERMIX.
- 2 Pour 3 cups pie filling into each unbaked pie shell. Sprinkle 1-1/8 cup topping over each pan.
- 3 Using convection oven, bake 375F. for 25 minutes or until lightly browned on high fan, open vent.
- 4 Cut 8 wedges per pie.

NOTES

- 1 If butter is too soft a mass will form and mixture will not be crumbly.
- 2 13 pie crusts per 100 portions.

APPLE PIE (CORNSTARCH)

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
373 kcal	50 gm	3.6 gm	18.1 gm	43.7 %	8 mg	268 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
STARCH, CORN	7 1/2 oz	1 c 10 tbsp 1 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 4 oz	7 tbsp 3 tsp	
EGG, WHOLE, TABLE	4 5/8 oz	0 gal	
JUICE, LEMON	2 1/4 oz	4 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	0 lbs 1/2 oz	3 tbsp 1 1/8 tsp	
SPICE, NUTMEG	0 lbs 3/8 oz	1 tbsp 1 5/8 tsp	
APPLES, SLICED	13 lbs 14 oz	0 gal	
SPICE, CINNAMON	0 lbs 3/8 oz	1 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs	1 qt 1 pt 12 tbsp 2 5/8 tsp	
WATER 2	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	

METHODS

- 1 PREPARE Un-Baked pie shells iaw I-1 (using WA1 and 2oz salt per 100).
- 2 Drain apples; reserve juice for use in Step 3; apples for use in Step 5.
- 3 Take reserved juice and add water equal 1-7/8 quart per 100 portions and combine with sugar, salt, cinnamon and nutmeg; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold apples, lemon juice and butter carefully into thickened mixture. Cool thoroughly.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.
- 7 (Optional Egg Wash) Combine milk and water; mix until thoroughly blended. Add eggs; whip until well blended. Brush on pies. Allow to dry before baking.
- 8 Using a convection oven, bake at 375 F. for 25 minutes or until lightly browned on high fan, open vent.
- 9 Cut 8 wedges per pie.

APPLE PIE (PREP. PIE FLG)

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
362 kcal	50 gm	3 gm	17 gm	42.3 %	6 mg	663 mg		111 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
EGG, WHOLE, TABLE	4 3/4 oz	0 gal	
SHORTENING, SEMI-SOLID, TFF	3 lbs 10 oz	2 qt 1 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 1/2 oz	3 tbsp 1 1/8 tsp	
PIE FILLING, APPLE	22 lbs 12 oz	2 gal 1 qt 1 pt 1 c 6 tbsp 5/8 tsp	
WATER 2	0 lbs 9 oz	1 c 1 tbsp 6/8 tsp	

METHODS

- 1 PREPARE Un-Baked pie shells iaw I-1 (using WA1 and 2oz salt per 100).
- 2 Combine milk and (12 1/2 oz per 100 portions)water, WA2; mix until thoroughly blended. Add eggs, whip until well blended. Set aside for use in Step 4.
- 3 Use canned prepared apple pie filling.
- 4 Pour 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. Brush Egg Wash on pies. Allow to dry before baking.
- 5 Using a convection oven, bake at 375 F. for 25 minutes or until lightly browned on high fan, open vent.
- 6 Cut 8 wedges per pie.

DUTCH APPLE PIE,(PREPARED PIE FILLING)

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
456 kcal	63.1 gm	4.2 gm	21.5 gm	42.4 %	12 mg	287 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
FLOUR, WHEAT, GP (TPK2)	7 lbs 14 oz	1 gal 3 qt 9 tbsp 6/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
SUGAR, BROWN, LT	1 lb 8 oz	1 pt 1 c 6 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
PIE FILLING, APPLE	22 lbs 12 oz	2 gal 1 qt 1 pt 1 c 6 tbsp 5/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbsp 2 6/8 tsp	

METHODS

- 1 PREPARE AND DIVIDE DOUGH: Prepare Pie Crust. Sift together flour and salt. Add shortening to the dry ingredients. Using a pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water, mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board.
- 2 (STREUSEL TOPPING) Place flour, sugars, and cinnamon in mixer bowl; blend thoroughly at low speed 2 minutes. Add butter to dry ingredients; blend at low speed 1-1/2 to 2 minutes or until mixture resembles coarse cornmeal. DO NOT OVERMIX.
- 3 Pour 3 cups filling into each unbaked pie shell. Sprinkle 1-1/8 cup topping over filling in each pie.
- 4 Using a convection oven, bake at 375 F. for 25 minutes or until lightly browned on high fan, open vent.
- 5 Cut 8 wedges per pie.

NOTES

- 1 If butter is too soft a mass will form and mixture will not be crumbly.

APPLE COBBLER

Yield 100 Portions
Each Portion 1 SQUARE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
372 kcal	52.3 gm	3.6 gm	17.1 gm	41.4 %	9 mg	258 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs 8 oz	1 qt 12 tbsp 1 6/8 tsp	
SHORTENING, GP	4 lbs 8 1/2 oz	2 qt 1 pt 1 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	7 lbs 15 1/2 oz	1 gal 3 qt 14 tbsp 2 tsp	
EGG, WHOLE, TABLE	7 1/2 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
PIE FILLING, APPLE	24 lbs	2 gal 2 qt 1 c 8 tbsp 2 4/8 tsp	
WATER 2	1 lb 2 oz	1 pt 2 tbsp 1 3/8 tsp	

METHODS

- 1 Prepare Pie Crust. Sift together flour and salt. Add shortening to the dry ingredients. Using a pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water, mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling.
 - 2 Divide dough into four 3-3/4 lb pieces; use 2 pieces for each sheet pan.
 - 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
 - 4 Roll 2 pieces dough into rectangular sheets about 1/8-inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan. Reserve remaining pieces for use in Step 6.
 - 5 Pour 1-1/2 gallons filling into each pan.
 - 6 Roll remaining pieces dough for top crusts.
 - 7 Place top crusts carefully over filling in each pan.
 - 8 Crimp to seal edges.
 - 9 Cut 6 to 8 small slits, about 1/2-inch each in tops of each cobbler.
-
- 10 Prepare Egg and Water Wash (Recipe I 004 01). Combine eggs with water (WA2). Whip until well blended. Brush on top of cobbler crust. Allow to dry before baking.
 - 11 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned on high fan, open vent.
 - 12 Cool; cut 6 by 9.

PEACH COBLER

Yield 100 Portions
Each Portion 1 SQUARE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
422 kcal	65.6 gm	3.9 gm	17.1 gm	36.5 %	9 mg	246 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs 8 oz	1 qt 12 tbsp 1 6/8 tsp	
SHORTENING, GP	4 lbs 8 1/2 oz	2 qt 1 pt 1 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	7 lbs 15 1/2 oz	1 gal 3 qt 14 tbsp 2 tsp	
EGG, WHOLE, TABLE	7 1/2 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
PIE FILLING, PEACH	24 lbs	2 gal 2 qt 1 c 8 tbsp 2 4/8 tsp	
WATER 2	1 lb 2 oz	1 pt 2 tbsp 1 3/8 tsp	

METHODS

- 1 Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water; mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling.
 - 2 Divide dough into four 3-3/4 pound pieces; use 2 pieces for each sheet pan.
 - 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
 - 4 Roll 2 pieces dough into rectangular sheets about 1/8-inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan. Reserve remaining pieces for use in Step 6.
 - 5 Pour 1-1/2 gallons of filling into each pan.
 - 6 Roll remaining pieces dough for top crusts.
 - 7 Place top crusts carefully over filling in each pan.
 - 8 Crimp to seal edges.
 - 9 Cut 6 to 8 small slits, about 1/2-inch each, in tops of each cobbler.
-
- 10 Prepare Egg and Water Wash (Recipe I 004 01). Combine eggs with water (WA2). Whip until well blended. Brush on top of cobbler crust. Allow to dry before baking.
 - 11 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned on high fan, open vent.
 - 12 Cool; cut 6 by 9.

BLUEBERRY COBBLER

Yield 100 Portions
Each Portion 1 SQUARE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
424 kcal	63.6 gm	3.5 gm	17 gm	36.1 %	9 mg	364 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs 8 oz	1 qt 12 tbsp 1 6/8 tsp	
SHORTENING, GP	4 lbs 8 1/2 oz	2 qt 1 pt 1 2/8 tsp	
PIE FILLING, BLUEBERRY	24 lbs	2 gal 2 qt 1 c 8 tbsp 2 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	7 lbs 15 1/2 oz	1 gal 3 qt 14 tbsp 2 tsp	
EGG, WHOLE, TABLE	7 1/2 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
WATER 2	1 lb 2 oz	1 pt 2 tbsp 1 3/8 tsp	

METHODS

- 1 Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water (WA1); mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling.
- 2 Divide dough into four 3-3/4 lb pieces; use 2 pieces for each sheet pan.
- 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
- 4 Roll 2 pieces dough into rectangular sheets about 1/8-inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan. Reserve remaining pieces for use in Step 6.
- 5 Pour 1-1/2 gallons of filling into each pan.
- 6 Roll remaining pieces dough for top crusts.
- 7 Place top crusts carefully over filling in each pan.
- 8 Crimp to seal edges.
- 9 Combine eggs with water (WA2). Whip until well blended. Brush on top of cobbler crust. Allow to dry before baking.
- 10 Cut 6 to 8 small slits, about 1/2-inch each, in tops of each cobbler.

- 11 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned, on high fan, open vent.
- 12 Cool; cut 6 by 9.

CHERRY COBBLER

Yield 100 Portions
Each Portion 1 SQUARE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
387 kcal	54.3 gm	3.9 gm	17.1 gm	39.8 %	9 mg	229 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs 8 oz	1 qt 12 tbsp 1 6/8 tsp	
SHORTENING, GP	4 lbs 8 1/2 oz	2 qt 1 pt 1 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	7 lbs 15 1/2 oz	1 gal 3 qt 14 tbsp 2 tsp	
PIE FILLING, CHERRY	24 lbs	2 gal 2 qt 1 c 3 tbsp 2 3/8 tsp	
EGG, WHOLE, TABLE	7 1/2 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
WATER 2	1 lb 2 oz	1 pt 2 tbsp 1 3/8 tsp	

METHODS

- 1 Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water (WA1); mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling.
 - 2 Divide dough into four 3-3/4 lb pieces; use 2 pieces for each sheet pan.
 - 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
 - 4 Roll 2 pieces dough into rectangular sheets about 1/8 inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan. Reserve remaining pieces for use in Step 6.
 - 5 Pour 1-1/2 gallons of filling into each pan.
 - 6 Roll remaining pieces dough for top crusts.
 - 7 Place top crusts carefully over filling in each pan.
 - 8 Crimp to seal edges.
 - 9 Cut 6 to 8 small slits, about 1/2-inch each, in tops of each cobbler.
 - 10 Combine eggs with water (WA2). Whip until well blended. Brush on top of cobbler crust. Allow to dry before baking.
-
- 11 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned on high fan, open vent.
 - 12 Cool; cut 6 by 9.

STREUSEL-TOPPED APPLE COBBLER

Yield 100 Portions
Each Portion 1 SQUARE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
462 kcal	64.6 gm	4.2 gm	21.5 gm	41.9 %	12 mg	289 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
SHORTENING, GP	2 lbs 11 1/2 oz	1 qt 1 pt 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	7 lbs 12 1/2 oz	1 gal 3 qt 3 tbsp 2 3/8 tsp	
BUTTER, PRINTS	2 lbs 8 oz	1 qt 15 tbsp 2 7/8 tsp	
SUGAR, BROWN, LT	3 lbs	1 qt 1 pt 13 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
PIE FILLING, APPLE	24 lbs	2 gal 2 qt 1 c 8 tbsp 2 4/8 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 14 oz	1 c 15 tbsp 2 3/8 tsp	

METHODS

- 1 Prepare Pie Crust. Sift together 4 lb 12 1/2 oz flour per 100 and salt in mixer bowl. Add 2 lb 11.5 oz shortening per 100 to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water; mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling.
- 2 Divide dough into 2 pieces; use 1 piece for each sheet pan.
- 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
- 4 Roll dough into rectangular sheets about 1/8-inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan.
- 5 Pour 1-1/2 gallons of filling into each pan
- 6 Place 3 lb flour per 100, sugars, and cinnamon in mixer bowl; blend thoroughly at low speed 2 minutes. Add butter to dry ingredients; blend at low speed 1-1/2 to 2 minutes or until mixture resembles coarse cornmeal. DO NOT OVERMIX.
- 7 Spread 3 quarts streusel topping over filling in each pan.
- 8 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned on high fan, open vent.
- 9 Cool; cut 6 by 9.

NOTES

- 1 If butter is too soft a mass will form and mixture will not be crumbly.

PEACH COBBLER (FILLING/CRUST MIX/DEHY EGG)

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
454 kcal	69 gm	4 gm	19 gm	37.7 %	1 mg	403 mg		38 mg

Ingredients	Weight	Measure	Issue
WATER	2 1/2 oz	4 tbsp 2 3/8 tsp	
PIE CRUST	12 lbs 8 oz		
PIE FILLING, PEACH	22 lbs 12 oz	2 gal 1 qt 1 pt 1 c 6 tbsp 5/8 tsp	
EGGS, SCRAMBLED (DEHY)	2 1/2 oz	14 tbsp 5/8 tsp	
SUGAR, WHITE, GRANULATED (35# CAN)	1 3/4 oz	3 tbsp 3 tsp	

METHODS

- 1 Prepare pie crust mix according to manufacturer instructions. Chill dough for 1 hour before using for ease of use.
- 2 Divide dough into four 3 3/4# pieces, use two pieces per sheet tray.
- 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
- 4 Roll 2 pieces of dough into rectangular sheets about 1/8" thick and large enough to fit into each pan. Press dough into bottom and sides of each pan. Reserve remaining pieces for step 6.
- 5 Pour 1 1/2 gallon of filling into each pan.
- 6 Roll remaining dough for top crust.
- 7 Place top crust over filling in each pan.
- 8 Crimp to seal edges.
- 9 Cut 6-8 small slits about 1/2" each in top of each cobbler.
- 10 Combine egg crystals with cold water, whisk until dissolved. Brush on top of each cobbler.
- 11 Sprinkle 2 Tbsp of sugar evenly over tops of cobbler. Allow to dry before baking, about 5-8 minutes.
- 12 Using a convection oven, bake at 375 F. for 35-40 minutes or until lightly browned.
- 13 Cool; cut 6x9 squares.

CHOCOLATE MOUSSE PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
380 kcal	32.6 gm	14.4 gm	19.5 gm	46.2 %	1 mg	740 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
WATER 3	2 lbs 4 oz	1 qt 4 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 14 oz	1 gal 2 qt 15 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
TOPPING, DESSERT & BAKERY	1 lb 8 oz		
MILK, NONFAT, DRY	1 lb 6 oz	2 qt 1 c 2 tbsp 2 3/8 tsp	
PUDDING, VARIETY	3 lbs 12 oz	1 qt 1 c 15 tbsp 2 4/8 tsp	
FLAVORING, VANILLA	1 3/8 oz	2 tbsp 3 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 4 oz	9 tbsp 2/8 tsp	
WATER 2	9 lbs 12 oz	1 gal 1 pt 10 tbsp 1 6/8 tsp	

METHODS

- 1 **PREPARE AND DIVIDE DOUGH:** Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water (WA1); mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board.
- 2 Combine 1 lb 1 oz NFD milk per 100 and water (WA2) in mixer bowl.
- 3 Add chocolate dessert powder to milk and water from step 2. Using whip, blend at low speed 15 seconds or until well blended. Scrape down bowl; whip at medium speed 2 minutes. Set aside for use in Step 7.
- 4 Mix 5 oz NFD milk per 100 and water (WA3) in mixer bowl. Add topping to milk mixture in bowl. Using whip, mix at low speed until blended.
- 5 Gradually add sugar and vanilla to whipped topping while mixing at low speed. Scrape down bowl. Mix at high-speed 5 minutes or until peaks are formed.
- 6 Add topping to pudding mixture; blend until completely mixed.
- 7 Pour 3-1/2 cups filling into each baked pie shell.
- 8 Refrigerate about 4 hours until ready to serve.
- 9 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

CHOCOLATE MOUSSE PIE, GRAHAM CRK CRUST

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
256 kcal	47 gm	4 gm	18 gm	63.3 %	2 mg	221 mg		34 mg

Ingredients	Weight	Measure	Issue
PIE SHELL, PREFORMED, GRAHAM	7 lbs		
MOUSSE, CHOCOLATE	5 lbs 12 oz		
CHOCOLATE CHIPS, SEMI-SWEET	2 lbs 4 oz		
TOPPING, DESSERT & BAKERY	0 lbs 12 oz		

METHODS

- 1 Prepare chocolate mousse mix according to manufacturer's directions. Place into refrigerator to chill for 1 hour. CCP: Hold cold at 36-40 F. until ready for Step 3.
- 2 Prepared whipped topping according to manufacturer's directions. Place into refrigerator to chill for 1 hour. CCP: Hold cold at 36-40 F. until ready for Step 4.
- 3 Measure 6 cups of prepared chocolate mousse mix for each graham cracker pie crust. Place into pie shell and smooth out. Mound into the middle of the shell to create a peak if necessary.
- 4 Place prepared whipped topping into a pastry bag fitted with an open star tip. Pipe a total of 1-1/4 cup of topping on the top of the chocolate mousse in rosettes to cover all filling.
- 5 Sprinkle 1/2 cup of chocolate chips over each pie on the top of the whipped topping. Place into refrigerator to chill. CCP: Refrigerate at 36-41 F.

STRAWBERRY MOUSSE PIE (GRAM CRACK CRUS

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
356 kcal	47 gm	4 gm	18 gm	45.5 %	2 mg	221 mg		34 mg

Ingredients	Weight	Measure	Issue
PIE SHELL, PREFORMED, GRAHAM	7 lbs		
MOUSSE, STRAWBERRY	5 lbs 12 oz		
TOPPING, DESSERT & BAKERY	0 lbs 12 oz		

METHODS

- 1 Prepare strawberry mousse mix according to manufacturer's directions. Place into refrigerator to chill for 1 hour. CCP: Hold cold at 36-40 F. until ready for Step 3.
- 2 Prepared whipped topping according to manufacturer's directions. Place into refrigerator to chill for 1 hour. CCP: Hold cold at 36-40 F. until ready for Step 4.
- 3 Measure 6 cups of prepared strawberry mousse mix for each graham cracker pie crust. Place into pie shell and smooth out. Mound into the middle of the shell to create a peak if necessary.
- 4 Place prepared whipped topping into a pastry bag fitted with an open star tip. Pipe a total of 1-1/4 cup of topping on the top of the strawberry mousse in rosettes to cover all filling.

SWEET POTATO PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
374 kcal	46.7 gm	5.3 gm	18.7 gm	45 %	37 mg	311 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
SPICE, CLOVES	0 lbs 1/8 oz	1 5/8 tsp	
POTATOES, SWEET, LIGHT SYRUP	9 lbs 4 oz	1 gal 1 pt 6 tbsp 1 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 4 oz	7 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 14 oz	0 gal	
SUGAR, BROWN, LT	1 lb 10 oz	1 pt 1 c 11 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	5 1/8 oz	1 pt 2 tbsp 5/8 tsp	
SPICE, GINGER	0 lbs 3/8 oz	1 tbsp 2 4/8 tsp	
SPICE, NUTMEG	0 lbs 3/8 oz	1 tbsp 1 5/8 tsp	
SPICE, CINNAMON	0 lbs 3/4 oz	2 tbsp 2 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 3 oz	1 pt 11 tbsp 3/8 tsp	
WATER 2	5 lbs 10 oz	2 qt 1 pt 12 tbsp 6/8 tsp	

METHODS

- 1 PREPARE AND DIVIDE DOUGH: Prepare Pie Crust. Sift together flour and 2 oz salt per 100 in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water; mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board.
- 2 Drain and mix sweet potatoes in mixer bowl at medium speed for 5 minutes or until smooth.
- 3 Combine eggs, sugars, milk, 2 1/4 tsp salt per 100, cinnamon, nutmeg, ginger, and cloves. Stir until well blended. Add to sweet potatoes.
- 4 Add water and butter to sweet potato mixture; beat at low speed until well blended.
- 5 Pour 2-3/4 to 3 cups filling into each unbaked pie shell.
- 6 Bake at 425 F. for 45 to 55 minutes or until knife inserted into filling comes out clean. Center may be soft but will set when cool.
- 7 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

PUMPKIN PIE

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
364 kcal	46 gm	5 gm	18 gm	44.5 %	46 mg	898 mg		148 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
PUMPKIN	10 lbs	1 gal 1 pt 8 tbsp 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 12 oz	1 gal 2 qt 7 tbsp 2 6/8 tsp	
EGG, WHOLE, TABLE	2 lbs 4 oz	0 gal	
SHORTENING, SEMI-SOLID, TFF	3 lbs 10 oz	2 qt 1 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/8 oz	4 tbsp 2 5/8 tsp	
MILK, NONFAT, DRY	0 lbs 15 oz	1 qt 1 pt 4 tbsp 2/8 tsp	
SPICE, GINGER	0 lbs 3/8 oz	2 tbsp 2/8 tsp	
SPICE, NUTMEG	0 lbs 3/8 oz	1 tbsp 1 5/8 tsp	
SPICE, CINNAMON	1 1/2 oz	5 tbsp 1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 10 oz	2 qt 3 tbsp 1 6/8 tsp	
WATER 2	9 lbs	1 gal 1 c 3 tbsp 1 7/8 tsp	

METHODS

- 1 **PREPARE:** Prepare Pie Crust. Sift together (6 l lb 6 oz/100 portions) flour and (2oz/100 portions)salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add (1 qt/100 portions) water; mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. **DIVIDE DOUGH:** Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board.
- 2 Combine sugar, (1 1/4 oz per 100 portions)salt, (6 1/2oz per 100 portions) flour, milk, cinnamon, nutmeg, and ginger in mixer bowl.
- 3 Add pumpkin to dry ingredients; mix at low speed until well blended. Let set 1 hour under refrigeration. Pumpkin mixture must set 1 hour under refrigeration before adding eggs to prevent cracking of filling.
- 4 Add (1 gal 1 pt/100 portions) water and eggs to pumpkin mixture; mix at low speed until well blended.
- 5 Pour about 3-3/4 cups filling into each unbaked pie shell.
- 6 Bake at 375 F. for 50 to 55 minutes or until center is firm. Cool thoroughly.
- 7 Refrigerate until ready to serve.
- 8 Cut 8 wedges per pie.

NOTES

- 1 Ensure pie preparation does not exceed 4 hours total in temperatures between 40 F. to 140 F.

PUMPKIN PIE, FROZEN CRUSTS

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
203 kcal	32.6 gm	4.2 gm	6.7 gm	29.7 %	46 mg	380 mg		0 mg

Ingredients	Weight	Measure	Issue
PUMPKIN	10 lbs 8 oz	1 gal 1 pt 1 c 7 tbsp 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 3/4 oz	1 c 8 tbsp 1 3/8 tsp	
EGG, WHOLE, TABLE	2 lbs 5 3/8 oz	0 gal	
PIE SHELL	3 lbs 10 oz		
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	14 1/4 oz	1 qt 1 c 14 tbsp 2 6/8 tsp	
SPICE, GINGER	0 lbs 1/2 oz	2 tbsp 2 2/8 tsp	
SPICE, NUTMEG	0 lbs 1/2 oz	2 tbsp 1/8 tsp	
SPICE, CINNAMON	1 1/2 oz	5 tbsp 1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 10 oz	2 qt 3 tbsp 1 6/8 tsp	

METHODS

- 1 Combine sugar, salt, flour, milk, cinnamon, nutmeg, and ginger in mixer bowl.
- 2 Add pumpkin to dry ingredients; mix at low speed until well blended. Let set 1 hour under refrigeration. Pumpkin mixture must set 1 hour under refrigeration before adding eggs to prevent cracking of filling.
- 3 Add water and eggs to pumpkin mixture; mix at low speed until well blended.
- 4 Pour about 3-3/4 cups filling into each unbaked pie shell.
- 5 Bake at 375 F. for 50 to 55 minutes or until center is firm. Cool thoroughly.
- 6 Refrigerate until ready to serve.
- 7 Cut 8 wedges per pie.

NOTES

- 1 Ensure pie preparation does not exceed 4 hours total in temperatures between 40 F. to 140 F.

PINEAPPLE PIE (CORNSTARCH)

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
338 kcal	43.5 gm	3.5 gm	16.9 gm	45 %	6 mg	224 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	15 lbs 5 oz	2 gal 2 qt 1 pt 13 tbsp 3 tsp	
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
STARCH, CORN	0 lbs 9 oz	1 c 15 tbsp 2 6/8 tsp	
WATER 3	0 lbs 9 oz	1 c 1 tbsp 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 14 oz	1 gal 2 qt 15 tbsp 4/8 tsp	
EGG, WHOLE, TABLE	3 1/2 oz	0 gal	
JUICE, LEMON	1 5/8 oz	3 tbsp 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 3/8 oz	3 tbsp 2 1/8 tsp	
MILK, NONFAT, DRY	0 lbs 3/4 oz	5 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 3 oz	1 qt 1 pt 1 c 3 tbsp 2 tsp	
WATER 2	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	

METHODS

- 1 **PREPARE AND DIVIDE DOUGH:** Sift together flour and 2 oz salt per 100 in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water (WA1); mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Sift together flour and salt in mixer bowl. **DIVIDE DOUGH:** Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board.
- 2 Drain and crush the pineapple. Reserve juice for use in Step 3 and pineapple for use in Step 5.
- 3 Combine reserved juice, sugar, and 3/4 tsp salt per 100; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly until thick and clear. Remove from heat.
- 5 Fold pineapple and lemon juice carefully into thickened mixture.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Combine milk and water; mix until thoroughly blended. Add eggs; whip until well blended. Brush on pies. Allow to dry before baking.
- 8 Bake at 425 F. for 30 to 35 minutes or until lightly browned.
- 9 Cut 8 wedges per pie.

BERRY PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
371 kcal	48.3 gm	3.7 gm	18.6 gm	45.1 %	9 mg	258 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
STARCH, CORN	0 lbs 12 oz	1 pt 10 tbsp 1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 14 oz	1 gal 2 qt 15 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
EGG, WHOLE, TABLE	4 5/8 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 1/2 oz	3 tbsp 1 1/8 tsp	
FRUIT, BLUEBERRIES, IQF, 30 LB CS	12 lbs 5 3/8 oz	2 gal 1 qt 1 pt 1 c 15 tbsp 1 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs	1 qt 1 pt 12 tbsp 2 5/8 tsp	
WATER 2	2 lbs 4 oz	1 qt 4 tbsp 2 6/8 tsp	

METHODS

- 1 PREPARE AND DIVIDE DOUGH: Sift together flour and 2 oz salt per 100 in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water (WA1); mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Sift together flour and salt in mixer bowl. Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board.
- 2 Drain berries; reserve juice for step 3.
- 3 Take reserved juice and add water to equal 6-3/4 cups per 100 portions and combine with sugar and 1 1/2 tsp salt per 100; bring to a boil.
- 4 Combine cornstarch and water (WA2); stir until smooth. Add gradually to boiling mixture while stirring. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold berries and butter carefully into thickened mixture.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Combine milk and water; mix until thoroughly blended. Add eggs; whip until well blended. Brush on pies. Allow to dry before baking.
- 8 Bake at 425 F. for 45 minutes or until lightly browned.
- 9 Cut 8 wedges per pie.

NOTES

- 1 In Step 2, strawberries or raspberries may be used.

BLUEBERRY PIE (CORNSTARCH)

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
448 kcal	71.2 gm	4 gm	17.2 gm	34.6 %	6 mg	266 mg		0 mg

Ingredients	Weight	Measure	Issue
BLUEBERRIES, (CND)	19 lbs 2 oz	2 gal 1 pt 1 c 8 tbsp 2 5/8 tsp	
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
STARCH, CORN	0 lbs 12 oz	1 pt 10 tbsp 1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
EGG, WHOLE, TABLE	3 1/2 oz	0 gal	
JUICE, LEMON	1 5/8 oz	3 tbsp 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 3/4 oz	5 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 lbs 4 oz	2 qt 1 pt 1 c 14 tbsp 1 5/8 tsp	
WATER 2	0 lbs 9 oz	1 c 1 tbsp 6/8 tsp	

METHODS

- 1 PREPARE AND DIVIDE DOUGH: Prepare Pie Crust. Sift together flour and 2 oz salt per 100 in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water (WA1); mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Sift together flour and salt in mixer bowl. Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board.
- 2 Drain blueberries; reserve juice.
- 3 Combine 2-1/4 quart reserved juice, sugar, and 2 1/4 tsp salt per 100; bring to a boil.
- 4 Combine cornstarch and 3-3/4 cups reserved juice; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold blueberries and lemon juice carefully into thickened mixture.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Combine milk and water (WA2); mix until thoroughly blended. Add eggs; whip until well blended. Brush on pies. Allow to dry before baking.
- 8 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 9 Cut 8 wedges per pie.

BLUEBERRY PIE (PREPARED PIE FILLING)

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
385 kcal	56 gm	3 gm	16 gm	37.4 %	6 mg	722 mg		156 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
PIE FILLING, BLUEBERRY	22 lbs 12 oz	2 gal 1 qt 1 pt 1 c 6 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
EGG, WHOLE, TABLE	3 1/2 oz	0 gal	
SHORTENING, SEMI-SOLID, TFF	3 lbs 10 oz	2 qt 1 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 3/4 oz	5 tbsp 1/8 tsp	
WATER 2	0 lbs 9 oz	1 c 1 tbsp 6/8 tsp	

METHODS

- 1 **PREPARE AND DIVIDE DOUGH:** Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water (WA1); mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board.
- 2 Pour 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 3 Combine milk and water (WA2); mix until thoroughly blended. Add eggs; whip until well blended. Brush on pies. Allow to dry before baking.
- 4 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 5 Cut 8 wedges per pie.

BUTTERSCOTCH CREAM PIE (INST PUDDING)

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
402 kcal	31.8 gm	18.5 gm	19.1 gm	42.8 %	1 mg	966 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
TOPPING, DESSERT & BAKERY, FZN, W/O	2 lbs 10 5/8 oz	0 gal	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	1 lb 9 oz	2 qt 1 pt 6 tbsp 2 3/8 tsp	
PUDDING, VARIETY	5 lbs 8 oz	2 qt 12 tbsp 1 6/8 tsp	
WATER 2	14 lbs 8 oz	1 gal 2 qt 1 pt 1 c 12 tbsp 1/8 tsp	

METHODS

- 1 **PREPARE AND DIVIDE DOUGH:** Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water (WA1); mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Sift together flour and salt in mixer bowl. Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board.
- 2 Reconstitute milk using water (WA2).
- 3 Add butterscotch dessert powder. Using whip, blend at low speed 15 seconds or until well-blended. Scrape down sides of bowl; whip at medium speed for 2 minutes.
- 4 Pour 3 cups filling into each baked 9-inch pie shell.
- 5 Refrigerate until ready to serve. Chilled pies may be topped with preprepared whipped topping, or use Recipe No. K 002 00.
- 6 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

CHERRY PIE (CORNSTARCH)

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
399 kcal	58.7 gm	4.1 gm	17 gm	38.3 %	6 mg	269 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
STARCH, CORN	0 lbs 12 oz	1 pt 10 tbsp 1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 14 oz	1 gal 2 qt 15 tbsp 4/8 tsp	
EGG, WHOLE, TABLE	4 5/8 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	2 3/8 oz	3 tbsp 2 1/8 tsp	
MILK, NONFAT, DRY	0 lbs 1/2 oz	3 tbsp 1 1/8 tsp	
CHERRIES,RED,TART	19 lbs 10 5/8 oz	2 gal 1 qt 8 tbsp 3 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 lbs 4 oz	2 qt 1 pt 1 c 14 tbsp 1 5/8 tsp	

METHODS

- 1 **PREPARE AND DIVIDE DOUGH:** Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water; mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Sift together flour and salt in mixer bowl. Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board.
- 2 Drain cherries; reserve juice for use in Step 3 and cherries for use in Step 5.
- 3 Combine reserved juice, sugar, and salt; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly until thick and clear. Remove from heat.
- 5 Add red food coloring. Fold cherries carefully into thickened mixture. Cool.
- 6 Pour 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Combine milk and water; mix until thoroughly blended. Add eggs; whip until well blended. Brush on pies. Allow to dry before baking.
- 8 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 9 Cut 8 wedges per pie.

CHERRY PIE (PIE FILLING,PREPARED)

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
380 kcal	52.8 gm	3.8 gm	17 gm	40.3 %	6 mg	228 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
PIE FILLING, CHERRY	22 lbs 12 oz	2 gal 1 qt 1 pt 1 c 1 tbsp 1 2/8 tsp	
EGG, WHOLE, TABLE	3 1/2 oz	0 gal	
SHORTENING, SEMI-SOLID, TFF	3 lbs 10 oz	2 qt 1 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 3/4 oz	5 tbsp 1/8 tsp	
WATER 2	0 lbs 9 oz	1 c 1 tbsp 6/8 tsp	

METHODS

- 1 **PREPARE AND DIVIDE DOUGH:** Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water (WA1); mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Sift together flour and salt in mixer bowl. Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board.
- 2 Combine milk and water (WA2); mix until thoroughly blended. Add eggs, whip until well blended. Set aside for use in Step 3.
- 3 Pour 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges. Brush Egg and Milk Wash on top of pies. All to dry before baking.
- 4 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 5 Cut 8 wedges per pie.

PEACH PIE (CORNSTARCH)

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
376 kcal	53.6 gm	4 gm	16.9 gm	40.5 %	6 mg	260 mg		0 mg

Ingredients	Weight	Measure	Issue
PEACHES, SLICED	20 lbs 4 oz	2 gal 1 qt 9 tbsp 1 5/8 tsp	
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
STARCH, CORN	0 lbs 9 oz	1 c 15 tbsp 2 3/8 tsp	
WATER 3	0 lbs 9 oz	1 c 1 tbsp 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
EGG, WHOLE, TABLE	3 1/2 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 4/8 tsp	
MILK, NONFAT, DRY	0 lbs 3/4 oz	5 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 12 oz	2 qt 8 tbsp 2/8 tsp	
WATER 2	1 lb 2 oz	1 pt 2 tbsp 1 3/8 tsp	

METHODS

- 1 **PREPARE DOUGH:** Prepare Pie Crust. Sift together flour and (2 oz per 100) salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water (WA1); mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling.
- 2 **DIVIDE DOUGH:** Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board.
- 3 Drain peaches; reserve juice for use in Step 4; peaches for use in Step 6.
- 4 Combine reserved juice, sugar, and 2 tsp salt per 100; bring to a boil.
- 5 Combine cornstarch and water (WA2); stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly until thick and clear. Remove from heat.
- 6 Fold peaches carefully into thickened mixture. Cool.
- 7 Pour about 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 8 Combine milk and water (WA3); mix until thoroughly blended. Add eggs; whip until well blended. Brush on pies. Allow to dry before baking.
- 9 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 10 Cut 8 wedges per pie.

PEACH PIE (PREPARED PIE FILLING)

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
413 kcal	63.5 gm	3.8 gm	17 gm	37 %	6 mg	247 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbs 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbs 4/8 tsp	
EGG, WHOLE, TABLE	3 1/2 oz	0 gal	
SHORTENING, SEMI-SOLID, TFF	3 lbs 10 oz	2 qt 1 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbs 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 3/4 oz	5 tbs 1/8 tsp	
PIE FILLING, PEACH	22 lbs 12 oz	2 gal 1 qt 1 pt 1 c 6 tbs 5/8 tsp	
WATER 2	0 lbs 9 oz	1 c 1 tbs 6/8 tsp	

METHODS

- 1 **PREPARE AND DIVIDE DOUGH:** Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water (WA1); mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling.
- 2 Pour 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 3 Combine milk and water (WA2); mix until thoroughly blended. Add eggs; whip until well blended. Brush on pies. Allow to dry before baking.
- 4 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 5 Cut 8 wedges per pie.

CREAMY COCONUT PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
387 kcal	37.2 gm	7.8 gm	23.3 gm	54.2 %	2 mg	378 mg		0 mg

Ingredients	Weight	Measure	Issue
PIE SHELL, PREFORMED, GRAHAM	4 lbs 1 oz		
WATER 1	3 lbs 12 oz	1 qt 1 pt 1 c 2 tbsp 2 4/8 tsp	
COCONUT, DRIED, SWT, FLAKES	3 lbs	1 gal 1 c 10 tbsp 2 3/8 tsp	
CREAM CHEESE, LITE	4 lbs 8 oz	2 qt 8 tbsp 2/8 tsp	
TOPPING, DESSERT & BAKERY	2 lbs 1 oz		
MILK, NONFAT, DRY	11 3/4 oz	1 qt 14 tbsp 1 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 8 oz	1 c 2 tbsp 4/8 tsp	
WATER 2	2 lbs 13 oz	1 qt 1 c 6 tbsp 3/8 tsp	

METHODS

- 1 Use 4 lb 1 oz (13-5 oz) preformed graham cracker crusts.
 - 2 Combine 7 oz milk per 100 and water (WA1) in mixer bowl. CCP: Refrigerate at 41 F. or lower for use in Step 5.
 - 3 Combine 4 3/4 oz milk per 100 and warm water (WA2) in mixer bowl.
 - 4 Combine cream cheese, sugar, coconut and almond flavoring with warm milk (from step3) in mixer bowl. Whip at low speed 1 minute; scrape down sides of bowl. Whip 3 minutes at low speed, or until well blended. Set aside for use in Step 6.
 - 5 Place cold milk (from Step 2) in mixer bowl. Add topping. Blend 3 minutes at low speed. Scrape down sides of bowl. Whip at high speed about 5 to 10 minutes or until stiff peaks are formed.
 - 6 Add whipped topping to cream cheese mixture. Blend at low speed 1 minute; scrape down sides of bowl. Blend at low speed 1 minute or until smooth.
 - 7 Pour 4-2/3 cups filling into each crust.
 - 8 Toasted coconut may be sprinkled over pies before placing in freezer. Place pies in freezer 4 hours or until firm. Chopped unsalted nuts or chopped maraschino cherries may be used instead of coconut.
- 9 Let pies stand at room temperature 5 minutes before cutting. Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 4 pound and 1 ounce preformed, graham cracker pie crusts may be used per 100 servings.

CREAMY BANANA COCONUT PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
382 kcal	38.7 gm	7.8 gm	22.2 gm	52.3 %	2 mg	370 mg		0 mg

Ingredients	Weight	Measure	Issue
PIE SHELL, PREFORMED, GRAHAM	4 lbs 1 oz		
COCONUT, DRIED, SWT, FLAKES	3 lbs	1 gal 1 c 10 tbs 2 3/8 tsp	
CREAM CHEESE, LITE	4 lbs 8 oz	2 qt 8 tbs 2/8 tsp	
BANANAS	3 lbs	2 qt 1 c 1 tbs 4/8 tsp	
TOPPING, DESSERT & BAKERY	2 lbs 1 oz		
MILK, NONFAT, DRY	11 3/4 oz	1 qt 14 tbs 1 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 8 oz	1 c 2 tbs 4/8 tsp	

METHODS

- 1 Use 4 lb 1 oz (13-5 oz) preformed graham cracker crusts.
- 2 Combine 7 oz milk per 100 and water (WA1) in mixer bowl. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 3 Combine 4 3/4 oz milk per 100 and warm water (WA2) in mixer bowl.
- 4 Combine cream cheese, sugar, coconut and peeled ripe bananas with warm milk (from step3) in mixer bowl. Whip at low speed 1 minute; scrape down sides of bowl. Whip 3 minutes at low speed, or until well blended. Set aside for use in Step 6.
- 5 Place cold milk and water (from Step 2) in mixer bowl. Add topping. Blend 3 minutes at low speed. Scrape down sides of bowl. Whip at high speed about 5 to 10 minutes or until stiff peaks are formed.
- 6 Add whipped topping to cream cheese mixture. Blend at low speed 1 minute; scrape down sides of bowl. Blend at low speed 1 minute or until smooth.
- 7 Pour 1-1/4 quart filling into each 9-inch pie crust.
- 8 Toasted coconut may be sprinkled over pies before placing in freezer. Place pies in freezer 4 hours or until firm. Chopped unsalted nuts or chopped maraschino cherries may be used instead of toasted coconut.
- 9 Let pies stand at room temperature 5 minutes before cutting. Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 13 5-ounce pie crusts, preformed, graham cracker pie crusts, may be used per 100 portions.

AMBROSIA PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
372 kcal	38.4 gm	7.3 gm	21.2 gm	51.3 %	2 mg	358 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	3 lbs 12 oz	1 qt 1 pt 1 c 2 tbsp 2 4/8 tsp	
JUICE, ORANGE, FZN, CONC, 4/3 LT CO	0 lbs 3 oz	4 tbsp 2 3/8 tsp	
COCONUT, DRIED, SWT, FLAKES	3 lbs 2 oz	1 gal 1 pt 6 tbsp 1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 14 oz	1 gal 2 qt 15 tbsp 4/8 tsp	
TOPPING, DESSERT & BAKERY	5 5/8 oz		
MILK, NONFAT, DRY	0 lbs 6 oz	1 pt 8 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb	1 pt 4 tbsp 7/8 tsp	
WATER 2	2 lbs 13 3/8 oz	1 qt 1 c 6 tbsp 2 5/8 tsp	
JUICE, ORANGE	5 lbs 8 oz	2 qt 1 pt 1 tsp	

METHODS

- Use 4 lb 1 oz (13-5 oz) preformed graham cracker crusts.
 - Combine frozen orange juice and water (WA1) in mixer bowl. Add NFD Milk to orange juice. CCP: Refrigerate at 41 F. or lower for use in Step 5.
 - Combine nonfat dry milk with orange juice.
 - Combine cream cheese, sugar, and coconut with milk in mixer bowl. Add yellow and red food coloring. Whip at low speed 1 minute; scrape down sides of bowl. Whip 3 minutes at low speed, or until well blended. Set aside for use in Step 6.
 - Place cold milk and water (from Step 2) in mixer bowl. Add topping; blend 3 minutes at low speed. Scrape down sides of bowl. Whip at high speed about 5 to 10 minutes or until stiff peaks are formed.
 - Add whipped topping to cream cheese mixture. Blend at low speed 1 minute; scrape down sides of bowl. Blend at low speed 1 minute or until smooth.
 - Pour 4-2/3 cups filling into each 9-inch pie crust.
-
- Toasted coconut, chopped unsalted nuts, or chopped maraschino cherries may be sprinkled over pies before placing in freezer. Place pies in freezer 4 hours or until firm.
 - Let pies stand at room temperature 5 minutes before cutting. Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

NOTES

- 13-5 ounce pie crusts, preformed, graham cracker pie crusts, may be used.

CHERRY CRUMBLE PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
447 kcal	74.5 gm	4.4 gm	15.3 gm	30.8 %	2 mg	187 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	3 lbs 2 oz	1 qt 1 pt 14 tbsp 2 tsp	
STARCH, CORN	7 7/8 oz	1 c 11 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	8 lbs	1 gal 3 qt 1 c 1 4/8 tsp	
BUTTER, PRINTS	0 lbs 3 oz	5 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	1 5/8 oz	2 tbsp 1 5/8 tsp	
CHERRIES, RED, TART	19 lbs 10 5/8 oz	2 gal 1 qt 8 tbsp 3 tsp	
SUGAR, REFINED, WHITE, GRANULATED	8 lbs 3 1/4 oz	1 gal 1 pt 9 tbsp 2 1/8 tsp	

METHODS

- Mix flour, salt, sugar, and shortening in a mixer bowl 1 minute at low speed to form a crumbly mixture.
- Place 1-1/2 cups of mixture in each pan; press firmly into an even layer against bottom and sides of pan. Set remaining crumb mixture aside for use in Step 5.
- Drain cherries. Set aside juice for use in Step 7.
- Combine cherries and sugar. Spread 2 cups mixture over crumbs in each pan.
- Spread 1 cup reserved crumb mixture over cherries in each 9-inch pan.
- Using a convection oven, bake 35 to 40 minutes at 350 F. or until done on low fan, open vent.
- Take reserved juice add water to equal 1 gallon per 100 portions and combine with sugar; bring to a boil.
- Combine cornstarch, salt, and water; stir until smooth. Add gradually to boiling mixture. Stir until well blended; cook at medium heat about 5 minutes. Add butter and food coloring.
- Pour 1-1/2 cups of sauce over each baked pie.
- Cool; cut 8 wedges per pie.

CHOCOLATE CREAM PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
303 kcal	52.2 gm	6 gm	7.1 gm	21.1 %	37 mg	315 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
COCOA, BAKING	0 lbs 10 oz	1 pt 1 c 4 tbsp 2 2/8 tsp	
STARCH, CORN	1 lb 2 oz	1 pt 1 c 15 tbsp 2 3/8 tsp	
WATER 3	1 lb 4 oz	1 pt 6 tbsp 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 14 oz	1 gal 2 qt 15 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 13 oz	1 c 9 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 8 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	2 3/4 oz	4 tbsp 7/8 tsp	
MILK, NONFAT, DRY	1 lb 8 oz	2 qt 1 pt 3/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs 12 oz	2 qt 8 tbsp 2/8 tsp	
WATER 2	13 lbs 8 oz	1 gal 2 qt 1 c 13 tbsp 1 2/8 tsp	

METHODS

- 1 PREPARE and Bake pie shells iaw I-1 (using WA1 and 2oz salt per 100).
- 2 Reconstitute milk using WA2. Add sugar and salt; heat to just below boiling. DO NOT BOIL.
- 3 Combine cornstarch, sugar, cocoa, and WA3; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes until thickened.
- 4 Stir 1 quart of hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture; heat to boiling stirring constantly. Cook 2 minutes longer. Remove from heat.
- 5 Add butter and vanilla; stir until well blended. Cool slightly.
- 6 Pour 3 cups of filling into each 9-inch baked pie shell. Ensure cream pie filling preparation time does not exceed 4 hours total in temperatures between 40 F. to 140 F.
- 7 Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 8 Cut 8 wedges per pie.

NOTES

- 1 Filling will curdle or scorch if boiled or subjected to prolonged intense heat.

CHOCOLATE CREAM PIE (DES.,PWDR.,INST)

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
434 kcal	32.7 gm	23.3 gm	19.1 gm	39.6 %	2 mg	1203 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
TOPPING, DESSERT & BAKERY, FZN, W/O	2 lbs 10 5/8 oz	0 gal	
FLOUR, WHEAT, GP (TPK2)	6 lbs 14 oz	1 gal 2 qt 15 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	0 lbs 15 oz	1 qt 1 pt 4 tbsp 2/8 tsp	
PUDDING, VARIETY	7 lbs 8 oz	2 qt 1 pt 1 c 15 tbsp 2 tsp	

METHODS

- 1 PREPARE AND DIVIDE DOUGH: Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water; mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board.
- 2 Combine nonfat dry milk and cold water, 50 F. in mixer bowl. Add chocolate dessert powder pudding, instant to milk and water.
- 3 Using whip, blend at low speed for 15 seconds or until well blended.
- 4 Scrape down sides of bowl; whip at medium speed 2 minutes.
- 5 Pour 3 cups filling into each baked 9-inch pie shell. Ensure cream pie filling preparation time does not exceed 4 hours total in temperatures between 40 F. to 140 F.
- 6 Refrigerate until ready to serve.
- 7 Chilled pies may be topped with Whipped Topping, Recipe No. K 002 00 or preprepared whipped topping. Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 Filling will curdle or scorch if boiled or subjected to prolonged intense heat.

CHOCOLATE CREAM PIE (PUDDING RTU)

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
410 kcal	39 gm	4 gm	22 gm	48.3 %	0 mg	985 mg		237 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 2 oz	1 qt 1 tbsp 2/8 tsp	
SHORTENING, GP	3 lbs 8 oz	1 qt 1 pt 1 c 11 tbsp 2 6/8 tsp	
TOPPING, DESSERT & BAKERY, FZN, W/O	2 lbs 10 1/2 oz	0 gal	
FLOUR, WHEAT, GP (TPK2)	7 lbs	1 gal 2 qt 1 c 6 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
PUDDING, VARIETY	5 lbs	1 qt 1 pt 1 c 15 tbsp 2 3/8 tsp	

METHODS

- 1 PREPARE AND DIVIDE DOUGH: Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water; mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board.
- 2 Pour 3 cups chocolate pudding into each baked 9-inch pie shell. Ensure cream pie filling preparation time does not exceed 4 hours total in temperatures between 40 F. to 140 F.
- 3 Refrigerate until ready to serve.
- 4 Top chilled pies with whipped topping. Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 Filling will curdle or scorch if boiled or subjected to prolonged intense heat.

CHOCOLATE AND VANILLA PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
421 kcal	43.2 gm	11.6 gm	20.3 gm	43.4 %	1 mg	710 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
TOPPING, DESSERT & BAKERY, FZN, W/O	3 lbs 15 5/8 oz	0 gal	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
TOPPING, DESSERT & BAKERY	0 lbs 6 oz		
MILK, NONFAT, DRY	1 lb 10 oz	2 qt 1 pt 13 tbsp 1 3/8 tsp	
PUDDING, VARIETY	5 lbs	1 qt 1 pt 1 c 15 tbsp 2 3/8 tsp	
WATER 2	1 lb 10 oz	1 pt 1 c 1 tbsp 2 3/8 tsp	

METHODS

- 1 **PREPARE AND DIVIDE DOUGH:** Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water (WA1); mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board.
- 2 Combine milk and water (WA2) in mixer bowl.
- 3 Pour 3-1/2 quarts chilled milk into mixer bowl; add chocolate dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl. Whip at medium speed 2 minutes or until smooth.
- 4 Pour 1-1/3 cups filling into each baked pie shell.
- 5 Pour 1 gallon chilled milk into mixer bowl; add vanilla dessert powder. Using whip, blend 15 seconds at low speed or until well blended. Scrape down sides of bowl. Whip at medium speed 2 minutes or until smooth. Set aside for use in Step 7.
- 6 Pour 1 1/2 cups chilled milk into mixer bowl; add topping, sugar and vanilla. Whip at low speed 3 minutes or until blended. Scrape down sides of bowl. Whip at high speed until stiff.
- 7 Fold whipped topping into vanilla pie filling. Spread 1-3/4 cups over chocolate filling in each baked pie shell.
- 8 Refrigerate at least 1 hour or until ready to serve.
- 9 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower. Chilled pies may be topped with preprepared whipped topping, or Whipped Topping, Recipe No. K 002 00 may be used.

FRIED APPLE PIE (PREPARED PIE FILLING)

Yield 100 Portions
Each Portion 1 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
286 kcal	51.4 gm	5 gm	6.7 gm	21.1 %	0 mg	315 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 12 oz	1 qt 1 c 4 tbsp 6/8 tsp	
SHORTENING, GP	1 lb 4 oz	1 pt 12 tbsp 7/8 tsp	
BAKING POWDER	0 lbs 3 oz	6 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 5 oz	1 pt 1 tbsp 1 1/8 tsp	
PIE FILLING, APPLE	14 lbs	1 gal 2 qt 3 tbsp 2 4/8 tsp	

METHODS

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 Divide dough into 16 1 lb 2 oz balls.
- 5 On lightly floured board, roll each dough ball into a rectangular sheet, about 1/8-inch thick. Using a sanitized #10 can, cut into 6 circles.
- 6 Place 1/4 cup filling in the center of each circle. Wash edges of circle with water. Fold over to form a half circle; seal edges with a fork.
- 7 Fry pies, a few at a time, 2 minutes on one side, turn and fry 2 minutes on other side until golden brown. Drain on absorbent paper.

NOTES

- 1 Pie crust mix may be used. Omit steps 1 through 3. Use 6 pounds 14 ounces of pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.

FRIED LEMON PIE (PREP PIE FILLING)

Yield 100 Portions
Each Portion 1 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
269 kcal	47 gm	5.1 gm	6.9 gm	23.1 %	0 mg	313 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 12 oz	1 qt 1 c 4 tbsp 6/8 tsp	
PIE FILLING, LEMON	14 lbs	1 gal 2 qt 2 5/8 tsp	
SHORTENING, GP	1 lb 4 oz	1 pt 12 tbsp 7/8 tsp	
BAKING POWDER	0 lbs 3 oz	6 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 5 oz	1 pt 1 tbsp 1 1/8 tsp	

METHODS

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 Divide dough into 16 1 lb 2 oz balls.
- 5 On lightly floured board, roll each dough ball into a rectangular sheet, about 1/8-inch thick. Using a sanitized #10 can, cut into 6 circles.
- 6 Place 1/4 cup filling in the center of each circle. Wash edges of circle with water. Fold over to form a half circle; seal edges with a fork.
- 7 Fry pies, a few at a time, 2 minutes on one side, turn and fry 2 minutes on other side until golden brown. Drain on absorbent paper.

NOTES

- 1 Pie crust mix may be used. Omit steps 1 through 3. Use 6 pounds 14 ounces of pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.

FRIED CHERRY PIE (PREP PIE FILLING)

Yield 100 Portions
Each Portion 1 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
294 kcal	52.6 gm	5.2 gm	6.7 gm	20.5 %	0 mg	299 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 12 oz	1 qt 1 c 4 tbsp 6/8 tsp	
SHORTENING, GP	1 lb 4 oz	1 pt 12 tbsp 7/8 tsp	
BAKING POWDER	0 lbs 3 oz	6 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
PIE FILLING, CHERRY	14 lbs	1 gal 2 qt 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 5 oz	1 pt 1 tbsp 1 1/8 tsp	

METHODS

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 Divide dough into 16 1 lb 2 oz balls.
- 5 On lightly floured board, roll each dough ball into a rectangular sheet, about 1/8-inch thick. Using a sanitized #10 can, cut into 6 circles.
- 6 Place 1/4 cup filling in the center of each circle. Wash edges of circle with water. Fold over to form a half circle; seal edges with a fork.
- 7 Fry pies, a few at a time, 2 minutes on one side, turn and fry 2 minutes on other side until golden brown. Drain on absorbent paper.

NOTES

- 1 Pie crust mix may be used. Omit steps 1 through 3. Use 6 pounds 14 ounces of pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.

FRIED PEACH PIE (PREP PIE FILLING)

Yield 100 Portions
Each Portion 1 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
315 kcal	59.2 gm	5.2 gm	6.8 gm	19.4 %	0 mg	308 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 12 oz	1 qt 1 c 4 tbsp 6/8 tsp	
SHORTENING, GP	1 lb 4 oz	1 pt 12 tbsp 7/8 tsp	
BAKING POWDER	0 lbs 3 oz	6 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 5 oz	1 pt 1 tbsp 1 1/8 tsp	
PIE FILLING, PEACH	14 lbs	1 gal 2 qt 3 tbsp 2 4/8 tsp	

METHODS

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 Divide dough into 16 1 lb 2 oz balls.
- 5 On lightly floured board, roll each dough ball into a rectangular sheet, about 1/8-inch thick. Using a sanitized #10 can, cut into 6 circles.
- 6 Place 1/4 cup filling in the center of each circle. Wash edges of circle with water. Fold over to form a half circle; seal edges with a fork.
- 7 Fry pies, a few at a time, 2 minutes on one side, turn and fry 2 minutes on other side until golden brown. Drain on absorbent paper.

NOTES

- 1 Pie crust mix may be used. Omit steps 1 through 3. Use 6 pounds 14 ounces of pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.

FRIED BLUEBERRY PIE (PREP PIE FILLING)

Yield 100 Portions
Each Portion 1 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
302 kcal	54.5 gm	4.9 gm	6.7 gm	20 %	0 mg	364 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 12 oz	1 qt 1 c 4 tbsp 6/8 tsp	
SHORTENING, GP	1 lb 4 oz	1 pt 12 tbsp 7/8 tsp	
PIE FILLING, BLUEBERRY	14 lbs	1 gal 2 qt 3 tbsp 2 4/8 tsp	
BAKING POWDER	0 lbs 3 oz	6 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 5 oz	1 pt 1 tbsp 1 1/8 tsp	

METHODS

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 Divide dough into 16 1 lb 2 oz balls.
- 5 On lightly floured board, roll each dough ball into a rectangular sheet, about 1/8-inch thick. Using a sanitized #10 can, cut into 6 circles.
- 6 Place 1/4 cup filling in the center of each circle. Wash edges of circle with water. Fold over to form a half circle; seal edges with a fork.
- 7 Fry pies, a few at a time, 2 minutes on one side, turn and fry 2 minutes on other side until golden brown. Drain on absorbent paper.

NOTES

- 1 Pie crust mix may be used. Omit steps 1 through 3. Use 6 pounds 14 ounces of pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.

PECAN PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
633 kcal	87 gm	7 gm	30 gm	42.7 %	125 mg	824 mg		131 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
EGG, WHOLE, TABLE	6 lbs	0 gal	
SHORTENING, SEMI-SOLID, TFF	3 lbs 10 oz	2 qt 1 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/2 oz	5 tbsp 1 3/8 tsp	
SYRUP, CORN,	11 lbs 8 oz	3 qt 1 pt 1 c 4 tbsp 2 3/8 tsp	
FLAVORING, VANILLA	0 lbs 2 oz	4 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs 14 oz	2 qt 1 pt 1 c 2 6/8 tsp	
NUTS, PECANS, SHELLLED, HALVES	2 lbs 8 oz	2 qt 1 pt 4 tbsp 2 7/8 tsp	

METHODS

- 1 **PREPARE AND DIVIDE DOUGH:** Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water; mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board.
 - 2 Place eggs in mixer bowl; add sugar gradually while beating at low speed. Add butter; mix thoroughly.
 - 3 Add corn syrup, vanilla, and salt; beat at low speed until smooth.
 - 4 Place 3/4 cup pecans into each unbaked pie shell.
 - 5 Pour 2-3/4 cups filling over pecans in each 9-inch pie pan.
 - 6 Bake at 350 F. for 35 minutes or until filling is set. **DO NOT OVERBAKE.**
 - 7 Refrigerate until ready to serve.
- 8 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

WALNUT PIE

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
633 kcal	88.1 gm	8.2 gm	29.8 gm	42.4 %	125 mg	431 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
NUTS, WALNUT, ENGLISH, SHELLLED	2 lbs 8 oz	2 qt 1 c 11 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 6 oz	1 gal 1 qt 1 pt 1 c 2 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
EGG, WHOLE, TABLE	6 lbs	0 gal	
SPICE, SALT, TABLE, IODIZED	3 1/2 oz	5 tbsp 1 3/8 tsp	
SYRUP, CORN,	11 lbs 8 oz	3 qt 1 pt 1 c 4 tbsp 2 3/8 tsp	
FLAVORING, VANILLA	0 lbs 2 oz	4 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs 14 oz	2 qt 1 pt 1 c 2 6/8 tsp	

METHODS

- 1 PREPARE AND DIVIDE DOUGH: Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water; mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board.
 - 2 Place eggs in mixer bowl; add sugar gradually while beating at low speed. Add butter; mix thoroughly.
 - 3 Add corn syrup, vanilla, and salt; beat at low speed until smooth.
 - 4 Place 3/4 cup chopped walnuts into each unbaked pie shell.
 - 5 Pour 2-3/4 cups filling over walnuts in each 9-inch pie pan.
 - 6 Bake at 350 F. for 35 minutes or until filling is set. DO NOT OVERBAKE.
 - 7 Refrigerate until ready to serve.
-
- 8 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

PECAN PIE, FROZEN CRUSTS

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
463 kcal	72.5 gm	5 gm	19.2 gm	37.3 %	125 mg	357 mg		0 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
EGG, WHOLE, TABLE	6 lbs	0 gal	
PIE SHELL	3 lbs 12 oz		
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
SYRUP, CORN,	11 lbs 10 oz	3 qt 1 pt 1 c 7 tbsp 1 2/8 tsp	
FLAVORING, VANILLA	1 7/8 oz	4 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs 14 oz	2 qt 1 pt 1 c 2 6/8 tsp	
NUTS, PECANS, SHELLED, HALVES	2 lbs 8 oz	2 qt 1 pt 4 tbsp 2 7/8 tsp	

METHODS

- 1 Place eggs in mixer bowl; add sugar gradually while beating at low speed. Add butter; mix thoroughly.
- 2 Add corn syrup, vanilla, and salt; beat at low speed until smooth.
- 3 Place 3/4 cup pecans into each unbaked pie shell.
- 4 Pour 2-3/4 cups filling over pecans in each 9-inch pie pan.
- 5 Bake at 350 F. for 35 minutes or until filling is set. DO NOT OVERBAKE.
- 6 Refrigerate until ready to serve.
- 7 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

CITRUS CHIFFON PIE

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
338 kcal	29.2 gm	11.1 gm	18.1 gm	48.2 %	0 mg	613 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	2 lbs 2 oz	1 qt 11 tbsp 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 14 oz	1 gal 2 qt 15 tbsp 4/8 tsp	
JUICE, LEMON	12 7/8 oz	1 c 7 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
TOPPING, DESSERT & BAKERY	0 lbs 12 oz		
MILK, NONFAT, DRY	1 3/8 oz	8 tbsp 2 6/8 tsp	
FLAVORING, VANILLA	0 lbs 3/4 oz	1 tbsp 2 tsp	
LEMONS	0 lbs 7/8 oz		
SUGAR, REFINED, WHITE, GRANULATED	7 7/8 oz	1 c 1 tbsp 2 5/8 tsp	
GELATIN, CITRUS	3 lbs 4 oz	1 qt 1 c 7 tbsp 1 1/8 tsp	

METHODS

- 1 **PREPARE AND DIVIDE DOUGH:** Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance.
 - 2 Dissolve gelatin and sugar in boiling water; add cold water. Mix until well blended.
 - 3 Add juice to gelatin mixture; mix until blended.
 - 4 Refrigerate until gelatin is thickened but not firm.
 - 5 Pour cold water into chilled mixer bowl; add topping, milk, sugar, and vanilla. Using whip, beat at low speed 3 minutes or until well blended. Scrape down whip and bowl. Whip at high speed 5 to 10 minutes or until mixture forms stiff peaks. Set aside for use in Step 7.
 - 6 Using whip, beat thickened gelatin at high speed 10 minutes or until foamy and soft peaks form.
 - 7 Fold whipped topping and lemon rind into gelatin. Mix carefully at low speed until well blended.
-
- 8 Pour 1-1/4 quart filling into each baked pie shell.
 - 9 Refrigerate about 2 hours or until set. CCP: Hold for service at 41 F. or lower.
 - 10 Cut 8 wedges per pie.

NOTES

- 1 In Step 5, 2 pound 10 ounces of canned dessert topping and frozen bakery products may be used for all ingredients, per 100 servings.

PINEAPPLE CHIFFON PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
202 kcal	29.2 gm	11.1 gm	2.7 gm	12 %	0 mg	639 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	2 lbs 8 oz	1 qt 1 pt 15 tbsp 3 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 14 oz	1 gal 2 qt 15 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
TOPPING, DESSERT & BAKERY	0 lbs 12 oz		
MILK, NONFAT, DRY	1 3/8 oz	8 tbsp 2 6/8 tsp	
FLAVORING, VANILLA	0 lbs 3/4 oz	1 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 5/8 oz	6 tbsp 2/8 tsp	
GELATIN, CITRUS	3 lbs 4 oz	1 qt 1 c 7 tbsp 1 1/8 tsp	

METHODS

- 1 PREPARE PIE CRUST AND DIVIDE DOUGH: Sift together flour and salt. Add shortening to the dry ingredients. Using a pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water, mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board.
- 2 Dissolve gelatin in boiling water; add cold water. Mix until well blended.
- 3 Refrigerate until gelatin is thickened but not firm.
- 4 Pour cold water into chilled mixer bowl; add topping, milk, sugar, and vanilla. Using whip, beat at low speed 3 minutes or until well blended. Scrape down whip and bowl. Whip at high speed 5 to 10 minutes or until mixture forms stiff peaks. Set aside for use in Step 7.
- 5 Using whip, beat thickened gelatin at high speed 10 minutes or until foamy and soft peaks form.
- 6 Drain and crush the pineapple. Fold whipped topping and pineapple into gelatin. Mix carefully at low speed until well blended.
- 7 Pour 5-3/4 cups filling into each baked pie shell.
- 8 Refrigerate about 2 hours or until set. CCP: Hold for service at 41 F. or lower.
- 9 Cut 8 wedges per pie.

NOTES

- 1 In Step 5, 2 pound 10 ounces of canned dessert topping and frozen bakery products may be used for all ingredients, per 100 servings.

STRAWBERRY CHIFFON PIE

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
316 kcal	28 gm	8 gm	18 gm	51.3 %	0 mg	870 mg		112 mg

Ingredients	Weight	Measure	Issue
WATER 1	5 lbs 4 oz	2 qt 1 pt 2 3/8 tsp	
FRUIT, STRAWBERRIES	5 lbs	2 qt 14 tbsp 1 tsp	
WATER 3	1 lb 7 oz	1 pt 12 tbsp 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	7 lbs	1 gal 2 qt 1 c 6 tbsp 1 3/8 tsp	
SHORTENING, SEMI-SOLID, TFF	3 lbs 8 oz	1 qt 1 pt 1 c 11 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
TOPPING, DESSERT & BAKERY	0 lbs 12 oz		
MILK, NONFAT, DRY	1 1/2 oz	10 tbsp 1/8 tsp	
FLAVORING, VANILLA	0 lbs 3/4 oz	1 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 3/4 oz	6 tbsp 6/8 tsp	
WATER 2	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
GELATIN, RAINBOW	2 lbs	1 pt 1 c 5 tbsp 2 3/8 tsp	

METHODS

- 1 PREPARE PIE CRUST AND DIVIDE DOUGH: Sift together flour and salt. Add shortening to the dry ingredients. Using a pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add (2#2oz/100 portions) water, mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board.
- 2 Dissolve gelatin in (2#/100 portions) boiling water; add (3 1/2# per 100 portions) cold water. Mix until well blended.
- 3 Refrigerate until gelatin is thickened but not firm.
- 4 Pour cold water into chilled mixer bowl; add topping, milk, sugar, and vanilla. Using whip, beat at low speed 3 minutes or until well blended. Scrape down whip and bowl. Whip at high speed for 5 to 10 minutes or until mixture forms stiff peaks. Set aside for use in Step 7.
- 5 Using whip, beat thickened gelatin at high speed for 10 minutes or until foamy and soft peaks form.
- 6 Fold whipped topping and thawed, drained strawberries into gelatin. Mix carefully at low speed until well blended.
- 7 Pour 5-3/4 cups filling into each baked pie shell.
- 8 Refrigerate 2 hours or until set. Keep refrigerated until ready to serve.
- 9 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 In Step 5, 2 pound 10 ounces of canned dessert topping and frozen bakery products may be used for all ingredients, per 100 servings.

LEMON MERINGUE PIE

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
494 kcal	74.1 gm	5.2 gm	20.3 gm	37 %	39 mg	451 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
STARCH, CORN	1 lb 6 oz	1 qt 13 tbsp 3 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 14 oz	1 gal 2 qt 15 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 10 oz	0 gal	
EGG, WHITES	2 lbs 6 oz	0 gal	
JUICE, LEMON	2 lbs 2 oz	1 pt 1 c 15 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 5/8 oz	5 tbsp 1 6/8 tsp	
FLAVORING, VANILLA	0 lbs 3/8 oz	2 2/8 tsp	
LEMONS	2 1/2 oz		
SUGAR, REFINED, WHITE, GRANULATED	9 lbs 10 5/8 oz	1 gal 1 qt 1 c 14 tbsp 2 3/8 tsp	

METHODS

- 1 PREPARE AND DIVIDE DOUGH: Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water; mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board.
- 2 Combine sugar, salt, lemon rind, and water. Bring to a boil.
- 3 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture; cook at medium heat, stirring constantly until thick and clear.
- 4 Stir about 1 quart hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture, stirring constantly. Cook at medium heat; stirring frequently, until mixture returns to a boil. Remove from heat.
- 5 Add butter, lemon juice, and food coloring; stir until well blended. Cool slightly.
- 6 Pour 2-3/4 to 3 cups filling into each baked 9-inch pie shell.
- 7 Using a whip, beat egg whites at high speed in mixer bowl until foamy, about 3 minutes. Add sugar a little at a time; beat well at medium speed after each addition. Beat at high speed until stiff peaks are formed, about 6 minutes. Add salt and vanilla; blend. Spread 2-1/2 cups completely over warm filling, about 122 F. , in each pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.
- 8 Bake at 350 F. for 15 to 20 minutes or until lightly browned.
- 9 Refrigerate until ready to serve.
- 10 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

LEMON MERINGUE PIE (PREP PIE FILLING)

Yield 100 Portions
Each Portion 1/8 PIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
381 kcal	54.1 gm	4.5 gm	17 gm	40.2 %	0 mg	272 mg		0 mg

Ingredients	Weight	Measure	Issue
PIE FILLING, LEMON	21 lbs	2 gal 1 qt 1 tbsp 1 tsp	
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 14 oz	1 gal 2 qt 15 tbsp 4/8 tsp	
EGG, WHITES	2 lbs 6 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 3/8 tsp	
FLAVORING, VANILLA	0 lbs 3/8 oz	2 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 10 5/8 oz	1 qt 1 pt 2 2/8 tsp	

METHODS

- 1 **PREPARE AND DIVIDE DOUGH:** Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water; mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board.
- 2 Heat filling to 122 F. ; pour about 3-1/4 cups of filling into each baked 9-inch pie shell.
- 3 Using a whip, beat egg whites at high speed in mixer bowl until foamy, about 3 minutes. Add sugar a little at a time; beat well at medium speed after each addition. Beat at high speed until stiff peaks are formed, about 6 minutes. Add salt and vanilla; blend. Spread 2-1/2 cups completely over warm filling, about 122 F. , in each 9-inch pie pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.
- 4 Bake at 350 F. for 15 to 20 minutes or until lightly browned.
- 5 Refrigerate until ready to serve.
- 6 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

FRUIT TURNOVERS

Yield 100 Portions
Each Portion 1 TNOVR

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
315 kcal	38.2 gm	3.4 gm	16.8 gm	48 %	0 mg	205 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 14 oz	1 gal 2 qt 15 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	0 lbs 7/8 oz	5 tbsp 2 4/8 tsp	
PIE FILLING, APPLE	12 lbs	1 gal 1 qt 12 tbsp 1 2/8 tsp	

METHODS

- 1 Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water; mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling.
- 2 Place dough on lightly floured board; sprinkle each piece lightly with flour; flatten gently. Roll dough into 18 by 24-inch rectangular sheet about 1/8-inch thick. Cut into twelve 6-inch squares. Brush edges of each square with water.
- 3 Place 1/4 cup of fruit filling in the center of each square. Fold opposite corner of dough together forming a triangle. Seal by crimping edges.
- 4 Make 2-1/2 inch slits near the center fold to allow steam to escape during baking.
- 5 Place 12 turnovers on each lightly greased sheet pan.
- 6 Combine nonfat dry milk and warm water. Mix well. Brush top of each turnover. Allow to dry before baking.
- 7 Bake at 425 F. for 20 minutes or until lightly browned.

NOTES

- 1 Do not use Egg and Milk wash or Egg and Water wash for turnovers. The egg and milk will cause the turnovers to brown excessively and egg and water wash will cause turnovers to be too pale in color.

FRUIT DUMPLINGS

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
314 kcal	38.1 gm	3.3 gm	16.8 gm	48.2 %	0 mg	2882 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	3 lbs 10 oz	2 qt 1 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs 14 oz	1 gal 2 qt 15 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
PIE FILLING, APPLE	12 lbs	1 gal 1 qt 12 tbsp 1 2/8 tsp	

METHODS

- 1 Prepare Pie Crust. Sift together flour and salt in mixer bowl. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance. Add water; mix at low speed 1 minute until dough is just formed. Chill dough for at least 1 hour for ease in handling. Divide dough into 8 pieces.
- 2 Place dough on lightly floured board; sprinkle each piece lightly with flour; flatten gently. Roll dough into 18x24-inch rectangular sheet, about 1/8-inch thick. Cut into 12, 6-inch squares. Brush edges of each square with water.
- 3 Place 1/4 cup of fruit filling in the center of each pastry square. Bring points of pastry up over filling. Seal edges tightly.
- 4 Place 12 dumplings on each sheet pan.
- 5 Bake at 425 F. 20 minutes or until lightly browned.
- 6 Serve with dessert sauce. See Recipe Section K.

BLONDIES

Yield 100 Portions
Each Portion 1 BAR

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
430 kcal	46 gm	5 gm	26 gm	54.4 %	73 mg	717 mg		157 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	2 lbs 2 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 1 oz	2 tbsp 2/8 tsp	
COCONUT, DRIED, SWT, FLAKES	2 lbs	2 qt 1 pt 1 c 12 tbsp 1 5/8 tsp	
BAKING POWDER	0 lbs 2 oz	4 tbsp 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs	1 gal 1 pt 2 tbsp 1 tsp	
BUTTER, PRINTS	4 lbs	1 qt 1 pt 1 c 15 tbsp 2 6/8 tsp	
SUGAR, BROWN, LT	5 lbs 2 oz	2 qt 1 pt 1 c 10 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
FLAVORING, VANILLA	2 1/2 oz	5 tbsp 1 3/8 tsp	
NUTS, PECANS, SHELLED, HALVES	2 lbs	2 qt 3 tbsp 2 7/8 tsp	

METHODS

- 1 Cream the butter, brown sugar and vanilla in a mixing bowl on medium to high speed for 5-7 minutes until light in color.
- 2 Combine flour, baking powder and salt in another bowl. Set aside.
- 3 When the butter/brown sugar/vanilla is mixed, turn off mixer and scrape the sides. Reduce the speed to low and add the eggs one or two at a time (1/2cup) ensuring eggs are incorporated before adding the next one.
- 4 When eggs have been added and mixed, add the flour and mix 30 seconds or 1 minute; just until flour is incorporated.
- 5 Add pecans and coconut. Mix for 30 seconds.
- 6 Lightly spray non-stick cooking spray on sheet pans. Evenly spread the batter onto sheet pans. Bake in a 350 F. oven for 30-35 minutes.
- 7 Remove from oven and cool before cutting into 100 portions. Cut 6 x 9 per tray.

BLUEBERRY CHEESECAKE PIE

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
279 kcal	42 gm	4 gm	11 gm	35.5 %	12 mg	334 mg		118 mg

Ingredients	Weight	Measure	Issue
PIE SHELL, PREFORMED, GRAHAM	5 lbs 6 oz		
PIE FILLING, BLUEBERRY	8 lbs 12 oz	3 qt 1 pt 1 c 2 tbsp 1 2/8 tsp	
MILK, LOW FAT, WHITE 1%	6 lbs	2 qt 1 pt 1 c 1 tbsp 1/8 tsp	
CAKE, CHEESE	8 lbs	0 gal	

METHODS

- 1 Prepare cheesecake mix according the instructions on package using cold milk, mix well. Equally divide prepared batter (about 2-1/2 cups) between the graham cracker pie shells being careful not to mix crumbs into batter. Place into chill box until firm, about 1-2 hours.
- 2 When the batter is completely firm spread 1 pound of blueberry pie filling over the top of the cheesecake. Chill 1 hour before service.
- 3 Cut each pie into 10 portions.

NOTES

- 1 OPTIONAL: top each pie with whipped topping, about 1 1/2 cups each.

CHERRY TRIFLE

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
336 kcal	64.6 gm	3.1 gm	7.6 gm	20.4 %	1 mg	395 mg		0 mg

Ingredients	Weight	Measure	Issue
PIE FILLING, CHERRY	13 lbs	1 gal 1 qt 1 pt 5 tbsp 1 2/8 tsp	
CAKE, YELLOW	10 lbs		
PUDDING, VANILLA	13 lbs		

METHODS

- 1 Prepare yellow cake mix according to manufacturer's directions. Evenly spread onto a sheet tray and bake. Remove from oven when finished and allow to cool completely before assembling the trifle.
- 2 Using 4" full size pans, cut prepared cake in half and place on the bottom of the 4" pan. Push the cake down to flatten and make even. Cake should be about 1/2 " thick in the 4 " pan.
- 3 Spread 5 cups of cherry pie filling on the top of the cake, about 1/2" thick.
- 4 Add 5 cups prepared vanilla pudding over the top of the cherry topping. Repeat another layer of cake, cherry pie filling and pudding, top with last layer of cake.
- 5 When preparing for service, scoop or spoon 1/2 cup of trifle into or onto a small bowl or plate. CCP: Cover and hold 36-40 F. for service.

CHOCOLATE ICE BOX PIE

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
253 kcal	26.8 gm	9.8 gm	10.8 gm	38.4 %	4 mg	513 mg		0 mg

Ingredients	Weight	Measure	Issue
PIE SHELL, PREFORMED, GRAHAM	5 lbs 6 oz		
MILK, LOW FAT, WHITE 1%	12 lbs	1 gal 1 qt 1 pt 2 tbsp 1/8 tsp	
CHOCOLATE CHIPS, SEMI-SWEET	1 lb 14 oz		
TOPPING, DESSERT & BAKERY	1 lb		
MILK, NONFAT, DRY	1 1/2 oz	10 tbsp 1/8 tsp	
PUDDING, VARIETY	2 lbs 12 oz	1 qt 6 tbsp 7/8 tsp	
FLAVORING, VANILLA	0 lbs 7/8 oz	1 tbsp 2 6/8 tsp	

METHODS

- 1 Combine 1st milk and chocolate pudding mix. Whip on low speed for 5 minutes. Remove from mixer and evenly distribute into the graham cracker pie shells. Place into refrigerator until step 2 is complete. CCP: Hold cold at 36-40 F. until ready for next step.
- 2 Combine 2nd milk and vanilla pudding mix. Whip on low speed for 5 minutes. Remove and evenly distribute over the chocolate pudding in the graham cracker pie shells. Place into refrigerator until step 3 is complete. CCP: Hold cold at 36-40 F. until ready for next step.
- 3 Combine water, milk powder, whipped topping powder and vanilla. Mix on low speed for 3 minutes. Scrape the bowl, set mixer to high speed and whip additional 5 minutes. Spread or pipe over the top of the vanilla pudding. Top each pie with whipped topping with 1/2 cup of chocolate chips. Return to refrigerator for 1 hour before service.
- 4 Cut each pie into 10 portions. CCP: Hold cold for service at 36-40 F.

FRUIT PIES, FROZEN

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
458 kcal	61.7 gm	3.6 gm	22.9 gm	45 %	0 mg	596 mg		0 mg

Ingredients	Weight	Measure	Issue
PIE, APPLE	15 lbs		
PIE, CHERRY	12 lbs		
PIE, BLUEBERRY	12 lbs		

METHODS

- 1 Defrost pies and serve.

KEY LIME PIE

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
379 kcal	65.6 gm	5.2 gm	11.5 gm	27.3 %	77 mg	242 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	3 lbs 12 oz	0 gal	
PIE SHELL, PREFORMED, GRAHAM	7 lbs		
JUICE, LIME	1 lb	1 c 13 tbsp 1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
EGG, WHITES	2 lbs 6 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/8 oz	1 5/8 tsp	
LIMES	14 1/4 oz		
FLAVORING, VANILLA	0 lbs 3/8 oz	2 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	9 lbs 10 5/8 oz	1 gal 1 qt 1 c 14 tbsp 2 3/8 tsp	

METHODS

- 1 Crush chocolate wafer cookies to equal 5 quarts. In a mixer, combine the crushed cookies and shortening. Mix on low speed for 3 minutes. Divide among large sheet pans. Press crust evenly into bottom of pans.
- 2 Separate egg yolks from whites. In a heavy saucepan or steam kettle, beat egg yolks with lime juice and 2 tablespoon lime zest. Place over low heat.
- 3 Beat in flour, sugar, butter, and water, alternating each ingredient so as to maintain a smooth consistency. Cook stirring constantly for 3 minutes on medium low heat. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Pour into the cookie crust.
- 4 Using a whip, beat egg whites at high speed in mixer bowl until foamy, about 3 minutes. Add sugar a little at a time; beat well at medium speed after each addition. Beat at high speed until stiff paks are formed, about 6 minutes. Add salt and vanilla, blend. Spread about 2-1/2 cups meringue over warm pie filling; about 122 F. in each pan. Leave meringue somewhat rough on top. Bake at 450 F. for 10 minutes or until lightly browned.
- 5 Chill for 1 hour before serving. Cut 6 by 9. CCP: Hold for service at 41 F. or lower.

PIES, ASSORTED PIES

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
372 kcal	59.7 gm	2.7 gm	13.3 gm	32.2 %	7 mg	458 mg		0 mg

Ingredients	Weight	Measure	Issue
PIE, SWEET POTATO	3 lbs		
PIE, PUMPKIN	6 lbs 2 oz		
PIE, APPLE	6 lbs 2 oz		
PIE, CHERRY	6 lbs 2 oz		
PIE, PECAN	6 lbs 2 oz		

METHODS

- 1 Follow manufacturer's cooking instructions.
- 2 Cooking times and temperatures vary with type of pie.
- 3 Some pies are thaw and serve.

NOTES

- 1 Because products and appliances vary, heating times, portion size and weights are appropriate.

ELEPHANT EARS (FROZEN PUFF PASTRY)

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
75 kcal	8.8 gm	0.8 gm	4.3 gm	51.6 %	0 mg	44 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, CINNAMON	1 7/8 oz	6 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 12 oz	1 pt 1 c 15 tbsp 1 5/8 tsp	
DOUGH, PUFF PASTRY	6 lbs 4 oz		

METHODS

- 1 Preheat convection oven to 325 F. with fan on.
- 2 Thaw puff pastry sheet for 10 minutes or until soft and pliable.
- 3 Combine cinnamon and sugar in a sheet pan.
- 4 Brush pastry sheets lightly with water. Press wet side down into cinnamon and sugar mixture first and then press dry side into mixture.
- 5 Roll each side of sheet to form a scroll. Fold one side on top of the other and press down lightly. Cut into 1/2 inch pieces.
- 6 Spray sheet pans with non-stick cooking spray. Lay cookies on sheet pans one inch apart in rows of 5x10 cookies.
- 7 Using a convection oven, bake at 325 F. with fan on for 12-15 minutes or until golden brown.
- 8 Remove from oven. Remove cookies from pans and let cool.

APPLE CRISP (PIE FILLING, PREP.)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
190 kcal	34 gm	1 gm	7 gm	33.2 %	22 mg	87 mg		29 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
PIE FILLING, APPLE	18 lbs	1 gal 3 qt 1 pt 1 c 2 tbsp 1 7/8 tsp	
COOKIE MIX, OATMEAL	6 lbs 12 oz		

METHODS

- 1 Place 10-1/2 pounds of the pie filling in each pan.
- 2 Combine oatmeal cookie mix with butter.
- 3 Sprinkle 3 pounds 13 ounces of oatmeal-butter mixture evenly over apples, in each pan.
- 4 Using a convection oven, bake at 350 F. for 30 minutes or until top is bubbling and lightly browned on low fan, open vent.
- 5 Cut 6 by 9. Serve with serving spoon or spatula.

VANILLA SOFT SERVE ICE CREAM

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
167 kcal	40.3 gm	0.7 gm	0.4 gm	2.2 %	1 mg	71 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
SOFT SERV MIX, NON DAIRY, VAN	10 lbs		

METHODS

- 1 Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
- 2 Chill 4 to 24 hours in refrigerator to 35 F. to 40 F.
- 3 Stir until smooth. Pour mixture into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. Freeze to a temperature of 18 F. to 22 F., about 10 minutes or until product can be drawn with a stiff consistency that will hold a peak.

CHOCOLATE SOFT SERVE ICE CREAM

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
167 kcal	40.3 gm	0.7 gm	0.6 gm	3.2 %	1 mg	169 mg		0 mg

Ingredients	Weight	Measure	Issue
ICE MILK-SHAKE, CHOC	10 lbs	2 gal 2 qt 7 tbsp 3 tsp	

METHODS

- 1 Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
- 2 Chill 4 to 24 hours in refrigerator until 35 F. to 40 F.
- 3 Stir until smooth. Pour mixture into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. Freeze to a temperature of 18 F. to 22 F., about 10 minutes or until product can be drawn with a stiff consistency that will hold a peak.

CHOCOLATE MILK SHAKE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
166 kcal	39.9 gm	0.7 gm	0.6 gm	3.3 %	1 mg	167 mg		0 mg

Ingredients	Weight	Measure	Issue
ICE MILK-SHAKE, CHOC	10 lbs	2 gal 2 qt 7 tbsp 3 tsp	

METHODS

- 1 Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
- 2 Chill 4 to 24 hours in refrigerator until 35 F. to 40 F.
- 3 Stir until smooth. Pour mixture into top hopper of milk shake mix machine, according to manufacturer's directions. Freeze to a temperature of 27 F. to 30 F., about 10 minutes.

STRAWBERRY SOFT SERVE ICE CREAM

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
176 kcal	42.6 gm	0.8 gm	0.4 gm	2 %	1 mg	71 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	18 lbs	2 gal 1 pt 7 tbsp 5/8 tsp	
FRUIT, STRAWBERRIES	6 lbs 8 oz	2 qt 1 pt 1 c 8 tbsp 3 tsp	
SOFT SERV MIX, NON DAIRY, VAN	10 lbs		

METHODS

- 1 Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
- 2 Chill 4 to 24 hours in refrigerator to 35 F. to 40 F. Crush strawberries; red food coloring may be added.
- 3 Stir until smooth. Pour mixture into top hopper of soft serve ice cream freezer; remove mix feed and air control units. Start dasher motor; turn on refrigeration according to manufacturer's directions. Stir occasionally. Freeze to a temperature of 18 F. to 22 F., about 10 minutes or until product can be drawn with a stiff consistency that will hold a peak.

VANILLA MILK SHAKE (DEHY MIX)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
166 kcal	39.9 gm	0.7 gm	0.4 gm	2.2 %	1 mg	71 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
SOFT SERV MIX, NON DAIRY, VAN	10 lbs		

METHODS

- 1 Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
- 2 Chill 4 to 24 hours in refrigerator to 35 F. to 40 F.
- 3 Stir until smooth. Pour mixture into top hopper of milk shake machine, according to manufacturer's directions; freeze to a temperature of 27 F. to 30 F.

BAKED APPLES

Yield 100 Portions
Each Portion 1 APPLE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
289 kcal	73.6 gm	0.4 gm	1.2 gm	3.7 %	2 mg	64 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	5 lbs	2 qt 1 c 9 tbsp 3/8 tsp	
APPLES, EATING, RED, SWEET	40 lbs	9 gal 1 c 2 tbsp 1 2/8 tsp	
BUTTER, PRINTS	0 lbs 4 oz	7 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/8 oz	5/8 tsp	
SYRUP, MAPLE, IMITATION	1 lb 11 3/4 oz	1 pt 7 tbsp 3 tsp	
SPICE, CINNAMON	0 lbs 1/8 oz	1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	7 lbs 1 oz	1 gal 7/8 tsp	

METHODS

- 1 Trim, wash and prepare apples as directed on recipe No. A31
- 2 Serve each apple with 2 tablespoons syrup.
- 3 Score unpeeled apples once around middle to prevent bursting. Place apples on pans.
- 4 Mix sugar, cinnamon and salt thoroughly.
- 5 Combine with water and butter. Pour 1-1/2 quarts of syrup over apples in each pan.
- 6 Using a convection oven, bake at 325 F. for 30 minutes or until tender on low fan, closed vent. Baste occasionally.

BAKED APPLES WITH RAISIN NUT FILLING

Yield 100 Portions
Each Portion 1 APPLE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
349 kcal	79.7 gm	1.1 gm	5.3 gm	13.7 %	2 mg	66 mg		0 mg

Ingredients	Weight	Measure	Issue
RAISINS, SEEDLESS	1 lb 8 oz	1 qt 11 tbsp 2/8 tsp	
APPLES, EATING, RED, SWEET	40 lbs	9 gal 1 c 2 tbsp 1 2/8 tsp	
BUTTER, PRINTS	0 lbs 4 oz	7 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/8 oz	5/8 tsp	
SYRUP, MAPLE, IMITATION	1 lb 11 3/4 oz	1 pt 7 tbsp 3 tsp	
SPICE, CINNAMON	0 lbs 1/8 oz	1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	7 lbs	3 qt 1 pt 1 c 14 tbsp 1/8 tsp	
NUTS, PECANS, SHELLLED, HALVES	1 lb 4 oz	1 qt 1 c 2 tbsp 1 4/8 tsp	

METHODS

- 1 Core and Score unpeeled apples once around middle to prevent bursting. Place apples on pans.
- 2 Mix raisins with finely chopped, unsalted nuts. Fill cavity in center of each apple with 1-2/3 tablespoons of mixture.
- 3 Mix sugar, cinnamon and salt thoroughly.
- 4 Combine with water and butter. Pour 1-1/2 quart syrup over apples in each pan.
- 5 Using a convection oven, bake at 325 F. for 30 minutes or until tender on low fan, closed vent, basting occasionally.
- 6 Serve each apple with 2 tablespoon of syrup.
- 7 Trim, prepare Apples as directed on recipe No. A31

NOTES

- 1 In Step 4, baking time will vary depending on variety and size of apples.

BAKED APPLES W/ RAISIN COCONUT FILLING

Yield 100 Portions
Each Portion 1 APPLE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
324 kcal	80.2 gm	0.6 gm	2.2 gm	6.1 %	2 mg	73 mg		0 mg

Ingredients	Weight	Measure	Issue
RAISINS, SEEDLESS	1 lb 8 oz	1 qt 11 tbsp 2/8 tsp	
COCONUT, DRIED, SWT, FLAKES	9 7/8 oz	1 pt 1 c 10 tbsp 4/8 tsp	
APPLES, EATING, RED, SWEET	28 lbs 2 oz	6 gal 1 qt 1 pt 2 7/8 tsp	
BUTTER, PRINTS	0 lbs 4 oz	7 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
SYRUP, MAPLE, IMITATION	8 lbs 10 5/8 oz	3 qt 7 tbsp 2 tsp	
SPICE, CINNAMON	0 lbs 1/8 oz	1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	7 lbs	3 qt 1 pt 1 c 14 tbsp 1/8 tsp	

METHODS

- 1 Score unpeeled apples once around middle to prevent bursting. Place apples on pans.
- 2 Mix raisins with prepared, sweetened, flaked coconut. Fill cavity in center of each apple with 1 tablespoon of mixture.
- 3 Mix sugar, cinnamon and salt thoroughly.
- 4 Combine with water and butter. Pour 1-1/2 quart syrup over apples in each pan.
- 5 Using a convection oven, bake at 325 F. for 30 minutes or until tender on low fan, closed vent, basting occasionally.
- 6 Serve each apple with 2 tablespoons of syrup.

ICE CREAM BAR, SOFT SERVE

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
876 kcal	136 gm	10.1 gm	28.4 gm	29.2 %	47 mg	456 mg		0 mg

Ingredients	Weight	Measure	Issue
ICE CREAM, VANILLA	5 lbs	5 gal 15 tbsp 3 tsp	
COCONUT, DRIED, SWT, FLAKES	1 lb	1 qt 1 c 14 tbsp 7/8 tsp	
TOPPING, CHOC CANDY, CRUMB, M&M	1 lb	1 pt 5 tbsp 2 4/8 tsp	
TOPPING, ICE CREAM, MARSHMALLOW	2 lbs	1 pt 12 tbsp 7/8 tsp	
TOPPING, ICE CREAM, BUTTERSCOTCH	2 lbs	1 pt 12 tbsp 7/8 tsp	
TOPPING, ICE CREAM, STRAWBERRY	2 lbs	1 pt 10 tbsp 2 1/8 tsp	
CONE, ICE CREAM, SUGAR	1 lb		
TOPPING, CRUMB, CHOC CREAM	1 lb	1 qt 2 4/8 tsp	
FLAVORING, ICE CREAM, VARIETY	1 lb	1 pt 2 tbsp 2 6/8 tsp	
TOPPING, CHOC CANDY, CRUMB, PEANUT BTR CUP	1 lb	1 pt 5 tbsp 2 4/8 tsp	
TOPPING, CHOCOLATE, CANDY BAR, CRUMB	1 lb	1 pt 5 tbsp 2 4/8 tsp	
NUTS, TOPPING, ICE CREAM	1 lb	1 c 6 tbsp 4/8 tsp	
SOFT SERVE MIX, NON DAIRY, CHOC	5 lbs	1 gal 1 qt 3 tbsp 3 tsp	
TOPPING, CHOC BAR, CRUMB	1 lb	1 pt 5 tbsp 2 4/8 tsp	
ICE CREAM, STRAWBERRY	5 lbs	5 gal 15 tbsp 3 tsp	
CHERRIES, MARASCHINO	1 lb	1 c 12 tbsp 2 4/8 tsp	
ICE CREAM, CHOCOLATE	5 lbs	5 gal 15 tbsp 3 tsp	
TOPPING, ICE CREAM, CHOC FUDGE	2 lbs	1 pt 12 tbsp 7/8 tsp	
TOPPING, ICE CREAM, PINEAPPLE	2 lbs	1 pt 10 tbsp 2 1/8 tsp	
CONE, ICE CREAM, WAFER	1 lb		
ICE CREAM, CHOC CHIP	5 lbs	5 gal 15 tbsp 3 tsp	

ICE CREAM, COOKIES & CREAM	5 lbs	5 gal 15 tbsp 3 tsp	
SOFT SERV MIX, NON DAIRY, VAN	5 lbs		

METHODS

- 1 Stir dehydrated mix into water. Mix thoroughly with wire whip. Cover container.
- 2 Chill 4-24 hours in refrigerator 35 F.-40 F.
- 3 Stir until smooth. Pour mixture into the top hopper of soft serve ice cream freezer.
- 4 Dispense cones from cone dispenser.
- 5 Set up a self serve toppings bar next to ice cream.

FLUFFY FRUIT CUP

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
81 kcal	20.3 gm	0.9 gm	0.3 gm	3.3 %	0 mg	7 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	13 lbs 8 oz	2 gal 1 qt 1 c 12 tbsp 2 3/8 tsp	
BANANAS	6 lbs 3 oz	1 gal 1 pt 11 tbsp 1 1/8 tsp	
ORANGES	5 lbs 10 oz		
TOPPING, DESSERT & BAKERY	0 lbs 8 oz		
CHERRIES, MARASCHINO	2 lbs	1 pt 1 c 9 tbsp 1 7/8 tsp	
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 1/8 tsp	
MARSHMALLOWS, WHITE, MINI	1 lb		
FLAVORING, VANILLA	0 lbs 1/2 oz	1 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 1/2 oz	1 tbsp 4/8 tsp	
GRAPES, WHITE, SEEDLESS	3 lbs 6 oz	2 qt 1 pt 2 tbsp 6/8 tsp	

METHODS

- 1 Trim, wash and prepare fruits as directed on recipe No. A31,
- 2 Drain and cut sliced pineapple into 1/2 inch pieces. Peel Oranges cut in halves and slice in quarters. Peel Bananas and slice into thin pieces. Cut Grapes into Drain cherries; cut into halves.
- 3 Combine pineapple, cherries, oranges, grapes, bananas and marshmallows; mix well. Set aside for use in Step 4.
- 4 Pour cold water into mixer bowl; add topping, milk, sugar and vanilla. Whip at low speed for 3 minutes or until thoroughly blended. Scrape down bowl. Whip at high speed 5 to 10 minutes or until stiff peaks are formed.
- 5 Fold mixed fruit into whipped topping. Mix carefully until thoroughly blended.
- 6 Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

YOGURT FRUIT CUP

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
88 kcal	21.1 gm	1.7 gm	0.4 gm	4.1 %	1 mg	17 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	13 lbs 8 oz	2 gal 1 qt 1 c 12 tbsp 2 3/8 tsp	
YOGURT, PLAIN, LOW FAT	4 lbs	1 gal 3 qt 5 tbsp 1 7/8 tsp	
BANANAS	6 lbs 3 oz	1 gal 1 pt 11 tbsp 1 1/8 tsp	
ORANGES	5 lbs 10 oz		
CHERRIES, MARASCHINO	2 lbs	1 pt 1 c 9 tbsp 1 7/8 tsp	
MARSHMALLOWS, WHITE, MINI	1 lb		
GRAPES, WHITE, SEEDLESS	3 lbs 6 oz	2 qt 1 pt 2 tbsp 6/8 tsp	

METHODS

- 1 Trim, wash and prepare fruits as directed on recipe No. A31,
- 2 Drain and cut sliced pineapple into 1/2 inch pieces. Peel Oranges cut in halves and slice in quarters. Peel Bananas and slice into thin pieces. Cut Grapes into Drain cherries; cut into halves.
- 3 Combine pineapple, cherries, oranges, grapes, bananas and marshmallows; mix well. Set aside for use in Step 3.
- 4 Fold plain yogurt into mixed fruit. Mix lightly until just combined.
- 5 Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

YOGURT, ASSORTED LOWFAT 6OZ

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
194 kcal	36 gm	8 gm	2 gm	9.3 %	9 mg	108 mg		277 mg

Ingredients	Weight	Measure	Issue
YOGURT, LOW FAT, STRAW,BANANA,RASP	18 lbs 12 oz	8 gal 1 qt 14 tbsp 6/8 tsp	
YOGURT SMOOTHIE, VARIETY PACK	36 lbs	0 gal	
YOGURT, LOW FAT, STRAW,CHERRY,BLUE	18 lbs 12 oz	8 gal 1 qt 14 tbsp 6/8 tsp	

METHODS

- 1 Place yogurt on chilled serving line. CCP: Hold at 41 F. or lower for service.

FRUIT CUP

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
54 kcal	14 gm	1 gm	0 gm	0 %	0 mg	2 mg		14 mg

Ingredients	Weight	Measure	Issue
PEACHES, SLICED	6 lbs 12 oz	3 qt 3 tbsp 5/8 tsp	
PINEAPPLE, SLICED	6 lbs 12 oz	1 gal 1 pt 14 tbsp 1 2/8 tsp	
APPLES, EATING, RED, SWEET	4 lbs 2 oz	3 qt 1 pt 15 tbsp 1 4/8 tsp	
ORANGES	4 lbs 4 oz		
PEARS, HALVES	6 lbs 10 oz	3 qt 2 tbsp 2 tsp	

METHODS

- 1 Trim, wash and prepare fruits as directed on recipe No. A31,
- 2 Peel Oranges, section, seed and cut into 3/4 inch pieces. Apples unpared, core apples and cut into 3/4 inch pieces.
- 3 Drain peaches and pears. Reserve juices.
- 4 Chunk pineapple. Combine pineapple, peaches, pears, oranges, apples and juices from all fruit. Mix thoroughly.
- 5 Cover; CCP: Hold for service at 41 F. or lower.

AMBROSIA

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
82 kcal	17.7 gm	0.7 gm	1.7 gm	18.7 %	0 mg	14 mg		0 mg

Ingredients	Weight	Measure	Issue
PEACHES, SLICED	6 lbs 12 oz	3 qt 3 tbsp 5/8 tsp	
PINEAPPLE, SLICED	6 lbs 12 oz	1 gal 1 pt 14 tbsp 1 2/8 tsp	
COCONUT, DRIED, SWT, FLAKES	1 lb	1 qt 1 c 14 tbsp 7/8 tsp	
APPLES, EATING, RED, SWEET	4 lbs 2 oz	3 qt 1 pt 15 tbsp 1 4/8 tsp	
ORANGES	4 lbs 4 oz		
PEARS, HALVES	6 lbs 10 oz	3 qt 2 tbsp 2 tsp	

METHODS

- 1 Trim, wash and prepare fruits as directed on recipe No. A31,
- 2 Peel Oranges, section, seed and cut into 3/4 inch pieces. Apples unpared, core apples and cut into 3/4 inch pieces.
- 3 Drain peaches and pears. Reserve juices. Cut fruit into 3/4-inch pieces.
- 4 Crush the pineapple. Combine pineapple, peaches, pears, oranges, apples and sweetened coconut flakes and juices from all fruit. Mix thoroughly.
- 5 Cover. CCP: Hold for service at 41 F. or lower.

BANANA FRUIT CUP

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
79 kcal	20.4 gm	0.9 gm	0.2 gm	2.3 %	0 mg	1 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	6 lbs 12 oz	1 gal 1 pt 14 tbs 1 2/8 tsp	
APPLES, EATING, RED, SWEET	4 lbs 2 oz	3 qt 1 pt 15 tbs 1 4/8 tsp	
BANANAS	17 lbs 12 oz	3 gal 1 qt 1 c 10 tbs 2 4/8 tsp	
ORANGES	4 lbs 4 oz		

METHODS

- 1 Trim, wash and prepare fruits as directed on recipe No. A31,
- 2 Peel Oranges, section, seed and cut into 3/4 inch pieces. Apples unpared, core apples and cut into 3/4 inch pieces, Peel bananas and thinly slice.
- 3 Chunk the pineapple. Combine bananas, pineapple, oranges and apples. Mix thoroughly.
- 4 Cover. CCP: Hold for service at 41 F. or lower.

MELON FRUIT CUP

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
51 kcal	13.2 gm	0.7 gm	0.1 gm	1.8 %	0 mg	2 mg		0 mg

Ingredients	Weight	Measure	Issue
PEACHES, SLICED	6 lbs 12 oz	3 qt 3 tbsp 5/8 tsp	
APPLES, EATING, RED, SWEET	4 lbs 2 oz	3 qt 1 pt 15 tbsp 1 4/8 tsp	
ORANGES	4 lbs 4 oz		
WATERMELONS	13 lbs 7 oz		
PEARS, HALVES	6 lbs 10 oz	3 qt 2 tbsp 2 tsp	

METHODS

- 1 Trim, wash and prepare fruits as directed on recipe No. A31,
- 2 Peel Oranges, section, seed and cut into 3/4 inch pieces. Apples unpared, core apples and cut into 3/4 inch pieces.
- 3 Drain peaches and pears. Reserve juices. Cut fruit into 3/4 inch pieces.
- 4 Seed melon. Combine melon with oranges, peaches, pears, apples and juices from fruit. Mix thoroughly.
- 5 Cover; CCP: Hold for service at 41 F. or lower.

NOTES

- 1 Other type Melons can be used in place of Watermelon. For Cataloup use 13 lb 12 oz A. P. or Honeydew melon 15 lb 3 oz.

STRAWBERRY FRUIT CUP

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
58 kcal	14.8 gm	0.9 gm	0.2 gm	3.1 %	0 mg	2 mg		0 mg

Ingredients	Weight	Measure	Issue
PEACHES, SLICED	6 lbs 12 oz	3 qt 3 tbsp 5/8 tsp	
PINEAPPLE, SLICED	6 lbs 12 oz	1 gal 1 pt 14 tbsp 1 2/8 tsp	
KIWIFRUIT	3 lbs 1 oz		
ORANGES	4 lbs 4 oz		
STRAWBERRIES	8 lbs 7 oz	1 gal 2 qt 1 pt 9 tbsp 6/8 tsp	

METHODS

- 1 Trim, wash and prepare fruits as directed on recipe No. A31,
- 2 Peel Oranges, section, seed and cut into 3/4 inch pieces.
- 3 Drain peaches. Reserve juices. Cut fruit into 3/4-inch pieces.
- 4 Chunk pineapple. Combine pineapple, peaches, oranges and juices from all fruit.
- 5 Remove stems and slice strawberries into quarters. Combine strawberries with fruit mixture; mix thoroughly. Cut kiwi into 3/8-inch slices. Garnish with kiwifruit. Place 1 slice kiwifruit on each portion.
- 6 Cover; CCP: Hold for service at 41 F. or lower.

NOTES

- 1 10 lb 4 oz (11/2 gal) partially thawed frozen strawberries can be used in place of fresh strawberries.

FRUIT COCKTAIL CUP

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
44 kcal	12 gm	1 gm	0 gm	0 %	0 mg	4 mg		11 mg

Ingredients	Weight	Measure	Issue
FRUIT COCKTAIL	20 lbs 4 oz	2 gal 1 qt 1 c 15 tbsp 7/8 tsp	
APPLES, EATING, RED, SWEET	4 lbs 2 oz	3 qt 1 pt 15 tbsp 1 4/8 tsp	
ORANGES	4 lbs 4 oz		

METHODS

- 1 Trim, wash and prepare fruits as directed on recipe No. A31,
- 2 Peel Oranges, section, seed and cut into 3/4 inch pieces. Apples unpared, core apples and cut into 3/4 inch pieces.
- 3 Dice fresh fruit, combine apples and oranges with canned fruit cocktail to prevent discoloration; mix thoroughly.
- 4 Cover; CCP: Hold for service at 41 F. or lower.

SPICED FRUIT CUP

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
56 kcal	14.5 gm	0.5 gm	0.1 gm	1.6 %	0 mg	3 mg		0 mg

Ingredients	Weight	Measure	Issue
FRUIT COCKTAIL	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 6 tbsp 2 5/8 tsp	
APPLES, EATING, RED, SWEET	4 lbs 12 oz	1 gal 1 c 3 tbsp 2 3/8 tsp	
SUGAR, BROWN, LT	0 lbs 12 oz	1 c 11 tbsp 1 1/8 tsp	
ORANGES	7 lbs 1 oz		
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
SPICE, CINNAMON	0 lbs 1/8 oz	1 3/8 tsp	

METHODS

- 1 Trim, wash and prepare fruits as directed on recipe No. A31,
- 2 Peel Oranges, section, seed and cut into 3/4 inch pieces. Apples unpared, core apples and cut into 3/4 inch pieces.
- 3 Drain fruit cocktail and reserve juice for Step 2. Combine drained juice with ground cinnamon, ground nutmeg, and packed brown sugar. Bring to a boil; reduce heat; simmer 5 minutes. Chill.
- 4 Combine fruit cocktail, apples and oranges. Pour chilled syrup over fruits; mix lightly.
- 5 Cover; CCP: Hold for service at 41 F. or lower.

MANDARIN ORANGE / PINEAPPLE CUP

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
85 kcal	22 gm	0.9 gm	0.1 gm	1.1 %	0 mg	5 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	20 lbs 4 oz	3 gal 2 qt 11 tbsp 5/8 tsp	
ORANGES, MANDARIN	15 lbs 3 oz	1 gal 2 qt 1 pt 1 c 5 tbsp 1 2/8 tsp	
CHERRIES, MARASCHINO	1 lb 2 oz	1 pt 1 2/8 tsp	

METHODS

- 1 Drain and chunk pineapple. Combine pineapple and mandarin oranges.
- 2 Top each portion with 1/2 a maraschino cherry, if desired.
- 3 Cover; CCP: Hold for service at 41 F. or lower.

FRUIT GELATIN

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
101 kcal	8.1 gm	12.1 gm	0 gm	0 %	0 mg	676 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	12 lbs	1 gal 1 qt 1 pt 15 tbs 1 4/8 tsp	
FRUIT COCKTAIL	13 lbs 8 oz	1 gal 2 qt 1 c 4 tbs 2 5/8 tsp	
WATER 2	12 lbs	1 gal 1 qt 1 pt 15 tbs 1 4/8 tsp	
GELATIN, RAINBOW	4 lbs 8 oz	1 qt 1 pt 1 c 8 tbs 2 7/8 tsp	

METHODS

- 1 Drain fruit; reserve juice for use in Step 3 and fruit for use in Step 5.
- 2 Dissolve gelatin in boiling water WA1 water on recipe.
- 3 Add juice and water; stir to mix well total amount of WA2 on recipe.
- 4 Pour about 1 gallon into each pan. Chill until slightly thickened.
- 5 Fold an equal quantity of fruit into gelatin in each pan. Chill until firm. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 In Step 1, 2 No. 10 cans of the following canned fruit may be used per 100 servings: Canned Fruit Cocktail, Canned Mixed Fruit Chunks, Canned Peaches, quarters or slices, Canned Pears, quarters or slices, Canned Pineapple, chunks or tidbits.

BANANA GELATIN

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
114 kcal	11.4 gm	12.4 gm	0.1 gm	0.8 %	0 mg	674 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	12 lbs	1 gal 1 qt 1 pt 15 tbs 1 4/8 tsp	
BANANAS	15 lbs	2 gal 3 qt 1 c 5 tbs 2 2/8 tsp	
WATER 2	12 lbs	1 gal 1 qt 1 pt 15 tbs 1 4/8 tsp	
GELATIN, RAINBOW	4 lbs 8 oz	1 qt 1 pt 1 c 8 tbs 2 7/8 tsp	

METHODS

- 1 Dissolve gelatin in boiling water WA1 on recipe.
- 2 Add cold water WA2 on recipe; stir to mix well.
- 3 Pour 1 gallon into each pan. Chill until slightly thickened.
- 4 Fold 2-1/4 quarts of peeled thinly sliced bananas into gelatin in each pan. Chill until firm.

FRUIT FLAVORED GELATIN

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
75 kcal	1.3 gm	11.9 gm	0 gm	0 %	0 mg	674 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
WATER 2	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
GELATIN, RAINBOW	4 lbs 8 oz	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	

METHODS

- 1 Dissolve gelatin in boiling water WA1 on recipe.
- 2 Add cold water WA2 on recipe; stir to mix well.
- 3 Pour 1 gallon into each steam table pan. Chill until firm.

NOTES

- 1 Other Flavored Gelatins may be used in step 1.

FRUIT GELATIN (CRUSHED ICE METHOD)

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
101 kcal	8.1 gm	12.1 gm	0 gm	0 %	0 mg	676 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	9 lbs	1 gal 1 c 3 tbsp 1 7/8 tsp	
FRUIT COCKTAIL	13 lbs 8 oz	1 gal 2 qt 1 c 4 tbsp 2 5/8 tsp	
WATER 2	25 lbs	2 gal 3 qt 1 pt 1 c 13 tbsp 1 6/8 tsp	
GELATIN, RAINBOW	4 lbs 8 oz	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	

METHODS

- 1 Drain fruit; reserve juice for use in Step 2 and fruit for use in Step 3.
- 2 Dissolve gelatin in boiling water and juice for a total of WA1 on recipe.
- 3 Add crushed ice totaling the amount of WA2 on recipe, stirring constantly until ice is melted and gelatin begins to thicken. Add fruit; stir until blended; pour into pans. Chill until firm.

NOTES

- 1 In Step 1, 2 No. 10 cans of the following canned fruit may be used per 100 servings: Canned Fruit Cocktail, Canned Mixed Fruit Chunks, Canned Peaches, quarters or slices, Canned Pears, quarters or slices, Canned Pineapple, chunks or tidbits.

STRAWBERRY GELATIN

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
102 kcal	8.4 gm	12.2 gm	0.1 gm	0.9 %	0 mg	674 mg		0 mg

Ingredients	Weight	Measure	Issue
FRUIT, STRAWBERRIES	15 lbs	1 gal 2 qt 1 pt 10 tbsp 2 6/8 tsp	
JUICE, LEMON	0 lbs 4 oz	7 tbsp 1 3/8 tsp	
GELATIN, RAINBOW	4 lbs 8 oz	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	

METHODS

- 1 Dissolve gelatin in boiling water.
- 2 Add strawberries and lemon juice to gelatin. Stir until strawberries are completely thawed and separated.
- 3 Pour 5-1/2 quarts of gelatin mixture into each pan. Chill until firm.

PEACH GELATIN

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
145 kcal	19.3 gm	12.4 gm	0.1 gm	0.6 %	0 mg	677 mg		0 mg

Ingredients	Weight	Measure	Issue
PEACHES, SLICED	15 lbs	1 gal 2 qt 1 pt 1 c 1 tbsp 2 2/8 tsp	
WATER 1	14 lbs	1 gal 2 qt 1 pt 12 tbsp 2 2/8 tsp	
GELATIN, CITRUS	4 lbs 4 oz	1 qt 1 pt 1 c 2 tbsp 6/8 tsp	

METHODS

- 1 Dissolve orange flavored gelatin in boiling water WA1 on recipe.
- 2 Add partially thawed sliced or quartered peaches to orange flavored gelatin. Stir peaches until thawed and separated.
- 3 Pour 5-1/2 quarts into each pan. Chill until firm.

FRUIT GELATIN VARIETY

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
101 kcal	8.1 gm	12.1 gm	0 gm	0 %	0 mg	676 mg		0 mg

Ingredients	Weight	Measure	Issue
FRUIT COCKTAIL	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 6 tbsp 2 5/8 tsp	
GELATIN, RAINBOW	5 lbs 4 oz	2 qt 13 tbsp 3/8 tsp	

METHODS

- 1 Drain fruit; reserve juice for use in Step 3 and fruit for use in Step 5.
- 2 Dissolve gelatin in boiling water.
- 3 Add juice and water; stir to mix well.
- 4 Pour about 1 gallon into each pan. Chill until slightly thickened.
- 5 Fold an equal quantity of fruit into gelatin in each pan. Chill until firm. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 In Step 1, 2 No. 10 cans of the following canned fruit may be used per 100 servings: Canned Fruit Cocktail, Canned Mixed Fruit Chunks, Canned Peaches, quarters or slices, Canned Pears, quarters or slices, Canned Pineapple, chunks or tidbits.

FRUIT COCKTAIL GELATIN

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
79 kcal	3 gm	12 gm	0 gm	0 %	0 mg	658 mg		4 mg

Ingredients	Weight	Measure	Issue
WATER	25 lbs	2 gal 3 qt 1 pt 1 c 13 tbsp 1 6/8 tsp	
FRUIT COCKTAIL	4 lbs	1 qt 1 pt 1 c 7 tbsp 3 tsp	
GELATIN, CITRUS	5 lbs	2 qt 6 tbsp 1 2/8 tsp	

METHODS

- 1 Dissolve gelatin in (12 1/2# per 100 portions) boiling water, mix well. Add (12 1/2# per 100 portions) cold water to mix. Pour 1 gallon into each 2" full size serving pan. Cool for about 5 minutes. Add 1 pint fruit cocktail mix to each pan.
- 2 Cover tightly and place into refrigerator to set. CCP: Hold for service at 41 F. or lower.

PEACH CRISP

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
191 kcal	30 gm	2 gm	8 gm	37.7 %	20 mg	278 mg		52 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
PEACHES, SLICED	19 lbs 10 1/2 oz	2 gal 1 pt 1 c 8 tbs 1 1/8 tsp	
BAKING POWDER	0 lbs 1/4 oz	1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 14 1/2 oz	1 qt 1 pt 14 tbs 2 1/8 tsp	
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbs 2 7/8 tsp	
BAKING SODA	0 lbs 1/4 oz	1 5/8 tsp	
SUGAR, BROWN, LT	1 lb 10 1/2 oz	1 pt 1 c 12 tbs 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbs 4/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbs 1/8 tsp	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb	1 pt 4 tbs 7/8 tsp	
CEREAL, ROLLED OATS, QUICK COOK	1 lb	1 c 15 tbs 1/8 tsp	

METHODS

- 1 Drain fruit; reserve juice.
- 2 Spray each pan with non-stick cooking spray. Arrange about 3 quarts of peaches in each pan. Pour 3 cups reserve juice over peaches in each pan.
- 3 Combine sugar, flour, salt, cinnamon, and nutmeg; sprinkle about 2 cups evenly over peaches in each pan. Stir lightly to moisten flour mixture.
- 4 Combine flour, baking powder, baking soda, salt, rolled oats, brown sugar and butter; mix only until blended.
- 5 Sprinkle 2-1/2 quarts of mixture over the fruit in each pan.
- 6 Using a convection oven, bake at 350 F. for 30 minutes or until top is lightly browned on low fan, open vent.

- 7 Cut 6 by 9 and serve with serving spoon or spatula.

CHERRY CRISP (PIE FILLING/COOKIE MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
215 kcal	39 gm	1 gm	6 gm	25.1 %	18 mg	63 mg		30 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
PIE FILLING, CHERRY	21 lbs	2 gal 1 qt 1 tbsp 1 tsp	
COOKIE MIX, OATMEAL	4 lbs 8 oz		

METHODS

- 1 Pour 5-1/2 quarts of prepared pie filling into each pan.
- 2 Combine cookie mix and butter . Sprinkle half of mixture evenly over cherries in each pan.
- 3 Using a convection oven, bake at 350 F. for 30 minutes or until top is lightly browned on low fan, open vent.
- 4 Cut 6 by 9. Serve with serving spoon or spatula.

CHERRY CRISP

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
221 kcal	35.6 gm	2.5 gm	8.3 gm	33.8 %	20 mg	181 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BAKING POWDER	0 lbs 1/4 oz	1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 14 1/2 oz	1 qt 1 pt 14 tbsp 2 1/8 tsp	
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
BAKING SODA	0 lbs 1/4 oz	1 5/8 tsp	
SUGAR, BROWN, LT	1 lb 10 5/8 oz	1 pt 1 c 12 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
CHERRIES,RED,TART	24 lbs 8 oz	2 gal 3 qt 1 c 8 tbsp 2 2/8 tsp	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs	1 qt 8 tbsp 1 6/8 tsp	
CEREAL, ROLLED OATS, QUICK COOK	1 lb	1 c 15 tbsp 1/8 tsp	

METHODS

- 1 Drain fruit; reserve juice for use in Step 2.
- 2 Lightly spray pans with non-stick cooking spray. Arrange about 3 quarts of cherries in each sprayed pan. Pour 3 cups reserve juice over cherries in each pan.
- 3 Combine sugar, flour, salt, cinnamon, and nutmeg; sprinkle about 2 cups evenly over cherries in each pan. Stir lightly to moisten flour mixture.
- 4 Combine flour, baking powder, baking soda, salt, rolled oats, brown sugar, softened butter; mix only until blended.
- 5 Sprinkle 2-1/2 quart mixture over fruit in each pan.
- 6 Using a convection oven, bake at 350 F. for 30 minutes or until top is lightly browned on low fan, open vent.
- 7 Cut 6 by 9 and serve with serving spoon or spatula.

PEACH CRISP (PIE FILLING / COOKIE MIX)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
250 kcal	51 gm	1 gm	6 gm	21.6 %	18 mg	80 mg		33 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
PIE FILLING, PEACH	24 lbs 8 oz	2 gal 2 qt 1 pt 6 tbsp 2 tsp	
COOKIE MIX, OATMEAL	4 lbs 8 oz		

METHODS

- 1 Lightly spray each pan with non-stick cooking spray. Pour about 5-1/2 quarts of pie filling into each sprayed pan.
- 2 Combine canned oatmeal cookie mix with softened butter; mix until crumbly.
- 3 Sprinkle 2-1/2 quarts of mixture over fruit in each pan.
- 4 Using a convection oven, bake at 350 F. for 30 minutes or until top is lightly browned on low fan, open vent.
- 5 Cut 6 by 9 and serve with serving spoon or spatula.

BLUEBERRY CRISP(PIE FILLING/COOKIE MIX

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
260 kcal	43 gm	1 gm	10 gm	34.6 %	28 mg	203 mg		70 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PIE FILLING, BLUEBERRY	24 lbs 8 oz	2 gal 2 qt 1 pt 6 tbsp 2 tsp	
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
COOKIE MIX, OATMEAL	4 lbs 8 oz		

METHODS

- 1 Lightly spray each pan with non-stick cooking spray. Pour about 5-1/2 quarts of pie filling into each sprayed pan.
- 2 Combine canned oatmeal cookie mix with butter; mix until crumbly.
- 3 Sprinkle 2-1/2 quarts of mixture over fruit in each pan.
- 4 Using a convection oven, bake at 350 F. for 30 minutes or until top is lightly browned on low fan, open vent.
- 5 Cut 6 by 9 and serve with serving spoon or spatula.

APPLE CRUNCH (APPLE PIE FILLING)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
240 kcal	41 gm	1 gm	8 gm	30 %	10 mg	223 mg		36 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
COCONUT, DRIED, SWT, FLAKES	1 lb	1 qt 1 c 14 tbsp 7/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
CAKE, YELLOW	5 lbs		
JUICE, LEMON	3 1/4 oz	6 tbsp 1/8 tsp	
PIE FILLING, APPLE	18 lbs	1 gal 3 qt 1 pt 1 c 2 tbsp 1 7/8 tsp	

METHODS

- 1 Spray each pan with non-stick cooking spray. Spread 4-1/2 quarts filling in each sprayed sheet pan. Sprinkle 3 tablespoons of lemon juice on top of mixture in each pan.
- 2 Combine cake mix and coconut; add butter; mix until crumbly.
- 3 Sprinkle 2-3/4 quarts of mixture over each pan.
- 4 Using a convection oven, bake at 325 F. for 30 minutes or until lightly brown on low fan, open vent.
- 5 Cut 6 by 9.

NOTES

- 1 In Step 2, 1 pound chopped unsalted nuts may be substituted for coconut per 100 servings.

BLUEBERRY CRUNCH(BLUEBERRY PIE FILLING)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
280 kcal	49.8 gm	1.2 gm	8.4 gm	27 %	10 mg	304 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
COCONUT, DRIED, SWT, FLAKES	1 lb	1 qt 1 c 14 tbsp 7/8 tsp	
PIE FILLING, BLUEBERRY	21 lbs 4 oz	2 gal 1 qt 12 tbsp 2 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
CAKE, YELLOW	5 lbs		
JUICE, LEMON	3 1/4 oz	6 tbsp 1/8 tsp	

METHODS

- 1 Spray each pan with non-stick cooking spray. Spread 4-1/2 quarts of pie filling into each sprayed sheet pan. Sprinkle 3 tablespoons of lemon juice on top of mixture in each pan.
- 2 Combine cake mix and coconut; add butter; mix until crumbly.
- 3 Sprinkle 2-3/4 quarts of mixture over each pan.
- 4 Using a convection oven, bake at 325 F. for 30 minutes or until lightly browned on low fan, open vent.
- 5 Cut 6 by 9.

NOTES

- 1 In Step 2, 1 pound chopped unsalted nuts may be substituted for coconut, per 100 servings.

CHERRY CRUNCH (CHERRY PIE FILLING)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
252 kcal	43 gm	1 gm	8 gm	28.6 %	10 mg	202 mg		41 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
COCONUT, DRIED, SWT, FLAKES	1 lb	1 qt 1 c 14 tbsp 7/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
PIE FILLING, CHERRY	18 lbs	1 gal 3 qt 1 pt 14 tbsp 2 4/8 tsp	
CAKE, YELLOW	5 lbs		
JUICE, LEMON	3 1/4 oz	6 tbsp 1/8 tsp	

METHODS

- 1 Spray each pan with non-stick cooking spray. Spread 4-1/2 quarts of pie filling into each sprayed sheet pan. Sprinkle 3 tablespoons of lemon juice on top of mixture in each pan.
- 2 Combine cake mix and coconut; add butter; mix until crumbly.
- 3 Sprinkle 2-3/4 quarts of mixture over each pan.
- 4 Using a convection oven, bake at 325 F. for 30 minutes on low fan, open vent or until lightly browned.
- 5 Cut 6 by 9.

NOTES

- 1 In Step 2, 1 pound chopped unsalted nuts may be substituted for coconut, per 100 servings.

PEACH CRUNCH (PIE FILLING)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
278 kcal	51 gm	1 gm	8 gm	25.9 %	10 mg	214 mg		44 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
COCONUT, DRIED, SWT, FLAKES	1 lb	1 qt 1 c 14 tbsp 7/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
CAKE, YELLOW	5 lbs		
JUICE, LEMON	3 1/4 oz	6 tbsp 1/8 tsp	
PIE FILLING, PEACH	18 lbs	1 gal 3 qt 1 pt 1 c 2 tbsp 1 7/8 tsp	

METHODS

- 1 Spray each pan with non-stick cooking spray. Spread 4-1/2 quart filling in each sprayed sheet pan. Sprinkle 3 tablespoons of lemon juice on top of mixture in each pan.
- 2 Combine cake mix and coconut; add butter; mix until crumbly.
- 3 Sprinkle 2-3/4 quarts of mixture over each pan.
- 4 Using a convection oven bake at 325 F. for 30 minutes or until lightly browned on low fan, open vent.
- 5 Cut 6 by 9.

NOTES

- 1 In Step 2, 1 pound chopped unsalted nuts may be used for coconut per 100 servings.

BANANA SPLIT

Yield 100 Portions
Each Portion 1 BANANA SPLIT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
502 kcal	61.5 gm	6.6 gm	26.1 gm	46.8 %	102 mg	119 mg		0 mg

Ingredients	Weight	Measure	Issue
ICE CREAM, VANILLA	15 lbs 2 oz	15 gal 1 qt 1 c 1 1/8 tsp	
TOPPING, DESSERT & BAKERY, FZN, W/O	1 lb 4 oz	0 gal	
BANANAS	20 lbs	3 gal 3 qt 7 tbsp 2 tsp	
CHERRIES, MARASCHINO	1 lb 2 oz	1 pt 1 2/8 tsp	
TOPPING, ICE CREAM, CHOC FUDGE	8 lbs 10 oz	2 qt 1 pt 1 c 14 tbsp 2 5/8 tsp	
JUICE, ORANGE	1 lb 2 oz	1 pt 2 3/8 tsp	
NUTS, PECANS, SHELLED, HALVES	0 lbs 8 oz	1 pt 3 tsp	

METHODS

- 1 Peel and slice bananas lengthwise into quarters; place on pan.
- 2 Pour juice over bananas; cover with waxed paper; refrigerate until ready to serve.
- 3 Make banana splits to order. Place 1/2 cup ice cream in soup bowl. Drain 2 banana quarters; place 1 on each side of ice cream. Ladle 2 tablespoons of topping over ice cream. Top with 1 tablespoon whipped topping, 1 teaspoon chopped pecans and 1/2 maraschino cherry.

NOTES

- 1 In Step 3, Chocolate Sauce, Recipe No. K 005 00, or Butterscotch, Fudge, Marshmallow, Pineapple, or Strawberry Topping, or Whipped Topping, Recipe No. K 002 00 may be used.

VANILLA SOFT SERVE YOGURT (DEHYDRATED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
51 kcal	8.1 gm	1.8 gm	1.4 gm	24.7 %	5 mg	45 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	20 lbs	2 gal 1 qt 1 pt 4 tbs 1 3/8 tsp	
SOFT SERV MIX, NON DAIRY, VAN	10 lbs		

METHODS

- 1 Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
- 2 Chill 4 to 24 hours in refrigerator to 35 F. to 40 F.
- 3 Stir until smooth. Pour mixture into top hopper to soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. Freeze to temperature of 18 F. to 22 F., about 10 minutes, or until product can be drawn with a stiff consistency that will hold a peak.

VANILLA CREAM PUDDING (INSTANT)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
123 kcal	14 gm	0 gm	0 gm	0 %	0 mg	562 mg		200 mg

Ingredients	Weight	Measure	Issue
WATER	23 lbs	2 gal 3 qt 1 tsp	
MILK, NONFAT, DRY	1 lb 5 1/2 oz	2 qt 15 tbsp 1 2/8 tsp	
PUDDING, VARIETY	7 lbs	2 qt 1 pt 1 c 2 tbsp 2 6/8 tsp	

METHODS

- 1 Reconstitute milk. Chill to 50 F. Place in mixer bowl.
- 2 Add pudding mix. Using whip, blend at low speed 15 seconds or until well blended. Scrape sides and bottom of bowl; whip at medium speed 2 minutes or until smooth.
- 3 Pour 4-1/2 quarts pudding into each pan. Cover surface of pudding with waxed paper.
- 4 Refrigerate at least 1 hour or until ready to serve. Pudding may be garnished with well-drained fruit or whipped topping. CCP: Hold for service at 41 F. or lower.

BANANA CREAM PUDDING (RTU)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
105 kcal	7.6 gm	13 gm	0.1 gm	0.9 %	0 mg	721 mg		0 mg

Ingredients	Weight	Measure	Issue
BANANAS	6 lbs	1 gal 1 pt 2 tbsp 1 tsp	
PUDDING, BANANA	5 lbs 8 oz		

METHODS

- 1 Pour 3-2/3 quarts pudding into each pan.
- 2 Fold 1-1/2 quarts of banana into each pan. Cover surface of pudding with waxed paper.
- 3 Refrigerate at least 1 hour or until ready to serve. Pudding may be garnished with well-drained fruit or whipped topping. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 To prevent discoloration, slice bananas just before adding to pudding.

COCONUT CREAM PUDDING (INSTANT)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
182 kcal	36.2 gm	2.4 gm	3.3 gm	16.3 %	1 mg	506 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 12 oz	1 qt 1 c 4 tbsp 6/8 tsp	
COCONUT, DRIED, SWT, FLAKES	1 lb 12 oz	2 qt 1 pt 4 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	2 lbs 6 oz	3 qt 1 pt 1 c 13 tbsp 1 4/8 tsp	
PUDDING, VARIETY	6 lbs 14 oz	2 qt 1 pt 15 tbsp 2 1/8 tsp	

METHODS

- 1 Reconstitute milk. Chill to 50 F. Place in mixer bowl.
- 2 Add dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape sides and bottom of bowl; whip at medium speed 2 minutes or until smooth.
- 3 Pour 4-1/2 quarts pudding into each pan. Fold coconut into pudding. Cover surface of pudding with waxed paper.
- 4 Refrigerate at least 1 hour or until ready to serve. Pudding may be garnished with well drained fruit or whipped topping. CCP: Hold for service at 41 F. or lower.

PINEAPPLE CREAM PUDDING (INSTANT)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
117 kcal	8.9 gm	14.6 gm	0.1 gm	0.8 %	1 mg	747 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	7 lbs 4 oz	1 gal 1 qt 4 tbsps 2 4/8 tsp	
MILK, NONFAT, DRY	1 lb	1 qt 1 pt 10 tbsps 2 2/8 tsp	
PUDDING, VARIETY	5 lbs 8 oz	2 qt 12 tbsps 1 6/8 tsp	

METHODS

- 1 Reconstitute milk. Chill to 50 F. Place in mixer bowl.
- 2 Add vanilla dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape sides and bottom of bowl; whip at medium speed 2 minutes or until smooth.
- 3 Drain and crush the pineapple. Pour 3-2/3 quarts of pudding into each pan. Fold pineapple into pudding. Cover surface of pudding with waxed paper.
- 4 Refrigerate at least 1 hour or until ready to serve. Pudding may be garnished with well-drained fruit or whipped topping. CCP: Hold for service at 41 F. or lower.

BUTTERSCOTCH CREAM PUDDING (INSTANT)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
123 kcal	4.9 gm	18.1 gm	0 gm	0 %	1 mg	935 mg		0 mg

Ingredients	Weight	Measure	Issue
MILK, NONFAT, DRY	1 lb 5 3/8 oz	2 qt 14 tbsp 1 tsp	
PUDDING, VARIETY	6 lbs 12 oz	2 qt 1 pt 12 tbsp 1 4/8 tsp	

METHODS

- 1 Reconstitute milk. Chill to 50 F. Place in mixer bowl.
- 2 Add butterscotch dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape sides and bottom of bowl; whip at medium speed 2 minutes or until smooth.
- 3 Pour 4-1/2 quarts pudding into each pan. Cover surface of pudding with waxed paper.
- 4 Refrigerate at least 1 hour or until ready to serve. Pudding may be garnished with well-drained fruit or whipped topping. CCP: Hold for service at 41 F. or lower.

CHOCOLATE CREAM PUDDING (INSTANT)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
119 kcal	4.9 gm	17.5 gm	0 gm	0 %	1 mg	902 mg		0 mg

Ingredients	Weight	Measure	Issue
MILK, NONFAT, DRY	1 lb 5 3/8 oz	2 qt 14 tbsp 1 tsp	
PUDDING, VARIETY	7 lbs	2 qt 1 pt 1 c 2 tbsp 2 6/8 tsp	

METHODS

- 1 Reconstitute milk. Chill to 50 F. Place in mixer bowl.
- 2 Add chocolate pudding mix. Using whip, blend at low speed 15 seconds or until well blended. Scrape sides and bottom of bowl; whip at medium speed 2 minutes or until smooth.
- 3 Pour 4-1/2 quarts pudding into each pan. Cover surface of pudding with waxed paper.
- 4 Refrigerate at least 1 hour or until ready to serve. Pudding may be garnished with well-drained fruit or whipped topping. CCP: Hold for service at 41 F. or lower.

ASSORTED PUDDINGS RTU

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
469 kcal	83.3 gm	6.5 gm	12 gm	23 %	0 mg	608 mg		0 mg

Ingredients	Weight	Measure	Issue
PUDDING, TAPIOCA	6 lbs 12 oz		
PUDDING, CHOCOLATE	6 lbs 12 oz		
PUDDING, BANANA	6 lbs 12 oz		
PUDDING, VANILLA	6 lbs 12 oz		

METHODS

- 1 Open can and transfer to inserts. Refrigerate at least 1 hour or until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 Use 2 #10 cans of each flavor per 100 servings.

GELATIN CITRUS

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
70 kcal	2 gm	15 gm	0 gm	0 %	0 mg	53 mg		15 mg

Ingredients	Weight	Measure	Issue
WATER	25 lbs	2 gal 3 qt 1 pt 1 c 13 tbsp 1 6/8 tsp	
GELATIN, CITRUS	4 lbs 8 oz	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	

METHODS

- 1 Dissolve gelatin in (12 1/2# per 100 portions) boiling water.
- 2 Add (12 1/2# per 100 portions) cold water; stir to mix well.
- 3 Pour approximately 1 gallon into each steam table pan. Chill until firm.

GELATIN RAINBOW

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
70 kcal	2 gm	15 gm	0 gm	0 %	0 mg	53 mg		15 mg

Ingredients	Weight	Measure	Issue
WATER	25 lbs	2 gal 3 qt 1 pt 1 c 13 tbsp 1 6/8 tsp	
GELATIN, RAINBOW	4 lbs 8 oz	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	

METHODS

- 1 Dissolve gelatin in (12 1/2# per 100 portions)boiling water.
- 2 Add (12 1/2# per 100 portions) cold water; stir to mix well.
- 3 Pour approximately 1 gallon into each steam table pan. Chill until firm.

GELATIN RED

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
70 kcal	2 gm	15 gm	0 gm	0 %	0 mg	53 mg		15 mg

Ingredients	Weight	Measure	Issue
WATER	25 lbs	2 gal 3 qt 1 pt 1 c 13 tbsp 1 6/8 tsp	
GELATIN, RAINBOW	4 lbs 8 oz	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	

METHODS

- 1 Dissolve gelatin in (12 1/2# per 100 portions) boiling water.
- 2 Add (12 1/2# per 100 portions) cold water; stir to mix well.
- 3 Pour approximately 1 gallon into each steam table pan. Chill until firm.

TAPIOCA PUDDING WITH RAISINS, RTU, CN

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
120 kcal	22.9 gm	1.4 gm	2.4 gm	18 %	0 mg	108 mg		0 mg

Ingredients	Weight	Measure	Issue
RAISINS, SEEDLESS	3 lbs	2 qt 1 c 6 tbsp 4/8 tsp	
PUDDING, TAPIOCA	25 lbs		

METHODS

- 1 Soak raisins in warm water for 1 hour. Drain well. Set aside.
- 2 Mix tapioca with drained raisins. Mix well.
- 3 Place tapioca into storage pans. Cover. CCP: Hold for service at 36-40F.

TAPIOCA CANNED RTU

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
147 kcal	25 gm	2 gm	5 gm	30.6 %	0 mg	229 mg		55 mg

Ingredients	Weight	Measure	Issue
PUDDING, TAPIOCA	26 lbs 4 oz		

METHODS

- 1 Open can and transfer to inserts. Refrigerate at least 1 hour or until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 Use 4 #10 cans per 100 servings.

CHOCOLATE PUDDINGS RTU

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
71 kcal	12.1 gm	0.8 gm	2.1 gm	26.6 %	0 mg	50 mg		0 mg

Ingredients	Weight	Measure	Issue
PUDDING, CHOCOLATE	25 lbs		

METHODS

- 1 Open can and transfer to inserts. Refrigerate at least 1 hour or until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 Use 2 #10 cans per 100 servings.

VANILLA PUDDINGS RTU

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
67 kcal	11.7 gm	0.8 gm	2.1 gm	28.2 %	0 mg	80 mg		0 mg

Ingredients	Weight	Measure	Issue
PUDDING, VANILLA	25 lbs		

METHODS

- 1 Open can and transfer to inserts. Refrigerate at least 1 hour or until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 Use 2 #10 cans per 100 servings.

BANANA PUDDINGS RTU

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
84 kcal	15.1 gm	1.3 gm	1.7 gm	18.2 %	0 mg	117 mg		0 mg

Ingredients	Weight	Measure	Issue
PUDDING, BANANA	25 lbs		

METHODS

- 1 Open can and transfer to inserts. Refrigerate at least 1 hour or until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 Use 2 #10 cans per 100 servings.

CHOCOLATE MOUSSE (MIX)

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
129 kcal	18 gm	2 gm	6 gm	41.9 %	0 mg	38 mg		24 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 2 oz	1 pt 2 tbsp 1 3/8 tsp	
MOUSSE, CHOCOLATE	5 lbs 12 oz		

METHODS

- 1 Prepare according to manufactures instructions. Refrigerate at least 1 hour or until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 Use 3 packages of mousse mix per 100 servings.

STRAWBERRY MOUSSE (MIX)

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
129 kcal	18 gm	2 gm	6 gm	41.9 %	0 mg	38 mg		24 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs 2 oz	1 qt 1 c 15 tbs 2 1/8 tsp	
MOUSSE, STRAWBERRY	5 lbs 12 oz		

METHODS

- 1 Prepare according to manufactures instructions. Refrigerate at least 1 hour or until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 Use 3 packages of mousse mix per 100 servings.

BAKED RICE PUDDING

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
172 kcal	29.6 gm	3.7 gm	4.5 gm	23.5 %	55 mg	143 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
RICE, PARBOILED, LONG GRAIN	3 lbs 8 oz	2 qt 9 tbsp 1 tsp	
WATER 1	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
RAISINS, SEEDLESS	1 lb 15 oz	1 qt 1 pt 3 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
EGG, WHOLE, TABLE	2 lbs 8 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
MILK, NONFAT, DRY	1 lb 4 oz	2 qt 5 tbsp 1 2/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
FLAVORING, VANILLA	1 1/2 oz	3 tbsp 7/8 tsp	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs	1 qt 8 tbsp 1 6/8 tsp	
WATER 2	11 lbs	1 gal 1 qt 1 c 2 5/8 tsp	

METHODS

- Combine rice, water WA1 on recipe, and salt. Bring to a boil, stirring occasionally. Reduce heat; cover tightly; simmer 20 to 25 minutes or until water is absorbed.
- Reconstitute milk with warm water WA2 on recipe ; add eggs, butter, sugar, vanilla, cinnamon and nutmeg; blend thoroughly.
- Spray each pan with non-stick cooking spray. Place 1-3/4 quarts of cooked, cooled rice and 1-1/2 cup of raisins in each sprayed pan. Blend thoroughly.
- Pour 2 quarts egg mixture over rice-raisin mixture in each pan.
- Using a convection oven, bake at 325 F. 30 to 35 minutes or until lightly browned on low fan, open vent and a knife inserted in center comes out clean.
- Cover, refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- Cut 4 by 6.

BAKED RICE PUDDING (FR EGGS & EGG WHIT

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
158 kcal	28 gm	3 gm	4 gm	22.8 %	31 mg	131 mg		29 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
RICE, PARBOILED, LONG GRAIN	3 lbs 4 oz	1 qt 1 pt 1 c 15 tbsp 1 4/8 tsp	
RAISINS, SEEDLESS	1 lb 14 oz	1 qt 1 c 13 tbsp 2 5/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 4 oz	0 gal	
EGG, WHITES	1 lb 4 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
MILK, NONFAT, DRY	10 3/4 oz	1 qt 7 tbsp 2 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
FLAVORING, VANILLA	1 1/2 oz	3 tbsp 7/8 tsp	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs	1 qt 8 tbsp 1 6/8 tsp	

METHODS

- Combine rice, (12 1/2# per 100 portions) water, and salt. Bring to a boil, stirring occasionally. Reduce heat; cover tightly; simmer 20 to 25 minutes or until water is absorbed.
- Reconstitute milk with (11 1/2# pe 100 portions) water; add eggs, egg whites, butter, sugar, vanilla, cinnamon and nutmeg; blend thoroughly.
- Spray each pan with non-stick cooking spray. Place 1-3/4 quarts cooked cooled rice and 1-1/2 cups raisins in each sprayed pan. Blend thoroughly.
- Pour 2 quarts egg mixture over rice-raisin mixture in each pan.
- Using a convection oven, bake 30 to 35 minutes in 325 F. oven or until lightly browned on low fan, open vent and a knife inserted in center comes out clean.
- Cover, refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- Cut 4 by 6.

BREAD PUDDING

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
191 kcal	33 gm	4 gm	6 gm	28.3 %	39 mg	303 mg		56 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	18 lbs 12 oz	2 gal 1 pt 1 c 14 tbsp 4/8 tsp	
RAISINS, SEEDLESS	3 lbs	2 qt 1 c 6 tbsp 4/8 tsp	
BREAD, WHITE, SANDWICH	4 lbs 2 oz		
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 8 oz	0 gal	
EGG, WHITES	1 lb 8 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	1 lb	1 qt 1 pt 10 tbsp 2 2/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	0 lbs 2 oz	4 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	

METHODS

- 1 Cut white bread into cubes. Spray each pan with non-stick cooking spray. Place 4-1/2 quarts bread in each sprayed steam table pan. Pour melted butter over bread cubes and toss lightly. Toast in oven until light brown.
 - 2 Combine eggs sugar, salt, nutmeg, and vanilla in a mixer bowl; blend thoroughly.
 - 3 Reconstitute milk; combine with egg mixture. Pour 1 gallon over bread cubes in each pan.
 - 4 Add 3 cups raisins to each pan. Stir to distribute the raisins.
 - 5 Bake at 350 F. for 45-60 minutes or until firm.
 - 6 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
-
- 7 Cut 4 by 8.

CHOCOLATE CHIP BREAD PUDDING

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
219 kcal	30.4 gm	5.2 gm	8.5 gm	34.9 %	42 mg	317 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD, WHITE (TEXAS TOAST)	4 lbs 2 oz		
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 8 oz	0 gal	
EGG, WHITES	1 lb 8 oz	0 gal	
CHOCOLATE CHIPS, SEMI-SWEET	2 lbs 4 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	1 lb	1 qt 1 pt 10 tbsp 2 2/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	1 7/8 oz	4 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 10 5/8 oz	1 qt 1 pt 2 3/8 tsp	

METHODS

- 1 Spray each pan with non-stick cooking spray. Cube bread. Place 4-1/2 quarts bread in each sprayed steam table pan. Pour butter over bread cubes, toss lightly. Toast in oven until light brown.
- 2 Add sugar, salt, nutmeg, and vanilla to eggs; blend thoroughly.
- 3 Reconstitute milk; combine with egg mixture. Pour 1 gallon over bread cubes in each pan.
- 4 Add 12 ounces of chocolate chips to each pan.
- 5 Bake 1 hour or until firm in 350 F. oven.
- 6 Cover; CCP: Hold for service at 41 F. or lower.
- 7 Cut 4 by 8.

COCONUT BREAD PUDDING

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
208 kcal	28.2 gm	4.8 gm	8.5 gm	36.8 %	40 mg	338 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
COCONUT, DRIED, SWT, FLAKES	1 lb 14 oz	2 qt 1 pt 1 c 2 2/8 tsp	
BREAD, WHITE (TEXAS TOAST)	4 lbs 2 oz		
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 8 oz	0 gal	
EGG, WHITES	1 lb 8 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	1 lb	1 qt 1 pt 10 tbsp 2 2/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FLAVORING, VANILLA	1 7/8 oz	4 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 10 5/8 oz	1 qt 1 pt 2 3/8 tsp	

METHODS

- 1 Lightly spray each pan with non-stick cooking spray. Cut bread into cubes and place 4-1/2 quarts bread in each pan. Pour butter over bread cubes; toss flaked coconut with bread cubes. Toast in oven until lightly brown.
- 2 Add sugar, salt, nutmeg, and vanilla to eggs; blend thoroughly.
- 3 Reconstitute milk; combine with egg mixture. Pour 1 gallon over bread cubes in each pan.
- 4 Bake 1 hour or until firm in 350 F. oven.
- 5 Cover; CCP: Hold for service at 41 F. or lower.
- 6 Cut 4 by 8.

CREAM PUFFS

Yield 100 Portions
Each Portion 1 CREAM PUFF

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
139 kcal	9.7 gm	3.3 gm	9.6 gm	62.2 %	91 mg	102 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 12 oz	2 qt 1 c 15 tbsp 2 tsp	
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	3 lbs 10 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	

METHODS

- 1 Combine butter or margarine and water; bring to a boil.
- 2 Add flour and salt all at once, stirring rapidly. Cook 2 minutes or until mixture leaves sides of pan and forms a ball.
- 3 Remove from heat; place in mixer bowl. Cool slightly.
- 4 Add eggs, while beating at high speed, using a flat paddle. Beat until mixture is thick and shiny.
- 5 Spray each pan with non-stick cooking spray. Drop 2-1/2 tablespoons of batter in rows, 2 inches apart on sprayed pans.
- 6 Bake 10 minutes at 400 F. ; reduce oven temperature to
- 7 Open oven door slightly; leave puffs in oven 8 to 10 minutes to dry out after baking. Shells should be slightly moist inside.
- 8 Using a pastry tube, fill shells. See Note 1.
- 9 CCP: Hold for service at 41 F. or lower.

NOTES

- 1 Fill shells with 2/3 recipe Vanilla Cream Pudding Recipe No. J 014 00, 1 recipe Whipped Topping Recipe No. K 002 00, or commercial prepared hard ice cream may be used. Fill shells with 1/3 cup filling. Sprinkle with sifted powdered sugar or cover with Chocolate Glaze Frosting, Recipe No. G 024 00.

ECLAIRS

Yield 100 Portions
Each Portion 1 ECLAIR

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
139 kcal	9.7 gm	3.3 gm	9.6 gm	62.2 %	91 mg	102 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 12 oz	2 qt 1 c 15 tbsp 2 tsp	
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	3 lbs 10 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	

METHODS

- 1 Combine butter and water; bring to a boil.
- 2 Add flour and salt all at once stirring rapidly. Cook 2 minutes or until mixture leaves the sides of the pan and forms a ball.
- 3 Remove from heat; place in mixer bowl. Cool slightly.
- 4 Add eggs, while beating at high speed, using a flat paddle. Beat until mixture is thick and shiny.
- 5 Spray each pan with non-stick cooking spray. Use a pastry bag or drop 2-1/2 tablespoons of batter 2 to 6 inches apart on sprayed pans; spread each mound into a 1x4-1/2 inch rectangle, rounding sides or piling batter on top.
- 6 Bake at 400 F. for 10 minutes; reduce oven temperature to 350 F. ; bake 30 minutes longer or until firm. Turn off oven.
- 7 Open oven door slightly; leave puffs in oven 8 to 10 minutes to dry out after baking. Shells should be slightly moist inside.
- 8 Using a pastry tube, fill shells. See Note 1.
- 9 Refrigerate filled shells until served.

NOTES

- 1 Fill shells with 2/3 recipe Vanilla Cream Pudding Recipe No. J 014 00, 1 recipe Whipped Topping Recipe No. K 002 00, or commercial prepared hard ice cream may be used. Fill shells with 1/3 cup filling. Sprinkle with sifted powdered sugar or cover with Chocolate Glaze Frosting, Recipe No. G 024 00.

VANILLA CREAM PUDDING

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
155 kcal	25.1 gm	2.8 gm	4.8 gm	27.9 %	58 mg	180 mg		0 mg

Ingredients	Weight	Measure	Issue
STARCH, CORN	1 lb 2 oz	1 pt 1 c 15 tbsp 2 3/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
EGG, WHOLE, TABLE	2 lbs 6 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	13 3/4 oz	1 qt 1 c 11 tbsp 2 2/8 tsp	
FLAVORING, VANILLA	2 3/4 oz	5 tbsp 3 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	

METHODS

- 1 Reconstitute milk. Add sugar and salt. Heat to just below boiling. DO NOT BOIL.
- 2 Combine cornstarch, sugar, and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes or until thickened.
- 3 Stir 1 quart of hot mixture into eggs. Slowly pour egg mixture into remaining hot milk mixture; heat to boiling, stirring constantly. Cook about 2 minutes longer. Remove from heat.
- 4 Add butter and vanilla; stir until well blended.
- 5 Pour 1 gallon of pudding into each pan. Cover surface of pudding with waxed paper.
- 6 Refrigerate until ready to serve. CCP: Hold for service at

NOTES

- 1 Pudding will curdle if boiled or subjected to prolonged intense heat.

CHOCOLATE CREAM PUDDING

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
187 kcal	36.1 gm	2.1 gm	4.1 gm	19.7 %	11 mg	166 mg		0 mg

Ingredients	Weight	Measure	Issue
COCOA, BAKING	12 1/8 oz	1 pt 1 c 15 tbsp 2 7/8 tsp	
STARCH, CORN	1 lb 2 oz	1 pt 1 c 15 tbsp 2 3/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	13 3/4 oz	1 qt 1 c 11 tbsp 2 2/8 tsp	
FLAVORING, VANILLA	2 3/4 oz	5 tbsp 3 tsp	
SUGAR, REFINED, WHITE, GRANULATED	6 lbs	3 qt 1 c 9 tbsp 2 2/8 tsp	

METHODS

- 1 Reconstitute milk. Add sugar and salt. Heat to just below boiling. DO NOT BOIL.
- 2 Combine cocoa with cornstarch, sugar, and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat stirring constantly, about 10 minutes or until thickened.
- 3 Add butter and vanilla; stir until well blended.
- 4 Pour 1 gallon of pudding into each pan. Cover surface of pudding with waxed paper.
- 5 Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 Pudding will curdle if boiled or subjected to prolonged intense heat.

CREAMY RICE PUDDING

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
179 kcal	31 gm	4.3 gm	4.3 gm	21.6 %	49 mg	258 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	2 lbs 10 5/8 oz	1 qt 1 pt 8 tbs 2 tsp	
RAISINS, SEEDLESS	1 lb 14 oz	1 qt 1 c 13 tbs 2 5/8 tsp	
STARCH, CORN	7 7/8 oz	1 c 11 tbs 2 6/8 tsp	
BUTTER, PRINTS	0 lbs 14 oz	1 c 11 tbs 3 tsp	
EGG, WHOLE, TABLE	2 lbs	0 gal	
SPICE, SALT, TABLE, IODIZED	1 5/8 oz	2 tbs 1 5/8 tsp	
MILK, NONFAT, DRY	0 lbs 12 oz	1 qt 1 c 2/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
FLAVORING, VANILLA	1 3/8 oz	2 tbs 3 tsp	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs	1 qt 8 tbs 1 6/8 tsp	

METHODS

- 1 Cook rice in boiling, salted water 20 to 25 minutes or until tender. Cover; set aside for use in Step 6.
 - 2 In a steam jacketed kettle, combine sugar, cornstarch, milk, salt, cinnamon, and nutmeg; mix until well blended.
 - 3 Add water to dry mixture; stir until smooth.
 - 4 Add eggs; blend well.
 - 5 Slowly add water to egg mixture, stirring with a wire whip. Cook until thickened, stirring constantly.
 - 6 Turn off heat; add cooked rice, butter or margarine, vanilla, and raisins.
 - 7 Pour 1 gallon of pudding into each pan.
 - 8 Sprinkle cinnamon or nutmeg over pudding in each pan.
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- 9 Cover surface of pudding with waxed paper. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 Pudding may be served hot. Omit Step 9.

FLUFFY PINEAPPLE RICE CUP

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
140 kcal	22 gm	1.5 gm	5.4 gm	34.7 %	0 mg	57 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	1 lb 4 oz	1 pt 1 c 1 tbsp 1/8 tsp	
PINEAPPLE, SLICED	6 lbs 10 oz	1 gal 1 pt 8 tbsp 2 4/8 tsp	
COCONUT, DRIED, SWT, FLAKES	1 lb	1 qt 1 c 14 tbsp 7/8 tsp	
OIL, SALAD, CANOLA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
TOPPING, DESSERT & BAKERY	2 lbs		
CHERRIES, MARASCHINO	8 7/8 oz	15 tbsp 3 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
MARSHMALLOWS, WHITE, MINI	1 lb 4 oz		
FLAVORING, VANILLA	1 7/8 oz	4 tbsp 3/8 tsp	

METHODS

- 1 Combine water, rice, salt and canola oil; bring to a boil. Stir occasionally.
- 2 Cover tightly; simmer 20 to 25 minutes. DO NOT STIR.
- 3 Remove from heat and refrigerate for use in Step 5.
- 4 Drain pineapple; reserve juice for use in Step 6.
- 5 Chop maraschino cherries. Crush the pineapple. Combine rice, pineapple and chopped cherries. Refrigerate for use in Step 7.
- 6 Pour reserved juice and water into mixer bowl; add topping, milk and vanilla. Using whip at low speed, whip 3 minutes or until thoroughly blended. Scrape down bowl. Whip at high speed 5 to 10 minutes or until stiff peaks form.
- 7 Combine rice mixture and marshmallows and coconut. Mix thoroughly. Fold in whipped topping. Mix lightly.
- 8 Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

BREAKFAST BREAD PUDDING

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
203 kcal	39.2 gm	6.6 gm	2.6 gm	11.5 %	1 mg	324 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PEACHES, SLICED	8 lbs 12 oz	3 qt 1 pt 1 c 12 tbsp 3 tsp	
BREAD, WHITE (TEXAS TOAST)	4 lbs 2 oz		
SUGAR, BROWN, LT	1 lb 6 oz	1 pt 1 c 2 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 7/8 oz	1 tbsp 1 1/8 tsp	
EGG, SUBSTITUTE	3 lbs	1 qt 1 c 10 tbsp 2 2/8 tsp	
MILK, NONFAT, DRY	0 lbs 15 oz	1 qt 1 pt 4 tbsp 2/8 tsp	
SPICE, GINGER	0 lbs 1/8 oz	2 1/8 tsp	
FLAVORING, VANILLA	1 7/8 oz	4 tbsp 3/8 tsp	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	

METHODS

- 1 Lightly spray steam table pans with non-stick cooking spray. Chop peaches. Place 1 quart peaches and 3-1/2 quarts bread in each pan. Mix lightly.
- 2 Reconstitute milk; add egg substitute, brown sugar, vanilla, salt, cinnamon, and ginger to milk, blend thoroughly.
- 3 Pour 2-1/2 quarts egg mixture over bread mixture in each pan.
- 4 Evenly distribute 4-3/4 cups granola on top of each pan.
- 5 Using a convection oven, bake 30 minutes at 325 F. or until lightly browned and a knife inserted in center comes out clean on low fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 CCP: Hold for service at 140 F. or higher. Cut 4 by 6.

BAKED CINNAMON APPLE SLICES

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
99 kcal	24.3 gm	0.2 gm	0.6 gm	5.5 %	0 mg	4 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
FLAVORING, VANILLA	2 3/4 oz	5 tbsp 3 tsp	
APPLES, SLICED	30 lbs	0 gal	
SPICE, CINNAMON	0 lbs 3/4 oz	2 tbsp 2 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 1 1/2 oz	1 pt 7 tbsp 2 1/8 tsp	

METHODS

- 1 Blend 3 1/2 oz sugar, 1/2 oz cinnamon, and 1/8 oz nutmeg per 100 portions. Combine with apples and vanilla. Place 3-1/3 quarts mixture in each pan.
- 2 Blend 14 oz sugar and 1/4 oz cinnamon per 100 portions. Sprinkle 1/2 cup evenly over apples in each pan.
- 3 Using a convection oven, bake at 375 F. for 20 minutes or until mixture begins to simmer and sugar begins to brown on high fan, open vent. CCP: Hold at 140 F. or higher for service.

LEMON CHESS PIE

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
378 kcal	55.2 gm	3.6 gm	16.5 gm	39.3 %	79 mg	244 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	3 lbs 4 oz	0 gal	
FLOUR, WHEAT, GP (TPK2)	3 1/4 oz	11 tbsp 2 4/8 tsp	
BUTTER, PRINTS	1 lb 10 oz	1 pt 1 c 3 tbsp 2 7/8 tsp	
PIE SHELL	6 lbs		
JUICE, LEMON	2 lbs	1 pt 1 c 11 tbsp 1 4/8 tsp	
MILK, LOW FAT, WHITE 1%	1 lb 8 oz	1 pt 12 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	8 lbs 10 5/8 oz	1 gal 1 pt 1 c 10 tbsp 1 4/8 tsp	
CORN MEAL	2 1/2 oz	9 tbsp 1 tsp	

METHODS

- 1 In a mixing bowl combine sugar, corn meal and flour until smooth.
- 2 Beat the eggs. Add eggs and mix well. Gradually add milk, melted butter and lemon juice.
- 3 Place pie shells onto sheet trays, 4 shells with tins per pan. Pour two cups of batter into each of the 12 unbaked pie shells. Bake 45 minutes at 350F. Filling will be firm to the touch.
- 4 Allow to cool completely. Cut each pie into 10 pieces.

APPLE CHERRY COBBLER STREUSEL

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
299 kcal	52.9 gm	1.8 gm	9.4 gm	28.3 %	24 mg	103 mg		0 mg

Ingredients	Weight	Measure	Issue
FLOUR, WHEAT, GP (TPK2)	3 lbs	2 qt 1 pt 14 tbsp 5/8 tsp	
BUTTER, PRINTS	2 lbs 8 oz	1 qt 15 tbsp 2 7/8 tsp	
PIE FILLING, CHERRY	12 lbs	1 gal 1 qt 9 tbsp 2 6/8 tsp	
SUGAR, BROWN, LT	2 lbs	1 qt 8 tbsp 3 tsp	
PIE FILLING, APPLE	12 lbs	1 gal 1 qt 12 tbsp 1 2/8 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 14 oz	1 c 15 tbsp 2 3/8 tsp	

METHODS

- 1 Combine flour, brown and granulated sugars, and cinnamon in a mixing bowl, mix for one minute with the paddle attachment on speed 1.
- 2 Cut cold butter into chunks and add to flour mixture. On speed 1, mix the flour mixture and butter until crumbly. Texture should look like large peas. Remove the streusel topping from the bowl and keep refrigerated for use in Step 3.
- 3 Measure and pour 3 lbs of apple filling and 3 lbs cherry filling onto each full size sheet tray. Spread to even out but do not mix the fillings. Evenly distribute 2-1/4 lbs of streusel topping over the fillings on each sheet tray.
- 4 Using a convection oven, bake at 375 F. for 30-35 minutes or until lightly browned.
- 5 Remove from oven and allow to cool before cutting and serving. Cut 6 x 9 to yield 54 pieces on each tray.

BREAD PUDDING WITH HARD SAUCE

Yield 100 Portions
Each Portion 2 SQUARES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
241 kcal	43.1 gm	4.5 gm	6 gm	22.4 %	13 mg	217 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	3 lbs 12 oz	1 qt 1 pt 1 c 2 tbsp 2 4/8 tsp	
RAISINS, SEEDLESS	1 lb 14 oz	1 qt 1 c 13 tbsp 2 5/8 tsp	
BUTTER, PRINTS	1 lb 3 7/8 oz	1 pt 7 tbsp 2 2/8 tsp	
EGG, SUBSTITUTE	4 lbs 1 1/8 oz	1 qt 1 pt 1 c 11 tbsp 1/8 tsp	
MILK, NONFAT, DRY	3 5/8 oz	1 c 8 tbsp 7/8 tsp	
SPICE, NUTMEG	0 lbs 1/2 oz	2 tbsp 1/8 tsp	
FLAVORING, VANILLA	0 lbs 7/8 oz	1 tbsp 2 6/8 tsp	
APPLES, EATING, GREEN, SWEET	2 lbs	1 qt 1 pt 1 c 4 tbsp 3/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 lbs 4 oz	2 qt 1 pt 1 c 14 tbsp 1 5/8 tsp	
WATER 2	0 lbs 8 oz	15 tbsp 1 tsp	

METHODS

- 1 Cut white bread into cubes. Preheat oven to 350 F. Place bread in steam table pans.
- 2 Pare and chop apples. Combine apples and raisins. Divide apples and raisins evenly among pans.
- 3 Reconstitute milk. Combine butter, egg substitute, sugar, nutmeg, vanilla, cinnamon, and milk. Pour over bread and fruit. Fold lightly. Bake 20 to 30 minutes until set.
- 4 In medium saucepan, heat water, sugar, and extract until sugar is dissolved. Add butter a little at a time until melted and combined. Temper the eggs with hot mixture, then add eggs. Stir and heat until sauce thickens slightly. Pour sauce over pudding. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 5 Trim, wash and prepare fruits as directed on recipe No. A31

BAKED BANANAS

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
166 kcal	43.1 gm	1.3 gm	0.3 gm	1.6 %	0 mg	4 mg		0 mg

Ingredients	Weight	Measure	Issue
HONEY, BEAR SHAPE	3 lbs	1 qt 6/8 tsp	
BANANAS	25 lbs	4 gal 2 qt 1 pt 1 c 9 tbsp 1 6/8 tsp	
SUGAR, BROWN, LT	1 lb 6 oz	1 pt 1 c 2 tbsp 4/8 tsp	

METHODS

- 1 Heat brown sugar, water, and honey in a saucepan over low heat until sugar is dissolved, about 5 minutes.
- 2 Cut bananas in half crosswise. Place 25 halves into each steam table pan. Pour 3/4 cup of syrup over each pan of bananas.
- 3 Using a convection oven, bake at 350 F. for 10 minutes until lightly browned.
- 4 Serve with sauce. CCP: Hold for service at 140 F. or higher.

WHIPPED TOPPING

Yield 100 Portions
Each Portion 3 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
29 kcal	3 gm	0 gm	2 gm	62.1 %	0 mg	6 mg		7 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
TOPPING, DESSERT & BAKERY	1 lb		
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	

METHODS

- 1 Place cold water in mixer bowl; add topping, milk, and vanilla. Using whip at low speed, whip 3 minutes or until well blended. Scrape down bowl.
- 2 Whip at high speed 5 to 10 minutes or until stiff peaks form. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 When topping is used for icing cakes, fold 2 cups sifted powdered sugar into whipped topping.

WHIPPED TOPPING (FROZEN)

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
14 kcal	1.1 gm	0 gm	0.9 gm	57.9 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
TOPPING, DESSERT & BAKERY, FZN, W/O	1 lb	0 gal	

METHODS

- 1 Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 When topping is used for icing cakes, fold 2 cups sifted powdered sugar into whipped topping.

RUM SAUCE

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
131 kcal	12.4 gm	0.2 gm	9.2 gm	63.2 %	24 mg	72 mg		0 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	2 lbs 8 oz	1 qt 15 tbsp 2 7/8 tsp	
SUGAR, BROWN, LT	2 lbs 12 oz	1 qt 1 pt 4 tbsp 1 tsp	
MILK, NONFAT, DRY	1 1/4 oz	8 tbsp 1 1/8 tsp	

METHODS

- 1 Melt butter or margarine; add brown sugar. Cook on low heat for 2 minutes, stirring constantly.
- 2 Reconstitute milk; add to sugar mixture. Cook, stirring constantly, until mixture comes to a boil.
- 3 Remove immediately from heat; cool 10 minutes.
- 4 Add rum flavoring; stir until well blended.

CHERRY SAUCE

Yield 100 Portions
Each Portion 2 1/2 TBS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
46 kcal	12 gm	0.2 gm	0 gm	0 %	0 mg	4 mg		4 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 8 oz	15 tbsp 1 tsp	
PIE FILLING, CHERRY	8 lbs 12 oz	3 qt 1 pt 1 c 1 6/8 tsp	

METHODS

- 1 Combine pie filling with water in mixer bowl and mix well.

CHOCOLATE SAUCE

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
83 kcal	16 gm	1 gm	3 gm	32.5 %	6 mg	31 mg		19 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs 2 oz	1 qt 1 pt 1 c 14 tbsp 1 tsp	
COCOA, BAKING	0 lbs 12 oz	1 pt 1 c 15 tbsp 1 tsp	
BUTTER, PRINTS	0 lbs 10 oz	1 c 3 tbsp 3 tsp	
MILK, NONFAT, DRY	0 lbs 8 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1/2 oz	1 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs	1 qt 1 pt 12 tbsp 2 5/8 tsp	

METHODS

- 1 Reconstitute milk with 2 cups (16 oz) of cold water this is part of the total water in the recipe. Set aside for use in Step 3.
- 2 Mix sugar and cocoa with the remaining water to form a paste. Stirring constantly, bring to a boil; cool slightly.
- 3 Add milk stirring constantly. Bring to a boil; cook 3 minutes. Remove from heat immediately.
- 4 Add butter and vanilla; stir. Serve warm or at room temperature.

NOTES

- 1 In Step 2, for 100 portions, 1 pound unsweetened, cooking chocolate may be used for cocoa. In Step 4, reduce butter to 1/4 cup. Add chocolate to butter.

CHOCOLATE COCONUT SAUCE

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
114 kcal	18.2 gm	1.1 gm	4.4 gm	34.7 %	6 mg	37 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs 2 oz	1 qt 1 pt 1 c 14 tbsp 1 tsp	
COCONUT, DRIED, SWT, FLAKES	1 lb	1 qt 1 c 14 tbsp 7/8 tsp	
COCOA, BAKING	0 lbs 12 oz	1 pt 1 c 15 tbsp 1 tsp	
BUTTER, PRINTS	0 lbs 10 oz	1 c 3 tbsp 3 tsp	
MILK, NONFAT, DRY	0 lbs 8 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs	1 qt 1 pt 12 tbsp 2 5/8 tsp	

METHODS

- 1 Reconstitute milk with 2 cups (16 oz) of cold water this is part of the total water in the recipe. Set aside for use in Step 3.
- 2 Mix sugar and cocoa with remaining water to form a paste. Bring to a boil, stirring constantly; cool slightly.
- 3 Add milk stirring constantly. Bring to a boil; cook 3 minutes. Remove from heat immediately.
- 4 Add butter and vanilla; stir.
- 5 Just before serving, add sweetened, flaked coconut to sauce and mix well.

NOTES

- 1 In Step 2, for 100 portions, 1 pound unsweetened, cooking chocolate may be used for cocoa. In Step 4, reduce butter to 1/4 cup. Add chocolate with butter.

CHOCOLATE MARSHMALLOW SAUCE

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
102 kcal	19.5 gm	1.1 gm	2.6 gm	22.9 %	6 mg	27 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs 2 oz	1 qt 1 pt 1 c 14 tbsp 1 tsp	
COCOA, BAKING	0 lbs 12 oz	1 pt 1 c 15 tbsp 1 tsp	
BUTTER, PRINTS	0 lbs 10 oz	1 c 3 tbsp 3 tsp	
MILK, NONFAT, DRY	0 lbs 8 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	
MARSHMALLOWS, WHITE, MINI	1 lb		
FLAVORING, VANILLA	0 lbs 1/2 oz	1 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs	1 qt 1 pt 12 tbsp 2 5/8 tsp	

METHODS

- 1 Reconstitute milk with 2 cups (16 oz) of cold water this is part of the total water in the recipe. Set aside for use in Step 3.
- 2 Mix sugar and cocoa with the remaining water to form a paste. Bring to a boil, stirring constantly; cool slightly.
- 3 Add milk stirring constantly. Bring to a boil; cook 3 minutes. Remove from heat immediately.
- 4 Add butter and vanilla; stir.
- 5 Just before serving, add miniature marshmallows to sauce and mix well.

NOTES

- 1 In Step 2, for 100 portions, 1 pound unsweetened, cooking chocolate may be used for cocoa. In Step 4, reduce butter or margarine

CHOCOLATE NUT SAUCE

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
109 kcal	16 gm	2 gm	5 gm	41.3 %	6 mg	32 mg		23 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs 2 oz	1 qt 1 pt 1 c 14 tbsp 1 tsp	
COCOA, BAKING	0 lbs 12 oz	1 pt 1 c 15 tbsp 1 tsp	
BUTTER, PRINTS	0 lbs 10 oz	1 c 3 tbsp 3 tsp	
MILK, NONFAT, DRY	0 lbs 8 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1/2 oz	1 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs	1 qt 1 pt 12 tbsp 2 5/8 tsp	
NUTS, PECANS, SHELLLED, HALVES	1 lb	1 qt 1 tbsp 3 tsp	

METHODS

- 1 Reconstitute milk with 2 cups (16 oz) of cold water this is part of the total water in the recipe. Set aside for use in Step 3.
- 2 Mix sugar and cocoa with the remaining water to form a paste. Bring to a boil, stirring constantly; cool slightly.
- 3 Add milk stirring constantly. Bring to a boil; cook 3 minutes. Remove from heat immediately.
- 4 Add butter and vanilla; stir.
- 5 Just before serving, add chopped unsalted nuts to sauce and mix well.

NOTES

- 1 In Step 2, for 100 portions, 1 pound unsweetened, cooking chocolate may be used for cocoa. In Step 4, reduce butter to 1/4 cup. Add chocolate to butter.

CHOCOLATE MINT SAUCE

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
88 kcal	15.8 gm	1 gm	2.6 gm	26.6 %	6 mg	23 mg		0 mg

Ingredients	Weight	Measure	Issue
COCOA, BAKING	9 1/8 oz	1 pt 1 c 4/8 tsp	
BUTTER, PRINTS	0 lbs 10 oz	1 c 3 tbsp 3 tsp	
MILK, NONFAT, DRY	4 1/4 oz	1 c 12 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 lbs	1 qt 1 pt 12 tbsp 2 5/8 tsp	

METHODS

- 1 Reconstitute milk. Set aside for use in Step 3.
- 2 Mix sugar and cocoa with water to form a paste. Bring to a boil, stirring constantly; cool slightly.
- 3 Add milk stirring constantly. Bring to a boil; cook 3 minutes. Remove from heat immediately.
- 4 Add butter and peppermint flavoring; stir. Serve warm or at room temperature.

NOTES

- 1 In Step 2, for 100 portions, 1 pound unsweetened, cooking chocolate may be used for cocoa. In Step 4, reduce butter to 1/4 cup. Add chocolate with butter.

CHERRY JUBILEE SAUCE

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
57 kcal	14.3 gm	0.5 gm	0.1 gm	1.6 %	0 mg	28 mg		0 mg

Ingredients	Weight	Measure	Issue
STARCH, CORN	3 3/8 oz	11 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
CHERRIES, RED, TART	13 lbs 6 oz	1 gal 2 qt 13 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 12 oz	1 pt 1 c 15 tbsp 1 5/8 tsp	

METHODS

- 1 Drain cherries; set aside for use in Step 5. Take cherry juice and add water to equal 1 gallon per 100 portions.
- 2 Combine cornstarch, salt, and sugar. Add liquid; mix well.
- 3 Cook over medium heat until mixture comes to a boil.
- 4 Reduce heat; continue cooking slowly, stirring occasionally until sauce is thick and clear.
- 5 Remove from heat; add brandy flavoring and cherries.
- 6 Serve warm or cold.

STRAWBERRY GLAZE TOPPING

Yield 100 Portions
Each Portion 2 1/2 TBS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
36 kcal	9 gm	0 gm	0 gm	0 %	0 mg	2 mg		7 mg

Ingredients	Weight	Measure	Issue
FRUIT, STRAWBERRIES	9 lbs	1 gal 4/8 tsp	
STARCH, CORN	7 1/2 oz	1 c 10 tbsp 1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 12 oz	1 c 11 tbsp 6/8 tsp	

METHODS

- 1 Drain strawberries. Set juice aside for use in Step 2; berries for use in Step 3.
- 2 Combine cornstarch, sugar and strawberry juice. Bring to a boil. Cook at medium heat, stirring constantly until thick and clear. Remove from heat.
- 3 Fold strawberries per 100 portions into thickened mixture.
- 4 Chill topping.

VANILLA SAUCE

Yield 100 Portions
Each Portion 1/4 CP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
72 kcal	14.1 gm	0 gm	1.8 gm	22.5 %	5 mg	38 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
STARCH, CORN	0 lbs 7 oz	1 c 8 tbsp 2 4/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
FLAVORING, VANILLA	0 lbs 1 oz	2 tbsp 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 10 oz	1 qt 1 c 15 tbsp 7/8 tsp	

METHODS

- 1 Combine sugar, starch, and salt in a steam jacketed kettle or stock pot.
- 2 Slowly blend cold water into cornstarch mixture. Bring to a boil; cook 5 minutes or until thick and clear; remove from heat.
- 3 Add butter and vanilla to hot mixture and mix well.

NOTES

- 1 Sauce may be served over puddings, fruit and plain cake.

ASSORTED TOPPINGS

Yield 100 Portions
Each Portion 2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
223 kcal	43 gm	1 gm	7 gm	28.3 %	0 mg	39 mg		42 mg

Ingredients	Weight	Measure	Issue
RAISINS, SEEDLESS	1 lb	1 pt 1 c 2 tbsp 2/8 tsp	
PIE FILLING, BLUEBERRY	3 lbs 4 oz	1 qt 1 c 10 tbsp 1/8 tsp	
TOPPING, ICE CREAM, STRAWBERRY	3 lbs 4 oz	1 qt 5 tbsp 1 1/8 tsp	
PIE FILLING, CHERRY	3 lbs 4 oz	1 qt 1 c 9 tbsp 1 1/8 tsp	
SUGAR, BROWN, LT	2 lbs	1 qt 8 tbsp 3 tsp	
PIE FILLING, APPLE	3 lbs 4 oz	1 qt 1 c 10 tbsp 1/8 tsp	
PIE FILLING, PEACH	3 lbs 4 oz	1 qt 1 c 10 tbsp 1/8 tsp	
SPICE, CINNAMON	0 lbs 4 oz	14 tbsp 1 5/8 tsp	
NUTS, PECANS, SHELLED, HALVES	2 lbs	2 qt 3 tbsp 2 7/8 tsp	

METHODS

- 1 Place cinnamon, raisins, brown sugar, and pecans in separate serving container. Place on service line as toppings for hot cereal.
- 2 Prepare 2 of remaining toppings for hot line separately. Bring to correct internal temperature in a steam jacketed kettle. CCP: Heat to 145 or higher for 15 seconds.
- 3 Remove from kettle, place into storage or serving containers, cover and hold hot for service. CCP: Hold at 140 F. or higher for service.

GRILLED OR OVEN FRIED BACON, PRECOOKED

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
98 kcal	0.3 gm	6.7 gm	7.6 gm	69.8 %	20 mg	419 mg		0 mg

Ingredients	Weight	Measure	Issue
BACON, SLICED, PRECOOKED	4 lbs		

METHODS

- 1 FOR THE OVEN: Using a convection oven, bake 4 to 5 minutes at 375 F. or until slightly crisp on high fan, closed vent. CCP: Hold for service at 140 F. or higher.
- 2 FOR THE GRIDDLE: Place bacon on a hot 350 F. griddle, cook until crisp. Remove from griddle and allow to drain before service. Hold hot for service. CCP Hold for service 140 F. or higher.

NOTES

- 1 When covering the bacon with plastic or foil, allow a vent for steam to escape. Bacon will get soggy if tightly covered.

GRILLED OR OVEN FRIED BACON (SHELF STABLE)

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
98 kcal	1 gm	7 gm	8 gm	73.5 %	20 mg	419 mg		0 mg

Ingredients	Weight	Measure	Issue
BACON, SL, P/C, SHELF STABLE	4 lbs		

METHODS

- 1 FOR THE OVEN: Using a convection oven, bake 4 to 5 minutes at 375F. or until slightly crisp on high fan, closed vent. CCP: Hold for service at 140F. or higher.
- 2 FOR THE GRIDDLE: Place bacon on a hot 350F. griddle, cook until crisp. Remove from griddle and allow to drain before service. Hold hot for service. CCP: Hold for service 140F. or higher.

NOTES

- 1 When covering the bacon with plastic or foil, allow a vent for steam to escape. Bacon will get soggy if tightly covered.

OVEN FRIED BACON

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
83 kcal	0 gm	6 gm	6 gm	65.1 %	17 mg	354 mg		2 mg

Ingredients	Weight	Measure	Issue
BACON, SLICED, SHINGLE	12 lbs		

METHODS

- 1 Arrange slices in rows, 2-1/2 pounds per pan, down the length of 18x26 sheet pan, with fat edges slightly overlapping lean edges.
- 2 Using a convection oven, bake 25 minutes at 325 F. on high fan, open vent. Drain excess fat. Bake an additional 5 to 10 minutes or until bacon is slightly crisp. DO NOT OVERCOOK.
- 3 Drain thoroughly. Place on absorbent paper or in perforated steam table pan. CCP: Hold for service at 140 F. or higher.

GRILLED BACON

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
83 kcal	0.2 gm	5.7 gm	6.4 gm	69.4 %	17 mg	354 mg		0 mg

Ingredients	Weight	Measure	Issue
BACON, SLICED, SHINGLE	12 lbs		

METHODS

- 1 Place bacon slices on 350 F. griddle. Grill approximately 5 minutes turning once after 3 minutes, until slightly crisp. Remove excess fat as it accumulates on griddle.
- 2 Drain thoroughly. Place on absorbent paper or in perforated steam table pan. CCP: Hold for service at 140 F. or higher.

GRILLED CANADIAN BACON

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
89 kcal	1 gm	12 gm	4 gm	40.4 %	28 mg	799 mg		5 mg

Ingredients	Weight	Measure	Issue
BACON, CANADIAN	12 lbs 8 oz		

METHODS

- 1 Grill bacon on lightly greased 350 F. griddle about 1 minute on each side.
- 2 Drain thoroughly. Place on absorbent paper or in perforated steam table pan. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 Canadian bacon may be oven fried. Using a convection oven, bake at 350 F. for 6 to 8 minutes on high fan, open vent.

CHICKEN ENCHILADAS

Yield 100 Portions
Each Portion 2 ENCHILADAS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
545 kcal	52.5 gm	37.8 gm	19.5 gm	32.2 %	78 mg	2311 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1/4 oz	1 5/8 tsp	
SPICE, CHILI POWDER	5 1/4 oz	1 c 2 tbsp 1 7/8 tsp	
ONIONS, YELLOW	5 lbs		
SAUCE, ENCHILADA	42 lbs 12 oz	5 gal 12 tbsp 2 2/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
CHICKEN, BONED	26 lbs 6 oz		
CHEESE, CHEDDAR, SHREDDED	4 lbs	1 gal 2 6/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1 oz	5 tbsp 1 1/8 tsp	
TORTILLAS	8 lbs 8 oz		

METHODS

1. Lightly spray kettle or stock pot with non-stick cooking spray. Stir-cook onions in a lightly sprayed steam jacketed kettle or stock pot 5 minutes or until tender.
2. Combine onions, 6-1/4 qt enchilada sauce, chili powder, red pepper, and garlic powder. Blend well. Gently fold in chicken.
3. Spread 1-1/4 cup enchilada sauce in each sheet pan.
4. Place 1/3 cup (1-No. 12 scoop) of chicken filling in center of each tortilla. Roll tortilla tightly around filling. Place 3 rows seam-side down in each sheet pan (about 50 per pan).
5. Pour remaining enchilada sauce evenly over enchiladas in each pan.
6. Using a convection oven, bake 25 minutes at 300 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
7. Sprinkle 1 lb (1qt) cheese over enchiladas in each pan. Bake 3 minutes to melt cheese. CCP: Hold for service at 140 F. or higher.

NOTES

1. In Step 1, 10 Oz(3 1/3 cups) dehy. onions maybe used.
2. In step 1, 3 1/2 oz (10 tbsp) garlic, minced may be used. Stir-cook with onions in Step 1.

CHICKEN ENCHILADAS(COOKED DICED)

Yield 100 Portions
Each Portion 2 ENCHILA

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
797 kcal	92.5 gm	50.8 gm	23.5 gm	26.5 %	105 mg	2151 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1/4 oz	1 5/8 tsp	
SPICE, CHILI POWDER	5 1/4 oz	1 c 2 tbsp 1 7/8 tsp	
ONIONS, YELLOW	5 lbs		
CHICKEN, DICED, PRECOOKED	25 lbs		
SAUCE, ENCHILADA	41 lbs 8 oz	4 gal 3 qt 1 pt 6 tbsp 2 7/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
CHEESE, CHEDDAR, SHREDDED	4 lbs	1 gal 2 6/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1 oz	5 tbsp 1 1/8 tsp	
TORTILLAS	14 lbs 2 oz		

METHODS

- 1 Lightly spray kettle or stock pot with non-stick cooking spray. Stir-cook onions in a lightly sprayed steam jacketed kettle or stockpot 5 minutes or until tender, let cool.
- 2 Combine onions, 6-1/4 qt enchilada sauce, chili powder, red pepper, and garlic powder. Blend well. Gently fold in chicken; cover.
- 3 Spread 1-1/4 cup enchilada sauce in each sheet pan.
- 4 Place 1/3 cup of chicken filling in center of each tortilla. Roll tortilla tightly around filling. Place 3 rows seam-side down in each sheet pan (about 50 per pan).
- 5 Pour remaining enchilada sauce evenly over enchiladas in each pan.
- 6 Using a convection oven, bake 25 minutes at 300 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 Sprinkle 1 lb (1 qt) cheese over enchiladas in each pan. Bake 3 minutes to melt cheese. CCP: Hold for service at 140 F. or higher.

STEAMSHIP ROUND OF BEEF(BEEF RD,BONE-I

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
484 kcal	0 gm	84 gm	14 gm	26 %	180 mg	112 mg		18 mg

Ingredients	Weight	Measure	Issue
BEEF, STEAMSHIP ROUND	75 lbs		
SPICE, PEPPER, BLACK	0 lbs 2 oz	8 tbsp 6/8 tsp	

METHODS

- 1 Use bone-in rounds. Rub each roast with pepper.
- 2 Place roasts in 18x24 roasting pans. DO NOT ADD WATER. DO NOT COVER. Insert meat thermometer in center of roasts; DO NOT touch bone with thermometer.
- 3 Using a convection oven, roast at 300 F. about 3 hours on high fan, closed vent and last 4 hours on low fan, closed vent, or until roast reaches desired degree of doneness. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Let roast stand about 20 minutes before slicing. CCP: Hold for service at 140 F. or higher.

NOTES

1. Remove roasts from oven when meat thermometer registers 140 F. for rare, 160 F. for medium, and 170 F. for well done.

STEAMSHIP ROUND OF BEEF(BEEF RD,BONELE

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
481 kcal	0.1 gm	63.8 gm	23.2 gm	43.4 %	148 mg	84 mg		0 mg

Ingredients	Weight	Measure	Issue
BEEF, STEAMSHIP ROUND	65 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Use boneless rounds or racks. Rub each roast with pepper.
- 2 Place roasts in 18x24 roasting pans. DO NOT ADD WATER. DO NOT COVER. Insert meat thermometer in center of roasts.
- 3 Using a convection oven, roast at 300 F. about 3 hours on high fan, closed vent and last 2 hours on low fan, closed vent or until roast reaches desired degree of doneness. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Let roast stand about 20 minutes before slicing. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 1. Remove roasts from oven when meat thermometer registers 140 F. for rare, 160 F. for medium, and 170 F. for well done.

ROAST RIB OF BEEF(BEEF,BONELESS,RIBEYE

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
675 kcal	0.1 gm	57.4 gm	47.6 gm	63.5 %	195 mg	137 mg		0 mg

Ingredients	Weight	Measure	Issue
BEEF, RIBEYE ROLL	65 lbs		
SPICE, PEPPER, BLACK	0 lbs 2 oz	8 tbsp 6/8 tsp	

METHODS

- 1 Use boneless ribeye rolls. Rub each roast with pepper.
- 2 Place roasts in roasting pans. DO NOT ADD WATER. DO NOT COVER. Insert meat thermometer in center of roasts.
- 3 Using a convection oven, roast about 2 to 3 hours at 300 F. on high fan, closed vent or until roast reaches desired degree of doneness. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Let roast stand about 20 minutes before slicing. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 1. Remove roasts from oven when meat thermometer registers 140 F. for rare, 160 F. for medium, and 170 F. for well done.

RIBEYE STEAK (PRECOOKED)

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
428 kcal	0.2 gm	24.9 gm	35.6 gm	74.9 %	96 mg	289 mg		0 mg

Ingredients	Weight	Measure	Issue
OIL, SALAD, CANOLA	15 3/8 oz	1 c 15 tbsp 3 tsp	
SPICE, GARLIC	0 lbs 5/8 oz	1 tbsp 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
BEEF, PRIME RIB	31 lbs 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Cut steaks into 5 oz portions
- 2 Combine salt, pepper and garlic into one seasoning mix, set aside for use in Step 3.
- 3 Heat griddle to 375F, lightly coat with oil and place steaks on griddle, do not over crowd, lightly season with mixture (one side only).
- 4 Flip steaks and finish cooking to internal temperature of 145F. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Layer steaks into 2" serving pan, lightly cover, vent cover to allow steam to escape to ensure steaks do not get tough through steaming. CCP: Hold for service at 140 F. or higher.
- 6 DO NOT ADD Au Jus to pans! Serve on side if desired. Additional liquid will continue to cook steaks.

RIBEYE STEAK

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
714 kcal	0.2 gm	57.4 gm	52 gm	65.5 %	195 mg	346 mg		0 mg

Ingredients	Weight	Measure	Issue
OIL, SALAD, CANOLA	15 3/8 oz	1 c 15 tbsp 3 tsp	
SPICE, GARLIC	0 lbs 5/8 oz	1 tbsp 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
BEEF, RIBEYE ROLL	65 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Cut steaks into 5 oz portions
- 2 Combine salt, pepper and garlic into one seasoning mix, set aside for use in Step 3.
- 3 Heat griddle to 375F, lightly coat with oil and place steaks on griddle, do not over crowd, lightly season with mixture (one side only).
- 4 Flip steaks and finish cooking to internal temperature of 145F. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Layer steaks into 2" serving pan, lightly cover, vent cover to allow steam to escape to ensure steaks do not get tough through steaming. CCP: Hold for service at 140 F. or higher.
- 6 DO NOT ADD Au Jus to pans! Serve on side if desired. Additional liquid will continue to cook steaks.

ROAST BEEF

Yield 100 Portions
Each Portion 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
296 kcal	0 gm	39 gm	14 gm	42.6 %	91 mg	51 mg		10 mg

Ingredients	Weight	Measure	Issue
BEEF, KNUCKLE	40 lbs		
SPICE, PEPPER, BLACK	0 lbs 2 oz	8 tbsp 6/8 tsp	

METHODS

- 1 Place roasts fat side up in 18x20 roasting in pans according to size without crowding. Sprinkle with pepper.
- 2 Insert meat thermometer into center of thickest part of main muscle. DO NOT ADD WATER. DO NOT COVER.
- 3 Using a convection oven, roast 1 hour 45 minutes at 325 F., depending on size of roasts. Roast to desired degree of doneness. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 4 Let stand 20 minutes before slicing. CCP: Hold for service at 140 F. or higher.

ROAST BEEF (PRE COOKED)

Yield 100 Portions
Each Portion 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
249 kcal	0 gm	35.2 gm	11 gm	39.8 %	101 mg	78 mg		9 mg

Ingredients	Weight	Measure	Issue
BEEF, ROAST, PRECOOKED	26 lbs		

METHODS

- 1 Thaw beef. Place on roasting pan and reheat in 300 F. convection oven. Internal temperature to reach 145 F. for 15 seconds or longer.
- 2 Allow to rest 15-20 minutes before slicing. CCP: Hold for service at 140 F. or higher.

BEEF SUKIYAKI

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
233 kcal	9 gm	27 gm	10 gm	38.6 %	57 mg	756 mg		50 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
MUSHROOM, STEM & PIECES	1 lb 12 oz	1 qt 1 c 1 tbsp 1 2/8 tsp	
CELERY, FRESH	8 lbs	1 gal 3 qt 1 pt 3 tbsp 2 5/8 tsp	
BEAN, SPROUTS	6 lbs 6 oz		
PEPPERS, GREEN	3 lbs	2 qt 1 c 2 tbsp 3/8 tsp	
ONIONS, YELLOW	5 lbs		
BEEF, KNUCKLE	25 lbs		
ONIONS, GREEN	5 lbs		
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbsp 2 6/8 tsp	
SAUCE, SOY, GAL	2 lbs	1 pt 1 c 8 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Slice beef into 1/8-inch thick slices. Cut slices into strips 2 inches long and 1/2-inch wide. Set aside for use in Step 5.
- 2 Combine soy sauce, sugar, pepper and mushrooms. Set aside for use in Step 8.
- 3 Lightly spray steam-jacketed kettle or stock pot.
- 4 Add celery; saute 1-1/2 minutes, stirring constantly.
- 5 Add beef strips; continue stir frying 1-1/2 minutes.
- 6 Add onions; stir-fry 1-1/2 minutes.
- 7 Add green peppers; stir-fry 1 minute.
- 8 Drain bean sprouts and discard liquid. Add mushroom sauce mixture, green onions and bean sprouts; stir-fry 30 seconds. Remove from heat. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 9 CCP: Hold at 140 F. or higher for service.

NOTES

1. Prepare recipe in 50 portion batches.
2. In Step #6 10 oz. dehy dehydrated onion may be used.

BEEF STEW

Yield 100 Portions
Each Portion 1 1/4CPS 10.5OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
274 kcal	21.3 gm	24.2 gm	9.9 gm	32.5 %	62 mg	607 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
CELERY, FRESH	5 lbs 8 oz	1 gal 1 qt 12 tbsp 2 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbsp 1 tsp	
ONIONS, YELLOW	3 lbs 5 oz		
SPICE, BAY LEAVES	0 lbs 6 oz	1 qt 1 c 13 tbsp 2 5/8 tsp	
BEEF FOR STEWING, FZN, DICED, MIN	30 lbs		
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	4 1/4 oz	6 tbsp 1 7/8 tsp	
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
WATER 2	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
CARROTS	9 lbs 12 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
POTATOES, WHITE	12 lbs 5 oz		

METHODS

- Place beef, water 1, tomatoes, salt, pepper, garlic and thyme in steam-jacketed kettle or stock pot. Bring to a boil; reduce heat; cover. Simmer 1 hour 40 minutes or until tender.
- Add carrots to beef mixture. Cover; simmer 15 minutes.
- Add celery, onions, and potatoes. Stir. Cover; simmer 20 minutes or until vegetables are tender.
- Combine flour and water 2. Add to stew while stirring. Cook 5 minutes or until thickened. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- In Step 1, 30 lb beef, pot roast, diced in 1 to n/z inch pieces maybe used. Trim beef to remove excess fat and gristle.
- In Step 2, 9 lb 12 oz fresh carrots A.P. will yield 8 lb carrot rings.
- In Step 2, 13 lb 2 oz (2-No. 10 cn) canned carrots, drained or 8 lb frozen carrots may be used.
- In Step 3, 5 lb 8 oz fresh celery A.P. will yield 4 lb celery cut into 1 inch pieces; 3 lb 5 oz dry onions A.P. will yield 3 lb onions cut in quarters,
- In Step 3, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
- In Step 3, 12 lb 5 oz fresh white potatoes A.P. will yield 10 lb potatoes cut into 1 to n/z inch pieces.

GRILLED STEAK

Yield 100 Portions
Each Portion 1 STEAK

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
431 kcal	0 gm	52.4 gm	23.1 gm	48.2 %	122 mg	69 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	14 1/2 oz	1 pt 2/8 tsp	
BEEF, RIBEYE STEAK, 7 OZ	47 lbs		

METHODS

- 1 Preheat grill; lightly grease with shortening.
- 2 Grill steaks to desired degree of doneness: SIRLOIN: Rare - 6 minutes; Medium - 7-1/2 minutes; Well done - 9-1/2 minutes; RIBEYE: Rare - 3-1/2 minutes; Medium - 4 minutes; Well Done - 5 minutes; STRIP LOIN: Rare - 5 minutes; Medium - 6 minutes; Well done - 7 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

NOTES

- 1 Do not hold steaks in ovens, warming cabinets, or on grills after cooking. This will cause steaks to dry out and be tough.

GRILLED TENDERLOIN STEAK

Yield 100 Portions
Each Portion 1 STEAK

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
326 kcal	0 gm	41.3 gm	16.6 gm	45.8 %	126 mg	84 mg		0 mg

Ingredients	Weight	Measure	Issue
BEEF LOIN, TENDERLOIN, FULL, FZN	47 lbs		

METHODS

- 1 Use thawed beef tenderloin. Trim excess fat to 1/4-inch and slice tenderloins into 6 ounce steaks, about 3/4 inch thick. Grill on 400 F. griddle for 3 to 6 minutes for rare, 4 to 7 minutes for medium and 5 to 9 minutes for well done. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 The narrow tail section may be butterflied or flattened to produce steaks of more uniform thickness. The cooking time varies

GRILLED MINUTE STEAK

Yield 100 Portions
Each Portion 2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
250 kcal	0 gm	30 gm	14 gm	50.4 %	86 mg	135 mg		9 mg

Ingredients	Weight	Measure	Issue
OIL, SALAD, CANOLA	15 1/2 oz	1 pt 5/8 tsp	
BEEF, STEAK SANDWICH	29 lbs 6 oz		
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Combine salt with pepper and garlic. Mix well. Set aside for Step 2.
- 2 Evenly spread one-quarter of the oil on a hot 375 F griddle.
- 3 Place the steaks on the griddle in batches of 25. Employ progressive cooking. CCP: Internal temperature must reach 145 F or higher for 15 seconds.
- 4 Remove steaks from griddle and place into serving pans. CCP: Hold at 140 F or higher for service.

GRILLED STEAK TOP SIRLOIN 10 OZ

Yield 100 Portions
Each Portion 1 STEAK

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
746 kcal	3 gm	78 gm	34 gm	41 %	204 mg	149 mg		68 mg

Ingredients	Weight	Measure	Issue
OIL, SALAD, CANOLA	14 1/2 oz	1 c 14 tbsp 5/8 tsp	
BEEF LOIN, TOP SIRLOIN-BUTT STEAK	62 lbs 8 oz		

METHODS

- 1 Preheat grill; lightly grease with shortening.
- 2 Grill steaks to desired degree of doneness: SIRLOIN: Rare - 6 minutes; Medium - 7-1/2 minutes; Well done - 9-1/2 minutes; RIBEYE: Rare - 3-1/2 minutes; Medium - 4 minutes; Well Done - 5 minutes; STRIP LOIN: Rare - 5 minutes; Medium - 6 minutes; Well done - 7 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

NOTES

1. Do not hold steaks in ovens, warming cabinets, or on grills after cooking. This will cause steaks to dry out and be tough.

GRILLED TENDERLOIN STEAK (6 OZ)

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
326 kcal	14 gm	41 gm	17 gm	46.9 %	114 mg	96 mg		94 mg

Ingredients	Weight	Measure	Issue
OIL, SALAD, CANOLA	0 lbs 2 oz	4 tbsp 4/8 tsp	
BEEF LOIN, TENDERLOIN STK, FZN	37 lbs 8 oz		

METHODS

- 1 Lightly oil a preheated 375F. griddle. Add steaks to griddle and brown on one side, about 5 - 8 minutes. Turn, brown other side until internal temperature reaches 145F.

NOTES

- 1 Alternate Cooking Method:
- 2 Brown steaks on both sides, place on a sheet pan, do not over crowd. Finish steaks in a 350F. oven until finished. CCP: Internal temperature 145F.

TERIYAKI STEAK

Yield 100 Portions
Each Portion 1 STK+1/4 CP SA

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
247 kcal	6 gm	38 gm	7 gm	25.5 %	67 mg	1548 mg		53 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	11 lbs	1 gal 1 qt 1 c 2 5/8 tsp	
BEEF STEAK, NEW YORK STRIP, FZN	47 lbs		
JUICE, PINEAPPLE	4 lbs 11 oz	2 qt 8 tbsp 2/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, GINGER	4 1/2 oz	1 c 8 tbsp 1 7/8 tsp	
SAUCE, SOY, GAL	5 lbs 12 oz	2 qt 1 pt 3 tbsp 2 tsp	
SPICE, PEPPER, BLACK	1 1/2 oz	6 tbsp 5/8 tsp	

METHODS

- 1 Arrange 25 steaks in each 18x24 roasting pan.
- 2 Combine pineapple juice, soy sauce, water, ginger, garlic and pepper. Pour 2-1/4 quarts sauce over steaks in each pan. Cover; CCP: Marinate under refrigeration at 41 F. or lower for 3 hours, turning steaks after 1-1/2 hours. Drain. Drain marinade, place in steam jacketed kettle bring to a boil. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Preheat griddle; spray lightly with cooking spray. Grill steaks on each side to desired degree of doneness turning frequently. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Serve with 1/4 cup sauce. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 Other sizes: types of pan may be used.
- 2 grill temperature should be 375 degree Fahrenheit. Higher temperatures will cause scorching.
- 3 Steaks should be turned frequently to prevent scorching because of sugar content of marinade.

SPINACH LASAGNA

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
370 kcal	43.7 gm	26.7 gm	11.2 gm	27.2 %	82 mg	1266 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, OREGANO	0 lbs 3/8 oz	3 tbsp 1 6/8 tsp	
SPICE, THYME	0 lbs 3/8 oz	3 tbsp 4/8 tsp	
CHEESE, COTTAGE	11 lbs	1 gal 1 qt 1 pt 1 tbsp 6/8 tsp	
ONIONS, YELLOW	3 lbs		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
EGG, WHOLE, TABLE	3 lbs	0 gal	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
VEG, SPINACH	15 lbs	2 gal 2 qt 1 pt 1 c 9 tbsp 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, BASIL, SWEET	0 lbs 3/8 oz	5 tbsp 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
TOMATO, PASTE	7 lbs 12 oz	3 qt 1 c 6 tbsp 2 1/8 tsp	
CHEESE, PIZZA BLEND	6 lbs	1 gal 2 qt 1 tbsp 1 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 tsp	
CHEESE, PARMESAN	1 lb 6 oz	1 qt 1 pt 3 tbsp 2 3/8 tsp	
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbsp 3/8 tsp	
PASTA, LASAGNA	6 lbs		
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	

METHODS

- 1 Lightly spray steam jacketed kettle and saute onions.
- 2 Combine sauteed onions with tomatoes, tomato paste, water, bay leaves, garlic, oregano, basil, thyme, pepper, sugar, and salt; mix well.
- 3 Bring to a boil; reduce heat; simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves. CCP: Hold at 140 F. or higher for use in Step 8.
- 4 Thaw, drain and chop spinach. Press out excess water. Set aside for use in Step 7.
- 5 Add nutmeg to eggs; blend well.
- 6 Combine eggs with cheese; mix well.
- 7 Stir spinach into egg-cheese mixture. Mix lightly but thoroughly; place in shallow steam table pans.
- 8 PANNING INSTRUCTIONS: Arrange in layers in each pan. During panning, remove small amounts of filling from refrigeration at a time. Ensure entire panning procedure does not exceed 3 hours total time between temperatures of 40 F. to 140 F. Progressive preparation and immediate baking of the product will ensure food safety.
- 9 Cover. Using a convection oven, bake 1-1/4 hours at 300 F. Remove cover; bake 10 to 15 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 10 Cut 5 by 4. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 Panning instructions: Arrange in layers in each pan. During panning, remove small amounts of filling from refrigeration at a time. Ensure entire panning procedure does not exceed 3 hour total time between temperatures of 40 degrees to 140 degrees fahrenheit. Layer:
1. 2 cups sauce 2. Noodles, Flat in rows 3. 5 1/2 Cups chilled spinach\cheese filling. 4. 1 quart sauce 5. Noodles, Flat in rows
6. 5 1/2 Cups chilled spinach\cheese filling. 7. Noodles, Flat in rows 8. 1 quart sauce Sprinkle with parmesan cheese.

BEEF POT ROAST

Yield 100 Portions
Each Portion 3 SL (3 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
384 kcal	5.8 gm	36.5 gm	22.8 gm	53.4 %	114 mg	409 mg		0 mg

Ingredients	Weight	Measure	Issue
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbsp 1 tsp	
BEEF, CHUCK, SHLD	40 lbs		
ONIONS, YELLOW	3 lbs		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Place roasts in stock pot or steam-jacketed kettle; brown on all sides; add water.
- 2 Add salt, pepper, onions and garlic. Cover. Simmer 3-1/2 to 4-1/2 hours or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Remove scum as it rises to the surface during cooking. Remove cooked beef. Skim off excess fat from stock. Reserve stock for use in Step 4.
- 3 Let roast stand 20 minutes; slice 1/8-inch thick. CCP: Hold for service at 140 F. or higher.
- 4 Combine flour and water, stirring until smooth; add to stock, stirring constantly. Cook 10 minutes or until slightly thickened. Remove bay leaves before serving. CCP:
- 5 Serve sauce with sliced meat. CCP: Hold for service at 140 F. or higher.

GINGER POT ROAST

Yield 100 Portions
Each Portion 3 SL (3 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
392 kcal	7.7 gm	36.7 gm	22.8 gm	52.3 %	114 mg	474 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
BEEF, CHUCK, SHLD	40 lbs		
ONIONS, YELLOW	1 lb 8 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
SPICE, GARLIC	0 lbs 3/8 oz	3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
SPICE, GINGER	0 lbs 1/2 oz	2 tbsp 2 2/8 tsp	
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Place roasts in stock pot or steam-jacketed kettle; brown on all sides; add water.
- 2 Add salt, pepper, chopped onions, diced tomatoes, ground ginger, ground thyme, bay leaves and garlic to roasts. Cover. Simmer 3-1/2 to 4-1/2 hours or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Remove scum as it rises to the surface during cooking. Remove cooked beef. Skim off excess fat from stock. Reserve stock for use in Step 4.
- 3 Let roast stand 20 minutes; slice 1/8-inch thick.
- 4 Combine flour and water, stirring until smooth; add to stock, stirring constantly. Cook 10 minutes or until slightly thickened. Remove bay leaves before serving. CCP:
- 5 Serve sauce with sliced meat. CCP: Hold for service at 140 F. or higher.

YANKEE POT ROAST

Yield 100 Portions
Each Portion 3 SL (3 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
392 kcal	8 gm	37 gm	23 gm	52.8 %	114 mg	609 mg		48 mg

Ingredients	Weight	Measure	Issue
WATER 1	8 lbs 8 oz	1 gal 4 tbsp 7/8 tsp	
VINEGAR, WHITE	8 1/2 oz	1 c 5/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
BEEF, CHUCK, SHLD	40 lbs		
ONIONS, YELLOW	3 lbs 6 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
PARSLEY	2 1/4 oz	1 c 2 1/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, ALLSPICE	0 lbs 1/4 oz	1 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
WATER 2	3 lbs 2 oz	1 qt 1 c 15 tbsp 2 1/8 tsp	
CARROTS	2 lbs 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Place roasts in stock pot or steam-jacketed kettle; brown on all sides; add water 1.
- 2 Add salt, pepper, onions, garlic, diced fresh carrots, chopped fresh parsley, canned tomatoes, ground allspice, bay leaves, ground thyme, and vinegar to roasts. Cover. Simmer 3-1/2 to 4-1/2 hours or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Remove scum as it rises to the surface during cooking. Remove cooked beef. Skim off excess fat from stock and reserve stock for use in Step 4.
- 3 Let roast stand 20 minutes; slice 1/8-inch thick.
- 4 Combine flour and water 2 until smooth; add to stock, stirring constantly. Cook 10 minutes or until slightly thickened. Remove bay leaves before serving. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 5 Serve sauce with sliced meat. CCP: Hold for service at 140 F. or higher.

YANKEE POT ROAST (PCKD POT ROAST)

Yield 100 Portions
Each Portion 3 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
173 kcal	6 gm	22 gm	8 gm	41.6 %	45 mg	566 mg		23 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs 2 oz	1 qt 1 c 15 tbs 2 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 9 oz	1 pt 1 7/8 tsp	
ONIONS, YELLOW	3 lbs 6 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbs 2 6/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbs 1 4/8 tsp	
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
CARROTS	2 lbs 4 oz		
BEEF, POT ROAST, PRECOOKED	22 lbs		

METHODS

- 1 Place roasts in roasting pan.
- 2 Add onions, canned tomatoes, garlic powder and bay leaves to roasts. Cover and bake in a convection oven at 350 F. for 60 minutes.
CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Remove cooked roasts and let stand for 20 minutes. Slice 1/8 inch thick.
- 3 Add carrots to pan and cook 15-20 minutes or until tender.
- 4 Remove 1 gallon of stock and place stock in stock pot or steam jacketed kettle.
- 5 Combine flour and water until smooth; add to stock, stirring constantly. Cook 10 minutes or until slightly thickened. Remove bay leaves before serving. CCP: Temperature must reach 165 F. or higher for 15 seconds. Serve sauce with sliced meat. CCP: Hold for service at 140 F. or higher.

SIMMERED BEEF

Yield 100 Portions
Each Portion 1-2 SL (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
370 kcal	3.1 gm	36 gm	22.8 gm	55.5 %	114 mg	412 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbsp 3 tsp	
SPICE, CLOVES	4 5/8 oz	1 c 3 tbsp 3 tsp	
BEEF, CHUCK, SHLD	40 lbs		
ONIONS, YELLOW	4 lbs		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
CARROTS	2 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Place roasts in stock pot or steam-jacketed kettle; brown on all sides; add water to cover.
- 2 Add carrots, celery, onions, bay leaves, cloves, salt and pepper.
- 3 Simmer 2-1/2 to 3 hours or until tender. DO NOT BOIL OR OVERCOOK. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Remove scum as it rises to the surface during cooking. Remove cooked beef; remove bay leaves.
- 4 Let roast stand 20 minutes before slicing. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 Do not boil meat; boiling toughens meat. Serve with catsup, horseradish, or mustard. Broth may be used for soup or gravy.

COUNTRY STYLE STEAK

Yield 100 Portions
Each Portion 1 STEAK

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
454 kcal	17.2 gm	40.9 gm	23.5 gm	46.6 %	115 mg	223 mg		0 mg

Ingredients	Weight	Measure	Issue
BEEF, SWISS STEAK	37 lbs 8 oz		
FLOUR, WHEAT, GP (TPK2)	2 lbs 4 oz	2 qt 2 tbsp 2 tsp	
BREAD CRUMBS	2 lbs 10 oz	2 qt 1 c 14 tbsp 2 3/8 tsp	
EGG, WHOLE, TABLE	1 lb 8 oz	0 gal	
OIL, SALAD, CANOLA	1 lb 14 oz	1 pt 1 c 14 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	4 3/8 oz	6 tbsp 2 4/8 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Dredge steaks in mixture of flour, salt, and pepper; shake off excess.
- 2 Reconstitute milk; add eggs; blend thoroughly.
- 3 Combine bread crumbs, salt, and pepper.
- 4 Dip steaks in egg and milk mixture; then in seasoned bread crumbs.
- 5 Brown steaks 1-1/2 minutes on each side on 350 F. well greased griddle.
- 6 Overlap steaks in lightly greased 18x24 roasting pans. Cover pans tightly.
- 7 Using a convection oven, bake 1-1/2 hours at 325 F. or until steaks are tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

PEPPER STEAK

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
259 kcal	7 gm	31 gm	11 gm	38.2 %	68 mg	369 mg		20 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
BEEF, SWISS STEAK	30 lbs		
STARCH, CORN	0 lbs 5 oz	1 c 1 tbsp 2 2/8 tsp	
PEPPERS, GREEN	8 lbs	1 gal 2 qt 5 tbsp 2 tsp	
ONIONS, YELLOW	2 lbs 11 oz		
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
TOMATO, PASTE	2 lbs 15 oz	1 qt 1 c 1 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbsp 1 5/8 tsp	
WATER 2	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SAUCE, SOY, GAL	1 lb 4 oz	1 pt 3 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/8 oz	1 tbsp 1 6/8 tsp	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Cut steaks into 1/2-inch strips; brown strips 5 minutes on 350 F. griddle turning frequently.
- 2 Place strips in each roasting pan.
- 3 Combine water, tomato paste, soy sauce, sugar, pepper, and garlic powder. Blend well. Bring to a boil.
- 4 Dissolve cornstarch in water; stir until smooth; add to sauce mixture. Cook until thickened, about 3 minutes, stirring constantly.
- 5 Pour sauce evenly over beef strips in each pan. Cover. Bake in a convection oven at 325 F. for 1-1/2 hours on high fan, closed vent.
- 6 Add peppers and onions to each pan. Stir to distribute vegetables. Cover; bake 20 minutes or until beef is tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 In Step 5, if convection oven is used, bake at 325°F. 1 hour 30 minutes on high fan, closed vent; in Step 7 bake 20 minutes or until tender on high fan, closed vent.
- 2 In Step 6, 9 lb 12 oz fresh sweet peppers A. P. will yield 8 lb pepper strips; 3 lb dry onions A.P. will yield 2 lb 11 oz chopped onions.
- 3 In Step 6, 5 oz (1 2/3) dehydrated onions and 1 lb 4 oz (3 qt) dehydrated green peppers (See Recipe No. A-11) or 8 lb frozen diced green peppers may be used. Thaw peppers.
- 4 In Step 6, 2 3/4 (1/2 cup-24 cloves) minced dry garlic may be used. Add to sauce.
- 5 Other sizes and types of pans may be used. See Recipe No. A-25.

ORIENTAL PEPPER STEAK

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
259 kcal	7.1 gm	31.1 gm	11.3 gm	39.3 %	68 mg	450 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BEAN, SPROUTS	6 lbs 6 oz		
BEEF, SWISS STEAK	30 lbs		
STARCH, CORN	4 1/2 oz	15 tbsp 2 7/8 tsp	
PEPPERS, GREEN	9 lbs 12 oz	1 gal 3 qt 1 c 10 tbsp 2 6/8 tsp	
ONIONS, YELLOW	2 lbs 12 oz		
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
TOMATO, PASTE	2 lbs	1 pt 1 c 7 tbsp 1 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 3/4 oz	3 tbsp 3 tsp	
SAUCE, SOY, GAL	1 lb 4 oz	1 pt 3 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/8 oz	1 tbsp 1 1/8 tsp	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Cut steaks into 1/2-inch strips; brown strips 5 minutes on 350 F. griddle turning frequently.
- 2 Place strips in roasting pans.
- 3 Combine water, tomato paste, soy sauce, sugar, pepper, and garlic powder. Blend well. Bring to a boil.
- 4 Dissolve cornstarch in water; stir until smooth; add to sauce mixture. Cook until thickened, about 3 minutes, stirring constantly.
- 5 Pour sauce evenly over beef strips in each pan. Cover. Using a convection oven, bake at 325 F. for 1-1/2 hours on high fan, closed vent.
- 6 Drain bean sprouts and discard liquid. Distribute peppers, onions, and beans sprouts evenly between pans. Stir to distribute vegetables. Cover; bake 20 minutes or until beef is tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

ORIENTAL PEPPER STEAK (FAJITA STRIPS)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
259 kcal	7 gm	31 gm	11 gm	38.2 %	68 mg	450 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1 oz	2 tbsp 2/8 tsp	
WATER	8 lbs 8 oz	1 gal 4 tbsp 7/8 tsp	
BEEF, FAJITA STRIPS, RAW	25 lbs		
BEAN, SPROUTS	3 lbs 4 oz		
STARCH, CORN	4 1/2 oz	15 tbsp 2 7/8 tsp	
PEPPERS, GREEN	8 lbs	1 gal 2 qt 5 tbsp 2 tsp	
ONIONS, YELLOW	8 lbs		
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
TOMATO, PASTE	2 lbs 8 oz	1 qt 5 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 3/4 oz	3 tbsp 3 tsp	
WATER 2	0 lbs 2 oz	3 tbsp 2 4/8 tsp	
SAUCE, SOY, GAL	1 lb 4 oz	1 pt 3 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/8 oz	1 tbsp 1 6/8 tsp	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray on a preheated 350 F Griddle. Brown the beef strips on the griddle for about 5 minutes, evenly browned on all sides. Remove from griddle and hold in serving pans.
- 2 Combine water (WAT), tomato paste, soy sauce, sugar, pepper and garlic, mix well. Bring to a boil in a kettle for 3 minutes. Stir often, mix well.
- 3 Dissolve cornstarch and water (WA2) until smooth. Pour into simmering liquid, return to a simmer and stir until thickened, simmer about 3 minutes.
- 4 Drain bean sprouts, discard the liquid. Slice the peppers and onions, evenly divide peppers, onion and sprouts among the pans. stir into the beef. Pour the sauce over the top, cover with foil, place into the oven at 350F and cook additional 20 minutes.
- 5 Remove from the oven, place into the warmer and hold hot for service. CCP; Internal temperature 145F or higher for 15 seconds. Hold for service at 140F or higher for service.

GROUND BEEF CORDON BLEU

Yield 100 Portions
Each Portion 1 CORDON BLEU

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
348 kcal	8 gm	34.2 gm	19.1 gm	49.4 %	112 mg	942 mg		0 mg

Ingredients	Weight	Measure	Issue
BREAD, WHITE, SANDWICH	2 lbs 8 oz		
ONIONS, YELLOW	1 lb 8 oz		
EGG, WHOLE, TABLE	6 1/2 oz	0 gal	
SPICE, GARLIC	0 lbs 3/8 oz	3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
CHEESE, SWISS, SLICED	3 lbs 15 oz	2 qt 3 tbsp 2 1/8 tsp	
HAM, BONELESS	3 lbs 2 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	22 lbs 8 oz		

METHODS

- 1 Cube white bread. Combine bread, garlic, and water. Let stand 10 minutes until water is absorbed.
- 2 Add ground beef, onions, eggs, salt, and pepper; mix well. Shape into 200, 2-1/2 ounce patties. Flatten patties to 3-1/2 inch diameter.
- 3 Slice cheese into 1 oz slices. Cut cheese slices in half. Place halved cheesed slices on 100 patties. Place another halved cheese slice on top of ham. Fold ham around cheese. Fold ham and cheese no larger than 3 by 3 inches to fit inside patties and ensure a good seal. Add remaining ham slices. Place remaining patties on top; enclose securely by sealing edges together.
- 4 Using a convection oven, bake in 350 F. for 15 minutes or until done on high fan, closed vent. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 2, 1 lb 11 oz dry onions A.P. will yield 1 lb 8 oz minced onions.
- 2 In Step 2, 3 oz (1 Cup) dehydrated onions may be used. See Recipe No. A-11.
- 3 in Step 2, flatten patties no more than 3 1/2 inch diameter to prevent patties from being too thin and difficult to handle.
- 4 In Step 3, fold ham and cheese no larger than 3 by 3 inches to fit inside patties and ensure a good seal.
- 5 In Step 4, patties may be baked on 4 sheet pans (18 by 26 inches) in 375°F. oven 30 minutes or in 350°F convection oven 15 minutes or until done on high fan, closed vent.

STEAK SMOTHERED WITH ONIONS

Yield 100 Portions
Each Portion 1 STK+1/2C ONIO

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
375 kcal	9.4 gm	37.8 gm	20.1 gm	48.2 %	85 mg	288 mg		0 mg

Ingredients	Weight	Measure	Issue
BEEF, SWISS STEAK	37 lbs 8 oz		
ONIONS, YELLOW	20 lbs		
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 2 oz	3 tbsp 2 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Brown steaks on 350 F. well greased griddle; 1 minute on each side.
- 2 Place steaks in roasting pans.
- 3 Evenly distribute onions over steaks in each pan, approximately 7 quarts per pan.
- 4 Prepare base according to manufacturer's directions. Add salt and pepper; stir.
- 5 Pour 1 quart stock over steaks in each pan. Cover pan.
- 6 Using a convection oven, bake 1-1/2 hours at 325 F. or until tender on closed vent, high fan. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 4, 22 lb 4 oz dry onions A. P. will yield 20 lb sliced onions.
- 2 In Step 4, 2 lb 8 oz (3 qt) dehydrated onions may be used. See Recipe No. A-11.
- 3 In Step 6, if convection oven is used, bake at 325°F. 1 1/2 hours or until tender on closed vent, high fan.
- 4 Other sizes and types of pans may be used. See Recipe No. A-25.

STEAK STRIPS SMOTHERED WITH ONIONS

Yield 100 Portions
Each Portion 3/4 CP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
320 kcal	9.4 gm	30.4 gm	17.4 gm	48.9 %	68 mg	278 mg		0 mg

Ingredients	Weight	Measure	Issue
BEEF, SWISS STEAK	30 lbs		
ONIONS, YELLOW	20 lbs		
OIL, SALAD, CANOLA	1 lb 10 3/4 oz	1 pt 1 c 7 tbsp 1 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
TOMATO, PASTE	4 lbs 10 oz	2 qt 3/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 2 oz	3 tbsp 2 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Slice each steak into thin strips, 1/2-inch wide. Brown steaks on 350 F. well greased griddle; 1 minute on each side.
- 2 Place steaks in roasting pans.
- 3 Evenly distribute onions over steaks in each pan, approximately 7 quarts per pan.
- 4 Prepare base according to manufacturer's directions. Add salt and pepper; stir.
- 5 Pour 1 quart over steaks in each pan. Cover pan.
- 6 Using a convection oven, bake at 325 F. for 1-1/2 hours or until tender on closed vent, high fan. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

SWISS STEAK WITH TOMATO SAUCE

Yield 100 Portions
Each Portion 1 STK+1/3C SAUC

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
370 kcal	8 gm	37.9 gm	20.1 gm	48.9 %	85 mg	388 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs 2 oz	1 qt 1 tbsp 2/8 tsp	
SAUCE, WORCESTERSHIRE	6 3/8 oz	10 tbsp 1 3/8 tsp	
BEEF, SWISS STEAK	37 lbs 8 oz		
FLOUR, WHEAT, GP (TPK2)	8 7/8 oz	1 pt 5/8 tsp	
PEPPERS, GREEN	2 lbs	1 qt 1 pt 1 tbsp 1 2/8 tsp	
ONIONS, YELLOW	3 lbs 2 oz		
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
WATER 2	1 lb	1 c 14 tbsp 1 7/8 tsp	
SOUP AND GRAVY BASE, BEEF	1 1/4 oz	2 tbsp 1 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Brown steaks on 325 F. well greased griddle.
- 2 Overlap steaks in roasting pans.
- 3 Prepare base (with WA1) according to manufacturer's directions.
- 4 Add salt, pepper, garlic, Worcestershire sauce, onions, peppers and tomatoes to stock. Stir well. Heat to boiling.
- 5 Pour about 4-1/2 quarts sauce over steaks in each pan. Cover.
- 6 Using a convection oven, bake at 325 F. for 2 hours or until tender on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Skim off excess fat. Place steaks in 4 steam table roasting pans. Place sauce in steam-jacketed kettle or stock pot.
- 7 Mix flour and water (with WA2) to make a smooth paste; add to sauce. Cook 2 minutes or until thickened stirring constantly.
- 8 Pour 8-1/2 cups sauce over steaks in each pan. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 4, 3 lb 5 oz dry onions A.P. will yield 3 lb dry chopped onions; 2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers.
- 2 In Step 4, 6 2/3 oz (2 cups) dehydrated onions and 5 1/3 oz (1 qt) dehydrated green peppers (See Recipe No. A-n) or 2 lb (1 1/2 qt) frozen, diced green peppers may be used.
- 3 In Step 4, 2 tbsp (6 cloves) garlic, dry, minced may be used.
- 4 In Step 6, if convection oven is used, bake at 325°F. 2 hours or until steaks are tender on high fan, closed vent.

SWISS STEAK WITH BROWN GRAVY

Yield 100 Portions
Each Portion 7 1/2 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
373 kcal	7.7 gm	38.1 gm	20.2 gm	48.7 %	86 mg	535 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
SAUCE, WORCESTERSHIRE	6 3/8 oz	10 tbsp 1 3/8 tsp	
BEEF, SWISS STEAK	37 lbs 8 oz		
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbsp 1 tsp	
ONIONS, YELLOW	7 lbs		
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
WATER 2	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SOUP AND GRAVY BASE, BEEF	2 lbs	1 pt 1 c 12 tbsp 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Grill steaks on well greased griddle 5 minutes on one side and then 4 minutes in the other.
- 2 Evenly layer 25 steaks into each ungreased steam table pan.
- 3 Cook onions in a lightly sprayed steam-jacketed kettle or stock pot 8 to 10 minutes, stirring constantly.
- 4 Prepare base (with WA1) according to manufacturer's directions.
- 5 Add broth, pepper, garlic powder, Worcestershire sauce to cooked onions; stir to blend. Bring to a boil; reduce heat to simmer.
- 6 Blend flour and cold water (with WA2) to make a slurry. Add slurry to broth and onions, stirring constantly. Bring to a boil. Cover; reduce heat; simmer 2 minutes or until thickened, stirring frequently.
- 7 Pour gravy evenly over steaks in each pan.
- 8 Using a convection oven, bake 2 hours at 325 F. or until tender on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

SWISS STK W/ TOMATO SAUCE (COND. SOUP)

Yield 100 Portions
Each Portion 1STK+1/4C SAUCE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
377 kcal	9.6 gm	38 gm	20.3 gm	48.5 %	85 mg	478 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP, TOMATO	12 lbs 8 oz	1 gal 1 qt 1 pt 13 tbs 2 4/8 tsp	
BEEF, SWISS STEAK	37 lbs 8 oz		
PEPPERS, GREEN	2 lbs	1 qt 1 pt 1 tbs 1 2/8 tsp	
ONIONS, YELLOW	3 lbs 2 oz		
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbs 2 7/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbs 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbs 2/8 tsp	

METHODS

- 1 Brown steaks on 325 F. well greased griddle.
- 2 Overlap 50 steaks in each pan; set aside for use in step 5.
- 3 Use 12 lb 8 oz (4-No. 3 cyl cn) canned condensed tomato soup. Mix with 5 lb 5 oz (23/4 qt) water. Add salt, pepper, garlic, onions, and sweet peppers to tomato soup.
- 4 Pour about 6-1/4 quarts sauce over steaks in each pan. Cover.
- 5 Using a convection oven, bake 2 hours at 325 F. on high fan, closed vent or until steaks are tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Skim off excess fat. Remove steaks to steam table roasting pans. Place sauce in steam-jacketed kettle or stock pot. Heat to boiling.
- 6 Pour 8-1/2 cups sauce over steaks in each pan. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 4, 3 lb 5 oz dry onions A.P. will yield 3 lb dry chopped onions; 2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers
- 2 In Step 4, 6 2/3 oz (2 cups) dehydrated onions and 5 1/3 oz (1 qt) dehydrated green peppers (See Recipe No. A-n) or 2 lb (11/2 qt) frozen, diced green peppers may be used.
- 3 In Step 4, 2 tbs (6 cloves) garlic, dry, minced may be used.
- 4 In Step 6, if convection oven is used, bake at 325°F. 2 hours or until steaks are tender on high fan, closed vent.

SWISS STEAK W/ MUSHROOM GRAVY

Yield 100 Portions
Each Portion 1 STK+1/3 CP SA

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
390 kcal	5.4 gm	37.9 gm	23.3 gm	53.8 %	85 mg	415 mg		0 mg

Ingredients	Weight	Measure	Issue
BEEF, SWISS STEAK	37 lbs 8 oz		
ONIONS, YELLOW	3 lbs 2 oz		
OIL, SALAD, CANOLA	15 3/8 oz	1 c 15 tbsp 3 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SOUP, COND, CREAM OF MUSHROOM, 50	12 lbs 8 oz	11 gal 2 qt 1 pt 1 c 6 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Brown steaks on 325 F. well greased griddle.
- 2 Overlap steaks in roasting pans.
- 3 Mix soup with water.
- 4 Add pepper, garlic, and onions to soup. Stir to mix well. Heat to boiling.
- 5 Pour 5-1/4 quarts sauce over steaks in each pan. Cover.
- 6 Using a convection oven, bake 2-1/2 hours at 325 F. on high fan, closed vent or until steaks are tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Skim off excess fat. Place sauce in steam jacketed kettle or stock pot. Remove steaks to steam table roasting pans. Place sauce in steam jacketed kettle and heat to boiling.
- 7 Pour 8-1/2 cups sauce over steaks in each pan. CCP: Hold for service at 140 F. or higher.

BRAISED BEEF AND NOODLES

Yield 100 Portions
Each Portion 1 1/4 CUPS(11OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
287 kcal	21.4 gm	25.3 gm	10.5 gm	32.9 %	76 mg	577 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	14 lbs	1 gal 2 qt 1 pt 12 tbsp 2 2/8 tsp	
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
WATER 3	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 6 oz	1 qt 15 tbsp 2 4/8 tsp	
ONIONS, YELLOW	4 lbs		
SPICE, BAY LEAVES	0 lbs 2 oz	1 c 15 tbsp 7/8 tsp	
BEEF FOR STEWING, FZN, DICED, MIN	30 lbs		
PASTA, NOODLES, EGG	7 lbs	1 gal 1 pt 1 c 13 tbsp 1 5/8 tsp	
SPICE, GARLIC	0 lbs 3/8 oz	1 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 3/8 oz	5 tbsp 6/8 tsp	
CATSUP, TOMATO	2 lbs 6 oz	1 qt 7 tbsp 2 4/8 tsp	
WATER 2	56 lbs	6 gal 2 qt 1 pt 1 c 2 tbsp 2 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Place beef, water (FIC WA1), onions, catsup, pepper, thyme, garlic powder, bay leaves and salt in steam-jacketed kettle or stock pot. Bring to a boil; reduce heat; cover; simmer about 2 hours or until tender. Skim off excess fat. Remove bay leaves.
- 2 Add noodles to boiling salted water(FIC WA2); return to a boil; cook 8 to 10 minutes or until tender; drain thoroughly.
- 3 Combine flour and water (FIC WA3) to make smooth mixture; stir into beef mixture. Blend well. Return to boil. Reduce heat; cook 10 minutes or until thickened. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Add cooked noodles to beef mixture. Stir well. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 1, 30 lb beef, pot roast, diced in 1 to 1 1/2 inch pieces may be used. Trim beef to remove excess fat and gristle.
- 2 In Step 1, 4 lb 7 oz dry onions A.P. will yield 4 lb sliced onions.
- 3 In Step 1, 8 oz (22/3 cups) dehydrated onions may be used. See Recipe No. A-II.
- 4 In Step 1, 2/3 cup (32 cloves) dry minced garlic maybe used.

BRAISED BEEF CUBES

Yield 100 Portions
Each Portion 3/4 CUP (6OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
215 kcal	7.4 gm	22.9 gm	9.7 gm	40.6 %	62 mg	403 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 8 oz	1 qt 1 c 7 tbsp 3/8 tsp	
ONIONS, YELLOW	4 lbs 8 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
BEEF FOR STEWING, FZN, DICED, MIN	30 lbs		
SPICE, GARLIC	0 lbs 6 oz	1 c 1 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
WATER 2	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Place beef, water(FIC WA1), onions, pepper, thyme, garlic powder, bay leaves and salt in steam-jacketed kettle or stock pot. Bring to a boil; reduce heat; cover; simmer about 2 hours or until tender. Skim off excess fat. Remove bay leaves.
- 2 Combine flour and water (FIC WA2) to make smooth mixture; stir into beef mixture. Blend well. Return to boil. Reduce heat; cook 10 minutes or until thickened. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 1, 30 lb beef, pot roast, diced in 1 to 1 1/2 inch pieces may be used. Trim beef to remove excess fat and gristle.
- 2 In Step 1, 4 lb 7 oz dry onions A.P. will yield 4 lb sliced onions.
- 3 In Step 1, 8 oz (2 2/3 cups) dehydrated onions may be used. See Recipe No. A-II.
- 4 In Step 1, 2/3 cup (32 cloves) dry minced garlic maybe used.

BRAISED BEEF & NOODLES (PRCKD BEEF CUBES)

Yield 100 Portions
Each Portion 1 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
247 kcal	26 gm	20 gm	8 gm	29.1 %	36 mg	859 mg		111 mg

Ingredients	Weight	Measure	Issue
WATER 1	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
WATER 3	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 8 oz	1 qt 1 c 7 tbsp 3/8 tsp	
ONIONS, YELLOW	4 lbs 8 oz		
SPICE, BAY LEAVES	0 lbs 1/2 oz	7 tbsp 2 4/8 tsp	
PASTA, NOODLES, EGG	3 lbs 8 oz	2 qt 1 c 14 tbsp 2 3/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5 oz	7 tbsp 2 3/8 tsp	
CATSUP, TOMATO	2 lbs 2 oz	1 qt 7/8 tsp	
BEEF, STEWING PRECOOKED	18 lbs 12 oz		
WATER 2	56 lbs	6 gal 2 qt 1 pt 1 c 2 tbsp 2 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 In a steam jacketed kettle, combine the beef, water 1, onions, pepper, thyme, garlic, bay leaf and 3 oz salt (per 100 portions). Bring to a boil, reduce to a simmer. Simmer until beef is heated through and tender, about 20 minutes.
- 2 Bring water 2 to a boil with 1 1/2 oz salt (per 100 portions). add the noodles and cook until noodles are tender but still fir, about 8 minutes. Drain well. Hold for step 4.
- 3 Combine flour and water 3 into a smooth paste. Add to simmering beef, return to a simmer, cook for additional 10 minutes or until thick.
- 4 Add cooked noodles to beef and mix well. remove from kettle, place into serving pans. Cover and hold covered and hot for service.
CCP: Hold 140 F. or higher for service.

NOTES

- 1 In Step 1, 4 lb 7 oz dry onions A.P. will yield 4 lb sliced onions.
- 2 In Step 1, 8 oz (22/3 cups) dehydrated onions may be used. See Recipe No. A-II.
- 3 In Step 1, 2/3 cup (32 cloves) dry minced garlic maybe used.

BRAISED BEEF CUBES (CND FLOUR)

Yield 100 Portions
Each Portion 6.5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
215 kcal	7.4 gm	22.9 gm	9.7 gm	40.6 %	62 mg	403 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
ONIONS, YELLOW	4 lbs		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
BEEF FOR STEWING, FZN, DICED, MIN	18 lbs 5 3/8 oz		
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
WATER 2	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Place beef, water 1, onions, pepper, thyme, garlic powder, bay leaves and salt in steam-jacketed kettle or stock pot. Bring to a boil; reduce heat; cover; simmer about 2 hours or until tender. Skim off excess fat. Remove bay leaves.
- 2 Combine flour and water 2 to make smooth mixture; stir into beef mixture. Blend well. Return to boil. Reduce heat; cook 10 minutes or until thickened. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 1, 30 lb beef, pot roast, diced in 1 to 1 1/2 inch pieces may be used. Trim beef to remove excess fat and gristle.
- 2 In Step 1, 4 lb 7 oz dry onions A.P. will yield 4 lb sliced onions.
- 3 In Step 1, 8 oz (22/3 cups) dehydrated onions may be used. See Recipe No. A-II.
- 4 In Step 1, 2/3 cup (32 cloves) dry minced garlic maybe used.

BARBECUED BEEF CUBES

Yield 100 Portions
Each Portion 3/4CUP(6 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
296 kcal	27.6 gm	24.4 gm	10.1 gm	30.7 %	62 mg	768 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
VINEGAR, WHITE	2 lbs 10 oz	1 qt 1 c 2/8 tsp	
SPICE, CHILI POWDER	0 lbs 1/2 oz	1 tbsp 2 3/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
BEEF FOR STEWING, FZN, DICED, MIN	30 lbs		
SUGAR, BROWN, LT	2 lbs 2 oz	1 qt 13 tbsp 1 5/8 tsp	
SPICE, GARLIC	3 1/8 oz	9 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 3/4 oz	5 tbsp 2 4/8 tsp	
CATSUP, TOMATO	7 lbs 6 oz	3 qt 1 c 15 tbsp 1/8 tsp	
TOMATO, PASTE	2 lbs 9 oz	1 qt 6 tbsp 3 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/2 oz	2 tbsp 2 tsp	
MUSTARD, YELLOW	0 lbs 9 oz	1 c 1 2/8 tsp	

METHODS

- 1 Prepare Barbecue Sauce, Recipe No. O 002 00. Combine vinegar, tomato paste, catsup, water 1, sugar, salt, mustard, red pepper, onions, celery, garlic, chili powder, and liquid smoke (optional). DO NOT COOK. Add water. Stir.
- 2 Cook beef in steam-jacketed kettle or stock pot 15 minutes, uncovered, stirring constantly.
- 3 Cover; cook 15 minutes.
- 4 Add barbecue sauce mixture; cover; simmer 1 hour or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 1, Barbecue Sauce Mix may be used for Barbecue Sauce (Recipe No. O-2). Prepare 31/4 gal sauce according to instructions on container or 31/4 gal prepared barbecue sauce may be used for Barbecue Sauce (Recipe No. O-2).
- 2 In Step 2, 30 lb beef, pot roast, diced in 1 to 1 1/2 inch pieces may be used. Trim beef to remove excess fat and gristle.
- 3 Two No. 10 scoops may be used. See Recipe No. A-4.
- 4 In Step 2, a tilting fry pan may be used. See Recipe No. A-24.

BARBECUED BEEF CUBES (CN BEEF CHUNKS)

Yield 100 Portions
Each Portion 3/4CUP(6 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
279 kcal	18.2 gm	26.2 gm	11.1 gm	35.8 %	70 mg	525 mg		0 mg

Ingredients	Weight	Measure	Issue
VINEGAR, WHITE	1 lb 5 3/8 oz	1 pt 8 tbsp 2 1/8 tsp	
SPICE, CHILI POWDER	0 lbs 1/4 oz	2 6/8 tsp	
ONIONS, YELLOW	1 lb		
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
SPICE, GARLIC	1 5/8 oz	4 tbsp 2 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
CATSUP, TOMATO	3 lbs 10 5/8 oz	1 qt 1 pt 14 tbsp 2 6/8 tsp	
TOMATO, PASTE	2 lbs 9 oz	1 qt 6 tbsp 3 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
MUSTARD, YELLOW	0 lbs 9 oz	1 c 1 2/8 tsp	

METHODS

- 1 Combine vinegar, tomato paste, catsup, water, sugar, salt, mustard, red pepper, onions, celery, garlic, chili powder, and liquid smoke (optional). Bring to a boil; reduce heat. Simmer 25 minutes.
- 2 Drain beef. Add beef chunks to barbecue sauce. Mix well. Cook 15 minutes, or until beef is heated thoroughly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 In Step 1 prepared BBQ sauce may be used.

BARBECUED BEEF CUBES (RTU SAUCE)

Yield 100 Portions
Each Portion 6 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
211 kcal	5.1 gm	22.6 gm	10.4 gm	44.4 %	62 mg	355 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, BARBECUE	8 lbs 14 oz	3 gal 3 qt 1 pt 14 tbsp 1 2/8 tsp	
BEEF FOR STEWING, FZN, DICED, MIN	30 lbs		

METHODS

- 1 Cook beef in steam-jacketed kettle or stock pot 15 minutes, uncovered, stirring constantly.
- 2 Cover; cook 15 minutes.
- 3 Add barbecue sauce; cover; simmer 1 hour or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
CCP: Hold for service at 140 F. or higher.

BARBECUED BEEF CUBES (PRECOOKED BEEF RTU SAUCE)

Yield 100 Portions
Each Portion 6.5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
315 kcal	16 gm	35 gm	14 gm	40 %	45 mg	537 mg		137 mg

Ingredients	Weight	Measure	Issue
SAUCE, BARBECUE	8 lbs 8 oz	3 gal 3 qt 3 tbsp 2 6/8 tsp	
BEEF, STEWING PRECOOKED	38 lbs		

METHODS

- 1 In a steam jacketed kettle combine both ingredients and bring to a simmer.
- 2 Simmer 10-15 minutes or until beef is hot, 155 F. internal temperature. Do not cook too long, sauce will burn.
- 3 Remove cubes from kettle, place into serving pan, cover and hold hot for service. CCP: Hold 140 F. or higher for service.

STUFFED FLOUNDER/SOLE CREOLE

Yield 100 Portions
Each Portion 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
303 kcal	26.8 gm	28.8 gm	8.6 gm	25.5 %	74 mg	699 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	3 5/8 oz	8 tbsp 1/8 tsp	
CELERY, FRESH	2 lbs 4 5/8 oz	2 qt 10 tbsp 1 7/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 1 oz	1 tbsp 2 tsp	
SPICE, THYME	0 lbs 3/8 oz	3 tbsp 4/8 tsp	
FISH, FLOUNDER, FILLETS, RAW, MIN 3	30 lbs		
FLOUR, WHEAT, GP (TPK2)	4 3/8 oz	15 tbsp 2 5/8 tsp	
PEPPERS, GREEN	1 lb 8 oz	1 qt 9 tbsp 2/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
ONIONS, YELLOW	3 lbs 2 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 5/8 tsp	
SHRIMP, P&D, TAIL OFF	2 lbs		
TOMATOES, DICED, CANNED	14 lbs 14 oz	1 gal 3 qt 1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 3/4 oz	3 tbsp 3 tsp	
CRACKER, SALTINE	5 lbs 14 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Prepare Creole Sauce. Saute onions, peppers and celery in shortening for 10 minutes or until tender. Add tomatoes, salt, pepper, sugar, and Worcestershire sauce to vegetables. Bring to a boil; reduce heat; cover and simmer for 10 minutes. Blend flour and water to make a smooth paste; add to sauce. Stir to combine. Simmer for 5 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher for use in Step 8.
- 2 Saute celery and onions in melted butter until tender.
- 3 Crush crackers to make cracker crumbs. Combine cracker crumbs, pepper, and thyme; add to vegetables. Cook shrimp; chop and add shrimp to vegetable crumb mixture.
- 4 Add water to vegetable-crumb-shrimp mixture; toss mixture but do not pack.
- 5 Separate fillets. Place 1/4 cup vegetable-crumb-shrimp mixture on each fillet; roll fillets using toothpicks to hold together.
- 6 Place 25 rolled fillets in each greased steam table pan, in rows 3 by 8.
- 7 Bake 20 minutes at 375 F. Remove from oven.
- 8 Cover fish in each pan with 2 quarts hot Creole Sauce.
- 9 Bake 5 to 10 minutes or until thoroughly heated. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 2, 1 lb 6 oz fresh celery A.P. will yield 1 lb chopped celery, and 1 lb 11 oz dry onions A.P. will yield 1 lb 8 oz chopped onions.
- 2 In Step 5, other fish fillets may be used.

BEEF AND CORN PIE

Yield 100 Portions
Each Portion 1 1/2CPS 11.5OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
342 kcal	28 gm	28.7 gm	13 gm	34.2 %	87 mg	595 mg		0 mg

Ingredients	Weight	Measure	Issue
PEPPERS, GREEN	2 lbs	1 qt 1 pt 1 tbs 1 2/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbs 3 tsp	
ONIONS, YELLOW	3 lbs		
CORN, WHOLE #10	12 lbs 12 oz	2 gal 1 pt 1 c 4 tbs 6/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbs 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbs 2 6/8 tsp	
MILK, NONFAT, DRY	0 lbs 10 oz	1 qt 2 tbs 2 1/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/8 oz	1 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbs 2/8 tsp	
BEEF, GROUND, 90% MIN LEAN	30 lbs		
POTATOES, WHITE, GRANULES	4 lbs 10 oz	2 qt 1 c 15 tbs 2 5/8 tsp	

METHODS

- 1 Cook beef with onions and peppers until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Add salt, pepper and garlic. Mix well.
- 3 Place 10 pounds of beef mixture in each roasting pan.
- 4 Spread 2 quarts corn with liquid on top of beef mixture in each pan.
- 5 Prepare 1 Recipe Mashed Potatoes, Recipe No. Q 057 00. Blend potatoes and milk together. Blend water, butter, salt and pepper in mixer bowl. At low speed, using wire whip, rapidly add potato and milk mixture to liquid; mix 1/2 minutes. Stop mixer; scrape down sides and bottom of bowl. Whip at high speed about 2 minutes or until light and fluffy. DO NOT OVERWHIP. Spread 5-1/2 quarts mashed potatoes over beef mixture and corn in each pan.
- 6 Using a convection oven, bake 20 minutes at 300 F. 20 minutes on high fan, open vent until potatoes are evenly browned. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 7 Cut 5 by 7. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 1, 3 lb 5 oz dry onions A.P. will yield 3 lb dry chopped onions; 2 lb 12 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers.
- 2 In Step 1, 6 oz (2 cups) dehydrated onions and 5 oz (33/4 cups) dehydrated green peppers (See Recipe No. A-11) or 2 lb (11/2 qt) frozen diced green peppers may be used.
- 3 Other sizes and types of pans may be used. See Recipe No. A-25.
- 4 In Step 6, if convection oven is used, bake at 300°F. 20 minutes on high fan, open vent.

TURKEY AND CORN PIE

Yield 100 Portions
Each Portion 1 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
328 kcal	29.9 gm	28.7 gm	11.4 gm	31.3 %	90 mg	681 mg		0 mg

Ingredients	Weight	Measure	Issue
PEPPERS, GREEN	2 lbs 2 oz	1 qt 1 pt 7 tbs 1 5/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbs 3 tsp	
ONIONS, YELLOW	3 lbs 2 oz		
CORN, WHOLE #10	13 lbs 8 oz	2 gal 1 qt 1 c 5 tbs 1 2/8 tsp	
SPICE, GARLIC	1 1/8 oz	3 tbs 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbs 2 6/8 tsp	
MILK, NONFAT, DRY	1 lb 4 oz	2 qt 5 tbs 1 2/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/8 oz	1 4/8 tsp	
TURKEY, GROUND, BULK	30 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbs 2/8 tsp	
POTATOES, WHITE, GRANULES	4 lbs 8 oz	2 qt 1 c 11 tbs 1 5/8 tsp	

METHODS

- 1 Cook turkey with onions and peppers until turkey loses its pink color. Drain or skim off excess fat.
- 2 Add salt, pepper and garlic powder. Mix well.
- 3 Place 10 pounds turkey mixture in each roasting pan.
- 4 Spread 2 quarts corn with liquid on top of turkey mixture in each pan.
- 5 Prepare 1 Recipe Mashed Potatoes, Recipe No. Q 057 00. Blend potatoes and milk together. Blend water, butter, salt and pepper in mixer bowl. At low speed, using wire whip, rapidly add potato and milk mixture to liquid; mix 1/2 minutes. Stop mixer; scrape down sides and bottom of bowl. Whip at high speed about 2 minutes or until light and fluffy. DO NOT OVERWHIP. Spread 5-1/2 quarts mashed potatoes over turkey mixture and corn in each pan.
- 6 Using a convection oven, bake 20 minutes at 300 F. on high fan, open vent, or until potatoes are evenly browned. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 Cut 5 by 7. CCP: Hold for service at 140 F. or higher.

BEEF POT PIE WITH BISCUIT TOPPING

Yield 100 Portions
Each Portion 1 CP+1 BISCUIT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
408 kcal	39.8 gm	26.6 gm	15.3 gm	33.8 %	63 mg	868 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 10 oz	1 pt 4 tbsp 7/8 tsp	
ONIONS, YELLOW	3 lbs 14 oz		
BEEF FOR STEWING, FZN, DICED, MIN	30 lbs		
JUICE, VEGETABLE	12 lbs 6 oz	1 gal 1 qt 1 pt 1 c 3 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
BISCUIT MIX	7 lbs 14 oz	0 gal	
WATER 2	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
CARROTS	6 lbs 12 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
POTATOES, WHITE	12 lbs		

METHODS

- 1 Cook beef and onions in a steam-jacketed kettle about 5 minutes.
- 2 Add water 1, vegetable juice, salt, and pepper to meat. Bring to a boil; reduce heat; cover; simmer 1 hour 15 minutes.
- 3 Add carrots; cover; simmer 10 minutes.
- 4 Add potatoes, cover; simmer 20 minutes or until vegetables are tender.
- 5 Combine flour and water 5; add to meat and vegetable mixture while stirring; simmer 5 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 145 F or higher for 15 seconds.
- 6 Place 7 quarts mixture in each steam table pan. CCP: Hold for service at 140 F. or higher.
- 7 Prepare biscuit mix according to instructions on container. Using a convection oven, bake at 350 F. for 15 minutes or until lightly browned on low fan, open vent. Place 25 biscuits on top of hot mixture in each pan.
- 8 Using a convection oven, bake at 400 F. for 10 to 15 minutes or until biscuits are lightly browned. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 1, 30 lb beef, pot roast, diced in 1 to 1 1/2-inch pieces may be used. Trim to remove excess fat and gristle.
- 2 In Step 1, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
- 3 In Step 1, 3 lb 5 oz dry onions A.P. will yield 3 lb finely chopped onions.
- 4 In Step 3, 7 lb 5 oz fresh carrots A.P. will yield 6 lb carrot rings.
- 5 In Step 4, 11 lb fresh white potatoes A.P. will yield 9 lb potatoes.
- 6 In Step 7, 1/2 recipe Baking Powder Bisuits (Recipe No. D-1) may be used.
- 7 In Step 7, meat mixture must be at least 180°F. or bottom of biscuits will be underbaked.
- 8 In Step 8, if convection oven is used, bake at 400°F. 10 to 15 minutes or until lightly browned on low fan, open vent.
- 9 Other sizes and types of pans may be used. See Recipe No. A-25.

BEEF POT PIE W/ PIE CRUST TOPPING (PRECOOKED MEAT)

Yield 100 Portions
Each Portion 1 1/4 CP+TPNG

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
323 kcal	23.9 gm	24.7 gm	14 gm	39 %	62 mg	448 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
SHORTENING, GP	14 1/2 oz	1 pt 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 9 oz	2 qt 1 c 4 tbsp 2 3/8 tsp	
ONIONS, YELLOW	3 lbs 14 oz		
COOKING SPRAY, NONSTICK	0 lbs 4 oz	8 tbsp 1 tsp	
JUICE, VEGETABLE	12 lbs 6 oz	1 gal 1 qt 1 pt 1 c 3 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
BEEF, STEWING PRECOOKED	18 lbs		
WATER 2	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
CARROTS	6 lbs 12 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
POTATOES, WHITE	12 lbs		

METHODS

- 1 Lightly spray a steam jacketed kettle with non stick cooking spray, add onions & carrots cook about 10 minutes.
 - 2 Add water 1, vegetable juice, salt, pepper and wedged potatoes to kettle. Bring to a boil; reduce heat; cover; simmer about 15-20 minutes or until potatoes are firm but tender.
 - 3 Add meat to kettle, return to a simmer. Combine flour and water 2; add to meat and vegetable mixture while stirring; simmer 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
 - 4 Place 7 quarts mixture in each steam table pan. CCP: Hold for service at 140 F. or higher.
-
- 5 Prepare 1/4 recipe Pie Crust (Recipe No. I-1). Divide dough into 4-1 lb balls. Roll each ball into a rectangle about 18 by 10-inches, about 1/8 inch thick. Cut each rectangle into 25 pieces about 3 1/2 by 2 inches. Place 25 pieces on top of hot (180°F.) meat mixture in each pan. Bake 35 to 40 minutes or in 400°F. convection oven 25 to 30 minutes or until lightly browned on low fan, open vent.

NOTES

- 1 Step 1, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
- 2 In Step 1, 3 lb 5 oz dry onions A.P. will yield 3 lb finely chopped onions.
- 3 In Step 3, 7 lb 5 oz fresh carrots A.P. will yield 6 lb carrot rings.
- 4 In Step 4, 11 lb fresh white potatoes A.P. will yield 9 lb potatoes
- 5 In Step 8, if convection oven is used, bake at 400°F. 10 to 15 minutes or until lightly browned on low fan, open vent.
- 6 Other sizes and types of pans may be used. See Recipe No. A-25.

BEEF POT PIE WITH BISCUIT TOPPING (PRECOOKED MEAT)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
367 kcal	45 gm	21 gm	12 gm	29.4 %	22 mg	982 mg		161 mg

Ingredients	Weight	Measure	Issue
WATER 1	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 11 oz	1 pt 7 tbsp 2 6/8 tsp	
ONIONS, YELLOW	3 lbs 12 oz		
COOKING SPRAY, NONSTICK	0 lbs 4 oz	8 tbsp 1 tsp	
JUICE, VEGETABLE	12 lbs	1 gal 1 qt 1 pt 7 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
BEEF, STEWING PRECOOKED	18 lbs		
BISCUIT MIX	8 lbs	0 gal	
WATER 2	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
CARROTS	6 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
POTATOES, WHITE	12 lbs		

METHODS

- 1 Lightly spray a steam jacketed kettle with non stick cooking spray, add diced onions & sliced carrots; cook about 10 minutes.
- 2 Add water 1, vegetable juice, salt, pepper and wedged potatoes to kettle. Bring to a boil; reduce heat; cover; simmer about 15-20 minutes or until potatoes are firm but tender.
- 3 Add meat to kettle, return to a simmer. Combine flour and water; add to meat and vegetable mixture while stirring; simmer 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Place 7 quarts mixture in each steam table pan. CCP: Hold for service at 140 F. or higher.
- 5 Prepare biscuit mix according to instructions. Roll and cut biscuits, place on lined (or sprayed) sheet tray and bake according to manufacturer's instructions. Remove biscuits, place on top of stew. Cover loosely and vent so biscuits do not get too soggy. Hold hot for service. CCP: Hold 140 F. or higher for service.

NOTES

- 1 In Step 1, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
- 2 In Step 1, 3 lb 5 oz dry onions A.P. will yield 3 lb finely chopped onions.
- 3 In Step 3, 7 lb 5 oz fresh carrots A.P. will yield 6 lb carrot rings.
- 4 In Step 4, 11 lb fresh white potatoes A.P. will yield 9 lb potatoes.
- 5 In Step 8, if convection oven is used, bake at 400°F. 10 to 15 minutes or until lightly browned on low fan, open vent.
- 6 Other sizes and types of pans may be used. See Recipe No. A-25.

BEEF STEW (CANNED)

Yield 100 Portions
Each Portion 1 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
289 kcal	20.7 gm	14.9 gm	16.4 gm	51.1 %	49 mg	1240 mg		0 mg

Ingredients	Weight	Measure	Issue
STEW, BEEF W/VEGETABLES	67 lbs		

METHODS

- 1 In Step 1, 66 lb 14 oz (10-No. 10 cn) canned Beef Stew With Vegetables may be used. Heat to a serving temperature.
- 2 Heat to a serving temperature. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

EL RANCHO STEW

Yield 100 Portions
Each Portion 1 CUP (9OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
268 kcal	19.5 gm	24.2 gm	9.9 gm	33.2 %	62 mg	394 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbsp 1 tsp	
ONIONS, YELLOW	9 lbs 12 oz		
BEEF FOR STEWING, FZN, DICED, MIN	30 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
VEG, PEAS	2 lbs	1 qt 1 c 10 tbsp 2 2/8 tsp	
WATER 2	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
CARROTS	8 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
POTATOES, WHITE	12 lbs 5 oz		

METHODS

- Place beef, water 1, salt and pepper in steam-jacketed kettle or stock pot. Bring to a boil; reduce heat; cover. Simmer 1 hour 40 minutes or until tender.
- Add carrots to beef mixture. Cover; simmer 15 minutes.
- Add onions and potatoes. Stir. Cover; simmer 20 minutes or until vegetables are tender. Add frozen peas. Simmer 10 minutes or until peas are tender.
- Combine flour and water 2. Add to stew while stirring. Cook 5 minutes or until thickened. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 3 pounds drained, canned peas may be used per 100 portions. Add canned peas after thickening.
- In Step 1, 30 lb beef, pot roast, diced in 1 to n/z inch pieces maybe used. Trim beef to remove excess fat and gristle.
- In Step 2, 9 lb 12 oz fresh carrots A.P. will yield 8 lb carrot rings.
- In Step 2, 13 lb 2 oz (2-No. 10 cn) canned carrots, drained or 8 lb frozen carrots may be used.
- In Step 3, 5 lb 8 oz fresh celery A.P. will yield 4 lb celery cut into 1 inch pieces; 3 lb 5 oz dry onions A.P. will yield 3 lb onions cut in quarters,
- In Step 3, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
- In Step 3, 12 lb 5 oz fresh white potatoes A.P. will yield 10 lb potatoes cut into 1 to n/z inch pieces.

EL RANCHO STEW (BEEF CUBES PRECOOKED)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
412 kcal	26 gm	28 gm	14 gm	30.6 %	36 mg	2113 mg		156 mg

Ingredients	Weight	Measure	Issue
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
SOUP AND GRAVY BASE DEMI-GLACE, BROWN	8 lbs 6 oz		
FLOUR, WHEAT, GP (TPK2)	1 lb	1 pt 1 c 10 tbsp 2/8 tsp	
ONIONS, YELLOW	3 lbs 5 oz		
BEEF, STEWING PRECOOKED	26 lbs		
VEG, PEAS	2 lbs	1 qt 1 c 10 tbsp 2 2/8 tsp	
WATER 2	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
CARROTS	9 lbs 12 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
POTATOES, WHITE	12 lbs 5 oz		

METHODS

- 1 Prepare Demi-Glace according to manufacturer's instructions; reduce heat and simmer until thickened with water 1.
- 2 Add carrots to sauce mixture. Cover; simmer 15 minutes.
- 3 Add onions, black pepper and potatoes. Stir. Cover; simmer 20 minutes or until vegetables are tender.
- 4 Add frozen peas and beef cubes. Heat to a simmer. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Combine flour and water 2. Add to stew while stirring. Cook 5 minutes or until thickened. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 In Step 2, 9 lb 12 oz fresh carrots A.P. will yield 8 lb carrot rings.
- 2 In Step 2, 13 lb 2 oz (2-No. 10 cn) canned carrots, drained or 8 lb frozen carrots may be used.
- 3 In Step 3, 5 lb 8 oz fresh celery A.P. will yield 4 lb celery cut into 1 inch pieces; 3 lb 5 oz dry onions A.P. will yield 3 lb onions cut in quarters,
- 4 In Step 3, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
- 5 In Step 3, 12 lb 5 oz fresh white potatoes A.P. will yield 10 lb potatoes cut into 1 to n/z inch pieces.
- 6 3 pounds drained, canned peas may be used per 100 portions. Add canned peas after thickening.

BEEF STEW (PRECOOKED CUBES MEAT)

Yield 100 Portions
Each Portion 1.25 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
242 kcal	26 gm	19 gm	8 gm	29.8 %	23 mg	635 mg		120 mg

Ingredients	Weight	Measure	Issue
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
CELERY, FRESH	5 lbs 8 oz	1 gal 1 qt 12 tbsp 2 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
ONIONS, YELLOW	3 lbs 5 oz		
OIL, SALAD, CANOLA	0 lbs 4 oz	8 tbsp 1 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
BEEF, STEWING PRECOOKED	18 lbs		
TOMATOES, DICED, CANNED	6 lbs 12 oz	3 qt 12 tbsp 3/8 tsp	
WATER 2	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
CARROTS	9 lbs 12 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
POTATOES, WHITE	12 lbs 5 oz		

METHODS

- 1 In a steam jacketed kettle, heat the oil and add the sliced carrots, sliced celery and wedged onions, about 10 minutes or until vegetables begin to soften.
- 2 Add potatoes, beef, tomatoes, water 1, salt, pepper, garlic, and thyme. Bring to a boil, reduce to a simmer. Cook until potatoes are tender but still firm.
- 3 Combine flour and water 2 into a smooth paste, add to the simmering beef and cook until thick, about 5-10 minutes. Remove from kettle, place into serving pans, cover and hold hot for service. CCP: Hold 140 F. or higher for service.

NOTES

- 1 In Step 2, 9 lb 12 oz fresh carrots A.P. will yield 8 lb carrot rings.
- 2 In Step 2, 13 lb 2 oz (2-No. 10 cn) canned carrots, drained or 8 lb frozen carrots may be used.
- 3 In Step 3, 5 lb 8 oz fresh celery A.P. will yield 4 lb celery cut into 1 inch pieces; 3 lb 5 oz dry onions A.P. will yield 3 lb onions cut in quarters.
- 4 In Step 3, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
- 5 In Step 3, 12 lb 5 oz fresh white potatoes A.P. will yield 10 lb potatoes cut into 1 to n/z inch pieces.

CARIBBEAN CHICKEN BREAST

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
302 kcal	7.3 gm	41.4 gm	11.2 gm	33.4 %	126 mg	254 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 1/4 oz	1 4/8 tsp	
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
SPICE, OREGANO	0 lbs 3/8 oz	3 tbsp 1 6/8 tsp	
HONEY, BEAR SHAPE	1 lb 8 oz	1 pt 3/8 tsp	
JUICE, LEMON	2 lbs 2 oz	1 pt 1 c 15 tbsp 5/8 tsp	
SPICE, GARLIC	1 5/8 oz	4 tbsp 2 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, GINGER	0 lbs 1 oz	5 tbsp 1 4/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 3/8 oz	1 tbsp 3 tsp	
SPICE, PAPRIKA	0 lbs 4 oz	1 c 2 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken in each roasting pan; cover.
- 2 Prepare base according to manufacturer's directions. Combine lemon juice, honey, chicken broth, paprika, garlic powder, salt, lemon rind, ginger, red pepper, and oregano. Mix well.
- 3 Pour marinade evenly over chicken in each roasting pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- 4 Place chicken breasts on each lightly sprayed sheet pan. Lightly spray chicken with cooking spray. CCP: Refrigerate remaining marinade at 41 F. or lower for use in Step 6.
- 5 Using a convection oven, bake at 325 F. for 12-14 minutes on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Bring reserved marinade to a boil. Cover; reduce heat; simmer 2 minutes. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 7 Transfer chicken to steam table pans. Discard chicken drippings.
- 8 Pour approximately 1 cup marinade evenly over chicken in each pan. Discard any unused marinade. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 2, 6 lb (24 lemons) A.P. lemons will yield 1 qt lemon juice and 5 tbsp lemon.
- 2 In Step 4, if convection oven is used, bake at 325 e F. 15 minutes or until done (170° F) on high fan, open vent.
- 3 Other sizes and types of pans maybe used. See Recipe No. A-25.

STUFFED CABBAGE ROLLS

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
278 kcal	27 gm	23.3 gm	9 gm	29.1 %	65 mg	711 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	1 lb 8 oz	1 pt 1 c 10 tbsp 2 5/8 tsp	
WATER 1	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 8 oz	13 tbsp 5/8 tsp	
ONIONS, YELLOW	3 lbs 11 oz		
OIL, SALAD, CANOLA	0 lbs 1/4 oz	1 5/8 tsp	
CABBAGE, DANISH	30 lbs	12 gal 1 pt 6 tbsp 1 1/8 tsp	
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
CATSUP, TOMATO	1 lb 2 oz	1 pt 2 tbsp 1/8 tsp	
TOMATO, PASTE	5 lbs 13 oz	2 qt 1 pt 1 tbsp 1/8 tsp	
LEMONS	3 lbs		
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	
WATER 2	3 lbs 8 oz	1 qt 1 pt 11 tbsp 5/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 2 oz	3 tbsp 2 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
BEEF, GROUND, 90% MIN LEAN	24 lbs		

METHODS

- 1 Prepare base according to manufacturer's directions. Blend in tomato paste, sugar and lemon juice. Set aside for use in Step 8.
- 2 Add cabbage to boiling salted water 1 in steam-jacketed kettle or stock pot; cover; cook 10 minutes or until leaves are pliable. (salt 1/2 oz per hundred).
- 3 Drain well; separate 200 leaves; remove larger ribs; set aside for use in Step 6. Shred remaining cabbage coarsely. Set aside for use in Step 7.
- 4 Combine rice, water 2, salt and canola oil, bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat.
- 5 Combine beef, cooked rice, onions, catsup, Worcestershire sauce, salt (2 oz per hd), pepper, and garlic. Mix lightly but thoroughly.
- 6 Place 1/4 cup meat mixture on each cabbage leaf. Fold sides of leaf over mixture; roll tightly.
- 7 Place 25 cabbage rolls seam side down in each pan. Spread shredded cabbage evenly over rolls in each steam table pan.
- 8 Pour 2-1/2 cups sauce over cabbage in each pan.
- 9 Using a convection oven, bake 1 hour at 325 F. on high fan, closed vent or until cabbage is tender and beef is done. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Skim off excess fat. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 1, 30 lb cabbage A.P. will yield 24 lb trimmed and cored cabbage. If cabbage heads are large, cut in half.
- 2 In Step 4, 3 lb 11 oz dry onions A.P. will yield 3 lb 5 oz chopped onions.
- 3 In Step 4, 7 oz (21/acups) dehydrated onions maybe used. See ReGipe No. A-II.
- 4 In Step 4, 2 tbsp (6 cloves) dry garlic may be used. Mince garlic.
- 5 In Step 4, 1 lb 8 oz long grain rice, cooked in 3 lb 8 oz (13/Aqt) water with 1/3 oz (11/2 tsp) salt and + oz (1 1/2 tsp) salad oil or melted shortening will yield 4 lb 8 oz cooked riGe. Cook rice according to Recipe Nos. E-5 or E-6.
- 6 In Step 7, 3 lb lemons A.P. (12 lemons) will yield 2 cups juice.
- 7 In Step 8, if convection oven is used, bake at 325°F. 1 hour or until cabbage is tender and beef is done on high fan, closed vent.
- 8 Other sizes and types of pans maybe used. See Recipe No. A-25.

STUFFED CABBAGE (SOUP,COND.TOMATO)

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
397 kcal	52.2 gm	25.1 gm	9.7 gm	22 %	65 mg	836 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	1 lb 8 oz	1 pt 1 c 10 tbsp 2 5/8 tsp	
WATER 1	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
SOUP, TOMATO	10 lbs 7 oz	1 gal 1 pt 1 c 1 tbsp 1 3/8 tsp	
SAUCE, WORCESTERSHIRE	8 1/2 oz	14 tbsp 1/8 tsp	
ONIONS, YELLOW	3 lbs 8 oz		
OIL, SALAD, CANOLA	0 lbs 1/4 oz	1 5/8 tsp	
CABBAGE, DANISH	24 lbs	9 gal 2 qt 1 pt 1 c 8 tbsp 7/8 tsp	
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 3/4 oz	4 tbsp 7/8 tsp	
CATSUP, TOMATO	1 lb 2 oz	1 pt 2 tbsp 1/8 tsp	
LEMONS	6 lbs		
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 14 oz	1 c 15 tbsp 2 3/8 tsp	
WATER 2	3 lbs 8 oz	1 qt 1 pt 11 tbsp 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
BEEF, GROUND, 90% MIN LEAN	24 lbs		

METHODS

- Blend tomato soup, lemon juice, and sugar. Set aside for use in Step 8.
- Add cabbage to boiling salted (1/2 per HD)water 1 in steam-jacketed kettle or stock pot; cover; cook 10 minutes or until leaves are pliable.
- Drain well; separate 200 leaves; remove larger ribs; set aside for use in Step 6.
- Shred remaining cabbage coarsely. Set aside for use in Step 7.
- Combine rice,water 2,salt (2 oz per HD)and canola oil. Bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat.
- Combine beef, cooked rice, onions, catsup, Worcestershire sauce, salt (1/3 per HD), pepper, and garlic powder. Mix lightly but thoroughly.
- Place 1/4 cup meat mixture on each cabbage leaf. Fold sides of leaf over mixture; roll tightly.
- Place 25 cabbage rolls seam side down in each 12x20x2-1/2 steam table pan. Spread shredded cabbage evenly over rolls in each pan.
- Pour 2-1/2 cups sauce over cabbage rolls in each pan.
- Using a convection oven, bake 1 hour at 325 F. on high fan, closed vent or until cabbage is tender. Skim off excess fat, CCP: Internal temperature must reach 155 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

NOTES

- In Step 1, 30 lb cabbage A.P. will yield 24 lb trimmed and cored cabbage. If cabbage heads are large, cut in half.
- In Step 6,3 lb 11 oz dry onions A.P. will yield 3 lb 5 oz chopped onions.
- In Step 6,7 oz (21/acups) dehydrated onions maybe used. See ReGipe No. A-II.
- In Step 6,2 tbsp (6 cloves) dry garlic may be used. Mince garlic.
- In Step 5, 1 lb 8 oz long grain rice, cooked in 3 lb 8 oz (13/Aqt) water with 1/3 oz (11/2 tsp) salt and + oz (1 1/2 tsp) salad oil or melted shortening will yield 4 lb 8 oz cooked riGe. Cook rice according to Recipe Nos. E-5 or E-6.
- In Step 1,3 lb lemons A.P. (12 lemons) will yield 2 cups juice.
- In Step 8, if convection oven is used, bake at 325°F. 1 hour or until cabbage is tender and beef is done on high fan, closed vent.
- Other sizes and types of pans maybe used. See Recipe No. A-25.

STUFFED CABBAGE ROLLS (GROUND TURKEY)

Yield 100 Portions
Each Portion 2 ROLLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
383 kcal	53.4 gm	25.3 gm	8.3 gm	19.5 %	67 mg	798 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	1 lb 8 oz	1 pt 1 c 10 tbsp 2 5/8 tsp	
WATER 1	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 8 oz	13 tbsp 5/8 tsp	
ONIONS, YELLOW	3 lbs 11 oz		
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
CABBAGE, DANISH	30 lbs	12 gal 1 pt 6 tbsp 1 1/8 tsp	
PARSLEY	4 1/2 oz	1 pt 1 tbsp 1 4/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
CATSUP, TOMATO	1 lb 2 oz	1 pt 2 tbsp 1/8 tsp	
TOMATO, PASTE	5 lbs 3 oz	2 qt 15 tbsp 2 1/8 tsp	
TURKEY, GROUND, BULK	24 lbs		
LEMONS	6 lbs		
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	
WATER 2	3 lbs 8 oz	1 qt 1 pt 11 tbsp 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/8 oz	1 tbsp 1 6/8 tsp	

METHODS

- Blend water, tomato paste, sugar and lemon juice.
- Add cabbage to boiling salted water 1 in steam-jacketed kettle or stock pot; cover; cook 10 minutes or until leaves are pliable.
- Drain well; separate 200 leaves; remove larger ribs; set aside for use in Step 6.
- Shred remaining cabbage coarsely. Set aside for use in Step 7.
- Combine rice, water 2, salt and canola oil. Bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat.
- Combine turkey, cooked rice, onions, catsup, Worcestershire sauce, salt, pepper and garlic powder. Add parsley. Mix lightly but thoroughly.
- Place 1/4 cup meat mixture on each cabbage leaf. Fold sides of leaf over mixture; roll tightly.
- Place 25 cabbage rolls seam side down in each steam table pan. Spread shredded cabbage evenly over rolls in each pan.
- Pour 2-1/2 cups sauce over cabbage rolls in each pan.
- Using a convection oven, bake 1 hour at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Skim off excess fat. CCP: Hold for service at 140 F. or higher.

NOTES

- In Step 1, 30 lb cabbage A.P. will yield 24 lb trimmed and cored cabbage. If cabbage heads are large, cut in half.
- In Step 6, 3 lb 11 oz dry onions A.P. will yield 3 lb 5 oz chopped onions.
- In Step 6, 7 oz (21/acups) dehydrated onions maybe used. See ReGipe No. A-II.
- In Step 6, 2 tbsp (6 cloves) dry garlic may be used. Mince garlic.
- In Step 5, 1 lb 8 oz long grain rice, cooked in 3 lb 8 oz (13/Aqt) water with 1/3 oz (11/2 tsp) salt and + oz (1 1/2 tsp) salad oil or melted shortening will yield 4 lb 8 oz cooked riGe. Cook rice according to Recipe Nos. E-5 or E-6.
- In Step 1, 3 lb lemons A.P. (12 lemons) will yield 2 cups juice.
- In Step 8, if convection oven is used, bake at 325°F. 1 hour or until cabbage is tender and beef is done on high fan, closed vent.
- Other sizes and types of pans maybe used. See Recipe No. A-25.

LASAGNA

Yield 100 Portions
Each Portion 1 PIECE(9 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
383 kcal	37 gm	31 gm	13 gm	30.5 %	122 mg	778 mg		276 mg

Ingredients	Weight	Measure	Issue
WATER	5 lbs	2 qt 1 c 9 tbsp 3/8 tsp	
SPICE, OREGANO	0 lbs 3/8 oz	3 tbsp 1 6/8 tsp	
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
CHEESE, COTTAGE	11 lbs	1 gal 1 qt 1 pt 1 tbsp 6/8 tsp	
ONIONS, YELLOW	4 lbs 12 oz		
EGG, WHOLE, TABLE	3 lbs 10 oz	0 gal	
SPICE, PARSLEY	0 lbs 1/4 oz	4 tbsp 2 2/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 1/8 tsp	
TOMATO, PASTE	7 lbs 12 oz	3 qt 1 c 6 tbsp 2 1/8 tsp	
CHEESE, PIZZA BLEND	5 lbs	1 gal 1 qt 1 tbsp 4/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 7/8 tsp	
CHEESE, PARMESAN	0 lbs 14 oz	1 pt 1 c 15 tbsp 1 5/8 tsp	
TOMATOES, DICED, CANNED	19 lbs 2 oz	2 gal 1 qt 2 tbsp 1 tsp	
PASTA, LASAGNA	6 lbs		
SUGAR, REFINED, WHITE, GRANULATED	5 1/4 oz	11 tbsp 2 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	12 lbs		

METHODS

- 1 Cook beef until beef loses its pink color,(CCP: 155°F)stirring to break apart. Drain or skim off excess fat.
- 2 Add tomatoes, tomato paste, water 1, onions, sugar, salt, basil, garlic powder, oregano, thyme, black pepper, and red pepper. Blend well; simmer 1 hour. Hold at 140°F or higher for use in Step 4.
- 3 Combine eggs, cheeses, and parsley. Mix well; set aside; cover. Hold cold 41 F. until Step 4.
- 4 PANNING INSTRUCTIONS: Arrange in layers in each pan. During panning remove small amounts of filling from refrigeration at a time. Ensure entire panning procedure does not exceed 4 hours total time between temperatures of 40 F. to 140 F. Progressive preparation and immediate baking of the product will ensure food safety.
- 5 Cover. Using a convection oven, bake at 300 F. for 55 minutes on high fan, closed vent. Uncover; bake 5 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 6 Let stand 10 to 15 minutes before cutting to allow cheeses to firm. Cut 4 by 5. CCP: Hold for service at 140 F. or higher.
- 7 Layer: 2 1/2 cups meat sauce; noodles, placed in rows; 3 1/2 cups chilled filling; 1 qt meat sauce; noodles, placed in rows; 3 1/2 cups chilled filling; 1 qt meat sauce; noodles, placed in rows; 1 1/4 qt meat sauce.
- 8 Sprinkle with about 1 oz (5 lb) parmesan cheese. Follow Steps 5 and 6. Cut 4 by 5.

NOTES

- 1 In Step 2, 8 oz (2 1/3 cups) dehydrated onions may be used. See Recipe No. A-11.
- 2 In Step 2, 1 3/4 oz (5 tbsp-15 cloves) minced dry garlic may be used. Cook with beef in Step 2.
- 3 In Step 3, 5 lb 2 oz (1 1/4-No.10 cn) canned pizza blend cheese may be used for parmesan and mozzarella cheeses in recipe.

LASAGNA (GROUND TURKEY)

Yield 100 Portions
Each Portion 1 PIECE(9 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
394 kcal	39.4 gm	32.4 gm	12.5 gm	28.6 %	126 mg	1141 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	5 lbs	2 qt 1 c 9 tbsp 3/8 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
CHEESE, COTTAGE	11 lbs	1 gal 1 qt 1 pt 1 tbsp 6/8 tsp	
ONIONS, YELLOW	4 lbs 4 oz		
EGG, WHOLE, TABLE	3 lbs 10 oz	0 gal	
SPICE, PARSLEY	0 lbs 1/4 oz	4 tbsp 2 2/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 tsp	
TOMATO, PASTE	7 lbs 12 oz	3 qt 1 c 6 tbsp 2 1/8 tsp	
CHEESE, PIZZA BLEND	3 lbs 12 oz	3 qt 1 pt 1 c 2 5/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
TURKEY, GROUND, BULK	13 lbs 4 oz		
CHEESE, PARMESAN	1 lb 6 oz	1 qt 1 pt 3 tbsp 2 3/8 tsp	
TOMATOES, DICED, CANNED	19 lbs 2 oz	2 gal 1 qt 2 tbsp 1 tsp	
PASTA, LASAGNA	6 lbs		
SUGAR, REFINED, WHITE, GRANULATED	5 1/4 oz	11 tbsp 2 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Cook turkey until turkey loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Add tomatoes, tomato paste, water 1, onions, sugar, salt, basil, garlic powder, oregano, thyme, black pepper and red pepper. Blend well; simmer 1 hour.
- 3 Combine eggs, cheeses, and parsley. Mix well; place in pans; cover.
- 4 PANNING INSTRUCTIONS: Arrange in layers in each pan. During panning remove small amounts of filling from refrigeration at a time. Ensure entire panning procedure does not exceed 4 hours total time between temperatures of 40 F. to 140 F. Progressive preparation and immediate baking of the product will ensure food safety.
- 5 Cover. Using a convection oven, bake at 300 F. for 55 minutes on high fan, closed vent. Uncover; bake 5 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Let stand 10 to 15 minutes before cutting to allow cheeses to firm. Cut 4 by 5. CCP: Hold for service at 140 F. or higher.
- 7 Layer: 2 1/2 cups meat sauce; noodles, placed in rows; 3 1/2 cups chilled filling; 1 qt meat sauce; noodles, placed in rows; 3 1/2 cups chilled filling; 1 qt meat sauce; noodles, placed in rows; 1 1/4 qt meat sauce.
- 8 Sprinkle with about 1 oz (5 tb) parmesan cheese. Follow Steps 5 and 6. Cut 4 by 5.

NOTES

- 1 In Step 2, 8 oz (2 1/3 cups) dehydrated onions may be used. See Recipe No. A-11.
- 2 In Step 2, 1 3/4 oz (5 tbsp-15 cloves) minced dry garlic may be used. Cook with beef in Step 2.
- 3 In Step 3, 5 lb 2 oz (1 1/4-No.10 cn) canned pizza blend cheese may be used for parmesan and mozzarella cheeses in recipe.

LASAGNA, FROZEN

Yield 100 Portions
Each Portion 9 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
288 kcal	29.3 gm	18.8 gm	10.7 gm	33.4 %	34 mg	635 mg		0 mg

Ingredients	Weight	Measure	Issue
PASTA, LASAGNA, ENTREE	50 lbs		

METHODS

- 1 Follow manufacturer's directions for heating and serving. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
CCP: Hold at 140 F. or higher for service.
- 2 Cut 3 by 4.

LASAGNA (PIZZA SAUCE CANNED)

Yield 100 Portions
Each Portion 1 PIECE(9 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
455 kcal	37 gm	32 gm	18 gm	35.6 %	123 mg	1290 mg		251 mg

Ingredients	Weight	Measure	Issue
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsps 1 1/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsps 1 1/8 tsp	
CHEESE, COTTAGE	11 lbs	1 gal 1 qt 1 pt 1 tbsps 6/8 tsp	
ONIONS, YELLOW	4 lbs 6 oz		
EGG, WHOLE, TABLE	3 lbs 10 oz	0 gal	
SPICE, PARSLEY	0 lbs 1/4 oz	4 tbsps 2 2/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsps 1 4/8 tsp	
SPICE, BASIL, SWEET	0 lbs 3/8 oz	4 tbsps 1 2/8 tsp	
CHEESE, PIZZA BLEND	5 lbs	1 gal 1 qt 1 tbsps 4/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsps 7/8 tsp	
SAUCE, PIZZA	37 lbs 6 oz	4 gal 1 pt 1 c 4 tbsps 1 2/8 tsp	
CHEESE, PARMESAN	1 lb 9 oz	1 qt 1 pt 1 c 1 tbsps 1 2/8 tsp	
PASTA, LASAGNA	6 lbs		
SUGAR, REFINED, WHITE, GRANULATED	2 1/2 oz	5 tbsps 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsps 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	12 lbs		

METHODS

- 1 Cook beef and onions until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Add sugar, basil, oregano, garlic powder, black pepper, thyme, red pepper and pizza sauce to beef.
- 3 Simmer 20 minutes. Skim off excess fat.
- 4 Combine eggs, cheeses, and parsley. Mix well; place in shallow pans; cover. Hold cold, 41 F. until step 5.
- 5 PANNING INSTRUCTIONS: Arrange in layers in each pan. During panning remove small amounts of filling from refrigeration at a time. Ensure entire panning procedure does not exceed 4 hours total time between temperatures of 40 F. to 140 F. Progressive preparation and immediate baking of the product will ensure food safety.
- 6 Layer: 2 1/2 cups meat sauce noodles, placed in rows; 3 1/2 cups chilled filling; 1 qt meat sauce;noodles, placed in rows; 3 1/2 cups chilled filling; 1 qt meat sauce noodles, placed in rows; 1 1/4 qt meat sauce.
- 7 Sprinkle with about 1 oz (5 tb) parmesan cheese. Follow Steps 6 and 7.
- 8 Cover. Using a convection oven, bake at 300 F. for 1 hour on high fan, closed vent. Uncover; bake 10 to 15 minutes. CCP: Internal temperature must reach 155 F. for 15 seconds.
- 9 Let stand 10 to 15 minutes before cutting to allow cheeses to firm. Cut 4 by 5. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 2, 8 oz (2 1/3 cups) dehydrated onions may be used. See Recipe No. A-11.
- 2 In Step 2, 1 3/4 oz (5 tbsps-15 cloves) minced dry garlic may be used. Cook with beef in Step 2.
- 3 In Step 3, 5 lb 2 oz (1 1/4-No.10 cn) canned pizza blend cheese may be used for parmesan and mozzarella cheeses in recipe.

BEEF BALLS STROGANOFF

Yield 100 Portions
Each Portion 3 1/2 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
213 kcal	13 gm	21.1 gm	8.1 gm	34.2 %	66 mg	690 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	1 lb 14 oz	1 pt 1 c 9 tbsp 1 2/8 tsp	
MUSHROOM, STEM & PIECES	3 lbs 8 oz	2 qt 1 pt 2 tbsp 2 4/8 tsp	
SOUR CREAM	3 lbs	1 qt 1 c 9 tbsp 3 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
BREAD, WHITE (TEXAS TOAST)	2 lbs 10 oz		
WATER 3	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbsp 1 tsp	
ONIONS, YELLOW	12 1/2 oz		
EGG, WHOLE, TABLE	9 5/8 oz	0 gal	
PARSLEY	1 1/2 oz	11 tbsp 4/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 3/4 oz	4 tbsp 1/8 tsp	
SPICE, PAPRIKA	0 lbs 1 oz	3 tbsp 3 tsp	
WATER 2	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
SOUP AND GRAVY BASE, BEEF	5 1/2 oz	10 tbsp 1 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
BEEF, GROUND, 90% MIN LEAN	20 lbs		

METHODS

- 1 Reconstitute milk with water 1.
- 2 Blend in eggs, milk, parsley, salt, black pepper, thyme, red pepper, and garlic powder.
- 3 Place bread in mixer; mix at medium speed 5 minutes or until coarse crumbs are formed. Pour milk mixture over bread in mixer; mix lightly at low speed 1/2 minute; let stand 10 minutes.
- 4 Add beef and onions to bread mixture. Mix at low speed 1 minute. Do not over mix.
- 5 Shape into 300 balls weighing 1-1/3 ounce each; place 100 meat balls on each sheet pan.
- 6 Using a convection oven, bake at 350 F. for 8 to 10 minutes on high fan, closed vent or until browned.
- 7 Combine flour and water 2, stirring until smooth.
- 8 Reconstitute Soup and Gravy base with mushroom liquid and water 3; bring to boil; reduce heat; gradually add flour mixture stirring constantly. Add paprika and pepper. return to a boil; reduce heat; simmer 5 to 10 minutes or until thicken.
- 9 Add mushrooms. Stir. Turn off heat. Remove 1 quart sauce. Stir into sour cream until smooth; combine with remaining sauce; stir until smooth; mix well.
- 10 Place 100 meatballs in each steam table pan. Pour 3 quarts sauce over beef balls in each pan. Cover.
- 11 Using a convection oven, bake at 300 F. for 30 minutes on high fan, closed vent. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. CCP: Hold for service at

NOTES

- 1 In Step 4, 12 oz dry onions A.P. will yield 102/3 oz chopped onions.
- 2 In Step 4, 11/3 oz (61/3 tbsp) dehydrated onions may be used. See Recipe No. A-11.

TURKEY BALLS STROGANOFF

Yield 100 Portions
Each Portion 3 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
208 kcal	13.1 gm	19.8 gm	8.2 gm	35.5 %	72 mg	751 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb 4 oz	1 pt 5 tbsp 2 tsp	
WATER 1	1 lb 14 oz	1 pt 1 c 9 tbsp 1 2/8 tsp	
MUSHROOM, STEM & PIECES	3 lbs 8 oz	2 qt 1 pt 2 tbsp 2 4/8 tsp	
SOUR CREAM	3 lbs	1 qt 1 c 9 tbsp 3 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
BREAD, WHITE, SANDWICH	2 lbs 12 oz		
WATER 3	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbsp 1 tsp	
ONIONS, YELLOW	12 1/2 oz		
EGG, WHOLE, TABLE	9 5/8 oz	0 gal	
PARSLEY	1 1/2 oz	11 tbsp 4/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	0 lbs 3 oz	1 c 4 tbsp 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/2 oz	2 tbsp 2 1/8 tsp	
TURKEY, GROUND, BULK	20 lbs		
SPICE, PAPRIKA	1 1/4 oz	5 tbsp 5/8 tsp	
WATER 2	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Reconstitute milk with water 1.
- 2 Blend in eggs, milk, parsley, salt, black pepper, thyme, red pepper, and garlic powder.
- 3 Place bread in mixer; mix at medium speed 5 minutes or until coarse crumbs are formed. Pour milk mixture over bread in mixer; mix lightly at low speed 1/2 minute; let stand 10 minutes.
- 4 Add turkey and onions to bread mixture. Mix at low speed 1 minute. Do not over mix.
- 5 Shape into balls weighing 1-1/3 ounce each; place 100 meat balls on each sheet pan.
- 6 Using a convection oven, bake at 350 F. for 8 to 10 minutes on high fan, closed vent. Discard drippings.
- 7 Combine flour and water 2, stirring until smooth.
- 8 Reconstitute Soup and Gravy base with mushroom liquid and water 3; bring to boil; reduce heat; gradually add flour mixture stirring constantly. Add paprika and pepper. return to a boil; reduce heat; simmer 5 to 10 minutes or until thicken.
- 9 Prepare base according to manufacturer's directions. Bring to a boil, reduce heat; gradually add flour mixture stirring constantly. Add paprika and pepper. Return to boil; reduce heat; simmer 5 to 10 minutes or until thickened.
- 10 Add mushrooms. Stir. Turn off heat. Remove 1 quart sauce. Stir into sour cream until smooth; combine with remaining sauce; stir until smooth; mix well.
- 11 Place 100 turkey balls in each steam table pan. Pour 3 quarts sauce over turkey balls in each pan. Cover.
- 12 Using a convection oven, bake at 300 F. for 30 minutes on high fan, closed vent. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. CCP: Hold for service at 140°F or higher.

NOTES

- 1 In Step 4, 12 oz dry onions A.P. will yield 102/3 oz chopped onion
- 2 In Step 4, 1 1/3 oz (61/3 tbsp) dehydrated onions may be used. See Recipe No. A-11.

BEEF BALLS STROGANOFF (PRECKD MEATBALL

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
396 kcal	18 gm	17 gm	29 gm	65.9 %	59 mg	1809 mg		95 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	33 lbs 8 oz	4 gal 1 tbsp 2 5/8 tsp	
MUSHROOM, STEM & PIECES	5 lbs	3 qt 1 pt 8 tbsp 1 7/8 tsp	
SOUR CREAM	4 lbs	1 qt 1 pt 1 c 7 tbsp 3 tsp	
BEEF, MEATBALLS	18 lbs 12 oz		
SOUP AND GRAVY BASE DEMI-GLACE, BROWN	4 lbs		
ONIONS, YELLOW	2 lbs 12 oz		

METHODS

- 1 Drain mushrooms. Set aside for use in Step 4.
- 2 Saute onions in a lightly sprayed steam jacketed kettle or stockpot for 8 to 10 minutes or until tender.
- 3 Add cold water to kettle and gradually add Demi Glace mixing with a wire whip; bring to a boil.
- 4 Stir meatballs and mushrooms gently into thickened sauce. Heat to a simmer. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Blend sour cream with 1 quart of hot sauce mixture. Combine with remaining sauce. Mix well. CCP: Hold for service at 140 F. or higher.

CHILI CON CARNE

Yield 100 Portions
Each Portion 1 CUP(8 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
259 kcal	31.1 gm	21.1 gm	6.2 gm	21.5 %	38 mg	935 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
SPICE, CHILI POWDER	8 1/2 oz	1 c 14 tbsp 2/8 tsp	
ONIONS, YELLOW	3 lbs 5 oz		
SPICE, CUMIN	0 lbs 2 oz	0 gal	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
TOMATO, PASTE	1 lb 15 oz	1 pt 1 c 5 tbsp 2 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 3/8 oz	2 tbsp 1/8 tsp	
SPICE, PAPRIKA	0 lbs 2 oz	8 tbsp 1 tsp	
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
BEANS, KIDNEY	33 lbs 12 oz	3 gal 3 qt 1 pt 1 c 3 tbsp 6/8 tsp	
BEEF, GROUND, 90% MIN LEAN	14 lbs		

METHODS

- 1 Place beef in steam-jacketed kettle; cook in its own juice until it loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Combine chili powder, cumin, paprika, salt, garlic powder and red pepper. Stir into cooked beef.
- 3 Drain beans; reserve beans for use in Step 4. Combine bean liquid with hot water to make 2 gallons; reserve for use in Step 4.
- 4 Add beans, tomatoes, tomato paste, and onions to cooked beef; stir well. Add reserved bean liquid and hot water to the beef mixture; stir. Bring to a boil; cover; reduce heat; simmer 1 hour. DO NOT BOIL. Stir occasionally. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 In Step 3, 10 pounds dry, kidney, pinto or white, beans may be used; pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover with 6 gallons water; boil 2 minutes, turn off heat. Cover; let soak 1 hour. Bring beans to a boil; add 1-2/3 ounces or 2-2/3 tablespoons salt. Cover; simmer 1-1/2 hours or until tender. If necessary, add more water to keep beans covered. Drain beans; reserve beans for use in Step 4. Combine bean liquid with hot water to make 2 gallon; reserve for use in Step 4.
- 2 In Step 2, 3 ~ oz (10 tbsp) minced garlic may be used.
- 3 In Step 3, 34 lb (38-No. 300 cn) canned kidney beans or canned pinto beans may be used.
- 4 In Step 4, 3 lb 5 oz dry onions A.P. will yield 3 lb chopped onions.
- 5 In Step 4, 6oz(1 3/4 cups) dehydrated onions maybe used. See Recipe No. A-II.
- 6 One Size 3 ladle maybe used. See Recipe No. A-4.

CHILI MACARONI

Yield 100 Portions
Each Portion 1 1/4CPS 10 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
297 kcal	40 gm	19 gm	7 gm	21.2 %	38 mg	538 mg		58 mg

Ingredients	Weight	Measure	Issue
WATER 1	9 lbs	1 gal 1 c 3 tbsp 1 7/8 tsp	
SPICE, CHILI POWDER	8 1/2 oz	1 c 14 tbsp 2/8 tsp	
ONIONS, YELLOW	3 lbs 8 oz		
SPICE, CUMIN	1 3/4 oz	0 gal	
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
PASTA, ELBOW	9 lbs		
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
TOMATO, PASTE	1 lb 15 oz	1 pt 1 c 5 tbsp 2 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 3/8 oz	2 tbsp 1/8 tsp	
SPICE, PAPRIKA	0 lbs 2 oz	8 tbsp 1 tsp	
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
WATER 2	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
BEEF, GROUND, 90% MIN LEAN	14 lbs		

METHODS

- Place beef and onions in steam-jacketed kettle; cook in its own juice until it loses its pink color, stirring to break apart. Drain or skim off excess fat.
- Combine chili powder, cumin, paprika, salt, garlic powder and red pepper. Stir into cooked beef.
- Prepare macaroni. Add salt and canola oil to water 1; heat to a rolling boil. Slowly add pasta while stirring constantly until water boils again. Cook 8 to 10 minutes; stir occasionally. DO NOT OVERCOOK. Drain. Rinse with cold water; drain thoroughly.
- Combine diced tomatoes, tomato paste, and water 2 to meat; bring to a simmer; cover; cook 30 minutes. DO NOT BOIL. Stir occasionally. Add cooked macaroni, combine thoroughly. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- In Step 2,3 ~ oz (10 tbsp) minced garlic may be used.
- In Step 4,3 lb 5 oz dry onions A.P. will yield 3 lb chopped onions.
- In Step4,6oz(13/4 cups) dehydrated onions maybe used. See Recipe No. A-II.
- One Size 3 ladle maybe used. See Recipe No. A-4.

CHILI CON CARNE (GROUND TURKEY)

Yield 100 Portions
Each Portion 1 CUP(9 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
262 kcal	31.1 gm	22.7 gm	6.1 gm	21 %	45 mg	961 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
SPICE, CHILI POWDER	8 1/2 oz	1 c 14 tbsp 3/8 tsp	
ONIONS, YELLOW	3 lbs 5 oz		
SPICE, CUMIN	0 lbs 2 oz	0 gal	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
TOMATO, PASTE	1 lb 15 oz	1 pt 1 c 5 tbsp 2 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 3/8 oz	2 tbsp 1/8 tsp	
TURKEY, GROUND, BULK	16 lbs		
SPICE, PAPRIKA	0 lbs 2 oz	8 tbsp 1 tsp	
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
BEANS, KIDNEY	33 lbs 12 oz	3 gal 3 qt 1 pt 1 c 3 tbsp 6/8 tsp	

METHODS

- 1 Place turkey in steam-jacketed kettle; cook in its own juice until it loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Combine chili powder, cumin, paprika, salt, garlic powder and red pepper. Stir into cooked turkey.
- 3 Drain beans; reserve beans for use in Step 4. Combine bean liquid with hot water 1 to make 2 gallons; reserve for use in Step 4.
- 4 Add beans, tomatoes, tomato paste, and onions to cooked turkey; stir well. Add reserved bean liquid and hot water to the beef mixture; stir. Bring to a boil; cover; reduce heat; simmer 1 hour. DO NOT BOIL. Stir occasionally. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 In Step 3, 10 pounds dry, kidney, pinto or white, beans may be used; pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover with 6 gallons water; boil 2 minutes, turn off heat. Cover; let soak 1 hour. Bring beans to a boil; add 1-2/3 ounces or 2-2/3 tablespoons salt. Cover; simmer 1-1/2 hours or until tender. If necessary, add more water to keep beans covered. Drain beans; reserve beans for use in Step 4. Combine bean liquid with hot water to make 2 gallons; reserve for use in Step 4.
- 2 In Step 2,3 ~ oz (10 tbsp) minced garlic may be used.
- 3 In Step 3,34 lb (38-No. 300 cn) canned kidney beans or canned pinto beans may be used.
- 4 In Step 4,3 lb 5 oz dry onions A.P. will yield 3 lb chopped onions.
- 5 In Step4,6oz(1 3/4 cups) dehydrated onions maybe used. See Recipe No. A-II.
- 6 One Size 3 ladle maybe used. See Recipe No. A-4.

CHILI MACARONI (GROUND TURKEY)

Yield 100 Portions
Each Portion 1 1/4CPS 10 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
300 kcal	40 gm	21 gm	7 gm	21 %	45 mg	564 mg		66 mg

Ingredients	Weight	Measure	Issue
WATER 1	72 lbs	8 gal 2 qt 1 c 12 tbsp 2 4/8 tsp	
SPICE, CHILI POWDER	8 1/2 oz	1 c 14 tbsp 3/8 tsp	
ONIONS, YELLOW	3 lbs 8 oz		
SPICE, CUMIN	1 3/4 oz	0 gal	
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
PASTA, ELBOW	9 lbs		
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
TOMATO, PASTE	3 lbs 14 oz	1 qt 1 pt 11 tbsp 1 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/2 oz	2 tbsp 2 tsp	
TURKEY, GROUND, BULK	16 lbs 2 oz		
SPICE, PAPRIKA	0 lbs 2 oz	8 tbsp 1 tsp	
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
WATER 2	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	

METHODS

- Place turkey and onions in steam-jacketed kettle; cook in its own juice until it loses its pink color, stirring to break apart. Drain or skim off excess fat.
- Combine chili powder, cumin, paprika, salt, garlic powder and red pepper. Stir into cooked turkey.
- Add salt and canola oil to water 1; heat to a rolling boil. Slowly add pasta while stirring constantly until water boils again. Macaroni noodles should cook for 8 to 10 minutes; stir occasionally. DO NOT OVERCOOK. Drain. Rinse with cold water; drain thoroughly. Hold for use in Step 4.
- Combine diced tomatoes, tomato paste, and water 2 to meat; bring to a simmer; cover; cook 30 minutes. DO NOT BOIL. Stir occasionally. Add cooked macaroni, combine thoroughly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

NOTES

- In Step 2,3 ~ oz (10 tbsp) minced garlic may be used.
- In Step 4,3 lb 5 oz dry onions A.P. will yield 3 lb chopped onions.
- In Step4,6oz(1 3/4 cups) dehydrated onions maybe used. See Recipe No. A-II
- One Size 3 ladle maybe used. See Recipe No. A-4.

CHILI CON CARNE MIX

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
125 kcal	8 gm	13 gm	5 gm	36 %	16 mg	318 mg		55 mg

Ingredients	Weight	Measure	Issue
CHILI, QUICK START	10 lbs		
BEEF, GROUND PRECOOKED	10 lbs		

METHODS

- 1 Prepare chili mix according to manufacturer's instructions in stock pot or steam jacketed kettle.
- 2 Add precooked beef to chili mixture. Heat to 165 F. or higher for 15 seconds.

BEEF PORCUPINES

Yield 100 Portions
Each Portion 1 PORCUPINE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
261 kcal	21.8 gm	21.9 gm	9 gm	31 %	65 mg	664 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	3 lbs	1 qt 1 pt 1 c 5 tbsp 2 1/8 tsp	
WATER 1	7 lbs	3 qt 1 c 6 tbsp 1 1/8 tsp	
SAUCE, WORCESTERSHIRE	2 3/8 oz	3 tbsp 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	10 1/2 oz	1 pt 6 tbsp 3/8 tsp	
PEPPERS, GREEN	1 lb 13 oz	1 qt 1 c 8 tbsp 7/8 tsp	
ONIONS, YELLOW	2 lbs 11 oz		
OIL, SALAD, CANOLA	0 lbs 12 oz	1 c 8 tbsp 3 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
TOMATO, PASTE	5 lbs 6 oz	2 qt 1 c 4 tbsp 2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 3/4 oz	10 tbsp 2 3/8 tsp	
WATER 2	15 lbs	1 gal 3 qt 11 tbsp 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	24 lbs		

METHODS

- 1 Prepare 1 1/2 recipes tomato sauce(See Recipe 0-15) Set aside for use in Step 6.
- 2 Cook rice according to directions in Recipe No. E-5. Cool.
- 3 Thoroughly combine cooled rice with ground beef, onions, peppers pepper, salt, garlic owder and Worcestershire sauce. DO NOT OVERMIX.
- 4 Shape into 200 balls weighing about 33 oz each (I-No. 16 scoop)
- 5 Place an equal quantity of balls on each pan. Bake 30 minutes or until brown and internal temperature of 165°F is reached. Drain or skim off excess fat.
- 6 Place approximately 40 meatballs in each steam table Dan. Pour 8* cups (4 lb 5 OZ)sauce o;er balls in each pan.
- 7 Cover, bake 45 minutes or until thoroughly heated.

NOTES

- 1 In Step 3, 1 lb 11 oz dry onions A. P. will yield 1 lb 8 oz chopped onions and 1 lb 13 oz fresh sweet peppers A.P. will yield 1 lb 8 oz chopped peppers.
- 2 In step 3, 3 oz (1 cup) dehydrated onions and 4 oz (3 cups) dehydrated green peppers (see recipe no. A-11) or 1 lb 8 oz frozen diced green peppers may be used. Thaw peppers.
- 3 In Step 3, 3 tbsp (12 cloves) minced dry garlic may be used.
- 4 Other sizes and types of pans may be used. See Recipe No. A-25.
- 5 In Step 5, if convection oven is used, bake at 325°F is reached. In Step 7, bake at 325°F 30 minutes or until done on high fan, closed vent.

L: Meats (Beef, Pork, Lamb, Fish and Poultry) No. L02900N

BEEF PORCUPINES

Yield 100 Portions
Each Portion 1 PORCUPI

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
261 kcal	21.8 gm	21.9 gm	9 gm	31 %	65 mg	664 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	3 lbs	1 qt 1 pt 1 c 5 tbsp 2 1/8 tsp	
WATER 1	7 lbs	3 qt 1 c 6 tbsp 1 1/8 tsp	
SAUCE, WORCESTERSHIRE	2 3/8 oz	3 tbsp 2 7/8 tsp	
PEPPERS, GREEN	1 lb 13 oz	1 qt 1 c 8 tbsp 7/8 tsp	
SAUCE, MARINARA	21 lbs 14 oz	2 gal 1 qt 1 pt 9 tbsp 2 2/8 tsp	
ONIONS, YELLOW	1 lb 11 oz		
OIL, SALAD, CANOLA	0 lbs 12 oz	1 c 8 tbsp 3 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	24 lbs		

METHODS

- Combine rice, water 1, salt, and canola oil; bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat; cool.
- Thoroughly combine cooled rice with ground beef, onions, peppers, salt, garlic powder and Worcestershire Sauce. DO NOT OVERMIX.
- Shape into 200 balls weighing about 3-2/3 ounces each.
- Place an equal quantity of balls on each steam table pan. Using a convection oven, bake at 325 F. at 15 minutes on high fan, closed vent, or until brown.
- Place approximately 40 meatballs in each steam table pan. Pour 8-1/3 cups sauce over balls in each pan.
- Cover, using a convection oven, bake 30 minutes at 325 F. on high fan, closed vent or until thoroughly heated. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- In Step 2, 1 lb 11 oz dry onions A. P. will yield 1 lb 8 oz chopped onions and 1 lb 13 oz fresh sweet peppers A.P. will yield 1 lb 8 oz chopped peppers.
- In step 2, 3 oz (1 cup) dehydrated onions and 4 oz (3 cups) dehydrated green peppers (see recipe no. A-11) or 1 lb 8 oz frozen diced green peppers may be used. Thaw peppers.
- In Step 2, 3 tbsp (12 cloves) minced dry garlic may be used.
- Other sizes and types of pans may be used. See Recipe No. A-25.
- In Step 6, if convection oven is used, bake at 325°F is reached. In Step 7, bake at 325°F 30 minutes or until done on high fan, closed vent.

TURKEY PORCUPINES

Yield 100 Portions
Each Portion 1 PORCUPI

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
242 kcal	22.4 gm	21.8 gm	7.4 gm	27.5 %	67 mg	708 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	3 lbs	1 qt 1 pt 1 c 5 tbsp 2 1/8 tsp	
SAUCE, WORCESTERSHIRE	2 1/8 oz	3 tbsp 1 5/8 tsp	
PEPPERS, GREEN	1 lb 13 oz	1 qt 1 c 8 tbsp 7/8 tsp	
SAUCE, MARINARA	23 lbs 2 oz	2 gal 2 qt 13 tbsp 1/8 tsp	
ONIONS, YELLOW	4 lbs 8 oz		
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	5 1/4 oz	8 tbsp 4/8 tsp	
TURKEY, GROUND, BULK	24 lbs		
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Combine rice, water, salt, and canola oil; bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat; cool.
- 2 Thoroughly combine cooled rice with ground turkey, onions, peppers, salt, garlic and Worcestershire Sauce. DO NOT OVERMIX.
- 3 Shape into 200 balls weighing about 3-2/3 oz each.
- 4 Place an equal quantity of balls on each steam table pan. Using a convection oven, bake 15 minutes at 325 F. or until brown. Drain or skim off excess fat.
- 5 Place approximately 40 meatballs in each steam table pan. Pour 8-1/3 cups sauce over balls in each pan.
- 6 Cover; using a convection oven, bake 30 minutes at 325 F. on high fan, closed vent or until thoroughly heated. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREAMED GROUND BEEF

Yield 100 Portions
Each Portion 5 1/2 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
173 kcal	9.3 gm	18 gm	6.6 gm	34.3 %	50 mg	288 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	21 lbs	2 gal 2 qt 3 tbsp 2/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 1 oz	1 tbsp 2 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 8 oz	1 qt 1 c 7 tbsp 3/8 tsp	
ONIONS, YELLOW	1 lb		
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	2 lbs 4 oz	3 qt 1 pt 1 c 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	18 lbs		

METHODS

- 1 Cook beef in steam jacketed kettle or roasting pan until beef loses its pink color, stirring to break apart. Drain or skim off excess fat. Add onions; stir-cook 3 minutes.
- 2 Combine flour, salt and pepper. Sprinkle evenly over beef and onions. Mix thoroughly; cook about 5 minutes until flour is absorbed.
- 3 Reconstitute milk with water 1. Blend Worcestershire sauce into milk. Add to meat mixture.
- 4 Heat to a simmer, stirring frequently. Cook 10 minutes or until thickened. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 Alternate method of preparation: follow Step 1. In Step 2, combine flour, soup and gravy base, beef, salt, pepper and water; cook 5 minutes. In Step 3, use cold water to reconstitute milk; gradually blend into flour mixture; cook until thickened. Add browned beef to sauce. Heat to serving temperature
- 2 In Step 1, 2 oz (9 2/3 tbsp) dehydrated onions may be used. See Recipe No. A-11.
- 3 For 1/2 cup portion (4 ounces), use: 13 lb 8 oz beef pattie mix, bulk or ground beef, 12 oz (2 1/4 cups) dry onions (13 1/3 oz A.P.), 1 lb 2 oz (4 1/2 cups) flour, 1 3/4 oz (4 2/3 tbsp) soup and gravy base, beef, 1 1/2 oz (2 1/3 tbsp) salt, 2 1/4 tsp black pepper, 1 lb 12 oz (6 1/2 cups) nonfat dry milk and 2 gal water.

CREAMED GROUND TURKEY

Yield 100 Portions
Each Portion 2/3 CP(5 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
160 kcal	9.6 gm	17.8 gm	5.6 gm	31.5 %	52 mg	453 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	21 lbs	2 gal 2 qt 3 tbsp 2/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 1 oz	1 tbsp 2 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 8 oz	1 qt 1 c 7 tbsp 3/8 tsp	
ONIONS, YELLOW	1 lb		
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	2 lbs 4 oz	3 qt 1 pt 1 c 4/8 tsp	
TURKEY, GROUND, BULK	18 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Cook turkey in steam-jacketed kettle or roasting pan until turkey loses its pink color, stirring to break apart. CCP: Temperature must reach 165 F. or higher. Drain or skim off excess fat. Add onions; stir-cook 3 minutes.
- 2 Combine flour, salt, garlic powder, and pepper. Sprinkle evenly over turkey and onion mixture. Mix thoroughly; cook about 5 minutes until flour is absorbed.
- 3 Reconstitute milk with water 1. Add to mixture.
- 4 Add Worcestershire sauce. Heat to a simmer, stirring frequently. Simmer 10 minutes until thickened. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 Alternate method of preparation: follow Step 1. In Step 2, combine flour, soup and gravy base, beef, salt, pepper and water; cook 5 minutes. In Step 3, use cold water to reconstitute milk; gradually blend into flour mixture; cook until thickened. Add browned beef to sauce. Heat to serving temperature.
- 2 In Step 1, 2 oz (9 2/3 tbsp) dehydrated onions may be used. See Recipe No. A-11.
- 3 For 1/2 cup portion (4 ounces), use: 13 lb 8 oz turkey ground, bulk, 12 oz (2 1/4 cups) dry onions (13 1/3 oz A.P.), 1 lb 2 oz (4 1/2 cups) flour, 1 3/4 oz (4 2/3 tbsp) soup and gravy base, beef, 1 1/2 oz (2 1/3 tbsp) salt, 2 1/4 tsp black pepper, 1 lb 12 oz (6 1/2 cups) nonfat dry milk and 2 gal water.

CREAMED BEEF CANNED

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
193 kcal	9 gm	8 gm	14 gm	65.3 %	28 mg	907 mg		0 mg

Ingredients	Weight	Measure	Issue
GRAVY, CREAMED BEEF	25 lbs		

METHODS

- 1 Place in steam-jacketed kettle or stock pot.
- 2 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL.
- 3 Place in serving pans. Garnish if desired. CCP: Hold for service at 140F. or higher.

BEEF RAVIOLI(FROZEN)

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
314 kcal	40.3 gm	13.5 gm	10.9 gm	31.2 %	77 mg	781 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, MARINARA	28 lbs 14 oz	3 gal 1 pt 15 tbsp 1 2/8 tsp	

METHODS

- 1 Heat water to a boil
- 2 Place ravioli in boiling water. Cook 12 to 15 minutes or until tender. Drain. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 3 Bring sauce to a boil. Serve over hot ravioli.

NOTES

- 1 Each portion is 4 Ravioli (5 ounces) with 1/2 cup sauce (3-1/2 ounces).

CHEESE RAVIOLI (FROZEN)

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
194 kcal	23.2 gm	5.9 gm	7.6 gm	35.3 %	3 mg	1081 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, PIZZA	26 lbs 10 5/8 oz	2 gal 3 qt 1 pt 1 c 15 tbsp 3 tsp	

METHODS

- 1 Heat water to a boil
- 2 Place ravioli in boiling water. Cook 12 to 15 minutes or until tender. Drain. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 3 Bring sauce to a boil. Serve over hot ravioli.

BEEF RAVIOLI (CANNED IN TOMATO SAUCE)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
429 kcal	68.6 gm	17.1 gm	8.6 gm	18 %	86 mg	686 mg		0 mg

Ingredients	Weight	Measure	Issue
PASTA, RAVIOLI	54 lbs		

METHODS

- 1 Heat canned beef ravioli in tomato sauce to a boil. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

PARMESAN FISH

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
205 kcal	3 gm	24 gm	11 gm	48.3 %	84 mg	305 mg		227 mg

Ingredients	Weight	Measure	Issue
WATER	15 lbs 11 oz	1 gal 3 qt 1 pt 1 2/8 tsp	
WATER 1	0 lbs 15 oz	1 c 12 tbsp 2 1/8 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
FISH, POLLOCK, FILLETS	30 lbs		
SPICE, PARSLEY	0 lbs 1 oz	1 c 2 tbsp 2 6/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsp 1 1/8 tsp	
MILK, NONFAT, DRY	1 5/8 oz	10 tbsp 2 5/8 tsp	
SPICE, PAPRIKA	0 lbs 5/8 oz	2 tbsp 1 7/8 tsp	
CHEESE, PARMESAN	3 lbs 8 oz	3 qt 1 pt 1 c 14 tbsp 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/8 oz	1 tbsp 1 6/8 tsp	

METHODS

- 1 Separate fillets or steak; cut into 4 1\2 oz portions, if necessary. Set aside for Step 3.
- 2 Combine cheese, parsley, paprika, oregano, pepper and basil. Blend thoroughly. Set aside for use in Step 4.
- 3 Reconstitute milk with water 1; dip fish into milk; drain.
- 4 Lightly spray pans with non-stick cooking spray. Dredge fish in cheese mixture; shake off excess. Arrange fish in single layers on pans.
- 5 Drizzle about 1/4 cup butter over fish in each pan.
- 6 Bake 25 minutes or until lightly browned.

NOTES

- 1 In Step 1, if flounder fillets are used, place fillets on 5 pans; bake 15 minutes or in 325°F. convection oven 7 minutes on high fan, closed vent.
- 2 In Step 6, if convection oven is used, bake at 325°F. 15 to 20 minutes on high fan, closed vent.
- 3 In Step 6, fish is done when it flakes easily with a fork.
- 4 In Step 6, baking time for fish will vary with type and thickness of fish
- 5 Other sizes and types of pans may be used. See Recipe No. A-25.

ROAST BEEF HASH

Yield 100 Portions
Each Portion 1/2 CP 3 1/2)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
159 kcal	11.7 gm	14.6 gm	5.8 gm	32.8 %	39 mg	268 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	14 lbs	1 gal 2 qt 1 pt 12 tbsp 2 2/8 tsp	
SHORTENING, GP	0 lbs 4 oz	8 tbsp 2 5/8 tsp	
PEPPERS, GREEN	1 lb 13 oz	1 qt 1 c 8 tbsp 7/8 tsp	
ONIONS, YELLOW	2 lbs 9 oz		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 lbs 4 oz	1 pt 1 c 7 tbsp 2 7/8 tsp	
CATSUP, TOMATO	1 lb	1 c 14 tbsp 6/8 tsp	
WATER 2	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
BEEF, ROAST, PRECOOKED	10 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	13 lbs		

METHODS

- 1 Chop beef finely. Set aside for use in Step 5.
- 2 Saute onions, and peppers in shortening for 10 minutes or until tender. Stir frequently.
- 3 Place potatoes in boiling salted water 1. Return to boil; reduce heat; cook 10 minutes or until tender. Drain. Set aside for use in Step 5.
- 4 Blend water 2, catsup, salt, pepper and garlic powder.
- 5 Combine beef, sauteed vegetables, potatoes and catsup mixture. Mix thoroughly.
- 6 Lightly spray steam table pans with non-stick cooking spray. Place about 6-1/2 qts beef mixture into each steam table pan.
- 7 Bake at 350°F for 45 to 50 minutes or until lightly browned.

NOTES

- 1 In Step 1, 16 lb beef, pot roast A. P. will yield 10 lb cooked beef. Cook according to Recipe No. L-10.
- 2 Using a convection oven, bake at 325 F. for 25 minutes or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 3 In Step 2, 2 lb 9 oz dry onions A.P. will yield 2 lb 5 oz chopped onions; 1 lb 13 oz fresh sweet peppers A.P. will yield 1 lb 8 oz chopped peppers.
- 4 In Step 2, 5 oz (11/3 cups) dehydrated onions and 33/4 oz (21/4 cups) dehydrated green peppers (See Recipe No. A-11) may be used.
- 5 In Step 2, 1 oz (3 tbsp—9 cloves) minced dry garlic may be used. Saut6 with onions and peppers in Step 2.
- 6 In Step 3, 13 lb fresh white potatoes A.P. will yield 10 lb 9 oz pared diced cooked potatoes.
- 7 In Step 3, 2 lb 10 oz (61/2 qt) dehydrated sliced potatoes, cooked 15 minutes in 21/4 gal water with 1 oz (12/3 tbsp) salt maybe used. Drain and chop potatoes. Set aside for use in Step 5.
- 8 In Step 7, if convection oven is used, bake at 325°F. 25 minutes or until lightly browned on high fan, open vent.
- 9 Other sizes and types of pans maybe used. See Recipe No. A-25.

ROAST BEEF HASH (CANNED)

Yield 100 Portions
Each Portion 6 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
163 kcal	6.9 gm	12.9 gm	9.4 gm	51.9 %	0 mg	574 mg		0 mg

Ingredients	Weight	Measure	Issue
HASH, CORNED BEEF	27 lbs		

METHODS

- 1 Heat Roast Beef Hash according to directions on container. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BEEF HASH (BEEF CHUNKS)

Yield 100 Portions
Each Portion 1 1/4CPS(10 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
190 kcal	11.7 gm	16.3 gm	8.3 gm	39.3 %	43 mg	258 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	14 lbs	1 gal 2 qt 1 pt 12 tbsp 2 2/8 tsp	
PEPPERS, GREEN	7 lbs 5 oz	1 gal 1 qt 1 pt 4 tbsp 5/8 tsp	
ONIONS, YELLOW	6 lbs 10 oz		
OIL, SALAD, CANOLA	2 lbs	1 qt 2 tbsp 1 6/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 6 oz	9 tbsp 1 tsp	
CATSUP, TOMATO	2 lbs 4 oz	1 qt 4 tbsp 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	13 lbs		

METHODS

- 1 Drain beef chunks. Chop fine. Set aside drained liquid for use in Step 4.
- 2 Saute onions and peppers in canola oil for 10 minutes or until tender. Stir frequently.
- 3 Place potatoes in boiling salted water. Return to boil; reduce heat; cook 10 minutes or until tender. Drain.
- 4 Blend reserved liquid, catsup, salt, pepper and garlic powder.
- 5 Combine beef, sauteed vegetables, potatoes and catsup mixture. Mix thoroughly.
- 6 Lightly spray steam table pan with non-stick cooking spray. Place 6-1/2 quarts beef mixture into each steam table pan.
- 7 Using a convection oven, bake at 325 F. for 25 minutes or until lightly browned. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 In Step 1, 16 lb beef, pot roast A. P. will yield 10 lb cooked beef. Cook according to Recipe No. L-10.
- 2 In Step 2, 2 lb 9 oz dry onions A.P. will yield 2 lb 5 oz chopped onions; 1 lb 13 oz fresh sweet peppers A.P. will yield 1 lb 8 oz chopped peppers.
- 3 In Step 2, 5 oz (11/3 cups) dehydrated onions and 33/4 oz (21/4 cups) dehydrated green peppers (See Recipe No. A-11) may be used.
- 4 In Step 2, 1 oz (3 tbsp—9 cloves) minced dry garlic may be used. Saut6 with onions and peppers in Step 2.
- 5 In Step 3, 13 lb fresh white potatoes A.P. will yield 10 lb 9 oz pared diced cooked potatoes.
- 6 In Step 3, 2 lb 10 oz (61/2 qt) dehydrated sliced potatoes, cooked 15 minutes in 21/4 gal water with 1 oz (12/3 tbsp) salt maybe used. Drain and chop potatoes. Set aside for use in Step 5.
- 7 In Step 7, if convection oven is used, bake at 325°F. 25 minutes or until lightly browned on high fan, open vent.
- 8 Other sizes and types of pans maybe used. See Recipe No. A-25.

TACOS (GROUND BEEF)

Yield 100 Portions
Each Portion 2 TACOS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
350 kcal	24 gm	28 gm	16 gm	41.1 %	65 mg	931 mg		194 mg

Ingredients	Weight	Measure	Issue
SPICE, CHILI POWDER	2 1/8 oz	7 tbsp 1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	9 1/2 oz	1 pt 2 tbsp 1 4/8 tsp	
ONIONS, YELLOW	3 lbs 13 3/4 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
PEPPERS, JALAPENO, SLICED	0 lbs 13 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 3/8 oz	5 tbsp 6/8 tsp	
CHEESE, CHEDDAR, SHREDDED	6 lbs	1 gal 2 qt 1 tbsp 1 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 1/8 tsp	
TACO SHELLS, CORN, YELLOW	9 lbs		
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 1 oz	2 tbsp 7/8 tsp	
LETTUCE, IND	6 lbs 8 oz		
BEEF, GROUND, 90% MIN LEAN	22 lbs		

METHODS

- 1 Cook beef until beef loses its pink color; stir to break apart. Drain fat.
- 2 Combine (2 1/2 oz per 100 portions) salt, red pepper, cumin, garlic, chili powder, and flour; add to beef. Saute 5 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold at 140 F. or higher for use in Step 6.
- 3 Arrange taco shells on sheet pans. Using a convection oven, bake 2 to 3 minutes at 325 F. on high fan, open vent until just heated.
- 4 Prepare Taco Sauce by combining tomatoes, onions, Jalapenos peppers, salt, and sugar; blend well. Cover and refrigerate at 41 F. or lower at least 1 hour before serving.
- 5 Place 1/4 cup meat filling in each taco; line up next to each other in steam table pan. CCP: Hold for service at 140 F. or higher.
- 6 Just before serving, top each taco with 2 tablespoons cheese, 2-1/3 tablespoons lettuce, 2 teaspoons onions, and 1 tablespoon taco sauce.

NOTES

- 1 In Step 1, 7 lb 8 oz (17-7 oz bt)prepared taco sauce may be used.
- 2 In Step 4, 8 lb 5 oz (200) frozen corn tortillas maybe used. Thaw.
- 3 In Step 6, in-redients may be placed on serving line for self-service.

TACOS (GROUND TURKEY)

Yield 100 Portions
Each Portion 2 TACOS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
338 kcal	24.8 gm	27.9 gm	14.8 gm	39.4 %	68 mg	773 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, CHILI POWDER	2 1/8 oz	7 tbsp 1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	9 1/2 oz	1 pt 2 tbsp 1 4/8 tsp	
ONIONS, YELLOW	3 lbs 13 3/4 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
PEPPERS, JALAPENO, SLICED	0 lbs 13 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 3/8 oz	5 tbsp 6/8 tsp	
CHEESE, CHEDDAR, SHREDDED	6 lbs	1 gal 2 qt 1 tbsp 1 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 1/8 tsp	
TURKEY, GROUND, BULK	22 lbs		
TACO SHELLS, CORN, YELLOW	9 lbs		
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 1 oz	2 tbsp 7/8 tsp	
LETTUCE, IND	6 lbs 8 oz		

METHODS

- 1 Cook turkey until turkey loses its pink color; stir to break apart. Drain fat.
- 2 Combine salt, red pepper, cumin, garlic, chili powder, and flour; add to turkey. Saute 5 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher.
- 3 Arrange taco shells on sheet pans. Using a convection oven, bake 2 to 3 minutes at 325 F. on high fan, open vent until just heated.
- 4 Prepare Taco Sauce by combining tomatoes, onions, Jalapeno peppers, salt, and sugar; blend well. Cover and refrigerate at 41 F. or lower at least 1 hour before serving.
- 5 Place 1/4 cup turkey filling in each taco; line up next to each other in steam table pan. CCP: Hold for service at 140 F. or higher.
- 6 Just before serving, top each taco with 2 tablespoons cheese, 2-1/3 tablespoons lettuce, 2 teaspoons onions, and 1 tablespoon taco sauce.

NOTES

- 1 In Step 3, 13/4 oz (5 tbsp -15 cloves) dry garlic, minced maybe used. Cook with beef in Step 2.
- 2 In Step 4, 8 lb 5 oz (200) frozen corn tortillas maybe used. Thaw.
- 3 In Step 6, ingredients may be placed on serving line for self-service.

TACOS, BEEF CRUMBLES, PRECOOKED

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
345 kcal	29 gm	26 gm	15 gm	39.1 %	28 mg	991 mg		249 mg

Ingredients	Weight	Measure	Issue
SPICE, CHILI POWDER	2 1/8 oz	7 tbsp 1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	9 1/2 oz	1 pt 2 tbsp 1 4/8 tsp	
ONIONS, YELLOW	3 lbs 13 3/4 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
PEPPERS, JALAPENO, SLICED	0 lbs 13 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	
BEEF, GROUND PRECOOKED	18 lbs 12 oz		
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 3/8 oz	5 tbsp 6/8 tsp	
CHEESE, CHEDDAR, SHREDDED	6 lbs	1 gal 2 qt 1 tbsp 1 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
TACO SHELLS, CORN, YELLOW	9 lbs		
TOMATOES, DICED, CANNED	6 lbs 8 oz	3 qt 4 tbsp 1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 1 oz	2 tbsp 7/8 tsp	
LETTUCE, IND	6 lbs 8 oz		

METHODS

- Place precooked beef in steam kettle or stockpot. Heat to 165 F. or higher for 15 seconds.
- Combine (2 1/2 oz per 100 portions) salt, red pepper, cumin, garlic, chili powder, and flour; add to beef. Saute 5 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold at 140 F. or higher for use in Step 4.
- Arrange taco shells on sheet pans. Using a convection oven, bake 2 to 3 minutes at 325 F. on high fan, open vent until just heated.
- Place 1/4 cup meat filling in each taco; line up next to each other in steam table pan. CCP: Hold for service at 140 F. or higher.
- Prepare Taco Sauce by combining tomatoes, onions, Jalapeno peppers, salt, and sugar; blend well. Cover and refrigerate at 41 F. or lower at least 1 hour before serving.
- Just before serving, top each taco with 2 tablespoons cheese, 2-1/3 tablespoons lettuce, 2 teaspoons onions, and 1 tablespoon taco sauce.

NOTES

- In Step 3, 13/4 oz (5 tbsp -15 cloves) dry garlic, minced maybe used. Cook with beef in Step 2.
- In Step 4, 8 lb 5 oz (200) frozen corn tortillas maybe used. Thaw.
- In Step 6, ingredients may be placed on serving line for self-service.

TURKEY LIME SOFT TACOS

Yield 100 Portions
Each Portion 7 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
381 kcal	49.7 gm	26.6 gm	8 gm	18.9 %	46 mg	1706 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, OREGANO	1 1/4 oz	11 tbsp 2 4/8 tsp	
JUICE, LIME	1 lb 4 oz	1 pt 4 tbsp 2 6/8 tsp	
SPICE, ONION	0 lbs 1 oz	4 tbsp 3/8 tsp	
TOMATOES	13 lbs 12 oz		
SPICE, GARLIC	0 lbs 2 oz	5 tbsp 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 4/8 tsp	
TURKEY, BREAST, SLICED	23 lbs		
ONIONS, GREEN	1 lb 10 oz		
CHEESE, MONTEREY JACK	1 lb 8 oz	1 qt 1 pt 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	
TORTILLAS	12 lbs 6 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Combine lime juice, sugar, salt, garlic, onion powder, pepper and oregano, mix well.
- 2 Slice turkey breast into thin strips. Place strips into a large storage container or pan sufficient to mix ingredients. Pour mixture over turkey and marinate for 2-4 hours. CCP: Hold cold during marinating, covered, at 36 - 40 F. until used in Step 5.
- 3 Combine tomatoes and green onions, cover and set aside under refrigeration until ready to assemble soft taco. CCP: Hold cold at 36-40 F. until ready for use in Step 6.
- 4 Wrap tortillas in foil and place into warmer, 150 F., for about 15 minutes or until warm and pliable for production assembly.
- 5 Lightly spray a preheated 350 F. griddle with cooking spray. Grill turkey strips 5-7 minutes or until lightly browned. Do not allow strips to sit on griddle. Move around in stir-fry style to promote even cooking. Recommend batch cooking of turkey strips to maintain quality and even cooking. CCP: Heat to 165 F. or higher for 15 seconds.
- 6 Place about 6-7 turkey strips (2 oz), 1 tbsp cheese, and 1/4 tomato/onion mix into each tortilla.
- 7 Roll tortilla around filling, wrap in foil, and place into storage or serving pan. CCP: Hold hot for service at 140 F. or higher.

TACOS (BEEF CRUMBLES/PRECOOKED) AIRFOR

Yield 100 Portions
Each Portion 2 TACOS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
278 kcal	24 gm	19 gm	13 gm	42.1 %	23 mg	510 mg		119 mg

Ingredients	Weight	Measure	Issue
SPICE, TACO	5 1/2 oz	1 pt 1 c 11 tbsp 1 2/8 tsp	
BEEF, GROUND PRECOOKED	18 lbs 12 oz		
TACO SHELLS, CORN, YELLOW	5 lbs 12 oz		

METHODS

- 1 Place precooked beef in steam kettle or stockpot. Heat to 165 F. or higher for 15 seconds.
- 2 Add seasoning mix to beef and mix thoroughly. Saute 5 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold at 140 F. or higher for use in Step 4.
- 3 Arrange taco shells on sheet pans. Using a convection oven, bake 2 to 3 minutes at 325 F. on high fan, open vent until just heated.
- 4 Place 1/4 cup meat filling in each taco; line up next to each other in steam table pan. CCP: Hold for service at 140 F. or higher.

TACO CONDIMENT BAR AIRFOR

Yield 100 Portions
Each Portion 2 TACOS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
351 kcal	49 gm	14 gm	11 gm	28.2 %	6 mg	1102 mg		248 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	3 lbs 8 oz		
CHEESE, CHEDDAR, SHREDDED	6 lbs	1 gal 2 qt 1 tbsp 1 1/8 tsp	
SALSA, MILD	18 lbs 8 oz	2 gal 6 tbsp 1 2/8 tsp	
CHIPS, TORTILLA	5 lbs	5 gal 1 qt 1 pt 1 c 3 tbsp 2 1/8 tsp	
TORTILLAS	11 lbs 8 oz		
LETTUCE, IND	3 lbs 2 oz		

METHODS

- 1 Place item with taco bar hot item. Hold cold 41 F. for service.

TURKEY TACO (SPICE BLEND)

Yield 100 Portions
Each Portion 2 TACO

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
335 kcal	24 gm	28 gm	15 gm	40.3 %	68 mg	960 mg		204 mg

Ingredients	Weight	Measure	Issue
SPICE, TACO	5 1/2 oz	1 pt 1 c 11 tbsp 1 2/8 tsp	
TURKEY, GROUND, BULK	18 lbs 12 oz		
TACO SHELLS, CORN, YELLOW	5 lbs 12 oz		

METHODS

- 1 Cook turkey until it loses its pink color, stir to break apart. Drain fat, Add seasoning mix, stir well to mix. Continue to cook for 5 minutes longer.
- 2 Remove taco meat form kettle, place into serving pans. Cover and hold hot for service. CCP: Hold at 140 F. or higher for service.
- 3 Arrange taco shells on a sheet tray, palce into 350 F. oven for about 5 minutes or util crips. Remove from oven, palce in serving pan and hold hot, uncovered, for service. CCP: hold at 140 F. or higher for service.

MEAT LOAF

Yield 100 Portions
Each Portion 1 SL (6 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
294 kcal	14 gm	29 gm	12 gm	36.7 %	128 mg	680 mg		60 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 12 oz	1 qt 1 c 4 tbsp 6/8 tsp	
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsp 4/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
BREAD CRUMBS	4 lbs	3 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
EGG, WHOLE, TABLE	2 lbs 8 oz	0 gal	
JUICE, VEGETABLE	3 lbs 1 oz	1 qt 1 c 11 tbsp 2 5/8 tsp	
SPICE, GARLIC	0 lbs 3/8 oz	1 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
MILK, NONFAT, DRY	2 3/4 oz	1 c 2 tbsp 1 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	30 lbs		

METHODS

- 1 Combine beef with bread crumbs, salt, pepper and garlic; mix until well blended.
- 2 Reconstitute milk with listed water.
- 3 Add milk, celery, onions, sweet peppers, eggs, and vegetable juice. Mix lightly but thoroughly. DO NOT OVERMIX.
- 4 Place 11 pounds 6 ounces meat mixture into each steam table pan and divide into 2 loaves per pan.
- 5 Using a convection oven, bake 1 hour 15 minutes at 300 F. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Skim off excess fat and liquid during cooking.
- 6 Let stand 20 minutes before slicing. Cut 13 slices per loaf. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step3,2oz(92/ 3 tbsp) dehydrated onions may be used. See Recipe No. A-11.
- 2 In Step3,2 lb 8oz(4 2/3 cups) fresh eggs (24 eggs) may be used.

TURKEY LOAF

Yield 100 Portions
Each Portion 1 SL (6 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
275 kcal	14.4 gm	28.9 gm	11.2 gm	36.7 %	132 mg	719 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 12 oz	1 qt 1 c 4 tbsp 6/8 tsp	
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsp 4/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
BREAD CRUMBS	4 lbs	3 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
EGG, WHOLE, TABLE	2 lbs 8 oz	0 gal	
JUICE, VEGETABLE	3 lbs 1 oz	1 qt 1 c 11 tbsp 2 5/8 tsp	
SPICE, GARLIC	0 lbs 3/8 oz	1 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
MILK, NONFAT, DRY	4 3/4 oz	1 c 15 tbsp 2 1/8 tsp	
TURKEY, GROUND, BULK	30 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine turkey with bread crumbs, salt, pepper and garlic; mix until well blended.
- 2 Reconstitute milk with listed water.
- 3 Add milk, celery, onions, sweet peppers, eggs, and tomato juice. Mix lightly but thoroughly. DO NOT OVERMIX.
- 4 Place 11 pounds 6 ounces meat mixture into each steam table pan and divide into 2 loaves per pan.
- 5 Using a convection oven, bake 1 hour 15 minutes at 325 F. on high fan, closed vent. Skim off excess fat and liquid during cooking period. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Let stand 20 minutes before slicing. Cut 13 slices per loaf. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step3,2 lb 8oz(4 2/3 cups) fresh eggs (24 eggs) may be used.
- 2 In Step3,2oz(92/ 3 tbsp) dehydrated onions may be used. See Recipe No. A-11.

TOMATO MEAT LOAF (SOUP,COND)

Yield 100 Portions
Each Portion 1 SL (6 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
320 kcal	19.7 gm	29.7 gm	12.9 gm	36.3 %	128 mg	759 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 12 oz	1 qt 1 c 4 tbsp 6/8 tsp	
SOUP, TOMATO	3 lbs 2 oz	1 qt 1 c 11 tbsp 1 3/8 tsp	
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsp 4/8 tsp	
SAUCE, WORCESTERSHIRE	1 5/8 oz	2 tbsp 2 1/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
BREAD CRUMBS	4 lbs	3 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
EGG, WHOLE, TABLE	2 lbs 8 oz	0 gal	
SPICE, GARLIC	0 lbs 3/8 oz	1 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	4 3/4 oz	1 c 15 tbsp 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	30 lbs		

METHODS

- Combine beef with bread crumbs, salt, pepper and garlic; mix until well blended.
- Reconstitute milk with listed water.
- Add milk, celery, onions, sweet peppers, eggs, tomato soup, and Worcestershire sauce. Mix lightly but thoroughly. DO NOT OVERMIX.
- Place 11 pounds 6 ounces meat mixture into each steam table pan and divide into 2 loaves per pan.
- Using a convection oven, bake 1 hour 15 minutes at 300 F. on high fan, closed vent. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Skim off excess fat and liquid during cooking period.

- Combine tomato soup and water. Bring to a boil. Let meat loaf stand 20 minutes before slicing. Cut 13 slices per loaf. Pour tomato soup mixture evenly over baked meatloaf slices. CCP: Hold for service at 140 F. or higher.

NOTES

- In Step3, 2 lb 8oz (4 2/3 cups) fresh eggs (24 eggs) may be used.
- In Step3, 2oz (2/3 3 tbsp) dehydrated onions may be used. See Recipe No. A-11.

CAJUN MEAT LOAF

Yield 100 Portions
Each Portion 1 SL (6OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
339 kcal	23 gm	30 gm	14 gm	37.2 %	128 mg	1232 mg		93 mg

Ingredients	Weight	Measure	Issue
WATER 1	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
CELERY, FRESH	2 lbs 8 oz	2 qt 1 c 7 tbsp 5/8 tsp	
SAUCE, WORCESTERSHIRE	9 1/2 oz	15 tbsp 2 1/8 tsp	
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 1/2 oz	1 c 1 tsp	
PEPPERS, GREEN	3 lbs 8 oz	2 qt 1 pt 10 tbsp 1 4/8 tsp	
ONIONS, YELLOW	2 lbs 14 oz		
BREAD CRUMBS	3 lbs 12 oz	3 qt 1 pt 2 tbsp 2 4/8 tsp	
EGG, WHOLE, TABLE	2 lbs 6 oz	0 gal	
SPICE, ONION	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
SHORTENING, SEMI-SOLID, TFF	3 1/2 oz	7 tbsp 2 2/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5 oz	7 tbsp 2 3/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsp 1 tsp	
CATSUP, TOMATO	3 lbs 2 oz	1 qt 1 c 14 tbsp 1 4/8 tsp	
MILK, NONFAT, DRY	2 1/2 oz	1 c 2 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/2 oz	2 tbsp 2 tsp	
TOMATOES, DICED, CANNED	14 lbs 14 oz	1 gal 3 qt 1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 3/4 oz	3 tbsp 3 tsp	
WATER 2	8 1/2 oz	1 c 7/8 tsp	

SPICE, PEPPER, BLACK	1 1/4 oz	5 tbsp 4/8 tsp	
BEEF, GROUND, 90% MIN LEAN	30 lbs		

METHODS

- Combine beef with bread crumbs, (4 oz/100 ortions) salt, (1 oz/100 portions) pepper, garlic powder, red pepper, oregano, basil, thyme, and onion powder; mix until well blended.
- Reconstitute milk with water 1.
- Add milk, (1#/100 portions) celery, onions, sweet peppers, eggs, catsup, and (8 1/2 oz per 100 portions) Worcestershire sauce. Mix lightly but thoroughly. DO NOT OVERMIX.
- Place 11 pounds 6 ounces meat mixture into each steam table pan and divide into 2 loaves per pan.
- Using a convection oven, bake 1 hour 15 minutes at 300 F. on high fan, closed vent. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Skim off excess fat and liquid during cooking period.
- Let stand 20 minutes before slicing. Cut 13 slices per loaf. CCP: Hold for service at 140 F. or higher.
- Prepare Creole Sauce. Saute onions, peppers and (1 1/2# per 100 portions) celery in shortening, salad or olive oil for 10 minutes or until tender. Add tomatoes, (1 oz/100 portions) salt, (1/4 oz per 100 portions)pepper, sugar, and (1 oz/100 portions)Worcestershire sauce to vegetables. Bring to a boil; reduce heat; cover and simmer for 10 minutes. Blend flour and water 2 to make a smooth paste; add to sauce. Stir to combine. Simmer for 5 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Serve Meatloaf with Creole Sauce.

NOTES

- In Step3,2 lb 8oz(4 2/3 cups) fresh eggs (24 eggs) may be used.

MEATLOAF BIB

Yield 100 Portions
Each Portion 6 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
200 kcal	2 gm	15 gm	14 gm	63 %	50 mg	539 mg		0 mg

Ingredients	Weight	Measure	Issue
MEATLOAF, BEEF, PRECOOKED	22 lbs		

METHODS

- 1 Follow manufacturer's instructions. CCP: Heat to 165 F or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

MINCED BEEF

Yield 100 Portions
Each Portion 2/3 CUP (5OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
236 kcal	11 gm	25 gm	10 gm	38.1 %	74 mg	693 mg		65 mg

Ingredients	Weight	Measure	Issue
FLOUR, WHEAT, GP (TPK2)	1 lb 14 oz	1 qt 1 pt 12 tbsp 2 5/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, SALT, TABLE, IODIZED	1 3/8 oz	2 tbsp 4/8 tsp	
SPICE, NUTMEG	0 lbs 1/2 oz	2 tbsp 1/8 tsp	
TOMATOES, DICED, CANNED	19 lbs 2 oz	2 gal 1 qt 2 tbsp 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	
BEEF, GROUND, 90% MIN LEAN	20 lbs		

METHODS

- 1 Cook beef with onions until it loses its pink color, stirring to break apart. Drain or skim of excess fat.
- 2 Sprinkle flour over beef; continue cooking until flour is absorbed.
- 3 Add tomatoes, nutmeg(optional), salt and pepper. Stir to mix well. Simmer 10 to 15 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Minced beef may be served over toast, biscuits, rice or pasta.

NOTES

- 1 In Step 1, 4 oz (11/3 cups) dehydrated onions may be used. See Recipe No. A-11.
- 2 One No. 6 scoop may be used. See Recipe No. A-4.
- 3 In Step 3, Minced Beef may be served over toast, biscuits, rice or pasta.

MINCED BEEF PRECOOKED

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
156 kcal	15 gm	14 gm	5 gm	28.8 %	16 mg	705 mg		98 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 14 oz	1 qt 1 pt 12 tbsp 2 5/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
BEEF, GROUND PRECOOKED	13 lbs 4 oz		
SPICE, SALT, TABLE, IODIZED	1 3/8 oz	2 tbsp 4/8 tsp	
SPICE, NUTMEG	0 lbs 1/2 oz	2 tbsp 1/8 tsp	
TOMATOES, DICED, CANNED	19 lbs 2 oz	2 gal 1 qt 2 tbsp 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Spray griddle with non-stick cooking spray. Saute onions. Add beef crumbles to onions. Stir to break beef apart.
- 2 Sprinkle flour over beef; continue cooking until flour is absorbed.
- 3 Add tomatoes, nutmeg(optional), salt and pepper. Stir to mix well. Simmer 10 to 15 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Minced beef may be served over toast, biscuits, rice or pasta.

NOTES

- 1 In Step 1, 4 oz (1 1/3 cups) dehydrated onions may be used. See Recipe No. A-11.
- 2 One No. 6 scoop may be used. See Recipe No. A-4.
- 3 In Step 3, Minced Beef may be served over toast, biscuits, rice or pasta.

SALISBURY STEAK

Yield 100 Portions
Each Portion 1 STK (4 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
289 kcal	17 gm	27 gm	12 gm	37.4 %	96 mg	573 mg		63 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs	1 qt 1 pt 1 c 10 tbs 1 4/8 tsp	
SAUCE, WORCESTERSHIRE	2 3/4 oz	4 tbs 1 5/8 tsp	
BREAD, WHITE, SANDWICH	2 lbs		
ONIONS, YELLOW	3 lbs 5 oz		
EGG, WHOLE, TABLE	1 lb	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbs 2 tsp	
MILK, NONFAT, DRY	6 1/2 oz	1 pt 11 tbs 1 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	28 lbs		

METHODS

- 1 Reconstitute milk with listed water.
- 2 Add milk to bread; let stand 5 minutes.
- 3 Combine bread mixture with beef, onions, eggs, salt, pepper, and Worcestershire sauce; mix thoroughly.
- 4 Shape into steaks about 1 inch thick by 4 inches weighing 6 ounces.
- 5 Place on sheet pans; using a convection oven, bake at 325 F. on high fan, open vent for 20-25 minutes or until well done. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 Salisbury steak may be grilled. Lightly spray griddle with non-stick cooking spray. Cook patties on lightly sprayed 350 F. griddle. Grill 8 minutes on each side or until steaks are well done. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 2 In Ste- 3, 62/3 oz (2 cups) dehydrated o-ions may be used. See Recipe No. A-n.

GRILLED HAMBURGER STEAK

Yield 100 Portions
Each Portion 1 STK (4 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
257 kcal	0 gm	31.2 gm	13.7 gm	48 %	102 mg	93 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BEEF, GROUND, 90% MIN LEAN	37 lbs 8 oz		

METHODS

- 1 Shape into steaks about 1 inch thick by 4 inches weighing 6 ounces each.
- 2 Lightly spray griddle with non-stick cooking spray. Grill steaks on 350 F. griddle for 9 minutes on each side or until well done. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

SPAGHETTI W/ MEAT SAUCE (GROUND TURKEY)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
405 kcal	62.8 gm	25.6 gm	6.9 gm	15.3 %	51 mg	1414 mg		0 mg

Ingredients	Weight	Measure	Issue
PASTA, SPAGHETTI, QUICK COOK	12 lbs	2 gal 1 qt 1 pt 14 tbsp 2/8 tsp	
WATER 1	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
SPICE, OREGANO	0 lbs 3/8 oz	3 tbsp 1 6/8 tsp	
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
ONIONS, YELLOW	4 lbs		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
SPICE, GARLIC	1 5/8 oz	4 tbsp 2 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 6 oz	9 tbsp 1 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 tsp	
TOMATO, PASTE	11 lbs 10 oz	1 gal 1 qt 2 tbsp 1/8 tsp	
TURKEY, GROUND, BULK	18 lbs		
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 1/4 oz	1 6/8 tsp	
WATER 2	80 lbs	9 gal 2 qt 1 c 1 tbsp 2 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Cook turkey in steam-jacketed kettle or stock pot until turkey. Stir. Drain or skim off excess fat.
- 2 Add tomatoes, tomato paste, water 2, onions, sugar, salt, garlic powder, basil, thyme, oregano, pepper, and bay leaves to turkey. Mix well.
- 3 Bring to a boil; reduce heat; cover; cook at low heat about 1 hour, stirring frequently. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Remove bay leaves before serving. CCP: Hold for service at 140 F. or higher.
- 5 Add salt to boiling water 5. Slowly add spaghetti while stirring constantly until water boils again. Cook 10 to 12 minutes or until tender, stirring occasionally. Drain thoroughly.

NOTES

- 1 In Step 2, 8 oz (2 2/3 cups) dehydrated onions may be used. See Recipe No. A-11.
- 2 In Step 2, 15 tbsp (45 cloves) dry minced garlic may be used.

SPAGHETTI W/ MEAT SAUCE (GROUND BEEF)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
404 kcal	62.8 gm	24.1 gm	7.1 gm	15.8 %	43 mg	1385 mg		0 mg

Ingredients	Weight	Measure	Issue
PASTA, SPAGHETTI, QUICK COOK	12 lbs	2 gal 1 qt 1 pt 14 tbsp 2/8 tsp	
WATER 1	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
SPICE, OREGANO	0 lbs 3/8 oz	3 tbsp 1 6/8 tsp	
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
ONIONS, YELLOW	4 lbs		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
SPICE, GARLIC	0 lbs 5/8 oz	1 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 6 oz	9 tbsp 1 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 tsp	
TOMATO, PASTE	11 lbs 8 oz	1 gal 1 pt 1 c 14 tbsp 1 6/8 tsp	
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbsp 2 6/8 tsp	
WATER 2	80 lbs	9 gal 2 qt 1 c 1 tbsp 2 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	16 lbs		

METHODS

- 1 Cook beef in steam-jacketed kettle or stock pot until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Add tomatoes, tomato paste, water 1, onions, sugar, salt, garlic powder, basil, thyme, oregano, pepper, and bay leaves to beef. Mix well.
- 3 Bring to a boil; reduce heat; cover; cook at low heat about 1 hour, stirring frequently. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 4 Remove bay leaves before serving. CCP: Hold for service at 140 F. or higher.
- 5 Add salt to boiling water 2. Slowly add spaghetti while stirring constantly until water boils again. Cook 10 to 12 minutes or until tender, stirring occasionally. Drain thoroughly.

NOTES

- 1 In Step 2, 8 oz (2 2/3 cups) dehydrated onions may be used. See Recipe No. A-11
- 2 In Step 2, 15 tbsp (45 cloves) dry minced garlic may be used.

SPAGHETTI W/ MEAT SAUCE RTU GR TURKEY

Yield 100 Portions
Each Portion 1 CP/1 CP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
398 kcal	61.7 gm	23.7 gm	6.3 gm	14.2 %	51 mg	772 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	80 lbs	9 gal 2 qt 1 c 1 tbsp 2 3/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	12 lbs	2 gal 1 qt 1 pt 14 tbsp 2/8 tsp	
SAUCE, MARINARA	46 lbs 5 3/8 oz	5 gal 1 c 12 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
TURKEY, GROUND, BULK	18 lbs		

METHODS

- 1 Cook turkey in steam-jacketed kettle or stock pot until turkey loses its pink color, stirring to break apart.
- 2 Add spaghetti sauce to meat; stir well to distribute meat.
- 3 Cook at medium heat until sauce comes to a boil; reduce heat, simmer 5 minutes to blend flavors, stirring as necessary. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 4 Add salt to boiling listed water. Slowly add spaghetti while stirring constantly until water boils again. Cook 10 to 12 minutes or until tender, stirring occasionally. Drain thoroughly.

SPAGHETTI W/ MEAT SAUCE RTU GR BEEF

Yield 100 Portions
Each Portion 1 CP/1 CP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
397 kcal	61.7 gm	22.2 gm	6.5 gm	14.7 %	43 mg	743 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	80 lbs	9 gal 2 qt 1 c 1 tbsp 2 3/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	12 lbs	2 gal 1 qt 1 pt 14 tbsp 2/8 tsp	
SAUCE, MARINARA	46 lbs 5 3/8 oz	5 gal 1 c 12 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
BEEF, GROUND, 90% MIN LEAN	16 lbs		

METHODS

- 1 Cook beef in steam-jacketed kettle or stock pot until beef loses its pink color, stirring to break apart.
- 2 Add spaghetti sauce to meat; stir well to distribute meat.
- 3 Cook at medium heat until sauce comes to a boil; reduce heat, simmer 5 minutes to blend flavors, stirring as necessary. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 4 Add salt to boiling listed water. Slowly add spaghetti while stirring constantly until water boils again. Cook 10 to 12 minutes or until tender, stirring occasionally. Drain thoroughly.

SPAGHETTI WITH MEAT SAUCE (BEEF CRUMBL

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
300 kcal	46 gm	18 gm	5 gm	15 %	14 mg	412 mg		61 mg

Ingredients	Weight	Measure	Issue
WATER	80 lbs	9 gal 2 qt 1 c 1 tbsp 2 3/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	12 lbs	2 gal 1 qt 1 pt 14 tbsp 2/8 tsp	
SAUCE, MARINARA	46 lbs 5 3/8 oz	5 gal 1 c 12 tbsp 1 4/8 tsp	
BEEF, GROUND PRECOOKED	11 lbs 8 oz		
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	

METHODS

- 1 Heat spaghetti sauce in steam jacketed kettle or stock pot.
- 2 Add beef crumbles to sauce; stir well to distribute meat.
- 3 Cook at medium heat until sauce comes to a boil; reduce heat, simmer 5 minutes to blend flavors, stirring as necessary. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 4 Bring listed water to a boil, add salt. Slowly add spaghetti while stirring constantly until water boils again. Cook 10-12 minutes or until tender, stirring occasionally. Drain thoroughly.

SPAGHETTI W/ MEATBALLS (GROUND TURKEY)

Yield 100 Portions
Each Portion 3MB3/4CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
457 kcal	68.8 gm	28.7 gm	8.4 gm	16.5 %	72 mg	1645 mg		0 mg

Ingredients	Weight	Measure	Issue
PASTA, SPAGHETTI, QUICK COOK	12 lbs	2 gal 1 qt 1 pt 14 tbsp 2/8 tsp	
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
SPICE, THYME	0 lbs 3/8 oz	3 tbsp 1 6/8 tsp	
ONIONS, YELLOW	6 lbs 1 1/4 oz		
BREAD CRUMBS	2 lbs 4 oz	2 qt 8 tbsp 2/8 tsp	
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
EGG, WHOLE, TABLE	12 7/8 oz	0 gal	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 8 oz	12 tbsp 1 3/8 tsp	
SPICE, BASIL, SWEET	0 lbs 3/8 oz	5 tbsp 1/8 tsp	
TOMATO, PASTE	9 lbs 4 oz	1 gal 6/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 1/8 tsp	
TURKEY, GROUND, BULK	20 lbs		
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbsp 2 6/8 tsp	
WATER 2	64 lbs	7 gal 2 qt 1 pt 7 tbsp 2 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine tomatoes, tomato paste, water 1, onions, sugar, salt, garlic powder, basil, thyme, oregano, red pepper, and bay leaves; mix well. Bring to a boil; reduce heat; simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves. (Onions 3 lb per HD)(salt 2 1/2 oz HD)
- 2 Combine turkey, onions, bread crumbs, eggs, salt, and pepper; mix lightly but thoroughly. (onions 2 1/2 lb HD)(salt 3 oz per HD)
- 3 Shape into 300 - 1-1/3 ounce balls. Place 100 balls in each pan.
- 4 Using a convection oven, bake 12-14 minutes at 350 F. on high fan, closed vent or until browned. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Discard fat. Remove to serving pan. CCP: Hold for service at 140 F. or higher.
- 5 Add salt to boiling water 2. Slowly add spaghetti while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender, stirring occasionally. Do not overcook. Drain thoroughly. (salt 2 1/2 oz per HD)
- 6 EACH PORTION: 3 meatballs, 3/4 cup sauce, and 1 cup spaghetti.

NOTES

- 1 In Step 1, 4 1/2 oz (3/4 cup - 36 cloves) dry minced garlic may be used.
- 2 In Step 3, 13 oz (1 1/2 cup) thawed egg whites may be used.

SPAGHETTI W/ MEATBALLS (GROUND BEEF)

Yield 100 Portions
Each Portion 3MB3/4CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
462 kcal	67 gm	29 gm	9 gm	17.5 %	70 mg	1553 mg		103 mg

Ingredients	Weight	Measure	Issue
PASTA, SPAGHETTI, QUICK COOK	12 lbs	2 gal 1 qt 1 pt 14 tbsp 2/8 tsp	
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
SPICE, THYME	0 lbs 3/8 oz	3 tbsp 1 6/8 tsp	
ONIONS, YELLOW	5 lbs 8 oz		
BREAD CRUMBS	2 lbs 8 oz	2 qt 1 c 7 tbsp 5/8 tsp	
SPICE, BAY LEAVES	0 lbs 1/8 oz	1 tbsp 2 7/8 tsp	
EGG, WHOLE, TABLE	12 7/8 oz	0 gal	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 8 oz	12 tbsp 1 3/8 tsp	
SPICE, BASIL, SWEET	0 lbs 3/8 oz	5 tbsp 1/8 tsp	
TOMATO, PASTE	9 lbs 4 oz	1 gal 6/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 1/8 tsp	
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbsp 2 6/8 tsp	
WATER 2	64 lbs	7 gal 2 qt 1 pt 7 tbsp 2 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	20 lbs		

METHODS

- 1 Combine tomatoes, tomato paste, water 1, (3 1/2# per 100 portions) onions, sugar, (2 1/2 oz per 100 portions) salt, garlic powder, basil, thyme, oregano, red pepper and bay leaves; mix well.
- 2 Bring to a boil; reduce heat; simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves.
- 3 Combine beef, (2 1/2# per 100 portions) onions, bread crumbs, eggs, (3 oz per 100 portions) salt, and pepper; mix lightly but thoroughly.
- 4 Shape into 300 1-1/3 ounce balls. Place 100 balls on each pan.
- 5 Using a convection oven, bake 10-12 minutes at 350 F. on high fan, closed vent or until browned. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Discard fat. Remove to serving pan. CCP: Hold for service at 140 F. or higher.
- 6 Add (3 oz per 100 portions) salt to boiling water 2. Slowly add spaghetti while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender, stirring occasionally. Do not overcook. Drain thoroughly.
- 7 EACH PORTION: 3 meatballs, 3/4 cup sauce, 1 cup spaghetti.

NOTES

- 1 In Step 1, 6 2/3 (2 cups) dehydrated onions may be used. See Recipe No. A-11.
- 2 In Step 1, 4 1/2 oz (3/4 cup - 36 cloves) dry minced garlic may be used.
- 3 In Step 3, 5 oz (1 2/3 cups) dehydrated onions may be used. See Recipe No. A-11.
- 4 In Step 3, 13 oz (1 1/2 cup) thawed egg whites may be used.

MEATBALLS (CANNED)

Yield 100 Portions
Each Portion 4 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
231 kcal	24 gm	8 gm	11 gm	42.9 %	0 mg	1 mg		0 mg

Ingredients	Weight	Measure	Issue
MEATBALLS, W/TOMATO SAUCE	18 lbs 12 oz		

METHODS

- 1 Place meatballs in serving pans, cover with plastic and then foil, place in oven at 325F.
- 2 Heat to 155F. CCP: Hold at 140F. or higher for service.

NOTES

- 1 3 #10 cans per 100 portions.

STUFFED GREEN PEPPERS (GROUND BEEF)

Yield 100 Portions
Each Portion 1/2 PEP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
381 kcal	43.9 gm	24.5 gm	11.5 gm	27.2 %	65 mg	1051 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	8 lbs 8 oz	1 gal 1 qt 13 tbs 1 3/8 tsp	
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbs 3 tsp	
SHORTENING, GP	7 1/4 oz	1 c 1/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 14 oz	1 c 7 tbs 3/8 tsp	
WATER 3	2 lbs	1 pt 1 c 13 tbs 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 7 oz	1 c 9 tbs 7/8 tsp	
PEPPERS, GREEN	17 lbs 4 oz	3 gal 1 qt 8 tbs 6/8 tsp	
ONIONS, YELLOW	2 lbs 12 oz		
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5 oz	7 tbs 2 3/8 tsp	
TOMATO, PASTE	4 lbs	1 qt 1 pt 14 tbs 2 4/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbs 1 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbs 2 7/8 tsp	
WATER 2	7 lbs 5 3/8 oz	3 qt 1 pt 2 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbs 3/8 tsp	
BEEF, GROUND, 90% MIN LEAN	24 lbs		

METHODS

- 1 Saute onions in shortening or olive oil in steam jacketed kettle or stock pot for 5 minutes or until onions are tender. Add flour to sauteed mixture; stir well until blended. Cook for 5 minutes. Combine water, tomato paste, sugar, salt, pepper, red pepper, and garlic powder. Add to flour and onion mixture. Bring to a boil; reduce heat and simmer for 15 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher for use in Step 5.
- 2 Cut each pepper in half lengthwise; remove core.
- 3 Place peppers in boiling water 1. Return to a boil; cook 1 minute. Drain well. Set aside for use in Step 6.
- 4 Combine rice, water 2, salt, and canola oil; bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat.
- 5 Combine cooked rice, ground beef, onions, salt, pepper, Worcestershire sauce and water with 2 quarts marinara sauce. DO NOT OVERMIX.
- 6 Fill each pepper with 3/4 cup beef mixture. Place filled peppers in roasting pans.
- 7 Pour 1 cup water 3 around peppers in each pan.
- 8 Pour remaining sauce over peppers in each pan. Cover pans.
- 9 Bake about 1-1/2 hours at 350 F. or until tender. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

NOTES

- 1 In Step 5, 5 1/4 oz (1 2/3 cups plus 4 1/2 tsp) dehydrated onions may be used. See Recipe No. A-11.

STUFFED GREEN PEPPERS (GROUND TURKEY)

Yield 100 Portions
Each Portion 1/2 PEP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
359 kcal	43.4 gm	24 gm	9.3 gm	23.3 %	65 mg	964 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	8 lbs 8 oz	1 gal 1 qt 13 tbsp 1 3/8 tsp	
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 14 oz	1 c 7 tbsp 3/8 tsp	
WATER 3	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
PEPPERS, GREEN	17 lbs 4 oz	3 gal 1 qt 8 tbsp 6/8 tsp	
SAUCE, MARINARA	14 lbs	1 gal 2 qt 11 tbsp 1 1/8 tsp	
ONIONS, YELLOW	2 lbs 12 oz		
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 7 oz	10 tbsp 2 5/8 tsp	
WATER 2	7 lbs 5 3/8 oz	3 qt 1 pt 2 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
BEEF, GROUND, 90% MIN LEAN	24 lbs		

METHODS

- 1 Cut each pepper in half lengthwise; remove core.
- 2 Place peppers in boiling water 1. Return to a boil; cook 1 minute. Drain well. Set aside for use in Step 5.
- 3 Combine rice, water 2, salt, and canola oil; bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat.
- 4 Combine cooked rice, ground beef, onions, salt, pepper, Worcestershire sauce and water with 2 quarts marinara sauce. DO NOT OVERMIX.
- 5 Fill each pepper with 3/4 cup beef mixture. Place filled peppers in roasting pans.
- 6 Pour 1 cup water 3 around peppers in each pan.
- 7 Pour remaining sauce over peppers in each pan. Cover pans.
- 8 Bake about 1-1/2 hours at 350 F. or until tender. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

NOTES

- 1 In Step 5, 5 1/4 oz (1 2/3 cups plus 4 1/2 tsp) dehydrated onions may be used. See Recipe No. A-11.

STUFFED GREEN PEPPERS (GROUND TURKEY)

Yield 100 Portions
Each Portion 1 HALF

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
364 kcal	44 gm	24.4 gm	10.3 gm	25.5 %	67 mg	1084 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	8 lbs 8 oz	1 gal 1 qt 13 tbs 1 3/8 tsp	
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbs 3 tsp	
SHORTENING, GP	7 1/4 oz	1 c 1/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 14 oz	1 c 7 tbs 3/8 tsp	
WATER 3	2 lbs	1 pt 1 c 13 tbs 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	7 3/4 oz	1 c 12 tbs 3/8 tsp	
PEPPERS, GREEN	17 lbs 4 oz	3 gal 1 qt 8 tbs 6/8 tsp	
ONIONS, YELLOW	2 lbs 12 oz		
OIL, SALAD, CANOLA	1 1/2 oz	3 tbs 3/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5 oz	7 tbs 2 3/8 tsp	
TOMATO, PASTE	4 lbs	1 qt 1 pt 14 tbs 2 4/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbs 1 1/8 tsp	
TURKEY, GROUND, BULK	24 lbs		
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbs 2 7/8 tsp	
WATER 2	7 lbs 5 3/8 oz	3 qt 1 pt 2 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	

METHODS

- 1 Saute onions in shortening or olive oil in steam jacketed kettle or stock pot for 5 minutes or until onions are tender. Add flour to sauteed mixture; stir well until blended. Cook for 5 minutes. Combine water, tomato paste, sugar, salt, pepper, red pepper, and garlic powder. Add to flour and onion mixture. Bring to a boil; reduce heat and simmer for 15 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher for use in Step 5.
- 2 Cut each pepper in half lengthwise; remove core.
- 3 Place peppers in boiling water 1. Return to a boil; cook 1 minute. Drain well. Set aside for use in Step 5.
- 4 Combine rice, water 2, salt, and canola oil; bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat.
- 5 Combine cooked rice, ground turkey, onions, salt, pepper, Worcestershire sauce and water with 2 quarts tomato sauce. DO NOT OVERMIX.
- 6 Fill each pepper with 3/4 cup turkey mixture. Place filled peppers in roasting pans.
- 7 Pour 1 cup water 3 around peppers in each pan.
- 8 Pour remaining sauce over peppers in each pan. Cover pans.
- 9 Bake about 1-1/2 hours at 350 F. or until tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

NOTES

- 1 In Step 5, 5 1/4 oz (1 2/3 cups plus 4 1/2 tsp) dehydrated onions may be used. See Recipe No. A-11

STUFFED GREEN PEPPERS GRD TRKY PP SAUE

Yield 100 Portions
Each Portion 1 HALF

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
343 kcal	43.6 gm	23.9 gm	8.1 gm	21.3 %	67 mg	1001 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	8 lbs 8 oz	1 gal 1 qt 13 tbsp 1 3/8 tsp	
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 14 oz	1 c 7 tbsp 3/8 tsp	
WATER 3	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
PEPPERS, GREEN	17 lbs 4 oz	3 gal 1 qt 8 tbsp 6/8 tsp	
SAUCE, MARINARA	14 lbs	1 gal 2 qt 11 tbsp 1 1/8 tsp	
ONIONS, YELLOW	2 lbs 12 oz		
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 7 oz	10 tbsp 2 5/8 tsp	
TURKEY, GROUND, BULK	24 lbs		
WATER 2	7 lbs 5 3/8 oz	3 qt 1 pt 2 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Cut each pepper in half lengthwise; remove core.
- 2 Place peppers in boiling water 1. Return to a boil; cook 1 minute. Drain well. Set aside for use in Step 5.
- 3 Combine rice, water 2, salt, and canola oil; bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat.
- 4 Combine cooked rice, ground turkey, onions, salt, pepper, Worcestershire sauce and water with 2 quarts tomato sauce. DO NOT OVERMIX.
- 5 Fill each pepper with 3/4 cup turkey mixture. Place filled peppers in roasting pans.
- 6 Pour 1 cup water 3 around peppers in each pan.
- 7 Pour remaining sauce over peppers in each pan. Cover pans.
- 8 Bake about 1-1/2 hours at 350 F. or until tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

NOTES

- 1 In Step 5, 5 1/4 oz (1 2/3 cups plus 4 1/2 tsp) dehydrated onions may be used. See Recipe No. A-11

SWEDISH MEATBALLS (GROUND BEEF)

Yield 100 Portions
Each Portion 3 MB+1/4 CP GVV

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
200 kcal	11.1 gm	19.3 gm	8.1 gm	36.5 %	68 mg	774 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	1 lb 14 oz	1 pt 1 c 9 tbsp 1 2/8 tsp	
BREAD, WHITE, SANDWICH	2 lbs 10 oz		
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
ONIONS, YELLOW	10 5/8 oz		
EGG, WHOLE, TABLE	10 3/8 oz	0 gal	
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SPICE, ALLSPICE	0 lbs 1/8 oz	1 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	3 1/8 oz	1 c 4 tbsp 1 7/8 tsp	
SPICE, NUTMEG	0 lbs 3/4 oz	3 tbsp 1/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
WATER 2	2 lbs 8 oz	1 qt 12 tbsp 1 6/8 tsp	
SOUP AND GRAVY BASE, BEEF	8 1/2 oz	1 c 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
BEEF, GROUND, 90% MIN LEAN	20 lbs		

METHODS

- Place bread in mixer bowl; mix at medium speed 5 minutes or until crumbs are formed.
 - Reconstitute milk with water 1.
 - Blend in eggs, salt, nutmeg, pepper, and allspice. Pour over bread; mix at low speed 1/2 minute; let stand 10 minutes.
 - Add beef and onions to bread mixture. Mix at low speed 1 minute. Do not over mix.
-
- Shape into 300 balls weighing 1-1/3 ounces; place 100 meatballs on each sheet pan.
 - Using a convection oven, bake at 350 F. on high fan, closed vent 8-10 minutes or until browned and done. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Remove meatballs to steam table pans. CCP: Hold at 140 F. or higher for use in Step 10.
 - Prepare base according to manufacturer's directions.
 - Combine flour and water 2, stirring until smooth; add to stock, bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly.
 - Add nutmeg, pepper, and garlic powder; stir well.
 - Pour 2-3/4 quarts gravy over meatballs in each pan.
 - Using a convection oven, bake at 350 F. 15 minutes or until heated thoroughly on high fan, closed vent. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
 - Sprinkle each pan with 1 teaspoon paprika before serving. CCP: Hold for service at 140 F.

NOTES

- In Step 4, 1 1/3 oz (6 1/3 tbsp) dehydrated onions may be used. See Recipe No. A-11.
- In Step 9, 1/3 oz (1 tbsp) minced dry garlic (3 cloves) may be used. See Recipe No. A-17.

SWEDISH MEATBALLS (GROUND TURKEY)

Yield 100 Portions
Each Portion 3 MB+1/4 CP GVV

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
192 kcal	11.3 gm	19.2 gm	7.7 gm	36.1 %	70 mg	929 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	8 1/2 oz	15 tbsp 3 tsp	
WATER 1	1 lb 14 oz	1 pt 1 c 9 tbsp 1 2/8 tsp	
BREAD, WHITE, SANDWICH	2 lbs 10 oz		
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
ONIONS, YELLOW	10 5/8 oz		
EGG, WHOLE, TABLE	10 3/8 oz	0 gal	
SPICE, GARLIC	0 lbs 3/8 oz	1 tbsp 3/8 tsp	
SPICE, ALLSPICE	0 lbs 1/8 oz	1 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	3 1/8 oz	1 c 4 tbsp 1 7/8 tsp	
SPICE, NUTMEG	0 lbs 3/4 oz	3 tbsp 1/8 tsp	
TURKEY, GROUND, BULK	20 lbs		
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
WATER 2	2 lbs 8 oz	1 qt 12 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- Place bread in mixer bowl; mix at medium speed 5 minutes or until crumbs are formed.
 - Reconstitute milk with water 1.
 - Blend in egg substitute, salt, nutmeg, pepper and allspice. Pour over bread; mix at low speed 1/2 minute; let stand 10 minutes.
 - Add turkey and onions to bread mixture. Mix at low speed 1 minute. Do not overmix.
-
- Shape into balls weighing 1-1/3 ounces each; place 100 meatballs on each sheet pan.
 - Using a convection oven, bake 8-10 minutes at 350 F. on high fan, closed vent or until browned and done. Remove meatballs to steam table pans. Set aside for use in Step 10.
 - Prepare base according to manufacturer's directions.
 - Combine flour and water 2, stirring until smooth; add to stock, bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly.
 - Add nutmeg, pepper, and garlic powder; stir well.
 - Pour 3-1/2 quarts gravy over meatballs in each pan.
 - Using a convection oven, bake at 350 F. 15 minutes or until heated thoroughly on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
 - Sprinkle each pan with 1 teaspoon paprika before serving. CCP: Hold for service at 140 F. or higher.

NOTES

- In Step 4, 1 1/3 oz (6 1/3 tbsp) dehydrated onions may be used. See Recipe No. A-11.
- In Step 9, 1/3 oz (1 tbsp) minced dry garlic (3 cloves) may be used. See Recipe No. A-17.

CHILI CONQUISTADOR (GROUND BEEF)

Yield 100 Portions
Each Portion 1 SQUARE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
401 kcal	43.8 gm	24.6 gm	14 gm	31.4 %	66 mg	1001 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	5 lbs 8 oz	2 qt 1 pt 8 tbsp 1 3/8 tsp	
RICE, PARBOILED, LONG GRAIN	2 lbs 4 oz	1 qt 1 c 8 tbsp 7/8 tsp	
CORN BREAD,MIX	9 lbs		
SPICE, CHILI POWDER	5 5/8 oz	1 c 3 tbsp 2 7/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 1/8 tsp	
TOMATOES, DICED, CANNED	19 lbs 2 oz	2 gal 1 qt 2 tbsp 1 tsp	
BEEF, GROUND, 90% MIN LEAN	24 lbs		

METHODS

- 1 Combine rice, listed water, and salt. Bring to a boil; stir occasionally.
- 2 Cover tightly; simmer 20 to 25 minutes. Do not stir.
- 3 Cook beef until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 4 Add tomatoes, onions, chili powder, salt, garlic powder and red pepper to meat mixture; stir until blended; heat to simmer.
- 5 Combine rice with chili mixture; mix well. Place 5-3/4 quarts mixture in each pan.
- 6 Prepare corn bread mix according to instructions on container.
- 7 Spread 1-3/4 quarts corn bread batter over chili mixture in each pan.
- 8 Using a convection oven, bake 30 minutes at 375 F. on high fan, open vent or until corn bread is golden brown and done. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.

- 9 Cut 5 by 5. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 In Step 4, 4 oz (1 1/3 cups) dehydrated onions (see Recipe No. A-11) may be used.
- 2 In Step 4, 1 oz (3 tbsp-9 cloves) minced dry garlic may be used. Cook with beef and onions in Step 4.
- 3 In Step 6, 3/4 recipe Corn Bread (Recipe No. D-14) may be used. Spread about 3 lb 12 oz (1 1/2 qt)mixture in each pan.
- 4 In Step 8, if convection oven is used, bake at 375° F. 30 minutes on high fan, open vent

CHILI CONQUISTADOR (GROUND TURKEY)

Yield 100 Portions
Each Portion 8 1/2 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
385 kcal	43.9 gm	24.5 gm	12.8 gm	29.9 %	68 mg	1033 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	5 lbs 8 oz	2 qt 1 pt 8 tbsp 1 3/8 tsp	
RICE, PARBOILED, LONG GRAIN	2 lbs 2 oz	1 qt 1 c 3 tbsp 1 1/8 tsp	
CORN BREAD,MIX	9 lbs		
SPICE, CHILI POWDER	5 5/8 oz	1 c 3 tbsp 2 7/8 tsp	
ONIONS, YELLOW	2 lbs 2 oz		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
TURKEY, GROUND, BULK	24 lbs		
TOMATOES, DICED, CANNED	19 lbs 2 oz	2 gal 1 qt 2 tbsp 1 tsp	

METHODS

- Combine rice, listed water, and salt. Bring to a boil; stir occasionally.
- Cover tightly; simmer 20 to 25 minutes. Do not stir. CCP: Hold for 140 F. or higher.
- Cook turkey until turkey loses its pink color. Stir to break apart. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Drain or skim off excess fat.
- Add tomatoes, onions, chili powder, salt, garlic powder and red pepper to meat mixture; stir until blended; heat to simmer.
- Combine rice with chili mixture; mix well. Place mixture evenly in each steam table pan.
- Prepare corn bread mix according to instructions on container.
- Spread corn bread batter evenly over chili mixture in each pan.
- Using a convection oven, bake for 30 minutes at 375 F. on high fan, open vent or until corn bread is golden brown and done. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- Cut 5 by 5. CCP: Hold for service at 140 F. or higher.

NOTES

- In Step 4, 4 oz (1 1/3 cups) dehydrated onions (see Recipe No. A-11) may be used.
- In Step 4, 1 oz (3 tbsp-9 cloves) minced dry garlic may be used. Cook with turkey and onions in Step 4.
- In Step 6, 3/4 recipe Corn Bread (Recipe No. D-14) may be used. Spread about 3 lb 12 oz (1 1/2 qt)mixture in each pan.
- In Step 8, if convection oven is used, bake at 375° F. 30 minutes on high fan, open vent.

CHILI CONQUISTADOR (BEEF CRUMBLES, FUL)

Yield 100 Portions
Each Portion 8 1/2 OUNCE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
388 kcal	51 gm	21 gm	12 gm	27.8 %	23 mg	1372 mg		124 mg

Ingredients	Weight	Measure	Issue
WATER	5 lbs 12 oz	2 qt 1 pt 1 c 2/8 tsp	
RICE, PARBOILED, LONG GRAIN	2 lbs 2 oz	1 qt 1 c 3 tbsp 1 1/8 tsp	
CORN BREAD,MIX	9 lbs		
SPICE, CHILI POWDER	0 lbs 6 oz	1 c 5 tbsp 6/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
CORN, WHOLE #10	4 lbs 8 oz	3 qt 7 tbsp 4/8 tsp	
BEEF, GROUND PRECOOKED	18 lbs		
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 7/8 tsp	
TOMATOES, DICED, CANNED	26 lbs 4 oz	3 gal 1 c 9 tbsp 2 3/8 tsp	

METHODS

- 1 Saute onions in a lightly sprayed steam jacketed kettle or stockpot for 8 to 10 minutes or until tender.
 - 2 Add rice, water and salt with; chili powder, salt, garlic powder and red pepper, tomatoes and beef crumbles; stir until blended; heat to simmer.
 - 3 Cover tightly; simmer 20 to 25 minutes, stir every 5-10 minutes.
 - 4 When rice is cooked through, place 5-3/4 quarts mixture in each pan.
 - 5 Place about 2-1.2 cups kernel corn over top of each pan.
 - 6 Prepare corn bread mix according to instructions on container.
 - 7 Spread 1-3/4 quarts corn bread batter over chili mixture in each pan.
-
- 8 Using a convection oven, bake 30 minutes at 375 F. on high fan, open vent or until corn bread is golden brown and done. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
 - 9 Cut 5 by 5. CCP: Hold at 140 F. or higher for service.

BEEF FAJITAS

Yield 100 Portions
Each Portion 2 FAJITAS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
466 kcal	51 gm	22 gm	19 gm	36.7 %	46 mg	1423 mg		142 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
JUICE, LIME	1 lb 8 oz	1 pt 12 tbsp 7/8 tsp	
BEEF, FAJITA STRIPS, RAW	18 lbs		
PEPPERS, GREEN	6 lbs 1 oz	1 gal 1 pt 7 tbsp 7/8 tsp	
ONIONS, YELLOW	5 lbs 9 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
SPICE, ONION	1 1/4 oz	5 tbsp 4/8 tsp	
PEPPERS, JALAPENO, SLICED	4 3/4 oz	1 c 4 tbsp 2 2/8 tsp	
SPICE, GARLIC	2 1/4 oz	6 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	4 3/4 oz	7 tbsp 1 2/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 1/4 oz	2 tbsp 2 5/8 tsp	
TORTILLAS	20 lbs		
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- Combine lime juice, salt, garlic powder, onion powder, black pepper, cumin, and red pepper. Stir well to blend.
- Pour mixture over beef strips. Mix thoroughly to evenly distribute seasonings around all surfaces of beef. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- Lightly spray griddle with non-stick cooking spray. Grill onions and peppers 6 to 8 minutes while tossing intermittently; lightly spray with cooking spray as needed.
- Lightly spray griddle with non-stick cooking spray. Grill beef strips 3 to 4 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- Combine coarsely chopped canned tomatoes or finely chopped fresh tomatoes with onions, peppers, salt and sugar. Blend well. Cover and refrigerate at 41 F. or lower at least 1 hour before serving.
- Wrap tortillas in foil; place in a 150 F. oven or in a warmer for 15 minutes or until tortillas are soft and pliable.
- Place 6 to 7 cooked fajita strips (3 oz.), 3 tbsp onion/sweet pepper mixture in center of each tortilla. Roll tortilla tightly around mixture. Secure tortilla with a toothpick.
- Serve with 2 tbsp of salsa. Use batch preparation methods to prevent the fajitas from getting soggy. CCP: Hold for service at 140 F. or higher.

NOTES

- Beef can be held on the side for service, assemble to order. Salsa served on the side.
- In Step 1, 8 lb 6 oz (3* qt) prepared Salsa or 8 lb 6 oz (3 % qt) Picante Sauce may be used.
- In Step 2, 1 lb 8 oz fresh lemons (6 lemons A.P.) will yield 1 cup lemon juice.
- In Step 6, 5 lb 9 oz dry onions A.P. will yield 5 lb onion strips; 6 lb 1 oz sweet peppers A.P. will yield 5 lb sweet pepper strips.
- In Step 8, fajitas may be secured with a toothpick.
- In Step 7, brown beef strips in batches of no more than 25 portions.
- In Step 9, salsa may be placed on serving line for self service.
- In Step 9, fajitas may be served with guacamole. Prepare 1 recipe Guacamole, Recip[No. M-52 EACH PORTION: 2 Tbsp (1 Ounce).

CHICKEN FAJITAS

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
430 kcal	52 gm	35 gm	9 gm	18.8 %	42 mg	1295 mg		161 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
JUICE, LIME	1 lb 4 oz	1 pt 4 tbsp 2 6/8 tsp	
CHICKEN, FAJITA STRIPS, RAW	18 lbs 12 oz		
PEPPERS, GREEN	6 lbs 1 oz	1 gal 1 pt 7 tbsp 7/8 tsp	
ONIONS, YELLOW	5 lbs 9 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
SPICE, ONION	0 lbs 1 oz	4 tbsp 3/8 tsp	
PEPPERS, JALAPENO, SLICED	4 3/4 oz	1 c 4 tbsp 2 2/8 tsp	
SPICE, GARLIC	2 1/4 oz	6 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 3/4 oz	5 tbsp 2 4/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 1/4 oz	2 tbsp 2 5/8 tsp	
TORTILLAS	20 lbs		
SPICE, PEPPER, BLACK	0 lbs 1 oz	4 tbsp 3/8 tsp	

METHODS

- Combine lime juice, salt, garlic powder, onion powder, black pepper, cumin, and red pepper. Stir well to blend.
- Pour mixture over chicken strips. Mix thoroughly to evenly distribute seasonings around all surfaces of chicken. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- Lightly spray griddle with non-stick cooking spray. Grill onions and peppers 6 to 8 minutes while tossing intermittently; lightly spray with cooking spray as needed.
- Lightly spray griddle with non-stick cooking spray. Grill chicken strips 5 to 7 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must register 165 F. or higher for 15 seconds. Hold at 140 F. or higher for use in Step 6.
- Wrap tortillas in foil; place in a 150 F. oven or in a warmer for 15 minutes or until tortillas are soft and pliable.
- Combine coarsely chopped canned tomatoes or finely chopped fresh tomatoes with onions, peppers, salt and sugar. Blend well. Cover and refrigerate at 41 F. or lower at least 1 hour before serving.
- Place 6 to 7 cooked fajita strips (3 oz.), 3 tbsp onion/sweet pepper mixture in center of each tortilla. Roll tortilla tightly around mixture. Secure tortilla with a toothpick.
- Serve with 2 tsp of salsa. Use batch preparation methods to prevent the fajitas from getting soggy. CCP: Hold for service at 140 F. or higher.

NOTES

- In Step 1, 8 lb 6 oz (3* qt) prepared Salsa or 8 lb 6 oz (3 % qt) Picante Sauce may be used.
- In Step 2, 1 lb 8 oz fresh lemons (6 lemons A.P.) will yield 1 cup lemon juice.
- In Step 6, 5 lb 9 oz dry onions A.P. will yield 5 lb onion strips; 6 lb 1 oz sweet peppers A.P. will yield 5 lb sweet pepper strips.
- In Step 8, fajitas may be secured with a toothpick.
- In Step 7, brown beef strips in batches of no more than 25 portions.
- In Step 9, salsa may be placed on serving line for self service.
- In Step 9, fajitas may be served with guacamole. Prepare 1 recipe Guacamole, Recip[No. M-52 EACH PORTION: 2 Tbsp (1 Ounce).

TURKEY FAITAS

Yield 100 Portions
Each Portion 2 FAJITAS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
499 kcal	58.4 gm	29.9 gm	15.5 gm	28 %	65 mg	1615 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
JUICE, LIME	1 lb 4 oz	1 pt 4 tbsp 2 6/8 tsp	
PEPPERS, GREEN	6 lbs 1 oz	1 gal 1 pt 7 tbsp 7/8 tsp	
ONIONS, YELLOW	5 lbs 9 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
SPICE, ONION	0 lbs 1 oz	4 tbsp 3/8 tsp	
PEPPERS, JALAPENO, SLICED	4 3/4 oz	1 c 4 tbsp 2 2/8 tsp	
SPICE, GARLIC	0 lbs 2 oz	5 tbsp 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 4/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 1/4 oz	2 tbsp 2 5/8 tsp	
TORTILLAS	20 lbs		
TURKEY, WHITE/DARK, PRECOOKED	26 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- Combine lime juice, salt, garlic powder, onion powder, black pepper, cumin, and red pepper. Stir well to blend.
- Cut turkey into 1/4 inch thick slices. Cut slices into 3/8 inch strips, 2 to 3 inches long.
- Pour marinade mixture over turkey strips. Mix thoroughly to evenly distribute seasonings around all surfaces of turkey. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 6.
- Wrap tortillas in foil; place in a 150 F. oven or in a warmer for 15 minutes or until tortillas are soft and pliable.
- Lightly spray griddle with non-stick cooking spray. Grill onions and peppers 6 to 8 minutes while tossing intermittently; lightly spray with cooking spray as needed.
- Lightly spray griddle with non-stick cooking spray. Grill turkey strips 5 to 7 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must register 165 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for use in Step 7.
- Place 6 to 7 cooked fajita strips (3 oz), 3 tbsp onion/sweet pepper mixture in center of each tortilla. Roll tortilla tightly around mixture. Secure tortilla with a toothpick. Batch preparation methods should be used to prevent the fajitas from getting soggy.
- Combine coarsely chopped canned tomatoes or finely chopped fresh tomatoes with onions, peppers, salt and sugar. Blend well. Cover and refrigerate at 41 F. or lower at least 1 hour before serving.
- Serve with 2 tbsp of salsa. CCP: Hold for service at 140 F. or higher.

NOTES

- In Step 1, 8 lb 6 oz (3* qt) prepared Salsa or 8 lb 6 oz (3 % qt) Picante Sauce may be used.
- In Step 2, 1 lb 8 oz fresh lemons (6 lemons A.P.) will yield 1 cup lemon juice.
- In Step 8, 5 lb 9 oz dry onions A.P. will yield 5 lb onion strips; 6 lb 1 oz sweet peppers A.P. will yield 5 lb sweet pepper strips.
- In Step 8, fajitas may be secured with a toothpick.
- In Step 7, brown beef strips in batches of no more than 25 portions
- In Step 9, salsa may be placed on serving line for self service.
- In Step 9, fajitas may be served with guacamole. Prepare 1 recipe Guacamole, Recip[No. M-52 EACH PORTION: 2 Tbsp (1 Ounce).

BEEF FAJITAS, WITH RTU SALSA

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
492 kcal	58 gm	22.9 gm	18.3 gm	33.5 %	46 mg	1038 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
JUICE, LIME	1 lb 4 oz	1 pt 4 tbsp 2 6/8 tsp	
BEEF, FAJITA STRIPS, RAW	18 lbs		
PEPPERS, GREEN	6 lbs 1 oz	1 gal 1 pt 7 tbsp 7/8 tsp	
ONIONS, YELLOW	5 lbs 9 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
SPICE, ONION	0 lbs 7/8 oz	3 tbsp 1 7/8 tsp	
SPICE, GARLIC	2 1/4 oz	6 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 4/8 tsp	
SALSA, MILD	6 lbs 12 oz	2 qt 1 pt 1 c 13 tbsp 4/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 tsp	
TORTILLAS	20 lbs		
SPICE, PEPPER, BLACK	0 lbs 7/8 oz	3 tbsp 1 7/8 tsp	

METHODS

- Combine lime juice, salt, garlic powder, onion powder, black pepper, cumin, tomatoes and red pepper. Stir well to blend.
- Pour mixture over beef strips. Mix thoroughly to evenly distribute seasonings around all surfaces of beef. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- Wrap tortillas in foil; place in a 150 F. oven or in a warmer for 15 minutes or until tortillas are soft and pliable.
- Lightly spray griddle with non-stick cooking spray. Grill onions and peppers 6 to 8 minutes while tossing intermittently; lightly spray with cooking spray as needed.
- Lightly spray griddle with non-stick cooking spray. Grill beef strips 3 to 4 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- Place 6 to 7 cooked fajita strips (3 oz.), 3 tbsp onion/sweet pepper mixture in center of each tortilla. Roll tortilla tightly around mixture. Secure tortilla with a toothpick.
- Refrigerate Salsa at 41 F. or lower at least 1 hour before serving.
- Serve with 4 tbsp of pre-prepared salsa. Use batch preparation methods to prevent the fajitas from getting soggy. CCP: Hold for service at 140 F. or higher.

NOTES

- In Step 2, 1 lb 8 oz fresh lemons (6 lemons A.P.) will yield 1 cup lemon juice.
- In Step 6, 5 lb 9 oz dry onions A.P. will yield 5 lb onion strips; 6 lb 1 oz sweet peppers A.P. will yield 5 lb sweet pepper strips.
- In Step 8, fajitas may be secured with a toothpick.
- In Step 7, brown beef strips in batches of no more than 25 portions.
- In Step 9, salsa may be placed on serving line for self service.
- In Step 9, fajitas may be served with guacamole. Prepare 1 recipe Guacamole, Recip[No. M-52 EACH PORTION: 2 Tbsp (1 Ounce).

CHICKEN FAJITAS, WITH RTU SALSA

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
451 kcal	58.9 gm	34.8 gm	8.6 gm	17.2 %	40 mg	1015 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
JUICE, LIME	1 lb 4 oz	1 pt 4 tbsp 2 6/8 tsp	
CHICKEN, FAJITA STRIPS, RAW	18 lbs 12 oz		
PEPPERS, GREEN	6 lbs 1 oz	1 gal 1 pt 7 tbsp 7/8 tsp	
ONIONS, YELLOW	5 lbs 9 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
SPICE, ONION	0 lbs 7/8 oz	3 tbsp 1 7/8 tsp	
SPICE, GARLIC	2 1/4 oz	6 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 4/8 tsp	
SALSA, MILD	6 lbs 12 oz	2 qt 1 pt 1 c 13 tbsp 4/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
TORTILLAS	20 lbs		
SPICE, PEPPER, BLACK	0 lbs 7/8 oz	3 tbsp 1 7/8 tsp	

METHODS

- Combine lime juice, salt, garlic powder, onion powder, black pepper, cumin, and red pepper. Stir well to blend.
- Pour mixture over chicken strips. Mix thoroughly to evenly distribute seasonings around all surfaces of chicken. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- Wrap tortillas in foil; place in a 150 F. oven or in a warmer for 15 minutes or until tortillas are soft and pliable.
- Lightly spray griddle with non-stick cooking spray. Grill onions and peppers 6 to 8 minutes while tossing intermittently; lightly spray with cooking spray as needed.
- Lightly spray griddle with non-stick cooking spray. Grill chicken strips 5 to 7 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must register 165 F. or higher for 15 seconds. Hold at 140 F. or higher for use in Step 6.
- Place 6 to 7 cooked fajita strips (3 oz.), 3 tbsp onion/sweet pepper mixture in center of each tortilla. Roll tortilla tightly around mixture. Secure tortilla with a toothpick.
- Refrigerate Salsa at 41 F. or lower at least 1 hour before serving.
- Serve with 4 tbsp of pre-prepared salsa. Use batch preparation methods to prevent the fajitas from getting soggy. CCP: Hold for service at 140 F. or higher.

NOTES

- In Step 2, 1 lb 8 oz fresh lemons (6 lemons A.P.) will yield 1 cup lemon juice.
- In Step 6, 5 lb 9 oz dry onions A.P. will yield 5 lb onion strips; 6 lb 1 oz sweet peppers A.P. will yield 5 lb sweet pepper strips.
- In Step 8, fajitas may be secured with a toothpick.
- In Step 7, brown beef strips in batches of no more than 25 portions.
- In Step 9, salsa may be placed on serving line for self service.
- In Step 9, fajitas may be served with guacamole. Prepare 1 recipe Guacamole, Recip[No. M-52 EACH PORTION: 2 Tbsp (1 Ounce).

CHICKEN FAJITAS WITH RTU SALSA, SPICE

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
625 kcal	86 gm	40 gm	14 gm	20.2 %	40 mg	1456 mg		251 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
CHICKEN, FAJITA STRIPS, RAW	18 lbs		
PEPPERS, GREEN	6 lbs 1 oz	1 gal 1 pt 7 tbsp 7/8 tsp	
ONIONS, YELLOW	5 lbs 9 oz		
SPICE, FAJITA	3 1/2 oz	0 gal	
SALSA, MILD	13 lbs 8 oz	1 gal 1 qt 1 pt 1 c 10 tbsp 7/8 tsp	
TORTILLAS	20 lbs		

METHODS

- 1 Sprinkle fajita spice blend over chicken strips. Mix thoroughly to evenly distribute seasonings around all surfaces of chicken. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- 2 Refrigerate Salsa at 41 F. or lower at least 1 hour before serving.
- 3 Wrap tortillas in foil; place in a 150 F. oven or in a warmer for 15 minutes or until tortillas are soft and pliable.
- 4 Lightly spray griddle with non-stick cooking spray. Grill onions and peppers 6 to 8 minutes while tossing intermittently; lightly spray with cooking spray as needed.
- 5 Lightly spray griddle with non-stick cooking spray. Grill chicken strips 3 to 4 minutes or until lightly browned while tossing intermittently. CCP: Internal temperature must register 165 F. or higher for 15 seconds. Use batch preparation methods to prevent fajitas from drying out. CCP: Hold at 140 F. or higher for use in Step 6.

NOTES

- 1 In Step 2, 1 lb 8 oz fresh lemons (6 lemons A.P.) will yield 1 cup lemon juice.
- 2 In Step 6, 5 lb 9 oz dry onions A.P. will yield 5 lb onion strips; 6 lb 1 oz sweet peppers A.P. will yield 5 lb sweet pepper strips.
- 3 In Step 8, fajitas may be secured with a toothpick
- 4 In Step 7, brown beef strips in batches of no more than 25 portions
- 5 In Step 9, salsa may be placed on serving line for self service.
- 6 In Step 9, fajitas may be served with guacamole. Prepare 1 recipe Guacamole, Recipe No. M-52 EACH PORTION: 2 Tbsp (1 Ounce).

BEEF FAJITAS WITH RTU SALSA, SPICE BL2

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
672 kcal	85 gm	29 gm	24 gm	32.1 %	48 mg	1487 mg		233 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
BEEF, FAJITA STRIPS, RAW	18 lbs 12 oz		
PEPPERS, GREEN	6 lbs 1 oz	1 gal 1 pt 7 tbsp 7/8 tsp	
ONIONS, YELLOW	5 lbs 9 oz		
SPICE, FAJITA	3 1/2 oz	0 gal	
SALSA, MILD	13 lbs 8 oz	1 gal 1 qt 1 pt 1 c 10 tbsp 7/8 tsp	
TORTILLAS	20 lbs		

METHODS

- 1 Sprinkle fajita spice blend over beef strips. Mix thoroughly to evenly distribute seasonings around all surfaces of chicken. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- 2 Refrigerate Salsa at 41 F. or lower at least 1 hour before serving.
- 3 Wrap tortillas in foil; place in a 150 F. oven or in a warmer for 15 minutes or until tortillas are soft and pliable.
- 4 Lightly spray griddle with non-stick cooking spray. Grill onions and peppers 6 to 8 minutes while tossing intermittently; lightly spray with cooking spray as needed.
- 5 Lightly spray griddle with non-stick cooking spray. Grill chicken strips 3 to 4 minutes or until lightly browned while tossing intermittently. CCP: Internal temperature must register 165 F. or higher for 15 seconds. Use batch preparation methods to prevent fajitas from drying out. CCP: Hold at 140 F. or higher for use in Step 6.

NOTES

- 1 In Step 2, 1 lb 8 oz fresh lemons (6 lemons A.P.) will yield 1 cup lemon juice.
- 2 In Step 6, 5 lb 9 oz dry onions A.P. will yield 5 lb onion strips; 6 lb 1 oz sweet peppers A.P. will yield 5 lb sweet pepper strips.
- 3 In Step 8, fajitas may be secured with a toothpick.
- 4 In Step 8, fajitas may be secured with a toothpick.
- 5 In Step 7, brown beef strips in batches of no more than 25 portions
- 6 In Step 9, salsa may be placed on serving line for self service.
- 7 In Step 9, fajitas may be served with guacamole. Prepare 1 recipe Guacamole, Recip[No. M-52 EACH PORTION: 2 Tbsp (1 Ounce).

TURKEY CURRY

Yield 100 Portions
Each Portion 3/4 CUP (7OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
224 kcal	24 gm	12 gm	9 gm	36.2 %	35 mg	1116 mg		60 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 5 oz	9 tbs 1 2/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
WATER 1	48 lbs	5 gal 2 qt 1 pt 1 c 13 tbs 2 5/8 tsp	
SAUCE, HOT	0 lbs 1/2 oz	1 tbs 1/8 tsp	
RAISINS, SEEDLESS	1 lb 14 oz	1 qt 1 c 13 tbs 2 5/8 tsp	
CELERY, FRESH	8 lbs 3 oz	1 gal 3 qt 1 pt 15 tbs 5/8 tsp	
SPICE, CURRY	2 3/4 oz	12 tbs 1 1/8 tsp	
COCONUT, DRIED, SWT, FLAKES	2 lbs 8 oz	3 qt 1 pt 11 tbs 2 tsp	
SAUCE, WORCESTERSHIRE	4 1/4 oz	7 tbs 1/8 tsp	
APPLES, EATING, RED, SWEET	10 lbs 4 oz	2 gal 1 qt 1 c 3 tbs 3/8 tsp	
TURKEY, ROAST, BONELESS	15 lbs 8 oz		
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbs 1 tsp	
ONIONS, YELLOW	4 lbs 7 oz		
SPICE, BAY LEAVES	0 lbs 1/2 oz	7 tbs 2 4/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	6 3/4 oz	10 tbs 1 4/8 tsp	
SPICE, GINGER	0 lbs 1/4 oz	1 tbs 1 1/8 tsp	
WATER 2	8 lbs	3 qt 1 pt 1 c 4 tbs 3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	

METHODS

- Place turkey in stock pot or steam jacketed kettle; add water 1, (5 3/4 oz per 100 portions) salt and bay leaves. Bring to a boil; reduce heat; simmer turkey in 6 gallons water 3 to 4 hours or until tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Drain. Cool. Dice cooked turkey. CCP: Refrigerate at 41 F. or lower for use in Step 6.
- Lightly spray stock pot or steam jacketed kettle with non-stick cooking spray. Cook onions, celery, and garlic until tender in stock pot or steam-jacketed kettle.
- Add flour, (1 oz/100 portions) salt, pepper, curry powder, ginger, hot sauce and Worcestershire sauce to vegetable mixture; stir to blend.
- Prepare chicken broth according to manufacturer's directions with water 2. Add gradually to vegetables and spices stirring constantly. Cook until thickened, about 1 minute.
- Add apples and raisins. Cook 10 minutes or until apples are tender.
- Add coconut and turkey to apple-vegetable mixture. Heat 20 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- CCP: Serve immediately or hold for service at 140 F. or higher.

NOTES

- In Step 1, Cook turkey according to Step 2, netted, thawed Recipe No. L-147 except simmer 3 to 4 hours or until tender. Drain. Cool. Remove netting. Dice cooked turkey. Set aside for use in Step 7.
- In Step 3, 4 lb 7 oz dry onions A. P. will yield 4 lb onions, dry, chopped; 8 lb 3 oz fresh celery A.P. will yield 6 lb celery, fresh, chopped.
- In Step 6, 10 lb 4 oz fresh cooking apples A.P. will yield 8 lb chopped apples
- Two-No. 10 scoops may be used. See Recipe No. A-4.

TURKEY CURRY (PRECOOKED DICED)

Yield 100 Portions
Each Portion 7 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
246 kcal	25.9 gm	14.7 gm	9.9 gm	36.2 %	39 mg	1472 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 5 oz	9 tbsp 1 2/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, HOT	0 lbs 3/8 oz	2 1/8 tsp	
RAISINS, SEEDLESS	1 lb 14 oz	1 qt 1 c 13 tbsp 2 5/8 tsp	
CELERY, FRESH	8 lbs 3 oz	1 gal 3 qt 1 pt 15 tbsp 5/8 tsp	
SPICE, CURRY	2 1/4 oz	10 tbsp 1/8 tsp	
COCONUT, DRIED, SWT, FLAKES	2 lbs 8 oz	3 qt 1 pt 11 tbsp 2 tsp	
SAUCE, WORCESTERSHIRE	4 1/4 oz	7 tbsp 1/8 tsp	
APPLES, EATING, RED, SWEET	10 lbs 4 oz	2 gal 1 qt 1 c 3 tbsp 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbsp 1 tsp	
ONIONS, YELLOW	4 lbs 7 oz		
SPICE, BAY LEAVES	0 lbs 3/8 oz	5 tbsp 5/8 tsp	
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	6 3/4 oz	10 tbsp 1 4/8 tsp	
SPICE, GINGER	0 lbs 1/4 oz	1 tbsp 1 1/8 tsp	
WATER 2	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
TURKEY, WHITE/DARK, PRECOOKED	15 lbs 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Thaw turkey. Place turkey in stock pot or steam jacketed kettle; add water, salt and bay leaves. Bring to a boil; reduce heat; simmer turkey in 6 gallons water 3 to 4 hours or until tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Drain. Cool. CCP: Refrigerate at 41 F. or lower for use in Step 6.
- 2 Lightly spray stock pot or steam jacketed kettle with non-stick cooking spray. Cook onions, celery, and garlic until tender in stock pot or steam-jacketed kettle.
- 3 Add flour, salt, pepper, curry powder, ginger, hot sauce and Worcestershire sauce to vegetable mixture; stir to blend.
- 4 Prepare chicken broth according to manufacturer's directions. Add gradually to vegetables and spices stirring constantly. Cook until thickened, about 1 minute.
- 5 Add apples and raisins. Cook 10 minutes or until apples are tender.
- 6 Add coconut and turkey to apple-vegetable mixture. Heat 20 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 CCP: Serve immediately or hold for service at 140 F. or higher.

NOTES

- 1 In Step 3, 4 lb 7 oz dry onions A. P. will yield 4 lb onions, dry, chopped; 8 lb 3 oz fresh celery A.P. will yield 6 lb celery, fresh, chopped.
- 2 In Step 6, 10 lb 4 oz fresh cooking apples A.P. will yield 8 lb chopped apples.
- 3 Two-No. 10 scoops may be used. See Recipe No. A-4.

STUFFED BEEF ROLLS

Yield 100 Portions
Each Portion 1 ROLL+1/4 CP G

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
387 kcal	24.1 gm	30.4 gm	17.9 gm	41.6 %	62 mg	872 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
WATER	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
SHORTENING, GP	1 lb 6 oz	1 pt 1 c 2 1/8 tsp	
CELERY, FRESH	3 lbs 7 oz	3 qt 15 tbsp 2 6/8 tsp	
SPICE, POULTRY	0 lbs 1/4 oz	1 tbsp 1 7/8 tsp	
BREAD, WHITE, SANDWICH	3 lbs 10 5/8 oz		
FLOUR, WHEAT, GP (TPK2)	3 lbs 9 oz	3 qt 14 tbsp 2 5/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
BEEF, KNUCKLE	27 lbs		
SOUP AND GRAVY BASE, BEEF	10 3/4 oz	1 c 4 tbsp 1 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- Slice beef into 4 ounce slices, 1/4 inch thick.
- Lightly spray pan with non-stick cooking spray. Cook celery and onions until tender.
- Cut bread into cubes. Add celery and onions to cubed bread; toss lightly.
- Prepare base according to manufacturer's directions, with listed water; add poultry seasoning and pepper. Add to bread mixture; mix thoroughly. DO NOT OVERMIX.
- Place 1/4 cup stuffing in the center of each beef slice; roll tightly around stuffing.
- Lightly spray griddle with non-stick cooking spray. Dredge beef rolls in flour; grill on 350 F. griddle 3 to 5 minutes or until browned on all sides. Place 25 beef rolls in each pan.
- Prepare Brown Gravy, Recipe No. O 016 00. Sprinkle flour evenly over drippings and shortening in bottom of pan. Scrape and use brown particles remaining in pan. Cook at low heat on top of range in a steam-jacketed kettle or in 375 F. oven for 30 minutes until flour is a rich brown color. Stir frequently to avoid over-browning. Prepare base according to manufacturer's directions. Add stock to roux, stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Add pepper. Stir to blend.
- Pour about 1-3/4 quarts gravy over beef rolls in each steam table pan.
- Cover. Using a convection oven, bake for 45 minutes at 300 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- In Step 1, beef, boneless, frozen, top round will provide the most uniform slice and portion.
- In Step 2, 3 lb 7 oz fresh celery A.P. will yield 2 lb 8 oz chopped celery; 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
- In Step 2, 2 oz (2/3 cup) dehydrated onions may be used. See Recipe No. A-11.
- In Step 7, 1 1/4 recipes Brown Gravy (Recipe No. O-16-1) may be used
- In Step 9, if convection oven is used, bake at 300°F. 45 minutes or until tender on high fan, closed vent.

BEEF BROGUL

Yield 100 Portions
Each Portion 1 ROLL+1/4 CP G

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
431 kcal	34.3 gm	35.6 gm	17.6 gm	36.8 %	67 mg	1132 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
MUSHROOM, STEM & PIECES	3 lbs 9 oz	2 qt 1 pt 5 tbsp 2 2/8 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
SHORTENING, GP	1 lb 7/8 oz	1 pt 5 tbsp 1 1/8 tsp	
CELERY, FRESH	3 lbs 7 oz	3 qt 15 tbsp 2 6/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
SPICE, POULTRY	0 lbs 1/4 oz	1 tbsp 1 7/8 tsp	
BREAD, WHITE, SANDWICH	3 lbs 10 5/8 oz		
FLOUR, WHEAT, GP (TPK2)	2 lbs 4 oz	2 qt 2 tbsp 2 tsp	
ONIONS, YELLOW	1 lb 2 oz		
BEEF, KNUCKLE	27 lbs		
SPICE, BASIL, SWEET	0 lbs 1/8 oz	1 tbsp 2 1/8 tsp	
TOMATO, PASTE	18 lbs 8 oz	2 gal 1 3/8 tsp	
CHEESE, PARMESAN	1 lb 8 oz	1 qt 1 pt 12 tbsp 2 5/8 tsp	
WATER 2	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 3 oz	5 tbsp 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- Slice beef into 4 ounce slices, 1/4 inch thick.
- Chop canned, drained mushrooms; saute with celery and onions.
- Add grated Parmesan cheese to mixture, and add to cubed bread; toss lightly.
- Prepare stock according to package directions, with water 1. Add poultry seasoning and pepper. Add to bread mixture; mix lightly but thoroughly. DO NOT OVERMIX.
- Place 1/3 cup, stuffing in center of each beef slice; roll tightly around stuffing.
- Dredge beef rolls in flour; grill on well greased griddle at 350 F. for 3 to 5 minutes or until browned on all sides. Place 25 beef rolls in each pan.
- Combine 4 lb (4-No. 21/2 cn) basic tomato sauce mix and 22/3 tbsp crushed oregano, 12/3 tbsp crushed sweet basil and 1 tbsp ground thyme. Add 3 qt cold water; mix until smooth. Add to 11/4 gal boiling water, stirring constantly. Cook at medium heat until sauce comes to a boil. Simmer 1 minute, stirring as necessary. With water 2.
- Pour 2-1/4 quarts sauce over beef rolls in each pan.
- Cover. Using a convection oven, bake at 300 F. for 45 minutes or until tender on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- In Step 1, beef, boneless, frozen, top round will provide the most uniform slice and portion.
- In Step 2, 3 lb 7 oz fresh celery A.P. will yield 2 lb 8 oz chopped celery; 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions
- In Step 2, 2 oz (2/3 cup) dehydrated onions may be used. See Recipe No. A-11.
- In Step 7, 1 1/4 recipes Brown Gravy (Recipe No. O-16-1) may be used.
- In Step 9, if convection oven is used, bake at 300°F. 45 minutes or until tender on high fan, closed vent.

BEEF & BEAN TOSTADAS

Yield 100 Portions
Each Portion 2 TOSTADA

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
408 kcal	48.8 gm	31.8 gm	10.1 gm	22.3 %	53 mg	1114 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUR CREAM	3 lbs 8 oz	1 qt 1 pt 8 tbsp 3 tsp	
SPICE, CHILI POWDER	1 1/4 oz	4 tbsp 1 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 5/8 oz	1 c 8 tbsp 2/8 tsp	
BEANS, REFRIED, POUCH	14 lbs 2 oz		
ONIONS, YELLOW	1 lb 11 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
TOMATOES	5 lbs 2 oz		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
CHEESE, CHEDDAR, SHREDDED	6 lbs	1 gal 2 qt 1 tbsp 1 1/8 tsp	
SALSA, MILD	17 lbs 4 oz	1 gal 3 qt 1 pt 3 tbsp 1 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
TORTILLAS	11 lbs 8 oz		
LETTUCE, IND	6 lbs 8 oz		
BEEF, GROUND, 90% MIN LEAN	14 lbs 8 oz		

METHODS

- 1 Cook beef until beef loses its pink color; stir to break apart. Drain fat. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Combine flour, chili powder, salt, garlic powder, cumin and red pepper. Add to beef. Cook 5 minutes, stirring occasionally. CCP: Hold at 140 F. or higher for use in Step 5.
- 2 Place refried beans in a steam jacketed kettle or stockpot. Cover; heat slowly for 15 to 20 minutes or until steaming, stirring frequently to prevent sticking.
- 3 Shred lettuce and chop tomatoes and onions; cover.
- 4 Place tortillas in rows 4 by 6 on sheet pans. Bake 6 to 8 minutes or until tortillas are lightly toasted or browned on low fan, open vent.
- 5 Use batch preparation methods when assembling tostadas. Tostadas may be served with 1 recipe Guacamole (Recipe No. M 052 00) per 100 portions.

NOTES

- 1 ASSEMBLY INSTRUCTIONS: Arrange each tostada as follows: 1. One tostada shell 2. 1/4 cup(1-No.16 scoop) refried beans, spread evenly 3. 1/4 cup(1-No.16 scoop)shredded cheese 4. 1/4 cup(1-No.16 scoop) taco filling, spread evenly 5. 1/4 cup shredded lettuce 6. 2 tbsp (1-No.30 scoop) chopped tomatoes 7. 2 tsp chopped onions 8. 1 tbsp Taco Sauce 9. 1 tbsp sour cream

BEEF PIE WITH BISCUIT TOPPING

Yield 100 Portions
Each Portion 1 CP+1 BISCUIT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
570 kcal	41.1 gm	40.4 gm	26 gm	41.1 %	99 mg	594 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PEAS, #10	6 lbs 9 oz	3 qt 2/8 tsp	
SHORTENING, GP	1 lb	1 pt 3 tbsp 1 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 8 oz	1 qt 1 c 7 tbsp 3/8 tsp	
ONIONS, YELLOW	5 lbs 9 oz		
BISCUIT MIX	7 lbs 14 oz	0 gal	
CARROTS	6 lbs 2 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	6 lbs 2 oz		

METHODS

- 1 Simmer carrots 10 to 15 minutes. Add onions and potatoes. Cook 20 minutes or until just tender.
 - 2 Drain vegetables. Reserve liquid for use in Step 5; vegetables for use in Step 6.
 - 3 Drain beef chunks; reserve juices for use in Step 5.
 - 4 Lightly spray pan with non-stick cooking spray. Combine shortening or salad oil and flour; brown lightly on low heat.
 - 5 Add beef juices, vegetable liquid or water gradually. Cook 15 minutes or until thickened. Stir constantly. Add pepper.
 - 6 Add beef; cook until simmering. Add vegetables and simmer. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Stew must reach 180 F. or raw dough on bottom of biscuits will result.
 - 7 Pour about 6-1/2 quarts meat mixture into each pan.
 - 8 Add 3 cups peas to each pan. Stir lightly.
 - 9 Prepare biscuits according to instructions on container. Place 25 biscuits on top of mixture in each pan.
-
- 10 Using a convection oven, bake at 400 F. for 10-15 minutes on low fan, open vent or until biscuits are browned. (Stew must reach 180 F. or raw dough on bottom of biscuits will result.)

BAKED CHICKEN AND RICE (COOKED DICED)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
349 kcal	35.4 gm	28.5 gm	9.2 gm	23.7 %	79 mg	1128 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb	1 c 14 tbsp 3/8 tsp	
RICE, PARBOILED, LONG GRAIN	6 lbs	3 qt 1 pt 11 tbsp 1 2/8 tsp	
WATER 1	15 lbs	1 gal 3 qt 11 tbsp 1 tsp	
SHORTENING, GP	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
WATER 3	7 lbs 8 oz	3 qt 1 pt 5 tbsp 2 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 12 oz	1 qt 1 pt 5 tbsp 1 7/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
BREAD CRUMBS	2 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
CHICKEN, DICED, PRECOOKED	18 lbs		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 8 oz	12 tbsp 1 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 13 oz	1 qt 1 c 6 tbsp 2 2/8 tsp	
SPICE, PAPRIKA	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
WATER 2	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Prepare base according to manufacturer's directions. Combine broth, second water, rice, salt, pepper, and garlic powder in a steam jacketed kettle or stockpot; bring to a boil. Cover tightly; reduce heat; simmer 20 minutes. Do not stir. There will be excess liquid in cooked rice.
- 2 Reconstitute milk in warm water. Stir milk into cooked rice.
- 3 Blend flour and cold water together to make a smooth slurry. Add slurry to rice mixture stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 4 Stir chicken gently into thickened rice mixture.
- 5 Pour 1-3/4 gal chicken and rice mixture into each ungreased steam table pan.
- 6 Combine crumbs, paprika, and butter. Sprinkle 1-1/2 cups crumb mixture evenly over chicken and rice in each pan.
- 7 Using a convection oven, bake 25 minutes or until browned at 325 F., on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BAKED CHICKEN & RICE (CN CHICKEN)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
345 kcal	35.7 gm	22.8 gm	11.4 gm	29.7 %	61 mg	1286 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb	1 c 14 tbs 3/8 tsp	
RICE, PARBOILED, LONG GRAIN	5 lbs 12 oz	3 qt 1 pt 1 tbs 1 6/8 tsp	
WATER 1	15 lbs	1 gal 3 qt 11 tbs 1 tsp	
WATER 3	16 lbs	1 gal 3 qt 1 pt 9 tbs 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 14 oz	1 qt 1 pt 12 tbs 2 5/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbs 3 tsp	
BREAD CRUMBS	1 lb 14 oz	1 qt 1 pt 1 c 1 tbs 1 2/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbs 2 7/8 tsp	
CHICKEN, BONED	18 lbs 2 oz		
MILK, NONFAT, DRY	5 3/8 oz	1 pt 3 tbs 2 5/8 tsp	
SPICE, PAPRIKA	0 lbs 3/4 oz	3 tbs 3/8 tsp	
WATER 2	7 lbs 8 oz	3 qt 1 pt 5 tbs 2 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	

METHODS

- 1 Prepare base according to manufacturer's directions. Combine broth, water1, rice, salt, pepper, and garlic powder in a steam jacketed kettle or stockpot; bring to a boil. Cover tightly; reduce heat; simmer 20 minutes. Do not stir. There will be excess liquid in cooked rice.
 - 2 Reconstitute milk in warm water. Stir milk into cooked rice.
 - 3 Blend flour and cold water2 together to make a smooth slurry. Add slurry to rice mixture stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
 - 4 Stir chicken gently into thickened rice mixture.
-
- 5 Pour 1-3/4 gal chicken and rice mixture into each ungreased steam table pan.
 - 6 Combine Soup and Gravy base chicken and water3 for stock.
 - 7 Combine crumbs, paprika and butter. Sprinkle 1-1/2 cups crumb mixture evenly over chicken and rice in each pan.
 - 8 Using a convection oven, bake for 25 minutes at 325 F. or until lightly browned on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TURKEY CUTLET

Yield 100 Portions
Each Portion 1 CUTLET(4.5OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
297 kcal	22 gm	26.8 gm	10.3 gm	31.2 %	73 mg	238 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, POULTRY	0 lbs 1/2 oz	3 tbsp 6/8 tsp	
TURKEY, ROAST, BONELESS	32 lbs 8 oz		
FLOUR, WHEAT, GP (TPK2)	2 lbs	1 qt 1 pt 1 c 4 tbsp 3/8 tsp	
BREAD CRUMBS	4 lbs 8 oz	1 gal 1 c 4/8 tsp	
EGG, WHITES	2 lbs 8 oz	0 gal	
SPICE, PAPRIKA	0 lbs 1 oz	4 tbsp 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Thaw turkey under refrigeration at 41 F. or lower.
- 2 Dredge slices in mixture of flour, pepper and poultry seasoning; shake off excess.
- 3 Combine bread crumbs and paprika.
- 4 Dip floured slices into egg whites. Dredge in seasoned bread crumbs until well coated; shake off excess.
- 5 Lightly spray sheet pans with non-stick cooking spray. Place 17 cutlets in a single layer on each pan, spray breasts lightly with cooking spray.
- 6 Using a convection oven, bake at 325 F. on high fan, closed vent for 15 minutes. Turn cutlets, bake 15 minutes more or until golden brown. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHALUPA

Yield 100 Portions
Each Portion 1 CP (8 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
440 kcal	35 gm	36 gm	17 gm	34.8 %	98 mg	1067 mg		130 mg

Ingredients	Weight	Measure	Issue
WATER	40 lbs	4 gal 3 qt 8 tbsp 2 6/8 tsp	
PORK, DICED	32 lbs		
SPICE, OREGANO	3 3/4 oz	1 pt 3 tbsp 1 3/8 tsp	
SPICE, CHILI POWDER	5 1/4 oz	1 c 2 tbsp 1 7/8 tsp	
ONIONS, YELLOW	2 lbs		
SPICE, CUMIN	2 1/4 oz	0 gal	
PEPPERS, JALAPENO, SLICED	2 3/4 oz	11 tbsp 3 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 3/4 oz	5 tbsp 2 4/8 tsp	
BEANS, PINTO	26 lbs	3 gal 1 c 2 tbsp 6/8 tsp	
TORTILLAS	6 lbs 4 oz		

METHODS

- 1 Combine pork, water, onions, garlic, salt, chili powder, cumin, oregano, and jalapeno peppers with beans in steam-jacketed kettle or stock pot; simmer 1-1/2 to 2 hours or until beans are tender. DO NOT COVER. Stir occasionally. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

NOTES

- 1 Serve tortilla shells on the side. Chalupas can be served with shredded lettuce, chopped onions, chopped tomatoes, sour cream.

CHICKEN PARMESAN (BREAST BONELESS)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
377 kcal	6 gm	47 gm	17 gm	40.6 %	135 mg	613 mg		148 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 tsp	
CHEESE, PIZZA BLEND	3 lbs	3 qt 2 1/8 tsp	
SAUCE, PIZZA	14 lbs 12 oz	1 gal 2 qt 1 pt 8 tbsp 2 4/8 tsp	
CHEESE, PARMESAN	0 lbs 8 oz	1 pt 4 tbsp 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Wash chicken breasts thoroughly under cold running water. Drain well.
- 2 Place chicken breasts in each lightly sprayed sheet pan.
- 3 Lightly spray chicken breasts in each pan with cooking spray.
- 4 Using a convection oven, bake 8 to 10 minutes at 325 F. on high fan, closed vent.
- 5 Place 1 oz mozzarella cheese on each chicken breast.
- 6 Add herbs to sauce; stir. Ladle about 1/4 cup of sauce over each chicken breast.
- 7 Sprinkle about 1/3 cup parmesan cheese evenly over chicken breasts in each pan.
- 8 Using a convection oven, bake at 325 F. an additional 4-6 minutes cheese melts on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHICKEN PARMESAN(PKCD BREAST FILLET)

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
355 kcal	8 gm	46 gm	14 gm	35.5 %	135 mg	384 mg		155 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, MARINARA	16 lbs 14 oz	1 gal 3 qt 1 c 12 tbsp 1 5/8 tsp	
CHEESE, PIZZA BLEND	3 lbs	3 qt 2 1/8 tsp	
CHEESE, PARMESAN	0 lbs 7 oz	1 c 15 tbsp 2 3/8 tsp	
CHICKEN BREAST, P/C, W/GRILL MARKS	31 lbs 4 oz		

METHODS

- 1 Place frozen chicken breasts in each lightly sprayed sheet pan.
- 2 Place 1 oz mozzarella cheese on each chicken breast.
- 3 Ladle about 1/4 cup of sauce over each chicken breast.
- 4 Sprinkle about 1/3 cup parmesan cheese evenly over chicken breasts in each pan.
- 5 Using a convection oven, bake at 325 F. for 20 minutes or until cheese melts on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREAMED CHIPPED BEEF

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
143 kcal	9 gm	12 gm	7 gm	44.1 %	41 mg	1069 mg		64 mg

Ingredients	Weight	Measure	Issue
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs	1 qt 1 pt 1 c 4 tbsp 3/8 tsp	
BUTTER, PRINTS	1 lb 9 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	3 lbs 4 oz	1 gal 1 qt 1 c 10 tbsp 2 5/8 tsp	
WATER 2	30 lbs	3 gal 2 qt 1 c 6 tbsp 2 tsp	
BEEF, DRIED	7 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Separate dried beef slices, cut into 1-inch slices.
- 2 Place beef in 190 F. water¹. Soak 5 minutes. Drain thoroughly.
- 3 Reconstitute milk with water². Heat to just below boiling. DO NOT BOIL.
- 4 Combine butter with flour and pepper; add to milk, stirring constantly. Cook 5 minutes until thickened.
- 5 Add beef to sauce; blend well. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BEEF STROGANOFF

Yield 100 Portions
Each Portion 6 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
285 kcal	8.5 gm	31.6 gm	12.7 gm	40.1 %	75 mg	839 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	13 lbs	1 gal 2 qt 14 tbsp 3/8 tsp	
MUSHROOM, STEM & PIECES	5 lbs 5 oz	3 qt 1 pt 1 c 7 tbsp 4/8 tsp	
SOUR CREAM	4 lbs 1 oz	1 qt 1 pt 1 c 9 tbsp 2 4/8 tsp	
BEEF, SWISS STEAK	30 lbs		
FLOUR, WHEAT, GP (TPK2)	1 lb	1 pt 1 c 10 tbsp 2/8 tsp	
ONIONS, YELLOW	3 lbs 11 oz		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 3/4 oz	5 tbsp 2 4/8 tsp	
MILK, NONFAT, DRY	1 lb 10 oz	2 qt 1 pt 13 tbsp 1 3/8 tsp	
SPICE, PAPRIKA	1 1/4 oz	5 tbsp 5/8 tsp	
SOUP AND GRAVY BASE, BEEF	1 lb 4 oz	1 pt 5 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Slice beef into strips about 1/2 inch wide. Lightly spray griddle with cooking spray. Grill beef strips 3 to 4 minutes or until lightly browned while tossing intermittently.
- 2 Drain mushrooms. Reserve 1 quart mushroom liquid. Set mushrooms aside for use in Step 7.
- 3 Cook onions in a lightly sprayed steam-jacketed kettle or stock pot 8 to 10 minutes, stirring constantly.
- 4 Prepare base according to manufacturer's directions. Add beef broth to cooked onions; stir to blend. Bring to a boil; reduce heat to a simmer.
- 5 Blend flour and mushroom liquid, stirring to make a slurry. Add slurry to broth and onions, stirring constantly. Bring to a boil. Cover; reduce heat ; simmer 10 minutes or until thickened, stirring frequently.
- 6 Reconstitute milk with warm water. Add salt, paprika, pepper and garlic powder; stir milk mixture into thickened broth. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
- 7 Stir beef strips and mushrooms gently into thickened sauce. Heat to a simmer. CCP: Temperature must reach 145 F. or higher for 15 seconds. Remove from heat.
- 8 Carefully blend sour cream with 1 quart of sauce mixture. Combine with remaining sauce mixture. Mix well.
- 9 Pour beef stroganoff into each ungreased pan. CCP: Hold for service at 140 F. or higher. Serve with Boiled Noodles or Steamed Rice.

BEEF STROGANOFF (SOUP, CRM OF MUSHROOM)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
240 kcal	7.6 gm	17.6 gm	15.4 gm	57.8 %	46 mg	683 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
MUSHROOM, STEM & PIECES	3 lbs 2 oz	2 qt 1 c 1 tbsp 1 2/8 tsp	
SOUR CREAM	4 lbs	1 qt 1 pt 1 c 7 tbsp 3 tsp	
BEEF, FAJITA STRIPS, RAW	18 lbs		
ONIONS, YELLOW	3 lbs 11 oz		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SOUP, COND, CREAM OF MUSHROOM, 50	14 lbs 6 oz	13 gal 1 qt 1 pt 1 c 8 tbsp 2 4/8 tsp	
SPICE, PAPRIKA	1 1/4 oz	5 tbsp 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Drain mushrooms; reserve liquid for use in Step 2 and mushrooms for Step 6.
 - 2 Combine cream of mushroom soup with paprika, pepper, and garlic powder; stir well; add reserved mushroom liquid; stir well.
 - 3 Slice beef into strips about 1/2-inch wide.
 - 4 Spray griddle with non-stick cooking spray. Brown strips 5 minutes turning frequently.
 - 5 Place about 11 pounds 3 ounces strips in each pan.
 - 6 Add about 1 quart mushrooms and 1-1/4 quarts onions to meat in each pan; stir well.
 - 7 Add about 1 gallon sauce to meat in each pan. Stir well.
 - 8 Cover; Using a convection oven, bake 1 hour 15 minutes at 325 F. or until tender on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
 - 9 Remove from oven. Skim off excess fat.
-
- 10 Add 1 quart sour cream to each pan, stirring to blend. Heat. CCP: Hold for service at 140 F. or higher. Serve with Boiled Noodles or Steamed Rice.

HAMBURGER STROGANOFF

Yield 100 Portions
Each Portion 6 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
262 kcal	8.5 gm	27.2 gm	12.2 gm	41.9 %	88 mg	872 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	13 lbs	1 gal 2 qt 14 tbs 3/8 tsp	
MUSHROOM, STEM & PIECES	5 lbs 5 oz	3 qt 1 pt 1 c 7 tbs 4/8 tsp	
SOUR CREAM	4 lbs 1 oz	1 qt 1 pt 1 c 9 tbs 2 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbs 1 tsp	
ONIONS, YELLOW	3 lbs 11 oz		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 3/4 oz	5 tbs 2 4/8 tsp	
MILK, NONFAT, DRY	1 lb 10 oz	2 qt 1 pt 13 tbs 1 3/8 tsp	
SPICE, PAPRIKA	1 1/4 oz	5 tbs 5/8 tsp	
SOUP AND GRAVY BASE, BEEF	1 lb 4 oz	1 pt 5 tbs 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	25 lbs		

METHODS

- 1 Cook beef in a steam jacketed kettle or stock pot for 10 minutes, stirring to break apart.
- 2 Drain mushrooms. Reserve 1 quart mushroom liquid. Set mushrooms aside for use in Step 7.
- 3 Prepare base according to manufacturer's directions. Add beef broth to cooked onions and beef; stir to blend. Bring to a boil; reduce heat to a simmer.
- 4 Blend flour and mushroom liquid, stirring to make a slurry. Add slurry to broth and onions, stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently.
- 5 Reconstitute milk with warm water. Add salt, paprika, pepper and garlic powder; stir milk mixture into thickened broth. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
- 6 Stir beef, onions and mushrooms gently into thickened sauce. Heat to a simmer. CCP: Temperature must reach 155 F. or higher for 15 seconds. Remove from heat.
- 7 Carefully blend sour cream with 1 quart of sauce mixture. Combine with remaining sauce mixture. Mix well.
- 8 Pour stroganoff into each ungreased pan. CCP: Hold for service at 140 F. or higher. Serve with Boiled Noodles or Steamed Rice.

GROUND TURKEY STROGANOFF

Yield 100 Portions
Each Portion 6 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
245 kcal	8.6 gm	27 gm	11.2 gm	41.1 %	91 mg	912 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	13 lbs	1 gal 2 qt 14 tbsp 3/8 tsp	
MUSHROOM, STEM & PIECES	5 lbs 5 oz	3 qt 1 pt 1 c 7 tbsp 4/8 tsp	
SOUR CREAM	4 lbs 1 oz	1 qt 1 pt 1 c 9 tbsp 2 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb	1 pt 1 c 10 tbsp 2/8 tsp	
ONIONS, YELLOW	3 lbs 11 oz		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 3/4 oz	5 tbsp 2 4/8 tsp	
MILK, NONFAT, DRY	1 lb 10 oz	2 qt 1 pt 13 tbsp 1 3/8 tsp	
TURKEY, GROUND, BULK	30 lbs		
SPICE, PAPRIKA	1 1/4 oz	5 tbsp 5/8 tsp	
SOUP AND GRAVY BASE, BEEF	1 lb 4 oz	1 pt 5 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Lightly spray griddle with cooking spray. Grill turkey 3 to 4 minutes or until lightly browned while tossing intermittently.
- 2 Drain mushrooms. Reserve 1 quart mushroom liquid. Set mushrooms aside for use in Step 7.
- 3 Cook onions in a lightly sprayed steam-jacketed kettle or stock pot 8 to 10 minutes, stirring constantly.
- 4 Prepare base according to manufacturer's directions. Add beef broth to cooked onions; stir to blend. Bring to a boil; reduce heat to a simmer.
- 5 Blend flour and mushroom liquid, stirring to make a slurry. Add slurry to broth and onions, stirring constantly. Bring to a boil. Cover; reduce heat ; simmer 10 minutes or until thickened, stirring frequently.
- 6 Reconstitute milk with warm water. Add salt, paprika, pepper and garlic powder; stir milk mixture into thickened broth. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
- 7 Stir turkey and mushrooms gently into thickened sauce. Heat to a simmer. CCP: Temperature must reach 165 F. or higher for 15 seconds. Remove from heat.
- 8 Carefully blend sour cream with 1 quart of sauce mixture. Combine with remaining sauce mixture. Mix well.
- 9 Pour turkey stroganoff into each ungreased pan. CCP: Hold for service at 140 F. or higher. Serve with Boiled Noodles or Steamed Rice.

BEEF STROGANOFF BEEF STRIPS

Yield 100 Portions
Each Portion 6 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
360 kcal	8 gm	28 gm	23 gm	57.5 %	92 mg	1223 mg		73 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
WATER 1	10 lbs	1 gal 1 pt 1 c 2 tbs 6/8 tsp	
MUSHROOM, STEM & PIECES	3 lbs 2 oz	2 qt 1 c 1 tbs 1 2/8 tsp	
SOUR CREAM	4 lbs	1 qt 1 pt 1 c 7 tbs 3 tsp	
BEEF, FAJITA STRIPS, RAW	33 lbs 12 oz		
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbs 1 tsp	
ONIONS, YELLOW	3 lbs 8 oz		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 3/4 oz	5 tbs 2 4/8 tsp	
MILK, NONFAT, DRY	2 1/2 oz	1 c 2 1/8 tsp	
SPICE, PAPRIKA	1 1/4 oz	5 tbs 5/8 tsp	
WATER 2	5 lbs	2 qt 1 c 9 tbs 3/8 tsp	
SOUP AND GRAVY BASE, BEEF	6 1/4 oz	11 tbs 2 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	

METHODS

- 1 Lightly spray griddle with cooking spray. Grill beef strips 3 to 4 minutes or until lightly browned while tossing intermittently.
- 2 Drain mushrooms. Reserve 1 quart mushroom liquid. Set mushrooms aside for use in Step 7.
- 3 Cook onions in a lightly sprayed steam-jacketed kettle or stock pot 8 to 10 minutes, stirring constantly.
- 4 Prepare base with water 1 according to manufacturer's directions. Add beef broth to cooked onions; stir to blend. Bring to a boil; reduce heat to a simmer.
- 5 Blend flour and mushroom liquid, stirring to make a slurry. Add slurry to broth and onions, stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently.
- 6 Reconstitute milk with warm water 2. Add salt, paprika, pepper and garlic powder; stir milk mixture into thickened broth. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
- 7 Stir beef strips and mushrooms gently into thickened sauce. Heat to a simmer. CCP: Temperature must reach 145 F. or higher for 15 seconds. Remove from heat.
- 8 Carefully blend sour cream with 1 quart of sauce mixture. Combine with remaining sauce mixture. Mix well.
- 9 Pour beef stroganoff into each ungreased pan. CCP: Hold for service at 140 F. or higher. Serve with Boiled Noodles or Steamed Rice.

STEAK RANCHERO

Yield 100 Portions
Each Portion 4 1/2 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
318 kcal	8.5 gm	38 gm	13.9 gm	39.3 %	85 mg	406 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 3/4 oz	1 tbsp 1 6/8 tsp	
WATER 1	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SOUP, TOMATO	3 lbs 3 oz	1 qt 1 c 13 tbsp 7/8 tsp	
SPICE, CHILI POWDER	0 lbs 3 oz	10 tbsp 2 tsp	
BEEF, SWISS STEAK	37 lbs 8 oz		
FLOUR, WHEAT, GP (TPK2)	1 lb	1 pt 1 c 10 tbsp 2/8 tsp	
PEPPERS, GREEN	3 lbs 11 oz	2 qt 1 pt 1 c 3 tbsp 1 7/8 tsp	
ONIONS, YELLOW	3 lbs 5 oz		
SPICE, CUMIN	0 lbs 1/8 oz	0 gal	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SPICE, PAPRIKA	0 lbs 1 oz	4 tbsp 4/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 2 oz	3 tbsp 2 4/8 tsp	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Grill steaks 5 minutes on one side and 4 minutes on the other side.
- 2 Evenly shingle 25 steaks into each ungreased steam table pan.
- 3 Cook onions and peppers in a lightly sprayed steam jacketed kettle or stock pot 8 to 10 minutes stirring constantly.
- 4 Add water, tomato soup, salt, chili powder, paprika, cumin and garlic powder to cooked onions and peppers; stir to blend. Bring to a boil; reduce heat to a simmer.
- 5 Blend flour and cold water stirring to make a slurry. Add slurry to tomato soup mixture stirring constantly to make Ranchero Sauce. Bring to a boil. Cover; reduce heat; simmer 2 minutes or until thickened, stirring frequently.
- 6 Pour Ranchero Sauce evenly over steaks in each pan.
- 7 Cover. Using a convection oven, bake 2 hours at 325 F. or until tender, on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 In Step 1, 31-1/8 lb (100-5 oz.) cube steaks may be substituted. In Step 7, reduce baking time to 1-1/2 hours.

BEEF CORDON BLEU

Yield 100 Portions
Each Portion 1 CORDON BLEU

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
438 kcal	18 gm	34.4 gm	24.7 gm	50.8 %	116 mg	906 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	2 lbs 10 oz	1 qt 9 tbsp 7/8 tsp	
WATER 1	3 lbs 12 oz	1 qt 1 pt 1 c 2 tbsp 2 4/8 tsp	
SHORTENING, GP	2 lbs	1 qt 6 tbsp 2 4/8 tsp	
BREAD CRUMBS	3 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
EGG, WHOLE, TABLE	2 lbs	0 gal	
BEEF, KNUCKLE	25 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
MILK, NONFAT, DRY	6 1/2 oz	1 pt 11 tbsp 1 1/8 tsp	
HAM, BONELESS	3 lbs 2 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE, GRANULES	2 lbs	1 qt 5 tbsp 3/8 tsp	

METHODS

- 1 Slice beef into 1/4-inch thick slices, 4 ounces per slice.
 - 2 Slice ham and cheese in half slices. Place 1/2 slice ham and 1/2 slice cheese on each slice of beef.
 - 3 Fold beef slice in half, enclosing ham and cheese. Pound edges of beef together to seal.
 - 4 Dredge beef in instant potato granules. Set aside for use in Step 6.
 - 5 Reconstitute milk; combine with eggs.
 - 6 Dip beef in milk and egg mixture. Drain.
 - 7 Dredge in mixture of bread crumbs, salt, and pepper; shake off excess.
-
- 8 Fry on griddle at 350 F. for 3 minutes on each side or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

SOUTHERN FRIED CATFISH FILLET

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
219 kcal	11.8 gm	22 gm	9.1 gm	37.4 %	70 mg	252 mg		0 mg

Ingredients	Weight	Measure	Issue
FLOUR, WHEAT, GP (TPK2)	1 lb	1 pt 1 c 10 tbsp 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
LEMONS	3 lbs 2 oz		
CORN MEAL	3 lbs	2 qt 1 pt 1 c 2 tbsp 1 4/8 tsp	
FISH, CATFISH FILLETS	30 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Separate fillets; cut into 4-1/2 ounce portions, if necessary.
- 2 Dredge fish in mixture of cornmeal, flour, salt and pepper; shake off excess.
- 3 Fry at 365 F. about 4 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Drain well in basket or on absorbent paper. CCP: Hold for service at 140 F. or higher.
- 5 Serve with one wedge of lemon.

TAMALE PIE (GROUND BEEF)

Yield 100 Portions
Each Portion 1 SQU.(9 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
308 kcal	34.8 gm	20.8 gm	9.9 gm	28.9 %	46 mg	573 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
OLIVES, RIPE, SLICED	7 lbs 5 oz		
SPICE, CHILI POWDER	0 lbs 9 oz	1 c 15 tbsp 2 6/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
CORN, WHOLE #10	6 lbs 10 oz	1 gal 1 pt 5 tbsp 5/8 tsp	
SPICE, CUMIN	1 1/2 oz	0 gal	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
CHEESE, CHEDDAR, SHREDDED	3 lbs	3 qt 2 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
CORN MEAL	7 lbs	1 gal 2 qt 1 pt 1 2/8 tsp	
BEEF, GROUND, 90% MIN LEAN	16 lbs		

METHODS

- Mix cornmeal; chili powder and salt together; gradually stir into boiling water. Bring to a boil.
- Reduce heat; simmer 25 minutes, stirring frequently until a stiff paste is formed. Set aside for use in Step 5.
- Cook beef with onions and peppers until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
- Add tomatoes, corn, olives, chili powder, cumin, salt, garlic powder, and red pepper to beef mixture; simmer 15 minutes, stirring frequently.
- Lightly spray each pan with non-stick cooking spray. Spread 2-1/3 cup cornmeal paste over bottom and sides of each pan to form a thin crust.
- Pour 2 quarts meat mixture over crust in each pan.
- Spread 4-2/3 cups cornmeal paste evenly over meat mixture in each pan.
- Using a convection oven, bake at 325 F. 50 to 60 minutes on low fan, open vent; remove from oven. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- Sprinkle 1-1/2 cups cheese evenly over each pan.
- Let stand 10 to 15 minutes to allow filling to firm and cheese to melt. CCP: Hold for service at 140 F. or higher. Cut 3 by 4.

HOT TAMALES W/CHILI GRAVY

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
288 kcal	16.1 gm	11.6 gm	19.8 gm	61.9 %	47 mg	750 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	10 7/8 oz	1 c 8 tbsp 2/8 tsp	
SPICE, CHILI POWDER	2 3/8 oz	8 tbsp 1 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	13 1/4 oz	1 pt 1 c 2/8 tsp	
SPICE, CUMIN	0 lbs 5/8 oz	0 gal	
TOMATO, PASTE	1 lb 8 oz	1 pt 9 tbsp 1 6/8 tsp	
SOUP AND GRAVY BASE, BEEF	6 1/4 oz	11 tbsp 2 5/8 tsp	
TAMALES, BEEF	28 lbs 10 3/4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Use canned beef tamales or frozen beef tamales. Heat according to directions on container. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 2 Blend together melted shortening and sifted general purpose flour. Blend until smooth and cook at low heat for 20 minutes. Add canned tomato paste, chili powder, and ground cumin; blend well. Prepare base according to manufacturer's directions. Add broth to roux, stirring constantly. Bring to a boil; reduce heat and simmer for 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Add pepper. Stir to blend. CCP: Hold for service at 140 F. or higher.

TAMALE PIZZA

Yield 100 Portions
Each Portion 1 SQUARE (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
264 kcal	21.3 gm	19.1 gm	11.5 gm	39.2 %	47 mg	759 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
CORN BREAD,MIX	4 lbs 8 oz		
OLIVES, RIPE, SLICED	7 lbs 5 1/4 oz		
SPICE, CHILI POWDER	4 1/4 oz	15 tbsp 2/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, CUMIN	0 lbs 3/4 oz	0 gal	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
CHEESE, CHEDDAR, SHREDDED	3 lbs	3 qt 2 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 1/8 tsp	
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
BEEF, GROUND, 90% MIN LEAN	16 lbs		

METHODS

- 1 Use canned cornbread mix. Prepare according to directions on container.
- 2 Spread 1-3/4 cups corn bread batter in a thin layer in each greased pan.
- 3 Cook beef with onions and peppers until beef loses its pink color, stirring to break apart. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Drain or skim off excess fat.
- 4 Add tomatoes, garlic, salt, chili powder, red pepper, cumin, and olives to beef mixture; simmer 15 minutes, stirring frequently.
- 5 Cover batter with 1-1/2 quart meat filling.
- 6 Sprinkle 1-1/2 cups cheese evenly over each pan. Using a convection oven, bake at 375 F. 15 minutes on low fan, open vent.
- 7 Let stand 10 to 15 minutes to allow filling to firm and cheese to melt.
- 8 Cut 3x4. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 9-inch pie pans may be used. In each pan, use 1 cup corn bread batter, 3-2/3 cups meat filling and 7/8 cup shredded cheese. Cut into 8 wedges. EACH PORTION: 1 wedge or 5 ounces.

TAMALE PIE (BEEF CRUMBLES, PRECOOKED)

Yield 100 Portions
Each Portion 9-1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
402 kcal	43.1 gm	30.4 gm	13.8 gm	30.9 %	33 mg	685 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
OLIVES, RIPE, SLICED	3 lbs 10 oz		
SPICE, CHILI POWDER	4 1/4 oz	15 tbsp 2/8 tsp	
PEPPERS, GREEN	1 lb	1 pt 1 c 2 1/8 tsp	
ONIONS, YELLOW	2 lbs		
CORN, WHOLE #10	6 lbs 12 oz	1 gal 1 pt 10 tbsp 2 1/8 tsp	
SPICE, CUMIN	1 1/4 oz	0 gal	
BEEF, GROUND PRECOOKED	25 lbs 4 oz		
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 7/8 oz	1 tbsp 1 1/8 tsp	
CHEESE, CHEDDAR, SHREDDED	3 lbs	3 qt 2 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 tsp	
TOMATOES, DICED, CANNED	13 lbs 8 oz	1 gal 2 qt 1 c 8 tbsp 6/8 tsp	
CORN MEAL	6 lbs 8 oz	1 gal 2 qt 2 tbsp 2 1/8 tsp	

METHODS

- Mix cornmeal; chili powder and salt together; gradually stir into boiling water. Bring to a boil.
- Reduce heat; simmer 25 minutes, stirring frequently until a stiff paste is formed. Set aside for use in Step 5.
- Lightly spray kettle with non-stick cooking spray. Saute peppers and onions for 10 minutes or until tender.
- Add beef crumbles, tomatoes, corn, olives, chili powder, cumin, salt, garlic powder, and red pepper to beef mixture; simmer 15 minutes, stirring frequently.
- Lightly spray each pan with non-stick cooking spray. Spread 2-1/3 cup cornmeal paste over bottom and sides of each pan to form a thin crust.
- Pour 2 quarts meat mixture over crust in each pan.
- Spread 4-2/3 cups cornmeal paste evenly over meat mixture in each pan.
- Using a convection oven, bake at 325 F. 50 to 60 minutes on low fan, open vent; remove from oven. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- Sprinkle 1-1/2 cups cheese evenly over each pan.
- Let stand 10 to 15 minutes to allow filling to firm and cheese to melt. CCP: Hold for service at 140 F. or higher. Cut 3 by 4.

TAMALES, BEEF, FRZ

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
182 kcal	17.1 gm	4 gm	10 gm	49.5 %	17 mg	325 mg		22 mg

Ingredients	Weight	Measure	Issue
TAMALES, BEEF	25 lbs		

METHODS

- 1 Prepare according to manufacturer's instructions. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.

CHILI AND MACARONI

Yield 100 Portions
Each Portion 1 1/2CPS 12.5OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
401 kcal	51 gm	21.7 gm	12.5 gm	28.1 %	25 mg	1120 mg		0 mg

Ingredients	Weight	Measure	Issue
CHILI CON CARNE, W/O BEANS	33 lbs 12 oz	3 gal 3 qt 1 pt 3 tbsp 2 1/8 tsp	
WATER 1	42 lbs	5 gal 6 tbsp 4/8 tsp	
SHORTENING, GP	0 lbs 8 oz	1 c 1 tbsp 2 1/8 tsp	
SPICE, CHILI POWDER	0 lbs 1 oz	3 tbsp 1 6/8 tsp	
ONIONS, YELLOW	8 lbs 14 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
PASTA, ELBOW	8 lbs		
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
CHEESE, CHEDDAR, SHREDDED	5 lbs	1 gal 1 qt 1 tbsp 4/8 tsp	
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
WATER 2	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Add macaroni slowly to salted water¹; bring to a boil, stirring occasionally. Boil 10 to 15 minutes. Drain; set aside for use in Step 5.
 - 2 Saute onions in shortening for 10 minutes or until tender.
 - 3 Heat chili to boiling. Reduce heat; skim off excess fat.
 - 4 Add macaroni, onions, tomatoes, water², salt, pepper, chili powder and cumin; mix thoroughly.
 - 5 Pour 2-1/4 gallons chili mixture into each pan.
 - 6 Sprinkle 1 quart cheese over mixture in each pan.
-
- 7 Using a convection oven, bake 20 to 30 minutes at 350 F. on high fan, closed vent or until cheese is lightly browned and mixture is thoroughly heated. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHILI CON CARNE WITH BEANS

Yield 100 Portions
Each Portion 1 CUP(8 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
264 kcal	35.9 gm	15.5 gm	7 gm	23.9 %	16 mg	939 mg		0 mg

Ingredients	Weight	Measure	Issue
CHILI CON CARNE, W/O BEANS	27 lbs	3 gal 1 c 12 tbsp 1 6/8 tsp	
SPICE, CHILI POWDER	0 lbs 1/2 oz	1 tbsp 2 3/8 tsp	
PEPPERS, GREEN	4 lbs 14 oz	3 qt 1 pt 13 tbsp 1 3/8 tsp	
ONIONS, YELLOW	4 lbs 7 oz		
BEANS, KIDNEY	27 lbs	3 gal 1 pt 8 tbsp 3 tsp	

METHODS

- 1 Cook onions and peppers until onions are transparent in steam jacketed kettle or stock pot.
- 2 Remove excess solid fat from surface of chili con carne cans. Add chili con carne, beans and chili powder to onions and peppers.
- 3 Cover; bring to a boil; reduce heat; uncover; simmer 10 to 15 minutes or until thoroughly heated stirring frequently. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

HAMBURGER PARMESAN

Yield 100 Portions
Each Portion 1 PATTIE (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
315 kcal	16.4 gm	26.5 gm	14.8 gm	42.3 %	79 mg	498 mg		0 mg

Ingredients	Weight	Measure	Issue
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
BREAD CRUMBS	2 lbs 8 oz	2 qt 1 c 7 tbsp 5/8 tsp	
EGG, WHOLE, TABLE	0 lbs 10 oz	0 gal	
BEEF, PATTIES	18 lbs 12 oz		
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
CHEESE, PIZZA BLEND	6 lbs 4 oz	1 gal 2 qt 1 c 1 tbsp 1 2/8 tsp	
SAUCE, PIZZA	8 lbs 14 oz	3 qt 1 pt 1 c 15 tbsp 1 7/8 tsp	
CHEESE, PARMESAN	0 lbs 3 oz	13 tbsp 1 7/8 tsp	

METHODS

- 1 Dredge patties in flour, shake off excess.
- 2 Reconstitute milk; and eggs. Stir to blend well.
- 3 Dip patties in milk and egg mixture. Drain well.
- 4 Combine crumbs and cheese. Dredge patties in crumb-cheese mixture; shake off excess.
- 5 Fry 2-1/2 minutes in 350 F. deep fat or until evenly browned. Drain well in basket or on absorbent paper. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 6 Place 20 patties in each sheet pan. Slice cheese into 1 oz slices. Top each patty with 1 slice cheese.
- 7 Pour about 2 tablespoons of sauce evenly over patties in each pan.
- 8 Using a convection oven, bake at 325 F. 4 to 5 minutes or cheese is melted and patties are cooked, on high fan, closed vent. CCP: Hold at 140 F. or higher for service.

TEXAS HASH (GROUND BEEF)

Yield 100 Portions
Each Portion 1 CUP(7 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
268 kcal	23.9 gm	22.5 gm	9 gm	30.2 %	65 mg	412 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
RICE, PARBOILED, LONG GRAIN	3 lbs 14 oz	2 qt 1 c 8 tbsp 1/8 tsp	
SPICE, CHILI POWDER	0 lbs 4 oz	14 tbsp 5/8 tsp	
PEPPERS, GREEN	4 lbs 14 oz	3 qt 1 pt 13 tbsp 1 3/8 tsp	
ONIONS, YELLOW	5 lbs 12 oz		
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
TOMATOES, DICED, CANNED	19 lbs 2 oz	2 gal 1 qt 2 tbsp 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
BEEF, GROUND, 90% MIN LEAN	24 lbs		

METHODS

- 1 Cook beef until beef loses its pink color; stirring to break apart. Drain or skim off excess fat.
- 2 Add tomatoes, onions, peppers, rice, water, chili powder, salt and pepper to beef. Mix thoroughly. Heat to a simmer.
- 3 Place about 5 3/4 qts mixture into each steam table pan.
- 4 Cover pans; bake at 375 F. for 1 hour or until rice is tender. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TEXAS HASH (GROUND TURKEY)

Yield 100 Portions
Each Portion 1 CUP(7 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
242 kcal	22 gm	22 gm	8 gm	29.8 %	67 mg	608 mg		62 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
RICE, PARBOILED, LONG GRAIN	4 lbs	2 qt 1 c 12 tbsp 2 7/8 tsp	
SPICE, CHILI POWDER	0 lbs 4 oz	14 tbsp 5/8 tsp	
PEPPERS, GREEN	4 lbs 12 oz	3 qt 1 pt 7 tbsp 1 1/8 tsp	
ONIONS, YELLOW	5 lbs 14 oz		
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
TURKEY, GROUND, BULK	24 lbs		
TOMATOES, DICED, CANNED	19 lbs 14 oz	2 gal 1 qt 1 c 9 tbsp 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Cook turkey until turkey loses its pink color; stirring to break apart. Drain or skim off excess fat.
- 2 Add tomatoes, onions, peppers, rice, water, chili powder, salt and pepper to turkey. Mix thoroughly. Heat to a simmer.
- 3 Place about 5 3/4 qts mixture into each pan.
- 4 Cover pans; using a convection oven, bake at 325 F. 1 hour or until rice is tender on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

YAKISOBA (BEEF & SPAGHETTI)

Yield 100 Portions
Each Portion 1 CUP 8OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
342 kcal	31 gm	31 gm	10 gm	26.3 %	57 mg	1002 mg		29 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1 oz	1 tbsp 3 tsp	
PASTA, SPAGHETTI, QUICK COOK	8 lbs	1 gal 2 qt 1 c 14 tbsp 2 2/8 tsp	
WATER 1	48 lbs	5 gal 2 qt 1 pt 1 c 13 tbsp 2 5/8 tsp	
PEPPERS, GREEN	5 lbs 4 oz	3 qt 1 pt 1 c 15 tbsp 2 2/8 tsp	
ONIONS, YELLOW	4 lbs 6 oz		
BEEF, KNUCKLE	25 lbs		
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5 oz	7 tbsp 2 3/8 tsp	
SPICE, GINGER	0 lbs 1 oz	5 tbsp 1 4/8 tsp	
ONIONS, GREEN	0 lbs 15 oz		
WATER 2	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SAUCE, SOY, GAL	1 lb 10 oz	1 pt 14 tbsp 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/8 oz	1 tbsp 1 6/8 tsp	

METHODS

- Trim excess fat from roast. Slice beef into thin slices, 1/4-inch or less. Cut slices into strips 2-1/4x2-inches.
- Add (1 3/4 oz per 100 portions) salt to boiling water 1. Slowly add spaghetti while stirring constantly until water boils again. Cook spaghetti in water until tender, about 10 to 12 minutes, stirring occasionally. Do not over cook. Drain thoroughly.
- Spray steam-jacketed kettle or tilt fry pan with non-stick cooking spray. Cook beef 3 to 4 minutes or until beef begins to lose red color, stirring constantly.
- Add onions and peppers; cook 4 minutes or until beef is done and vegetables are tender-crisp, stirring constantly. CCP: Internal temperature of beef must reach 145 F. or higher for 15 seconds.
- Combine water 2, soy sauce, garlic powder, ginger, and pepper. Add to meat mixture. Stir to distribute seasonings.
- Add spaghetti and green onions; stir until thoroughly mixed. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

NOTES

- In Step 1, 18 pounds 12 ounces of ready-to-use beef cut for fajitas may be used per 100 portions. Cut into 2-inch pieces.

HAMBURGER YAKISOBA (GROUND BEEF)

Yield 100 Portions
Each Portion 1 CUP 8OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
323 kcal	24 gm	30 gm	11 gm	30.7 %	81 mg	822 mg		35 mg

Ingredients	Weight	Measure	Issue
PASTA, SPAGHETTI, QUICK COOK	6 lbs	1 gal 1 pt 1 c 7 tbsp 1/8 tsp	
WATER 1	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
PEPPERS, GREEN	6 lbs 8 oz	1 gal 1 pt 1 c 12 tbsp 1 7/8 tsp	
ONIONS, YELLOW	4 lbs 6 oz		
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 3/4 oz	5 tbsp 2 4/8 tsp	
SPICE, GINGER	0 lbs 3/4 oz	4 tbsp 3/8 tsp	
ONIONS, GREEN	0 lbs 15 oz		
WATER 2	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SAUCE, SOY, GAL	1 lb 4 oz	1 pt 3 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
BEEF, GROUND, 90% MIN LEAN	30 lbs		

METHODS

- 1 Cook spaghetti in salted water 1 until tender, 10 to 12 minutes. (1 1/4 oz salt per 100 portions).
- 2 Combine beef with onions, peppers, soy sauce, salt, garlic powder, ginger, and pepper. Cook until beef loses its pink color and onions are tender, about 10-20 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 3 Add water 2, green onions, and spaghetti. Mix thoroughly. Heat to serving temperature. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TURKEY YAKISOBA (GROUND TURKEY)

Yield 100 Portions
Each Portion 1 CUP 8OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
314 kcal	24.3 gm	31.2 gm	10.3 gm	29.5 %	90 mg	832 mg		0 mg

Ingredients	Weight	Measure	Issue
PASTA, SPAGHETTI, QUICK COOK	6 lbs	1 gal 1 pt 1 c 7 tbsp 1/8 tsp	
WATER 1	48 lbs	5 gal 2 qt 1 pt 1 c 13 tbsp 2 5/8 tsp	
PEPPERS, GREEN	4 lbs 14 oz	3 qt 1 pt 13 tbsp 1 3/8 tsp	
ONIONS, YELLOW	4 lbs 6 oz		
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/2 oz	5 tbsp 1 3/8 tsp	
SPICE, GINGER	0 lbs 3/4 oz	4 tbsp 3/8 tsp	
TURKEY, GROUND, BULK	32 lbs		
ONIONS, GREEN	14 3/4 oz		
WATER 2	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SAUCE, SOY, GAL	1 lb 4 oz	1 pt 3 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Cook spaghetti in salted water¹ until tender, 10 to 12 minutes.
- 2 Cook turkey in steam-jacketed kettle or stock pot until turkey loses its pink color, stirring to break apart. Drain and skim off excess fat.
- 3 Combine turkey with onions, peppers, soy sauce, salt, garlic powder, ginger, and pepper. Cook until onions are tender, about 10 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Add water², green onions, and spaghetti. Mix thoroughly. Heat to serving temperature. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

YAKISOBA (BEEF AND SPAGHETTI) PRECKD B

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
296 kcal	36 gm	22 gm	8 gm	24.3 %	22 mg	1078 mg		85 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	8 lbs	1 gal 2 qt 1 c 14 tbsp 2 2/8 tsp	
WATER 1	48 lbs	5 gal 2 qt 1 pt 1 c 13 tbsp 2 5/8 tsp	
PEPPERS, GREEN	5 lbs 4 oz	3 qt 1 pt 1 c 15 tbsp 2 2/8 tsp	
ONIONS, YELLOW	4 lbs 4 oz		
BEEF, GROUND PRECOOKED	18 lbs		
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5 oz	7 tbsp 2 3/8 tsp	
SPICE, GINGER	0 lbs 1 oz	5 tbsp 1 3/8 tsp	
ONIONS, GREEN	12 1/2 oz		
WATER 2	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SAUCE, SOY, GAL	1 lb 10 oz	1 pt 14 tbsp 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Saute beef in steam jacketed kettle with onions and peppers; cook until beef is done and vegetables are tender-crisp, stirring constantly. CCP: Internal temperature of beef must reach 145 F. or higher for 15 seconds.
- 2 Add salt to boiling water¹. Slowly add spaghetti while stirring constantly until water boils again. Cook spaghetti in water until tender, about 10 to 12 minutes, stirring occasionally. Do not over cook. Drain thoroughly.
- 3 Combine water², soy sauce, garlic powder, ginger, and pepper. Add to meat mixture. Stir to distribute seasonings, bring to a simmer.
- 4 Add spaghetti and green onions to beef mixture; stir until thoroughly mixed. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

YAKISOBA (BEEF & SPAGHETTI) FAJITA STR

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
318 kcal	31 gm	20 gm	12 gm	34 %	46 mg	1162 mg		34 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	8 lbs	1 gal 2 qt 1 c 14 tbsp 2 2/8 tsp	
WATER 1	48 lbs	5 gal 2 qt 1 pt 1 c 13 tbsp 2 5/8 tsp	
BEEF, FAJITA STRIPS, RAW	18 lbs		
PEPPERS, GREEN	5 lbs 4 oz	3 qt 1 pt 1 c 15 tbsp 2 2/8 tsp	
ONIONS, YELLOW	4 lbs 4 oz		
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5 oz	7 tbsp 2 3/8 tsp	
SPICE, GINGER	0 lbs 1 oz	5 tbsp 1 3/8 tsp	
ONIONS, GREEN	0 lbs 13 oz		
WATER 2	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SAUCE, SOY, GAL	1 lb 10 oz	1 pt 14 tbsp 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/8 oz	1 tbsp 1 6/8 tsp	

METHODS

- 1 Lightly spray the griddle with non stick cooking spray. Grill beef strips 3-4 minutes or until lightly brown. Spray with non stick cooking spray as needed. CCP: internal temperature must reach 145 F. for 15 seconds.
- 2 Bring water 1 to a boil with salt. Add spaghetti while stirring constantly until water boils again. Cook until tender or about 8-12 minutes. Do not over cook, drain well.
- 3 Spray steam jacketed kettle with non stick spray, Add onions and pepper and stir cook until vegetables are tender crisp. Add beef, mix well.
- 4 Combine water 2, soy sauce, garlic powder, ginger and pepper. Add to meat mixture, stir well.
- 5 Add green onions and pasta, mix well. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

ENCHILADAS (GROUND BEEF)

Yield 100 Portions
Each Portion 2 ENCHILADAS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
363 kcal	34.8 gm	24.1 gm	14.8 gm	36.7 %	53 mg	627 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	1 lb 2 oz	1 pt 7 tbsps 2 4/8 tsp	
SPICE, CHILI POWDER	8 3/4 oz	1 c 15 tbsps 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbsps 1 tsp	
ONIONS, YELLOW	4 lbs 8 oz		
SPICE, CUMIN	1 1/4 oz	0 gal	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsps 3/8 tsp	
CHEESE, CHEDDAR, SHREDDED	4 lbs	1 gal 2 6/8 tsp	
TOMATO, PASTE	2 lbs 4 oz	1 pt 1 c 14 tbsps 1 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/2 oz	2 tbsps 2 tsp	
SOUP AND GRAVY BASE, BEEF	9 3/8 oz	1 c 1 tbsps 2 5/8 tsp	
TORTILLAS	11 lbs 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsps 2/8 tsp	
BEEF, GROUND, 90% MIN LEAN	18 lbs		

METHODS

- Blend together melted shortening and sifted general purpose flour until smooth. Cook at low heat 2 minutes. Add canned tomato paste, chili powder, ground cumin; blend well.
- Prepare base according to manufacturer's directions. Add stock to roux, stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly. Add pepper. Stir to blend.
- Cook beef until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
- Add 2 quarts gravy, onions, chili powder, salt, red pepper, and garlic powder to beef. Blend well. CCP: Hold at 140 F. or higher for use in Step 7. Spread 2 cups gravy in each pan.
- Wrap tortillas in foil; place in 150 F. oven or in a warmer for 15 minutes or until warm and pliable.
- Place 3 tablespoons meat filling in center of each tortilla. Roll tightly around filling; place seam-side down in pan, 50 per pan.
- Pour 1-1/4 quarts gravy evenly over enchiladas in each pan.
- Using a convection oven, bake 18-20 minutes in 325 F. oven or until thoroughly heated. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Remove from oven.
- Sprinkle 1 quart cheese and 1-1/3 cups onions over enchiladas in each pan.
- Heat in oven 3 minutes to melt cheese. CCP: Hold for service at 140 F. or higher for 15 seconds.

ENCHILADAS (FROZEN ENCHILADAS)

Yield 100 Portions
Each Portion 2 ENCHILADAS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
416 kcal	37.3 gm	18.6 gm	22.1 gm	47.8 %	51 mg	1669 mg		0 mg

Ingredients	Weight	Measure	Issue
BEEF, ENCHILADAS	50 lbs		
ONIONS, YELLOW	4 lbs 8 oz		
CHEESE, CHEDDAR, SHREDDED	4 lbs	1 gal 2 6/8 tsp	

METHODS

- 1 Follow manufacturer's directions on container for heating frozen enchiladas. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 2 Sprinkle an equal quantity of cheese and onions over enchiladas in each sheet pan. Using a convection oven, bake 3 minutes at 300 F. on high fan, closed vent to melt cheese. CCP: Hold at 140 F. or higher for service.

ENCHILADAS (GROUND TURKEY)

Yield 100 Portions
Each Portion 2 ENCHILADAS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
351 kcal	34.7 gm	24 gm	13.9 gm	35.6 %	55 mg	664 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	2 7/8 oz	5 tbsp 1 2/8 tsp	
SHORTENING, GP	1 lb 2 oz	1 pt 7 tbsp 2 4/8 tsp	
SPICE, CHILI POWDER	8 3/4 oz	1 c 15 tbsp 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbsp 1 tsp	
ONIONS, YELLOW	4 lbs 8 oz		
SPICE, CUMIN	1 1/4 oz	0 gal	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
CHEESE, CHEDDAR, SHREDDED	4 lbs	1 gal 2 6/8 tsp	
TOMATO, PASTE	2 lbs 4 oz	1 pt 1 c 14 tbsp 1 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/2 oz	2 tbsp 2 tsp	
TURKEY, GROUND, BULK	18 lbs		
TORTILLAS	11 lbs 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- Blend together melted shortening and sifted general purpose flour until smooth. Cook at low heat 2 minutes. Add canned tomato paste, chili powder, ground cumin; blend well.
- Prepare base according to manufacturer's directions. Add stock to roux, stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly. Add pepper. Stir to blend.
- Cook turkey until turkey loses its pink color, stirring to break apart. Drain or skim off excess fat.
- Add 2 quarts gravy, onions, chili powder, salt, red pepper, and garlic powder to turkey. Blend well. CCP: Hold at 140 F. or higher for use in Step 7. Spread 2 cups gravy in each pan.
- Wrap tortillas in foil; place in 150 F. oven or in a warmer for 15 minutes or until warm and pliable.
- Place 3 tablespoons meat filling in center of each tortilla. Roll tightly around filling; place seam-side down in pan, 50 per pan.
- Pour 1-1/4 quarts gravy evenly over enchiladas in each pan.
- Using a convection oven, bake 18-20 minutes in 325 F. oven or until thoroughly heated. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Remove from oven.
- Sprinkle 1 quart cheese and 1-1/3 cups onions over enchiladas in each pan.
- Heat in oven 3 minutes to melt cheese. CCP: Hold for service at 140 F. or higher.

CREOLE MACARONI (GROUND BEEF)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
230 kcal	31.6 gm	15.7 gm	4.9 gm	19.2 %	31 mg	900 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	12 lbs	1 gal 1 qt 1 pt 15 tbs 1 4/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbs 1 1/8 tsp	
PEPPERS, GREEN	1 lb 13 oz	1 qt 1 c 8 tbs 7/8 tsp	
ONIONS, YELLOW	1 lb 7 oz		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
PASTA, ELBOW	6 lbs		
SPICE, SALT, TABLE, IODIZED	4 1/4 oz	6 tbs 1 7/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbs 1 tsp	
CHEESE, CHEDDAR, SHREDDED	1 lb	1 qt 6/8 tsp	
TOMATO, PASTE	7 lbs 12 oz	3 qt 1 c 6 tbs 2 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbs 1 tsp	
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 1/4 oz	11 tbs 2 6/8 tsp	
WATER 2	32 lbs	3 gal 3 qt 1 c 3 tbs 2 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	11 lbs		

METHODS

- Combine water1, tomato paste, tomatoes, peppers, onions, sugar, salt, black pepper, garlic powder, basil, red pepper, and thyme in steam-jacketed kettle or stock pot. Mix well; bring to a boil; reduce heat; cover; simmer 10 to 15 minutes or until thickened.
- Add macaroni to salted water2; bring to a boil stirring constantly. Cook 10 minutes, stirring occasionally; drain well. Do not overcook.
- Brown beef until beef loses its pink color. Drain or skim off excess fat.
- Combine beef, tomato sauce mixture, and macaroni. Mix well.
- Pour about 8-1/4 quarts macaroni mixture in each pan.
- Sprinkle 1-1/3 cups cheese over macaroni mixture in each pan.
- Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent or until mixture is bubbling and cheese is melted. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREOLE MACARONI (GROUND TURKEY)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
235 kcal	33 gm	17 gm	5 gm	19.1 %	35 mg	481 mg		69 mg

Ingredients	Weight	Measure	Issue
WATER 1	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
PEPPERS, GREEN	1 lb 13 oz	1 qt 1 c 8 tbsp 7/8 tsp	
ONIONS, YELLOW	1 lb 7 oz		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
PASTA, ELBOW	6 lbs		
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 4/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 tsp	
CHEESE, CHEDDAR, SHREDDED	1 lb	1 qt 6/8 tsp	
TOMATO, PASTE	7 lbs 12 oz	3 qt 1 c 6 tbsp 2 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
TURKEY, GROUND, BULK	12 lbs		
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 1/4 oz	11 tbsp 2 6/8 tsp	
WATER 2	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Brown turkey in a steam jacketed kettle with onions and peppers. all pink should be gone, drain well. Add water 1, tomato paste, tomatoes, sugar, (1 oz/per 100 portions) salt, black pepper, garlic powder, basil, red pepper, and thyme. Mix well; bring to a boil; reduce heat; cover; simmer 10 to 15 minutes or until thickened.
- 2 Bring water 2 to a boil with (1 1/2 oz per 100 portions) salt; add pasta, bring back to a boil stirring constantly. Cook 10 minutes, stirring occasionally; drain well. Do not overcook.
- 3 Add cooked pasta to ground turkey sauce and mix well. Bring to a simmer. Pour about 8-1/4 quarts macaroni mixture in each pan.
- 4 Sprinkle 1-1/3 cups cheese over macaroni mixture in each pan.
- 5 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent or until mixture is bubbling and cheese is melted. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREOLE MACARONI (BEEF CRUMBLES, CKD &

Yield 100 Portions
 Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
220 kcal	30 gm	14 gm	5 gm	20.5 %	11 mg	734 mg		113 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
PEPPERS, GREEN	2 lbs	1 qt 1 pt 1 tbsp 1 2/8 tsp	
ONIONS, YELLOW	1 lb 8 oz		
SAUCE, CREOLE	22 lbs	0 gal	
BEEF, GROUND PRECOOKED	8 lbs 4 oz		
PASTA, ELBOW	6 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
CHEESE, MONTEREY JACK	1 lb	1 qt 6/8 tsp	

METHODS

- 1 Stir-cook peppers and onions in a lightly sprayed steam jacketed kettle 8 to 10 minutes or until tender, stirring constantly. Add the creole sauce to cooked vegetable mixture.
- 2 Add beef crumbles to sauce mixture; stir well to distribute meat. Cook at medium heat until sauce comes to a boil, reduce heat, simmer, stirring as necessary. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Bring water to a boil with salt. Add macaroni: bring to a boil stirring constantly. Cook 10 minutes, stirring occasionally; drain well. Do not overcook.
- 4 Combine beef, tomato sauce mixture and macaroni. Mix well.
- 5 Pour about 8-1/4 quarts macaroni mixture in each pan.
- 6 Sprinkle 1-1/3 cups cheese over macaroni in each pan.
- 7 Using a convection oven, bake at 325 F. for 20-25 minutes or until cheese is melted. CCP: Hold for service at 140 F. or higher.

HUNGARIAN GOULASH

Yield 100 Portions
Each Portion 6 1/2 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
376 kcal	37.5 gm	28.8 gm	11.7 gm	28 %	97 mg	626 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
SHORTENING, GP	0 lbs 10 oz	1 c 6 tbsp 4/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
WATER 3	64 lbs	7 gal 2 qt 1 pt 7 tbsp 2 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbsp 1 tsp	
FLOUR, WHEAT BREAD (TPK2)	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
ONIONS, YELLOW	6 lbs 11 oz		
BEEF FOR STEWING, FZN, DICED, MIN	30 lbs		
PASTA, NOODLES, EGG	12 lbs	2 gal 1 pt 1 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 4/8 tsp	
SPICE, PAPRIKA	3 3/4 oz	15 tbsp 1 7/8 tsp	
WATER 2	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 4 oz	7 tbsp 1 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Brown beef well in hot oil,
- 2 Add onions and garlic; saute until tender
- 3 Add paprika, thyme, pepper and Soup and Gravy base. Continue to cook 5 minutes stirring frequently. Place an equal quantity of mixture in each pan.
- 4 Slowly add 1 gal hot water¹ to each pan, stirring constantly. Bake 1 1/2 to 2 hours or until beef is tender.
- 5 Mix flour and cold water², forming a paste. Pour an equal quantity paste slowly over beef mixture in each pan, stirring constantly until all flour is absorbed. Simmer 5 to 10 minutes or until thickened.
- 6 Add noodles to boiling salted water³, while stirring constantly. Cook 8-10 minutes. Stir occasionally. Do not overcook. Drain thoroughly.
- 7 Serve 3/4 cup (6 oz) goulash with 1 cup noodles.

HUNGARIN GOULASH (BEEF CUBES, PRECOOKE

Yield 100 Portions
Each Portion 6-1/2 OZ2

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
378 kcal	41.8 gm	29.4 gm	11.4 gm	27.1 %	64 mg	746 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
SOUP AND GRAVY BASE DEMI-GLACE, BROWN	0 lbs 4 oz		
ONIONS, YELLOW	6 lbs 11 oz		
PASTA, NOODLES, EGG	12 lbs	2 gal 1 pt 1 tsp	
SPICE, GARLIC	1 1/8 oz	3 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5 oz	7 tbsp 2 3/8 tsp	
BEEF, STEWING PRECOOKED	25 lbs		
SPICE, PAPRIKA	0 lbs 2 oz	8 tbsp 1 tsp	
WATER 2	64 lbs	7 gal 2 qt 1 pt 7 tbsp 2 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Prepare Demi-Glace according to manufacturer's instructions. Set aside for use in Step 3.
- 2 Lightly spray steam-jacketed kettle or stockpot with non-stick cooking spray. Cook onions in a lightly sprayed steam-jacketed kettle or stockpot 8-10 minutes stirring occasionally.
- 3 Add Demi-Glace to cooked onions. Stir in paprika, salt, garlic powder, pepper and thyme. Mix well. Bring to a boil; stir, reduce heat and simmer for 3 minutes or until thickened.
- 4 Stir precooked beef cubes gently into thickened sauce. Heat to a simmer. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Add noodles to boiling salted water², while stirring constantly. Cook 8-10 minutes. Stir occasionally. Do not overcook. Drain thoroughly.
- 6 Serve 3/4 cup (6 oz) goulash with 1 cup noodles. CCP: Hold at 140 F or higher for service.

SAUERBRATEN

Yield 100 Portions
Each Portion 3-4 SL+1/2 CP G

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
456 kcal	20.6 gm	36.9 gm	23.7 gm	46.8 %	114 mg	505 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	15 lbs	1 gal 3 qt 11 tbsp 1 tsp	
SPICE, MUSTARD	0 lbs 2 oz	8 tbsp 3 tsp	
CELERY, FRESH	3 lbs 5 oz	3 qt 8 tbsp 1 1/8 tsp	
SPICE, CLOVES	0 lbs 1 oz	4 tbsp 7/8 tsp	
VINEGAR, WHITE	9 lbs	1 gal 1 c 2 tbsp 1 3/8 tsp	
BEEF, CHUCK, SHLD	40 lbs		
ONIONS, YELLOW	4 lbs 7 oz		
SPICE, BAY LEAVES	0 lbs 2 oz	1 c 15 tbsp 7/8 tsp	
SUGAR, BROWN, LT	1 lb 14 oz	1 qt 4 tbsp 1 2/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
CARROTS	3 lbs 13 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- Place roasts in a steam-jacketed kettle or stock pot.
- Combine water, vinegar, sugar, salt, mustard flour, cloves, pepper, garlic, bay leaves, onions, carrots and celery.
- Pour mixture over beef; bring to a boil; cover. Simmer 3-1/2 to 4 hours or until tender; turn roasts every hour. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- Remove beef and bay leaves. Reserve 3-1/4 gallons marinade. Let beef stand 20 minutes; slice 1/8-inch thick. Arrange 50 portions in each steam table pan.
- Bring marinade to a boil; Perpare recip H01900 ginger snaps. Add cookie crumbs to marinade; simmer until crumbs are dissolved, stirring constantly. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- Pour 6-1/2 quarts gravy over beef in each pan. CCP: Hold for service at 140 F. or higher.

NOTES

- In Step 5, a mixture of 1 pound 8 ounces or 1-1/2 quarts flour and 1 quart water may be used for thickening instead of cookie crumbs.

GLAZED HAM LOAF

Yield 100 Portions
Each Portion 1 SLICE (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
282 kcal	8 gm	31.1 gm	13 gm	41.5 %	120 mg	1326 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs 5 3/8 oz	1 qt 1 pt 6 tbsp 4/8 tsp	
SPICE, MUSTARD	0 lbs 2 oz	8 tbsp 3 tsp	
VINEGAR, WHITE	0 lbs 12 oz	1 c 6 tbsp 2 5/8 tsp	
BREAD, WHITE, SANDWICH	2 lbs		
ONIONS, YELLOW	1 lb 6 oz		
EGG, WHOLE, TABLE	1 lb 12 oz	0 gal	
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
MILK, NONFAT, DRY	5 3/4 oz	1 pt 6 tbsp 1 1/8 tsp	
HAM, BONELESS	30 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Reconstitute milk in mixer bowl.
- 2 Add bread; mix to moisten; let stand 5 minutes; mix until smooth.
- 3 Grind ham and pork. Add onions, eggs, and pepper. Mix at medium speed until well blended.
- 4 Shape into 8-4 pound 14 ounce loaves; place 4 loaves, crosswise, in each roasting pan.
- 5 Combine brown sugar, mustard flour and vinegar. Blend well. Spoon 6 tablespoons mixture over each loaf.
- 6 Bake 1-1/2 hours at 350 F.; baste each loaf with brown sugar mixture at least twice during a cooking period. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 7 Remove excess liquid. Cool slightly. Cut 13 slices per loaf. CCP: Hold for service at 140 F. or higher.

SCALLOPED HAM & NOODLES (HAM CHUNK)

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
269 kcal	18.9 gm	25 gm	9.8 gm	32.8 %	68 mg	1412 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb	1 pt 1 c 10 tbsp 2/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
ONIONS, YELLOW	1 lb 11 oz		
BREAD CRUMBS	0 lbs 8 oz	1 c 14 tbsp 6/8 tsp	
PASTA, NOODLES, EGG	6 lbs	1 gal 1 c 4/8 tsp	
MILK, NONFAT, DRY	1 lb 10 oz	2 qt 1 pt 13 tbsp 1 3/8 tsp	
SPICE, PAPRIKA	0 lbs 1/8 oz	1 5/8 tsp	
WATER 2	15 lbs	1 gal 3 qt 11 tbsp 1 tsp	
HAM, BONELESS	20 lbs		

METHODS

- 1 Cook noodles in boiling salted water 8 to 10 minutes until tender. Drain.
- 2 Cut into bite-sized pieces.
- 3 Reconstitute milk in warm water²; add reserved ham juices and mustard powder. Heat. DO NOT BOIL.
- 4 Blend butter and flour together until smooth. Add to hot milk stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently.
- 5 Stir onions, peppers, ham and noodles into thickened sauce. Cover; reduce heat; simmer 5 minutes.
- 6 Pour 1-2/3 gallons of ham and noodle mixture evenly into each ungreased pan.
- 7 Combine bread crumbs, paprika and butter. Sprinkle crumb mixture evenly over ham and noodles in each pan.
- 8 Sprinkle crumb mixture over each pan.
- 9 Using a convection oven, bake 20 minutes or until lightly browned at 325 F. on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 In Step 1, 6 pounds of macaroni may be used.

SCALLOPED HAM AND NOODLES (WHITE SAUCE)

Yield 100 Portions
Each Portion 1CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
278 kcal	17 gm	23 gm	12 gm	38.8 %	67 mg	1692 mg		23 mg

Ingredients	Weight	Measure	Issue
WATER 1	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
ONIONS, YELLOW	1 lb 11 oz		
BREAD CRUMBS	0 lbs 8 oz	1 c 14 tbsp 6/8 tsp	
PASTA, NOODLES, EGG	6 lbs	1 gal 1 c 4/8 tsp	
SAUCE, WHITE	2 lbs	1 pt 1 c 10 tbsp 2/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
WATER 2	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
HAM, BONELESS	20 lbs		

METHODS

- 1 Cook noodles in boiling salted water 1; 8 to 10 minutes until tender. Drain.
- 2 Cut ham into bite-sized pieces.
- 3 Prepare white sauce according to manufacturer's instructions.
- 4 Stir onions, peppers, ham and noodles into thickened sauce. Cover; reduce heat; simmer 5 minutes.
- 5 Pour 1-2/3 gallons of ham and noodle mixture evenly into each ungreased pan.
- 6 Combine bread crumbs, paprika and butter. Sprinkle crumb mixture evenly over ham and noodles in each pan.
- 7 Sprinkle crumb mixture over each pan.
- 8 Using a convection oven, bake 20 minutes or until lightly browned at 325 F. on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 In Step 1, 6 pounds of macaroni may be used.

BAKED HAM

Yield 100 Portions
Each Portion 2 SL (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
116 kcal	1.2 gm	19 gm	4 gm	31 %	54 mg	1377 mg		700 mg

Ingredients	Weight	Measure	Issue
HAM, COOKED, SMOKED, BONELESS	25 lbs		

METHODS

- 1 Split casing; peel from ham; place hams in pans.
- 2 Insert meat thermometer into center of ham. DO NOT ADD WATER; DO NOT COVER.
- 3 Using a convection oven, bake 2 hours uncovered at 300 F. on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Let stand 20 minutes before slicing.

GRILLED HAM STEAKS

Yield 100 Portions
Each Portion 1 SL (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
204 kcal	0 gm	25.7 gm	10.5 gm	46.3 %	67 mg	1701 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, SEMI-SOLID, TFF	0 lbs 1 oz	2 tbsp 6/8 tsp	
HAM, BONELESS	25 lbs		

METHODS

- 1 Slice ham into 4 ounce steaks.
- 2 Cut edge of each steak in several places to prevent curling. Grill ham on lightly greased 350 F. griddle about 1-1/2 minutes on each side or until browned. Remove fat from griddle as it accumulates. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

HAM STEAK

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
121 kcal	1 gm	19 gm	5 gm	37.2 %	54 mg	1377 mg		700 mg

Ingredients	Weight	Measure	Issue
HAM, STEAKS	25 lbs		
OIL, SALAD, CANOLA	0 lbs 2 oz	4 tbsp 4/8 tsp	

METHODS

- 1 Grill ham steaks on lightly oiled 350 F. griddle, about 1-2 minutes on each side or until hot in the middle, 155 F.
- 2 Place into serving pan, cover and hold hot for service. CCP: Hold at 140 F. or higher for service.

BARBECUED HAM STEAKS

Yield 100 Portions
Each Portion 1 STK (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
171 kcal	13.3 gm	19.5 gm	4.6 gm	24.2 %	54 mg	1509 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	0 lbs 7/8 oz	1 tbsp 2 7/8 tsp	
CELERY, FRESH	0 lbs 11 oz	1 pt 9 tbsp 1 6/8 tsp	
SPICE, CLOVES	0 lbs 1/2 oz	2 tbsp 4/8 tsp	
VINEGAR, WHITE	3 lbs	1 qt 1 c 11 tbsp 1 4/8 tsp	
SPICE, CHILI POWDER	1 1/2 oz	5 tbsp 1 tsp	
ONIONS, YELLOW	0 lbs 9 oz		
HAM, COOKED, SMOKED, BONELESS	25 lbs		
SPICE, ALLSPICE	0 lbs 1/2 oz	2 tbsp 1 1/8 tsp	
TOMATO, PASTE	1 lb 15 oz	1 pt 1 c 5 tbsp 2 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs	1 qt 8 tbsp 1 6/8 tsp	
MUSTARD, YELLOW	0 lbs 14 oz	1 c 9 tbsp 1 5/8 tsp	

METHODS

- 1 Split casing; peel from hams. Cut hams into steaks weighing about 4 ounces each.
- 2 Grill 1-1/2 minutes on each side on a lightly greased 350 F. griddle. Place steaks, overlapping, in pans. CCP: Hold for service at 140 F. or higher.
- 3 Combine sugar, chili powder, cloves, allspice, red pepper, mustard, tomato paste, vinegar, onions and celery. Bring to a boil; reduce heat; simmer 15 minutes.
- 4 Pour 2 quarts sauce over steaks in each pan. Cover.
- 5 Bake at 300 F. for 15 minutes or until thoroughly heated. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Serve sauce with steaks. CCP: Hold for service at 140 F. or higher.

BARBECUED HAM STEAKS

Yield 100 Portions
Each Portion 1 STEAK (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
256 kcal	12.1 gm	26.4 gm	10.8 gm	38 %	67 mg	1831 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	0 lbs 7/8 oz	1 tbsp 2 7/8 tsp	
CELERY, FRESH	0 lbs 11 oz	1 pt 9 tbsp 1 6/8 tsp	
SPICE, CLOVES	0 lbs 1/2 oz	2 tbsp 4/8 tsp	
VINEGAR, WHITE	3 lbs	1 qt 1 c 11 tbsp 1 4/8 tsp	
SPICE, CHILI POWDER	1 1/2 oz	5 tbsp 1 tsp	
ONIONS, YELLOW	0 lbs 9 oz		
SPICE, ALLSPICE	0 lbs 1/2 oz	2 tbsp 1 1/8 tsp	
TOMATO, PASTE	1 lb 15 oz	1 pt 1 c 5 tbsp 2 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs	1 qt 8 tbsp 1 6/8 tsp	
HAM, BONELESS	25 lbs		
MUSTARD, YELLOW	0 lbs 14 oz	1 c 9 tbsp 1 5/8 tsp	

METHODS

- 1 Cut ham into 3 ounce steaks.
- 2 Grill 1-1/2 minutes on each side on a lightly greased 350 F. griddle. Place steaks, overlapping, in pans.
- 3 Combine sugar, chili powder, cloves, allspice, red pepper, mustard, tomato paste, vinegar, onions and celery. Bring to a boil; reduce heat; simmer 15 minutes.
- 4 Pour 2 quarts sauce over steaks in each pan. Cover.
- 5 Bake at 300 F. for 15 minutes or until thoroughly heated. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Serve sauce with steaks. CCP: Hold for service at 140 F. or higher.

BAKED CANNED HAM

Yield 100 Portions
Each Portion 2 SL (3 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
219 kcal	4.5 gm	25.7 gm	10.2 gm	41.9 %	67 mg	1703 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, CLOVES	0 lbs 1/4 oz	1 tbsp 2/8 tsp	
VINEGAR, WHITE	0 lbs 4 oz	7 tbsp 1 7/8 tsp	
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
HAM, BONELESS	25 lbs		

METHODS

- 1 Remove wrapping. Place hams in roasting pans.
- 2 Score ham with knife 1/8-inch deep in diamond shape pattern, allowing 1 inch between scores. Insert meat thermometer in center of ham.
- 3 Using a convection oven, bake uncovered on high fan, closed vent, at 300 F. for 1 hour.
- 4 Combine sugar, vinegar and ground cloves. Spread mixture evenly over hams in pan.
- 5 Bake uncovered 30 to 40 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 Let stand 20 minutes before slicing. Slice about 1/8-inch thick. CCP: Hold for service at 140 F. or higher.

BAKED HAM STEAKS

Yield 100 Portions
Each Portion 1 STEAK (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
219 kcal	4.5 gm	25.7 gm	10.2 gm	41.9 %	67 mg	1703 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, CLOVES	0 lbs 1/4 oz	1 tbsp 2/8 tsp	
VINEGAR, WHITE	1 lb 8 oz	1 pt 13 tbsp 2 2/8 tsp	
SUGAR, BROWN, LT	3 lbs	1 qt 1 pt 13 tbsp 1 3/8 tsp	
HAM, BONELESS	25 lbs		

METHODS

- 1 Slice ham into 4 ounce steaks about 1/4-inch thick.
- 2 Overlap steaks in roasting pans.
- 3 Combine sugar, vinegar, and ground cloves. Spread mixture evenly over steaks in each pan.
- 4 Using a convection oven, bake at 325 F. for 30 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

GRILLED HAM STEAK

Yield 100 Portions
Each Portion 1 STK(3 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
204 kcal	0 gm	25.7 gm	10.5 gm	46.3 %	67 mg	1701 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	0 lbs 7/8 oz	1 tbsp 2 7/8 tsp	
HAM, BONELESS	25 lbs		

METHODS

- 1 Slice ham into 100 slices.
- 2 Grill ham on lightly greased 350 F. griddle 1-1/2 minutes on each side or until browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

GRILLED HAM SLICE, CANNED HAM

Yield 100 Portions
Each Portion 1 SL.(2 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
164 kcal	0 gm	20.5 gm	8.4 gm	46.1 %	54 mg	1361 mg		0 mg

Ingredients	Weight	Measure	Issue
OIL, SALAD, CANOLA	0 lbs 7/8 oz	1 tbsp 2 4/8 tsp	
HAM, BONELESS	20 lbs		

METHODS

- 1 Slice ham into about 3-1/4 ounce slices. Grill ham on a lightly greased 350 F. griddle about 1 minute on each side. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BREAKFAST HAM STEAK

Yield 100 Portions
Each Portion 2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
HAM, STEAKS	12 lbs 8 oz		
OIL, SALAD, CANOLA	0 lbs 2 oz	4 tbsp 4/8 tsp	

METHODS

- 1 Cut each ham slice in half for a 2 oz portion.
- 2 Grill ham on lightly oiled 350 F. griddle, 1-2 minutes on each side until 155 F. internal temperature.
- 3 Place ham steaks into a serving pan, cover and hold hot for service. CCP: Hold 140 F. or higher for service.

BAKED HAM,MACARONI AND TOMATOES

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
229 kcal	22 gm	17 gm	8 gm	31.4 %	30 mg	1305 mg		91 mg

Ingredients	Weight	Measure	Issue
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
MUSHROOM, STEM & PIECES	3 lbs 9 oz	2 qt 1 pt 5 tbsp 2 2/8 tsp	
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
PEPPERS, GREEN	2 lbs 7 oz	1 qt 1 pt 1 c 6 tbsp 2 2/8 tsp	
ONIONS, YELLOW	4 lbs 7 oz		
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
PASTA, ELBOW	4 lbs 8 oz		
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
CHEESE, CHEDDAR, SHREDDED	3 lbs	3 qt 2 1/8 tsp	
TOMATOES, DICED, CANNED	19 lbs 2 oz	2 gal 1 qt 2 tbsp 1 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 1/2 oz	5 tbsp 2 1/8 tsp	
HAM, BONELESS	10 lbs		

METHODS

- 1 Bring water and salt to a rolling boil, add macaroni; stir occasionally until water returns to a boil. Boil 10 to 12 minutes. Drain. Use in Step 5.
 - 2 Saute onions, peppers, mushrooms and garlic in canola oil until tender.
 - 3 Add tomatoes, sugar, and oregano to vegetables. Bring to a boil; reduce heat; simmer 10 minutes.
 - 4 Combine ham, vegetables and macaroni, mix well.
 - 5 Place about 1-1/2 gallons in each steam table pan.
-
- 6 Bake 25 minutes at 350 F. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
 - 7 Sprinkle 3 cups cheese evenly over mixture in each pan. Bake 10 minutes or until cheese is lightly browned. CCP: Hold for service at 140 F. or higher.

BAKED LUNCHEON MEAT,MACARONI & CHEESE

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
346 kcal	25.7 gm	12.6 gm	21.7 gm	56.4 %	38 mg	1168 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	3 lbs	1 qt 1 c 3 tbsp 2 2/8 tsp	
MUSHROOM, STEM & PIECES	3 lbs 9 oz	2 qt 1 pt 5 tbsp 2 2/8 tsp	
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
PEPPERS, GREEN	2 lbs 7 oz	1 qt 1 pt 1 c 6 tbsp 2 2/8 tsp	
ONIONS, YELLOW	4 lbs 7 oz		
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
PASTA, ELBOW	4 lbs 8 oz		
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
LUNCHEON MEAT, 6 LB	10 lbs		
TOMATOES, DICED, CANNED	19 lbs 2 oz	2 gal 1 qt 2 tbsp 1 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 1/2 oz	5 tbsp 2 1/8 tsp	

METHODS

- 1 Add macaroni slowly to boiling salted water; stir occasionally, until water returns to a boil. Boil 10 to 15 minutes. Drain.
 - 2 Saute onions, peppers, mushrooms and garlic in canola oil until tender.
 - 3 Combine sauteed vegetables, tomatoes, sugar, and oregano. Bring to a boil; reduce heat; simmer 10 minutes.
 - 4 Combine luncheon meat, vegetables and macaroni.
 - 5 Place about 1-1/2 gallons in each steam table pan.
 - 6 Bake 25 minutes at 350 F. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
-
- 7 Sprinkle 3 cups cheese evenly over mixture in each pan. Bake 10 minutes or until cheese is lightly browned. CCP: Hold for service at 140 F. or higher.

BAKED HAM,MACARONI & TOMATOES (HAM CHU)

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
320 kcal	24.8 gm	27.8 gm	12 gm	33.8 %	56 mg	1827 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	3 lbs	1 qt 1 c 3 tbsp 2 2/8 tsp	
WATER 1	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
MUSHROOM, STEM & PIECES	3 lbs 9 oz	2 qt 1 pt 5 tbsp 2 2/8 tsp	
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
PEPPERS, GREEN	2 lbs 7 oz	1 qt 1 pt 1 c 6 tbsp 2 2/8 tsp	
ONIONS, YELLOW	4 lbs 7 oz		
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
PASTA, ELBOW	4 lbs 8 oz		
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
TOMATOES, DICED, CANNED	19 lbs 2 oz	2 gal 1 qt 2 tbsp 1 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 1/2 oz	5 tbsp 2 1/8 tsp	
HAM, BONELESS	20 lbs		

METHODS

- 1 Add macaroni slowly to boiling salted water; stir occasionally, until water returns to a boil. Boil 10 to 15 minutes. Drain. Use in Step 5.
- 2 Saute onions, peppers, mushrooms and garlic in canola oil until tender.
- 3 Combine vegetables, tomatoes, sugar, and oregano. Bring to a boil; reduce heat; simmer 10 minutes.
- 4 Combine drained, canned ham chunks, vegetables and macaroni.
- 5 Place about 1-1/2 gallons in each steam table pan.
- 6 Bake 25 minutes at 350 F. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 Sprinkle 3 cups cheese evenly over mixture in each pan. Bake 10 minutes or until cheese is lightly browned. CCP: Hold for service at 140 F. or higher.

SCALLOPED HAM & POTATOES (CN HAM CHUNK

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
337 kcal	12.2 gm	26 gm	20 gm	53.4 %	86 mg	1531 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	22 lbs	2 gal 2 qt 1 pt 1 tbsp 2 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 8 oz	1 qt 1 c 7 tbsp 3/8 tsp	
BUTTER, PRINTS	3 lbs	1 qt 1 c 15 tbsp 2 6/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
MILK, NONFAT, DRY	2 lbs 7 oz	1 gal 4 tbsp 4/8 tsp	
POTATOES, WHITE, SLICES (DEHY)	3 lbs 7 oz	0 gal	
CHEESE, CHEDDAR, SHREDDED	2 lbs	2 qt 1 3/8 tsp	
WATER 2	5 lbs	2 qt 1 c 9 tbsp 3/8 tsp	
HAM, BONELESS	20 lbs		

METHODS

- 1 Cut ham into bite-sized pieces; use in Step 6.
- 2 Add potatoes to water1. Cover. Bring quickly to a boil; simmer 15 minutes. Drain; set aside for use in Step 6.
- 3 Reconstitute milk with water1. Heat to just below boiling. DO NOT BOIL.
- 4 Blend butter and flour together until smooth. Add to hot milk, stirring constantly.
- 5 Add onions; simmer sauce 5 minutes or until thickened.
- 6 Combine ham, potatoes, and sauce. Place 6-1/4 quarts ham-potato mixture in each pan.
- 7 Bake 25 minutes at 350 F. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 8 Sprinkle 2 cups cheese evenly over mixture in each steam table pan.
- 9 Bake an additional 10 minutes or until cheese is lightly browned. CCP: Hold for service at 140 F. or higher.

BROCCOLI, CHEESE, AND RICE

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
317 kcal	29.2 gm	15.2 gm	16.5 gm	46.8 %	39 mg	1010 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	8 lbs	3 qt 1 c 15 tbsp 1 tsp	
RICE, PARBOILED, LONG GRAIN	3 lbs 10 oz	2 qt 14 tbsp 5/8 tsp	
WATER 1	9 lbs	1 gal 1 c 3 tbsp 1 7/8 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
ONIONS, YELLOW	2 lbs 10 5/8 oz		
BREAD CRUMBS	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
VEG, BROCCOLI	26 lbs 14 oz	4 gal 3 qt 1 pt 2 tbsp 7/8 tsp	
MILK, NONFAT, DRY	13 3/4 oz	1 qt 1 c 11 tbsp 2 2/8 tsp	
SOUP, COND, CREAM OF MUSHROOM, 50	9 lbs 6 oz	8 gal 3 qt 9 tbsp 6/8 tsp	
WATER 2	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- Combine rice, water1, onions, and salt in steam-jacketed kettle or stock pot; bring to a boil. Stir occasionally.
- Cover tightly; reduce heat; simmer 20 to 25 minutes. DO NOT STIR.
- Reconstitute milk with water2. Blend in soup, garlic powder, pepper, and oregano. Combine with rice mixture, stirring well. Bring to a boil stirring constantly.
- Add broccoli; bring to a boil, stirring constantly; simmer 5 minutes or until broccoli is almost tender.
- Reduce heat; add cheese, stirring constantly until cheese is melted.
- Pour 5-1/2 quarts mixture into each steam table pan.
- Combine butter and bread crumbs. Mix well. Sprinkle 4-1/2 ounces or 1-1/2 cups crumbs evenly over each pan.
- Using a convection oven, bake on high fan, closed vent 15 to 20 minutes at 350 F. or until sauce is bubbly and crumbs are lightly browned. DO NOT OVERBAKE. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- In Step 1, 4 pounds of parboiled brown rice may be used per 100 portions. Cook 30-35 minutes or until most of the water is absorbed.

BROCCOLI, CHEESE, AND RICE SOUP MIX

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
301 kcal	28 gm	15 gm	15 gm	44.9 %	43 mg	872 mg		350 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	8 lbs	3 qt 1 c 15 tbsp 1 tsp	
RICE, PARBOILED, LONG GRAIN	3 lbs 10 oz	2 qt 14 tbsp 5/8 tsp	
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
ONIONS, YELLOW	3 lbs		
BREAD CRUMBS	15 1/4 oz	1 pt 1 c 9 tbsp 2 tsp	
SOUP, CREAM OF MUSHROOM	8 lbs 12 oz	3 qt 1 pt 1 c 10 tbsp 3 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
VEG, BROCCOLI	32 lbs	5 gal 3 qt 1 c 2 2/8 tsp	
MILK, NONFAT, DRY	7 3/4 oz	1 pt 1 c 3 tbsp 2 1/8 tsp	
WATER 2	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- Combine rice, water1, onions, and salt in steam-jacketed kettle or stock pot; bring to a boil. Stir occasionally.
- Cover tightly; reduce heat; simmer 10 minutes.
- Combine milk powder, water 2, soup mix, garlic powder, pepper, and oregano. Add to cooking rice after 10 minutes stirring well. Bring to a boil stirring constantly. Simmer until rice is tender.
- Add broccoli; bring to a boil, stirring constantly; simmer 5 minutes or until broccoli is almost tender.
- Reduce heat; add cheese, stirring constantly until cheese is melted.
- Pour 5-1/2 quarts mixture into each steam table pan.
- Combine butter and bread crumbs. Mix well. Sprinkle 4-1/2 ounces or 1-1/2 cups crumbs evenly over each pan.
- Using a convection oven, bake on high fan, closed vent 15 to 20 minutes at 350 F. or until sauce is bubbly and crumbs are lightly browned. DO NOT OVERBAKE. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- In Step 1, 4 pounds of parboiled brown rice may be used per 100 portions. Cook 30-35 minutes or until most of the water is absorbed.

BEEF MANICOTTI (CANNELLONI)

Yield 100 Portions
Each Portion 2 SHELLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
568 kcal	65 gm	25 gm	24 gm	38 %	58 mg	1074 mg		151 mg

Ingredients	Weight	Measure	Issue
SAUCE, MARINARA	36 lbs	3 gal 3 qt 1 pt 1 c 8 tbsp 1 7/8 tsp	
PASTA, MANICOTTI, CHEESE	47 lbs		

METHODS

- 1 Spread 1-1/2 cups marinara sauce in thin layer over bottom of each steam table pan.
- 2 Place 20 frozen manicotti in each pan.
- 3 Pour 4-1/2 cups marinara sauce over each pan to cover manicotti.
- 4 Cover pans.
- 5 Using a convection oven, bake 30 minutes on high fan, closed vent at 350 F. Remove cover; bake 5 minutes longer. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHEESE MANICOTTI

Yield 100 Portions
Each Portion 2 SHELLS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
612 kcal	59 gm	26 gm	30 gm	44.1 %	58 mg	1563 mg		123 mg

Ingredients	Weight	Measure	Issue
SAUCE, PIZZA	36 lbs	4 gal 12 tbsp 2 3/8 tsp	
PASTA, MANICOTTI, CHEESE	47 lbs		

METHODS

- 1 Spread 1-1/2 cups pizza sauce in thin layer over bottom of each steam table pan.
- 2 Place 20 frozen manicotti in each pan.
- 3 Pour 4-1/2 cups pizza sauce over each pan to cover manicotti.
- 4 Cover pans.
- 5 Using a convection oven, bake 30 minutes on high fan, closed vent at 350 F. Remove cover; bake 5 minutes longer. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHICKEN ADOBO (8 PC)

Yield 100 Portions
Each Portion 7 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
324 kcal	14 gm	31 gm	17 gm	47.2 %	89 mg	925 mg		14 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	4 3/4 oz	8 tbsp 2 7/8 tsp	
COOKING SPRAY, NON-STICK	2 1/8 oz	4 tbsp 1 3/8 tsp	
WATER 1	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
VINEGAR, WHITE	5 lbs 4 oz	2 qt 1 pt 3/8 tsp	
STARCH, CORN	1 lb 4 oz	1 qt 6 tbsp 2 5/8 tsp	
WATER 3	3 lbs 8 oz	1 qt 1 pt 11 tbsp 5/8 tsp	
PEPPERS, GREEN	5 lbs 8 oz	1 gal 11 tbsp 2 6/8 tsp	
ONIONS, YELLOW	4 lbs		
SPICE, GARLIC	0 lbs 5/8 oz	1 tbsp 2 4/8 tsp	
SPICE, GINGER	0 lbs 2 oz	10 tbsp 2 7/8 tsp	
CHICKEN, 8PC, PASTEURIZED	60 lbs		
SUGAR, REFINED, WHITE, GRANULATED	10 1/2 oz	1 c 7 tbsp 2 4/8 tsp	
WATER 2	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
SAUCE, SOY, GAL	2 lbs 14 oz	1 qt 1 c 1 tbsp 2 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1 oz	4 tbsp 3/8 tsp	

METHODS

- Combine vinegar, water, soy sauce, ginger, pepper, and garlic powder; stir to blend.
- Place approximately 20 pounds chicken in each roasting pan. Pour 3 qts marinade over each pan. Cover and hold for 1 hour to marinate.
- Drain chicken. CCP: Reserve marinade under refrigeration at 41 F. or lower for use in Step 7.
- Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- Using a convection oven, bake for 40 minutes on 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer chicken to steam table pans. CCP: Hold at 140 F. or higher for use in Step 9.
- Combine chicken base with water². Combine marinade, broth, peppers, onions and sugar in a steam-jacketed kettle or stockpot. Bring to a boil. Cover, reduce heat; simmer 8-10 minutes until tender.
- Blend cornstarch and cold water³ together to make a smooth slurry. Add slurry to broth and vegetable mixture. Bring to a boil. Cover, reduce heat; simmer 3 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- Pour 2-3/4 quarts sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

SWEET & SOUR PORK CHOPS

Yield 100 Portions
Each Portion 1 CHOP(3 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
350 kcal	17.6 gm	28.7 gm	17.5 gm	45 %	79 mg	128 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PINEAPPLE, SLICED	6 lbs 12 oz	1 gal 1 pt 14 tbsp 1 2/8 tsp	
VINEGAR, WHITE	1 lb 12 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	
STARCH, CORN	0 lbs 8 oz	1 c 12 tbsp 1 1/8 tsp	
PEPPERS, GREEN	1 lb 8 oz	1 qt 9 tbsp 2/8 tsp	
SPICE, GINGER	0 lbs 7/8 oz	4 tbsp 2 3/8 tsp	
PORK LOIN, CHOPS, BONELESS	33 lbs		
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 4 oz	1 qt 1 c 1 tbsp 2 tsp	
SAUCE, SOY, GAL	5 1/4 oz	9 tbsp 1 1/8 tsp	

METHODS

- 1 Drain pineapple; reserve juice for Step 2; chop pineapple and reserve for use in Step 3.
- 2 Combine vinegar, soy sauce, reserved pineapple juice and water, sugar and ginger. Bring to a boil; reduce heat; simmer 5 minutes.
- 3 Add pineapple and peppers to sauce. Bring to a boil; reduce heat; simmer 5 minutes or until peppers are almost tender, stirring constantly.
- 4 Dissolve cornstarch in water; stir until smooth. Add to sauce, stirring constantly. Cook until thick and clear. Keep hot for Step 6.
- 5 Brown chops 11 minutes on each side on 375 F. griddle. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 CCP: Hold for service at 140 F. or higher. Serve with 1/4 cup sauce.

SWEET & SOUR CHICKEN

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
363 kcal	22.7 gm	56.2 gm	3.5 gm	8.7 %	140 mg	243 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	2 1/8 oz	4 tbsp 1 3/8 tsp	
PINEAPPLE, SLICED	5 lbs 4 oz	3 qt 1 pt 11 tbsp 5/8 tsp	
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
VINEGAR, WHITE	1 lb 12 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	
STARCH, CORN	0 lbs 8 oz	1 c 12 tbsp 1 1/8 tsp	
PEPPERS, GREEN	2 lbs	1 qt 1 pt 1 tbsp 1 2/8 tsp	
SPICE, GINGER	0 lbs 7/8 oz	4 tbsp 2 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 4 oz	1 qt 1 c 1 tbsp 2 tsp	
SAUCE, SOY, GAL	5 1/4 oz	9 tbsp 1 1/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well.
- 2 Lightly spray chicken with cooking spray. Place chicken on lightly sprayed sheet pan.
- 3 Using a convection oven, bake 40 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher for use in Step 8.
- 4 Drain and chunk pineapple. Reserve juice.
- 5 Combine reserved pineapple juice, sugar, vinegar, soy sauce and ginger in steam-jacketed kettle or stockpot. Bring to a boil. Cover; reduce heat; simmer 5 minutes.
- 6 Add pineapple and peppers to sauce. Bring to a boil; reduce heat; simmer 5 minutes or until peppers are almost tender, stirring constantly.
- 7 Blend cornstarch and cold water together to make a smooth slurry. Add slurry to hot sauce, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking.
- 8 Transfer chicken to steam table pans. Pour sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

SWEET & SOUR CHICKEN (COOKED DICED)

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
421 kcal	65.9 gm	25 gm	6.2 gm	13.3 %	73 mg	394 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	6 lbs 12 oz	1 gal 1 pt 14 tbsp 1 2/8 tsp	
VINEGAR, WHITE	6 lbs 12 oz	3 qt 13 tbsp 2 4/8 tsp	
STARCH, CORN	2 lbs	1 qt 1 pt 1 c 1 tbsp 1 2/8 tsp	
PEPPERS, GREEN	7 lbs 14 oz	1 gal 1 qt 1 pt 1 c 15 tbsp 1 6/8 tsp	
CHICKEN, DICED, PRECOOKED	18 lbs		
SPICE, GINGER	1 1/2 oz	8 tbsp 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	8 lbs 14 oz	1 gal 1 qt 2 tbsp 2/8 tsp	
SAUCE, SOY, GAL	1 lb 4 oz	1 pt 3 tbsp 1 6/8 tsp	

METHODS

- 1 Drain and chunk pineapple. Reserve juice for use in Step 2.
- 2 Combine reserved pineapple juice, sugar, vinegar, soy sauce and ginger in steam-jacketed kettle or stockpot. Bring to a boil. Cover; reduce heat; simmer 5 minutes.
- 3 Add pineapple and peppers to sauce. Bring to a boil; reduce heat; simmer 5 minutes or until peppers are almost tender, stirring constantly.
- 4 Blend cornstarch and cold water together to make a smooth slurry. Add slurry to hot sauce, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking.
- 5 Stir chicken gently into thickened sauce. Cover; reduce heat; simmer 2 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Pour sweet and sour chicken into ungreased steam table pans. CCP: Hold for service at 140 F. or higher.

SWEET & SOUR PORK CHOPS WITH PEACHES

Yield 100 Portions
Each Portion 3.6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
330 kcal	16.3 gm	27.2 gm	16.6 gm	45.3 %	75 mg	127 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PEACHES, SLICED	6 lbs 12 oz	3 qt 3 tbsp 5/8 tsp	
VINEGAR, WHITE	1 lb 12 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	
STARCH, CORN	0 lbs 8 oz	1 c 12 tbsp 1 1/8 tsp	
PEPPERS, GREEN	1 lb 8 oz	1 qt 9 tbsp 2/8 tsp	
SPICE, GINGER	0 lbs 3/4 oz	4 tbsp 3/8 tsp	
PORK LOIN, CHOPS, BONELESS	31 lbs 4 oz		
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 4 oz	1 qt 1 c 1 tbsp 2 tsp	
SAUCE, SOY, GAL	5 1/4 oz	9 tbsp 1 1/8 tsp	

METHODS

- 1 Drain peaches; reserve juice for Step 2; rough chop peaches and reserve for use in Step 4.
- 2 Combine vinegar, soy sauce, reserved peach juice and water, sugar and ginger. Bring to a boil; reduce heat; simmer 5 minutes.
- 3 Add peppers to sauce. Bring to a boil; reduce heat; simmer 5 minutes or until peppers are almost tender, stirring constantly.
- 4 Dissolve cornstarch in cold water; stir until smooth. Add to simmering sauce, stirring constantly. Cook until thick and clear. Add peaches, hold hot for use in Step 5.
- 5 Lightly spray 375 F. griddle with cooking spray. Brown chops 6 minutes on each side. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Single 12 to 14 chops on each side of a 2" hotel pan lengthwise, hold hot for service. If covered, vent cover so protein doesn't steam and get tough. At service, sauce with 3 cups of sauce per pan. Add additional sauce if necessary.
- 6 CCP: Hold for service at 140 F. or higher. Serve with 1/4 cup sauce.

SWEET & SOUR PORK CHOPS (PRECUT)

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
485 kcal	54.5 gm	27.4 gm	16.6 gm	30.8 %	75 mg	625 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PORK LOIN, CHOPS, BONELESS	31 lbs 4 oz		
SAUCE, SWEET AND SOUR	12 lbs 8 oz	1 gal 1 pt 9 tbsp 1 3/8 tsp	

METHODS

- 1 Heat griddle to 375 F. Lightly spray griddle with non-stick cooking spray and place pork chops flat on griddle. Do not over crowd.
- 2 Cook for 6-8 minutes on one side or until golden brown, flip and finish cooking. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 3 Heat sweet and sour sauce to simmer, remove from heat and hold for service.
- 4 When pork chops are finished, layer into 2" deep serving pan, top with sauce. Cover and hold for service. CCP: Hold at 140 F. or higher.

NOTES

1. Sweet and Sour Sauce can be placed in a separate serving pan on the serving line.

SWEET & SOUR PORK CHOPS (PRECOOKED)

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
457 kcal	54.5 gm	40.5 gm	7.3 gm	14.4 %	112 mg	663 mg		0 mg

Ingredients	Weight	Measure	Issue
PORKLOIN, BNLS, PRECOOKED, FRZ, LIG	31 lbs 4 oz		
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, SWEET AND SOUR	12 lbs 8 oz	1 gal 1 pt 9 tbsp 1 3/8 tsp	

METHODS

- 1 Cut porkloin into 5 - 5 ? oz chop portions. Hold in solid pan, covered, cold, 36 F. or lower for service.
- 2 Heat griddle to 375 F. Lightly spray griddle with non-stick cooking spray and place pork chops flat on griddle. Do not over crowd.
- 3 Cook for about 3-5 minutes on one side or until golden brown, flip and finish cooking. CCP: Internal temperature to reach 155 F. or higher for 15 seconds.
- 4 Heat sweet and sour sauce to simmer, remove from heat and hold for service.
- 5 When pork chops are finished, shingle into 2" deep serving pan, top with sauce. Cover and hold for service. CCP: Hold at 140 F. or higher.

NOTES

1. Sweet and Sour Sauce can be placed in a separate serving pan on the serving line.

SWEET & SOUR PORK CHOPS LOIN/RTU SAUCE

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
497 kcal	54.5 gm	30.2 gm	16.5 gm	29.9 %	90 mg	649 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PORK LOIN, BNLS, FZN, NET/TIED, W/L	34 lbs 8 oz		
SAUCE, SWEET AND SOUR	12 lbs 8 oz	1 gal 1 pt 9 tbsp 1 3/8 tsp	

METHODS

- 1 Cut porkloin into 5 - 5 ? oz chop portions. Hold in solid pan, covered, cold, 36 F. or lower for service.
- 2 Heat griddle to 375 F. Lightly spray griddle with non-stick cooking spray and place pork chops flat on griddle. Do not over crowd.
- 3 Cook for about 3-5 minutes on one side or until golden brown, flip and finish cooking. CCP: Internal temperature to reach 155 F. or higher for 15 seconds.
- 4 Heat sweet and sour sauce to simmer, remove from heat and hold for service.
- 5 When pork chops are finished, layer into 2" deep serving pan, top with sauce. Cover and hold for service. CCP: Hold at 140 F. or higher.

NOTES

1. Sweet and Sour Sauce can be placed in a separate serving pan on the serving line.

PORK CHOP SUEY

Yield 100 Portions
Each Portion 1 1/4CPS(10 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
393 kcal	25.3 gm	31.8 gm	18.2 gm	41.7 %	98 mg	880 mg		0 mg

Ingredients	Weight	Measure	Issue
PORK, DICED	32 lbs		
WATER 1	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
CELERY, FRESH	10 lbs 15 oz	2 gal 2 qt 1 c 5 tbsp 2 tsp	
MOLASSES	0 lbs 6 oz	8 tbsp 2/8 tsp	
BEAN, SPROUTS	12 lbs 12 oz		
STARCH, CORN	1 lb 1 oz	1 pt 1 c 12 tbsp 6/8 tsp	
ONIONS, YELLOW	13 lbs 5 oz		
CABBAGE, DANISH	5 lbs	2 gal 6 tbsp 1 2/8 tsp	
SPICE, GINGER	0 lbs 1/8 oz	2 1/8 tsp	
NOODLES, CHOW MEIN	4 lbs 8 oz	2 gal 3 qt 1 c 5 tbsp 2 2/8 tsp	
WATER 2	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SAUCE, SOY, GAL	2 lbs 8 oz	1 qt 7 tbsp 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Brown pork in steam-jacketed kettle or stock pot.
- 2 Sprinkle pork with pepper and ginger.
- 3 Add water¹, soy sauce, and molasses; bring to a boil; cover; simmer 1 hour or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Add onions, celery and cabbage to pork mixture; mix well; cover; bring to a boil; reduce heat; simmer 10 minutes.
- 5 Combine cornstarch and water². Stir slowly into hot mixture, stirring constantly. Cook 3 to 5 minutes or until thickened.
- 6 Drain bean sprouts and discard liquid. Add bean sprouts; mix well; bring to a simmer. CCP: Hold for service at 140 F. or higher.
- 7 Serve with 1/3 cup chow mein noodles and steamed rice.

SHRIMP CHOP SUEY

Yield 100 Portions
Each Portion 1 1/4CPS(8.5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
214 kcal	23.7 gm	17.5 gm	5.5 gm	23.1 %	0 mg	1683 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
CELERY, FRESH	10 lbs 15 oz	2 gal 2 qt 1 c 5 tbsp 1 4/8 tsp	
MOLASSES	0 lbs 6 oz	8 tbsp 2/8 tsp	
BEAN, SPROUTS	12 lbs 12 oz		
STARCH, CORN	1 lb 1 oz	1 pt 1 c 12 tbsp 6/8 tsp	
ONIONS, YELLOW	13 lbs 5 oz		
CABBAGE, DANISH	5 lbs	2 gal 6 tbsp 1 2/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/2 oz	5 tbsp 1 3/8 tsp	
SHRIMP, P&D, TAIL OFF	10 lbs		
SPICE, GINGER	0 lbs 1/4 oz	1 tbsp 1 1/8 tsp	
NOODLES, CHOW MEIN	4 lbs 8 oz	2 gal 3 qt 1 c 5 tbsp 2 2/8 tsp	
WATER 2	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SAUCE, SOY, GAL	2 lbs 8 oz	1 qt 7 tbsp 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- Place shrimp in boiling water¹; cover; return to boil. Reduce heat; simmer 3 to 5 minutes. Immediately remove shrimp from cooking liquid and rinse in cold water or ice bath for 2 minutes. Drain shrimp. Reserve shrimp cooking liquid for use in Step 2. CCP: Refrigerate shrimp at 41 F. for use in Step 4.
- Combine cooking liquid, onions, celery, cabbage, soy sauce, molasses, salt, garlic powder, pepper, and ginger. Bring to a boil; reduce heat; simmer, covered, for 10 minutes, stirring occasionally until vegetables are tender-crisp. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- Combine cornstarch and water². Stir to make a smooth slurry. Add slurry to hot mixture, stirring constantly. Bring to a boil. Cook gently 3 to 5 minutes, stirring occasionally.
- Drain bean sprouts and discard liquid. Add shrimp and bean sprouts; mix well. Simmer 2 to 3 minutes. CCP: Hold for service at 140 F. or higher. Serve over chow mein noodles.

ROAST PORK

Yield 100 Portions
Each Portion 3 SLICES (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
300 kcal	0 gm	33 gm	18 gm	54 %	99 mg	71 mg		24 mg

Ingredients	Weight	Measure	Issue
PORK, LOIN, BONELESS	38 lbs		
SPICE, PEPPER, BLACK	0 lbs 1 oz	4 tbsp 3/8 tsp	

METHODS

- 1 Place roasts, fat side up in pans without crowding. Sprinkle with pepper.
- 2 Insert meat thermometer in center of the thickest part of a roast. DO NOT ADD WATER. DO NOT COVER.
- 3 Using a convection oven, roast 1 1/2 hours to 2 hours at 325 F. on high fan, closed vent, depending on size of roasts. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Let stand 20 minutes. Remove strings or netting before slicing. CCP: Hold for service at 140 F. or higher.

ROAST PORK TENDERLOIN

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
165 kcal	0.2 gm	24.8 gm	6.5 gm	35.5 %	80 mg	59 mg		0 mg

Ingredients	Weight	Measure	Issue
PORK, TENDERLOIN	38 lbs		
SPICE, PEPPER, BLACK	0 lbs 1 oz	4 tbsp 3/8 tsp	

METHODS

- 1 Tie roasts. Place roasts fat side up in roasting pans. Sprinkle with pepper.
- 2 Insert meat thermometer in center of the thickest part of a roast. DO NOT ADD WATER. DO NOT COVER.
- 3 Using a convection oven, roast 45 - 60 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BARBECUED PORK LOIN (PRP BBQ SAUCE)

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
348 kcal	8.4 gm	33.9 gm	18.8 gm	48.6 %	99 mg	589 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, BARBECUE	14 lbs	6 gal 1 pt 1 c 3 tbsp 1 6/8 tsp	
PORK LOIN, BNLS, FZN, NET/TIED, W/L	38 lbs		
SPICE, PEPPER, BLACK	0 lbs 1 oz	4 tbsp 3/8 tsp	

METHODS

- 1 Place roasts, fat side up in pans without crowding. Sprinkle with pepper.
- 2 Insert meat thermometer in center of the thickest part of a roast. DO NOT ADD WATER. DO NOT COVER.
- 3 Roast 2 to 4 hours at 325 F., depending on size of roasts. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Let stand 20 minutes. Remove strings or netting before slicing.
- 5 Serve 1/4 cup hot Barbecue Sauce over pork. CCP: Hold for service at 140 F. or higher.

SWEET AND SOUR PORK

Yield 100 Portions
Each Portion 1 CUP(8 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
347 kcal	27 gm	29 gm	13.1 gm	34 %	98 mg	328 mg		0 mg

Ingredients	Weight	Measure	Issue
PORK, DICED	32 lbs		
PINEAPPLE, SLICED	6 lbs 12 oz	1 gal 1 pt 14 tbsp 1 2/8 tsp	
VINEGAR, WHITE	3 lbs	1 qt 1 c 11 tbsp 1 4/8 tsp	
BEAN, SPROUTS	13 lbs		
STARCH, CORN	1 lb	1 pt 1 c 8 tbsp 2 1/8 tsp	
PEPPERS, GREEN	3 lbs 11 oz	2 qt 1 pt 1 c 3 tbsp 1 7/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, GINGER	0 lbs 3/4 oz	4 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 lbs	2 qt 1 c 1 tbsp 4/8 tsp	
SAUCE, SOY, GAL	10 1/4 oz	1 c 2 tbsp 6/8 tsp	

METHODS

- 1 Drain bean sprouts and pineapple; chunk pineapple. Reserve juices for use in Step 2.
- 2 Combine reserved juices, sugar, vinegar, soy sauce, ginger and garlic. Blend well. Set aside for use in Step 4.
- 3 Cook pork in steam-jacketed kettle or stock pot about 10 minutes or until tender. DO NOT OVERCOOK. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Add soy sauce mixture to pork. Bring to a boil; reduce heat; simmer 3 minutes.
- 5 Dissolve cornstarch in water; stir until smooth. Add to pork mixture. Bring to boil; reduce heat; simmer 5 minutes or until thickened, stirring constantly.
- 6 Add green peppers, pineapple and bean sprouts. Bring to a boil; reduce heat; cook 5 minutes. CCP: Hold for service at 140 F. or higher. Serve with steamed rice.

SWEET AND SOUR PORK (RTU SAUCE)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
497 kcal	55 gm	30 gm	17 gm	30.8 %	90 mg	649 mg		0 mg

Ingredients	Weight	Measure	Issue
PORK, DICED	32 lbs		
PINEAPPLE, SLICED	6 lbs 12 oz	1 gal 1 pt 14 tbsp 1 2/8 tsp	
VEGETABLE, PEPPERS, SWEET ROASTED	3 lbs		
BEAN, SPROUTS	13 lbs		
VEGETABLE, ONIONS, ROASTED,	2 lbs		
SAUCE, SWEET AND SOUR	16 lbs	1 gal 1 qt 1 pt 1 c 12 tbsp 2 2/8 tsp	

METHODS

- 1 In a steam jacket kettle, place diced pork. Rinse with cold water, allow to drain well.
- 2 Drain the liquid from the pineapples and bean sprouts; add liquid to the diced pork. Cover the remaining diced pork with cold water. Set aside the pineapple and sprouts for step 4. Turn on the kettle and bring to a boil, reduce to a simmer. Simmer until pork is cooked thoroughly, about 10-20 minutes. CCP: Internal temperature must reach 155F. for 15 seconds or longer.
- 3 When pork is finished, drain off the cooking liquid, drain thoroughly. Add the sauce and bring to a boil, reduce to a simmer.
- 4 Add the peppers, onions, pineapple and bean sprouts. Return to a simmer 5 minutes longer. Remove from kettle and place into serving pans for service. Hold for service. CCP: Hold covered at 140F. or higher for service.

CREOLE PORK CHOPS

Yield 100 Portions
Each Portion 1 CHOP (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
301 kcal	8.4 gm	28 gm	16.8 gm	50.2 %	75 mg	355 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CELERY, FRESH	2 lbs 1 oz	1 qt 1 pt 1 c 12 tbsp 2 2/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 2 oz	3 tbsp 1 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 8 oz	1 c 13 tbsp 1/8 tsp	
PEPPERS, GREEN	1 lb 14 oz	1 qt 1 c 11 tbsp 1 tsp	
ONIONS, YELLOW	1 lb 11 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
TOMATO, PASTE	0 lbs 15 oz	1 c 9 tbsp 3 tsp	
PORK LOIN, CHOPS, BONELESS	31 lbs 4 oz		
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbsp 1 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Brown chops on griddle for 5 minutes on each side.
 - 2 Place an equal number of chops in each pan.
 - 3 Combine tomatoes, tomato paste, onions, peppers, celery, flour, Worcestershire sauce, sugar, salt and peppers.
 - 4 Bring to a boil; stir well; reduce heat; cover; simmer 5 minutes or until thickened.
 - 5 Pour about 3 quart sauce over chops in each pan. Cover.
-
- 6 Using a convection oven, bake 1-1/4 hours on high fan, closed vent or until tender in 325 F. oven. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BARBECUED PORK CHOPS

Yield 100 Portions
Each Portion 1 CHOP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
322 kcal	7.3 gm	29.4 gm	18.5 gm	51.7 %	79 mg	505 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, BARBECUE	14 lbs	6 gal 1 pt 1 c 3 tbsp 1 6/8 tsp	
PORK LOIN, CHOPS, BONELESS	31 lbs 4 oz		

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Brown chops at 375 F. griddle for 5 minutes on each side.
- 2 Place an equal number of chops in each steam table pan.
- 3 Heat prepared barbecue sauce.
- 4 Pour 6-1/2 cups sauce over chops in each pan. Cover pans.
- 5 Using a convection oven, bake 1-1/4 hours or until tender in 325 F. oven on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREOLE PORK CHOPS (RTU SAUCE)

Yield 100 Portions
Each Portion 1 CHOP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
288 kcal	4 gm	28 gm	17 gm	53.1 %	75 mg	366 mg		38 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, CREOLE	13 lbs 2 oz	0 gal	
PORK LOIN, CHOPS, BONELESS	31 lbs 4 oz		

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Brown chops on griddle for 5 minutes on each side.
- 2 Place an equal number of chops in each pan.
- 3 Pour about 2 quarts hot sauce over chops in each pan. Cover
- 4 Using a convection oven, bake 1-1/4 hours or until tender in 325 F. oven. CCP: Internal temperature must reach 145 F. or higher. Hold for service at 140 F. or higher.

NOTES

- 1 1. Cooking times will vary according to equipment used.

BAKED STUFFED PORK CHOPS

Yield 100 Portions
Each Portion 1 CHOP+1/4 CP D

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
333 kcal	10 gm	30 gm	18 gm	48.6 %	89 mg	243 mg		37 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	5 lbs	2 qt 1 c 9 tbsp 3/8 tsp	
SPICE, POULTRY	0 lbs 1/2 oz	3 tbsp 6/8 tsp	
BREAD, WHITE, SANDWICH	4 lbs 12 oz		
PEPPERS, GREEN	5 lbs	3 qt 1 pt 1 c 3 tbsp 1 5/8 tsp	
ONIONS, YELLOW	1 lb 10 oz		
EGG, WHOLE, TABLE	0 lbs 8 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
PORK LOIN, CHOPS, BONELESS	33 lbs		
WATER 2	2 lbs 8 oz	1 qt 12 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Brown chops on griddle for 5 minutes on each side.
- 2 Place 20 chops in each steam table pan.
- 3 Combine bread, onions, salt, pepper, poultry seasoning, eggs, and water 1; mix lightly but thoroughly.
- 4 Place 1 pepper ring on each chop; top with 1/4 cup bread mixture.
- 5 Pour 1 cup water in each pan.
- 6 Using a convection oven, bake 40-45 minutes on high fan, closed vent or until tender in 325 F. oven. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

PORK CHOPS WITH APPLE RINGS

Yield 100 Portions
Each Portion 1 CHOP+1 RING

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
343 kcal	16.9 gm	28.6 gm	17.7 gm	46.4 %	79 mg	44 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
APPLES, EATING, RED, SWEET	15 lbs	3 gal 1 qt 1 pt 6 tbsp 2 6/8 tsp	
PORK LOIN, CHOPS, BONELESS	33 lbs		
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 9 oz	1 c 4 tbsp 1 2/8 tsp	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Brown chops on griddle for 6 minutes on each side.
- 2 Place 20 chops in each steam table pan.
- 3 Core unpeeled apples; slice crosswise into rings 1/2-inch thick, 4 rings per apple.
- 4 Place 1 ring on each chop; sprinkle about 1/4 cup sugar over apples in each pan.
- 5 Pour 2-1/2 cups water in each pan.
- 6 Using a convection oven, bake 18 to 20 minutes at 325 F. oven or until apples are tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BRAISED PORK CHOPS

Yield 100 Portions
Each Portion 1 CHOP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
279 kcal	0 gm	28.3 gm	17.5 gm	56.5 %	79 mg	183 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
PORK LOIN, CHOPS, BONELESS	33 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Brown chops on griddle for 5 minutes on each side.
- 2 Sprinkle mixture of salt and pepper evenly over pork chops.
- 3 Place an equal quantity of chops in each steam table pan.
- 4 Pour 3 cups water in each pan. Cover.
- 5 Using a convection oven, bake in 325 F. oven for 1-1/4 hours or until done on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

GRILLED PORK CHOPS

Yield 100 Portions
Each Portion 1 CHOP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
292 kcal	0 gm	30 gm	18 gm	55.5 %	82 mg	45 mg		6 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PORK LOIN, CHOPS, BONELESS	31 lbs 4 oz		

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Grill chops on griddle 11 minutes on each side or until browned and thoroughly cooked. CCP: Internal temperature must reach

PORK CHOPS WITH MUSHROOM GRAVY

Yield 100 Portions
Each Portion 1 CHOP+1/4 CP G

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
328 kcal	5.5 gm	29.4 gm	20 gm	54.9 %	79 mg	318 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 12 oz	1 pt 11 tbsp 1 6/8 tsp	
PORK LOIN, CHOPS, BONELESS	33 lbs		
SOUP, COND, CREAM OF MUSHROOM, 50	9 lbs 6 oz	8 gal 3 qt 9 tbsp 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Brown chops on griddle for 5 minutes on each side.
- 2 Place an equal quantity of chops in each steam table pan.
- 3 Combine pepper, soup, and flour. Mix well. Add water; bring to a boil, stirring constantly.
- 4 Pour 2 quarts gravy over chops in each pan. Cover.
- 5 Using a convection oven, bake in 325 F. oven for 1-1/4 hours on high fan, closed vent or until done. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

PORK CHOPS W/MUSHROOM GRAVY SOUP MIX

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
318 kcal	2 gm	30 gm	20 gm	56.6 %	86 mg	212 mg		46 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	3 lbs 12 oz	1 qt 1 pt 1 c 2 tbsp 2 4/8 tsp	
SOUP, CREAM OF MUSHROOM	9 lbs 8 oz	1 gal 1 c 1 5/8 tsp	
PORK LOIN, CHOPS, BONELESS	33 lbs		

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Brown chops on griddle for 5 minutes on each side.
- 2 Place an equal quantity of chops in each steam table pan.
- 3 Prepare soup according to manufacturer's instructions.
- 4 Pour 2 quarts gravy over chops in each pan. Cover.
- 5 Using a convection oven, bake in 325 F. oven for 1-1/4 hours on high fan, closed vent or until done. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

ROSEMARY PORK CHOPS

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
292 kcal	0 gm	30 gm	18 gm	55.5 %	82 mg	45 mg		6 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, ROSEMARY	0 lbs 3 oz	1 c 9 tbsp 2 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
PORK LOIN, CHOPS, BONELESS	31 lbs 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Combine salt, pepper and rosemary together. Set aside for step 2.
- 2 Lightly spray griddle with non-stick cooking spray. Sprinkle seasoning mix over pork chops. Grill pork chops on griddle 11 minutes on each side or until browned and thoroughly cooked. CCP: Internal temperature must reach 145F. or higher for 15 seconds.
- 3 Hold for service at 140F. or higher.

NOTES

- 1 1 pork chop per person.

WHOLE SUCKLING PIG,(RAW)

Yield 100 Portions
Each Portion 3.5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
300 kcal	0 gm	33 gm	18 gm	54 %	99 mg	71 mg		24 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbsp 3 tsp	
GARLIC, DRY	4 lbs	3 qt 1 c 5 tbsp 1 3/8 tsp	
ONIONS, YELLOW	6 lbs		
SPICE, ROSEMARY	0 lbs 2 oz	1 c 1 tbsp 3/8 tsp	
SPICE, GARLIC	0 lbs 2 oz	5 tbsp 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
PORK, WHOLE PIG	43 lbs 12 oz		
SPICE, PEPPER, BLACK	0 lbs 4 oz	1 c 1 4/8 tsp	

METHODS

- 1 Rinse whole pig in cool water.
- 2 Place into large roasting pan, season cavity and outside with salt, black pepper, rosemary. Fill cavity with rough chopped fresh garlic, onions and celery. When possible, tie cavity closed with string or use a thin wire to secure the cavity shut.
- 3 Place whole pig in large roasting pan, place pan and pig into hot oven, preheated to 325F. Cook until internal temperature reaches 155F for 15 seconds or longer. Remove from oven and prepare for service as directed.

NOTES

- 1 Length of cooking time will depend on the size of the pig and the cooking temperature applied

WHOLE SUCKLING PIG (P/C)

Yield 100 Portions
Each Portion 4

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
260 kcal	0 gm	30 gm	14 gm	48.5 %	40 mg	930 mg		24 mg

Ingredients	Weight	Measure	Issue
PORK, WHOLE PIG, PRE COOKED	28 lbs		

METHODS

- 1 Preheat oven to 325F.
- 2 Place pre-cooked whole pig into a large roasting pan. Cover thinner parts with foil, reheat until internal temperature reaches 145F for 15 seconds or longer.
- 3 Remove from oven and hold hot for service. CCP: hold 140F or higher for service.

NOTES

- 1 To crisp the skin at the end of the reheating process: When the internal temperature of the pre-cooked pig reaches 135F, increase roasting temperature to 400F until internal temp comes to 145F. Skin will remain crisp as long no additional moisture is introduced into the holding location or oven.

PORK CHOPS MEXICANA

Yield 100 Portions
Each Portion 1 CHOP+1/4C SAU

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
329 kcal	6.6 gm	31.2 gm	19.2 gm	52.5 %	83 mg	228 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	4 lbs 8 oz	2 qt 9 tbsp 2 4/8 tsp	
SPICE, MUSTARD	1 1/2 oz	6 tbsp 2 2/8 tsp	
VINEGAR, WHITE	1 lb 8 oz	1 pt 13 tbsp 2 2/8 tsp	
SPICE, CHILI POWDER	6 3/8 oz	1 c 6 tbsp 1 7/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
CATSUP, TOMATO	3 lbs 10 oz	1 qt 1 pt 13 tbsp 1 7/8 tsp	
PORK LOIN, CHOPS, BONELESS	35 lbs		
SPICE, PAPRIKA	1 1/2 oz	6 tbsp 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 1 oz	2 tbsp 7/8 tsp	
SAUCE, SOY, GAL	10 1/4 oz	1 c 2 tbsp 6/8 tsp	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Brown chops 5 minutes on both sides on 375 F. griddle.
- 2 Place an equal number of chops in each steam table pan.
- 3 Combine water, catsup, soy sauce, vinegar, onions, peppers, chili powder, paprika, garlic, sugar, and mustard flour; mix thoroughly. Bring to boil; reduce heat; cover; simmer 5 minutes.
- 4 Pour 2 quarts mixture over chops in each pan.
- 5 Bake in 375 F. oven for 1-3/4 to 2 hours or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 Skim excess fat from sauce; serve sauce over chops. CCP: Hold for service at 140 F. or higher.

PORK CHOPS MEXICANA (RTU SALSA)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
377 kcal	2.1 gm	37.6 gm	22.9 gm	54.7 %	103 mg	290 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PORK LOIN, CHOPS, BONELESS	33 lbs		
SALSA, MILD	8 lbs 12 oz	3 qt 1 pt 1 c 5 tbsp 5/8 tsp	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Brown chops 5 minutes on each side on 375 F. griddle. Place an equal number of chops in each pan.
- 2 Pour 1 quart salsa over chops in each pan. Cover.
- 3 Using a convection oven, bake at 325 F. 1 to 1-1/2 hours or until tender. CCP: Internal temperature must reach 165 F. or higher.
- 4 CCP: Hold for service at 140 F. or higher.

GRILLED POLISH SAUSAGE

Yield 100 Portions
Each Portion 3 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
202 kcal	1 gm	8.8 gm	17.8 gm	79.3 %	43 mg	544 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUSAGE, POLISH LINKS, PRECOOKED	18 lbs 12 oz		

METHODS

- 1 Grill until thoroughly cooked and browned. Turn frequently to ensure even browning. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 Sausage may be simmered. Pierce each sausage. Cover with water in a steam jacketed kettle or stock pot. Cover; bring to a boil; reduce heat; simmer 10 minutes. Drain, leaving enough water to cover bottom of container.

BAKED ITALIAN SAUSAGE (HOT OR SWEET)

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
214 kcal	3 gm	12 gm	17 gm	71.5 %	35 mg	749 mg		13 mg

Ingredients	Weight	Measure	Issue
SAUSAGE, ITALIAN	18 lbs 12 oz		

METHODS

- 1 Place Italian sausage links in single layers on sheet pans. Pierce each sausage.
- 2 Pour 1 cup hot water over sausages in each pan. Cover; bake in 400 F. oven 20 minutes.
- 3 Remove cover; bake 15 minutes or until browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

GRILLED FRANKFURTER ON ROLL

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
500 kcal	44 gm	18 gm	27 gm	48.6 %	43 mg	1365 mg		128 mg

Ingredients	Weight	Measure	Issue
ROLLS, FRANKFURTER	19 lbs		
FRANKFURTERS, BEEF	33 lbs 8 oz		

METHODS

- 1 Pierce each frankfurter before grilling.
- 2 Grill until thoroughly cooked and browned. Turn frequently to ensure even browning. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 3 Serve hot on rolls.

NOTES

1. 1. Frankfurters may be simmered. Pierce each frankfurter. Cover with water in a steam jacketed-kettle or stock pot. Cover; bring to a boil; simmer 10 minutes. Drain, leaving enough water to cover bottom of container.

GRILLED BRATWURST

Yield 100 Portions
Each Portion 1 SAUSAGE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
283 kcal	2.5 gm	11.7 gm	24.8 gm	78.9 %	63 mg	720 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUSAGE, BRATWURST	18 lbs 12 oz		

METHODS

- 1 Pierce each bratwurst before grilling.
- 2 Grill until thoroughly cooked and browned. Turn frequently to ensure even browning. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

SIMMERED KNOCKWURST

Yield 100 Portions
Each Portion 1 KNOCKWURST

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
203 kcal	2.1 gm	7.4 gm	18.3 gm	81.1 %	40 mg	616 mg		0 mg

Ingredients	Weight	Measure	Issue
KNOCKWURST, ALL BEEF	20 lbs		

METHODS

- 1 Pierce each knockwurst; cover with water in steam-jacketed kettle or stock pot. Cover. Bring to a boil; reduce heat; simmer 10 minutes.
- 2 Drain, leaving enough water to cover bottom of container. Keep hot until served. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

GRILLED SAUSAGE PATTIES PRECOOKED

Yield 100 Portions
Each Portion 2 PIECES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
262 kcal	0 gm	12.2 gm	23.4 gm	80.4 %	56 mg	579 mg		0 mg

Ingredients	Weight	Measure	Issue
PORK, SAUSAGE, PATTIES, PRECOOKED	18 lbs 12 oz		

METHODS

- 1 Heat sausage on griddle about 5 minutes.
- 2 Turn frequently to ensure even browning. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 Sausages may be baked in a 400 F. oven for 10 minutes or until heated. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

LONGANIZA SAUSAGE

Yield 100 Portions
Each Portion 2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
260 kcal	0 gm	10 gm	25 gm	86.5 %	41 mg	690 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
SAUSAGE, LONGANIZA	12 lbs 8 oz		

METHODS

- 1 Lightly spray a sheet pan with nonstick cooking spray.
- 2 Cut sausage into 2 oz pieces, place on pan in a single layer. Place into a 350F. oven until heated thorough to internal temperature of 165F. CCP: Internal temperature must reach 165F. or higher for 15 seconds or more.
- 3 Remove from oven, transfer to serving pan, cover and hold hot for service. CCP: Hold 140F. or higher, covered, for service.

NOTES

- 1 Alternate Cooking Method
- 2 Portion sausage into 2 oz pieces.
- 3 Place sausage into a 2" serving pan. Add up to 1 quart of water to each pan. Cover with plastic wrap, then foil (or foil only) and place into a preheated 350F. oven. Cook until internal temperature reaches 165F. CCP: Internal temperature must reach 165F. or higher for 15 seconds or more.
- 4 Remove from oven, drain pan of water, cover and hold for service. CCP: Hold 140F. or higher, covered, for service.

GRILLED SAUSAGE LINKS,PRECOOKED

Yield 100 Portions
Each Portion 2 LINKS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
176 kcal	1 gm	7 gm	16 gm	81.8 %	38 mg	461 mg		5 mg

Ingredients	Weight	Measure	Issue
SAUSAGE, PRECOOKED, LINKS	12 lbs		

METHODS

- 1 Heat sausage on griddle about 5 minutes.
- 2 Turn frequently to ensure even browning. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 Sausages may be baked in a 400 F. oven for 10 minutes or until heated. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHICKEN TOCINO

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
222 kcal	1.3 gm	7.5 gm	20.5 gm	83.1 %	36 mg	375 mg		0 mg

Ingredients	Weight	Measure	Issue
TOCINO, CHICKEN	12 lbs		

METHODS

- 1 Heat tocino on griddle about 5 minutes.
- 2 Turn frequently to ensure even browning. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 Tocino may be baked in a 400 F. oven for 10 minutes or until heated. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

PORK TOCINO

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
167 kcal	0 gm	7.8 gm	15 gm	80.8 %	36 mg	371 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUSAGE, TOCINO, PORK, FZN, LINKS,	12 lbs		

METHODS

- 1 Heat sausage on griddle about 5 minutes.
- 2 Turn frequently to ensure even browning. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 Sausages may be baked in a 400 F. oven for 10 minutes or until heated. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BARBECUED SPARERIBS

Yield 100 Portions
Each Portion 7 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
603 kcal	18.1 gm	40.1 gm	40.9 gm	61 %	161 mg	477 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, WORCESTERSHIRE	0 lbs 14 oz	1 c 7 tbsp 3/8 tsp	
VINEGAR, WHITE	1 lb 4 oz	1 pt 6 tbsp 3/8 tsp	
SAUCE, CHILI	2 lbs 4 oz	1 pt 1 c 11 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
CATSUP, TOMATO	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 9 tbsp 3 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
MUSTARD, YELLOW	6 3/4 oz	12 tbsp 1 tsp	
PORK, SPARERIBS, BOIL-IN-BAG	50 lbs		

METHODS

- 1 Follow manufacturers instructions for cooking BIB ribs.
- 2 Combine chili sauce, catsup, Worcestershire sauce, mustard, vinegar, salt, black and red pepper; bring to a boil. Reduce heat; simmer 5 minutes.
- 3 Dip ribs in sauce to coat well. Overlap ribs in rows fat side up, in pans.
- 4 Pour remaining sauce evenly over ribs in each steam table pan; cover pans.
- 5 Bake 1 hour in 325 F. oven, uncover pans; bake 30 minutes longer. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 Skim off excess fat before serving. CCP: Hold for service at 140 F. or higher.

BRAISED SPARERIBS

Yield 100 Portions
Each Portion 7 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
537 kcal	2.5 gm	38.8 gm	40.2 gm	67.4 %	161 mg	482 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	5 lbs 8 oz		
SPICE, SALT, SEASONED	0 lbs 1 oz	0 gal	
SPICE, PEPPER, BLACK	1 1/2 oz	6 tbsp 5/8 tsp	
PORK, SPARERIBS, BOIL-IN-BAG	50 lbs		

METHODS

- 1 Follow manufacturers instructions for cooking BIB ribs.
- 2 Sprinkle onions, salt and pepper over ribs. Add water to cover bottom of each pan. Cover.
- 3 Using convection oven, bake at 300 F. for 2 hours on low fan, closed vent until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

SPARERIBS AND SAUERKRAUT

Yield 100 Portions
Each Portion 7 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
548 kcal	4.9 gm	39.6 gm	40.4 gm	66.4 %	161 mg	865 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUERKRAUT	24 lbs 12 oz	4 gal 3 qt 1 pt 1 c 1 tbsp 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PORK, SPARERIBS, BOIL-IN-BAG	50 lbs		

METHODS

- 1 Follow manufacturers instructions for cooking BIB ribs.
- 2 Place sauerkraut and pepper over ribs in each pan. Cover.
- 3 Using a convection oven, bake at 325 F. 2 hours on low fan closed vent or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

SWEET AND SOUR SPARERIBS

Yield 100 Portions
Each Portion 7 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
609 kcal	20 gm	39.2 gm	40.3 gm	59.6 %	161 mg	292 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
PINEAPPLE, SLICED	13 lbs 10 oz	2 gal 1 qt 1 pt 2 tbsp 1 2/8 tsp	
VINEGAR, WHITE	4 lbs	1 qt 1 pt 1 c 9 tbsp 3 tsp	
STARCH, CORN	0 lbs 6 oz	1 c 5 tbsp 7/8 tsp	
SUGAR, BROWN, LT	2 lbs 10 oz	1 qt 1 c 15 tbsp 2 3/8 tsp	
SPICE, GARLIC	1 1/2 oz	4 tbsp 1 2/8 tsp	
SPICE, GINGER	0 lbs 1/2 oz	2 tbsp 2 2/8 tsp	
SAUCE, SOY, GAL	0 lbs 8 oz	14 tbsp 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PORK, SPARERIBS, BOIL-IN-BAG	50 lbs		

METHODS

- 1 Follow manufacturers instructions for cooking BIB ribs.
- 2 Dissolve cornstarch in water. Add sugar, ginger, soy sauce, vinegar, pepper, and garlic powder. Cook at medium heat until sauce thickens. Stir frequently.
- 3 Crush the pineapple. Combine pineapple with sauce. Bring to a boil.
- 4 Overlap ribs in rows, fat side up, in pans. Pour sauce evenly over ribs in each pan.
- 5 Using convection oven, bake at 325 F., covered for 1 hour on high fan, closed vent; uncover; bake for 15 minutes longer. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 Skim off excess fat before serving. CCP: Hold for service at 140 F. or higher.

CANTONESE SPARERIBS

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
584 kcal	12.9 gm	40.6 gm	40.3 gm	62.1 %	161 mg	1142 mg		0 mg

Ingredients	Weight	Measure	Issue
CATSUP, TOMATO	2 lbs 4 oz	1 qt 4 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs	1 qt 8 tbsp 1 6/8 tsp	
SAUCE, SOY, GAL	4 lbs	1 qt 1 pt 1 c 1 tbsp 2 5/8 tsp	
PORK, SPARERIBS, BOIL-IN-BAG	50 lbs		

METHODS

- 1 Follow manufacturers instructions for cooking BIB ribs.
- 2 Place ribs in stainless steel pan. Combine soy sauce, sugar, and catsup. Pour marinade over ribs; marinate at least 1 hour. CCP: Marinate under refrigeration at 41 F. or lower.
- 3 Remove ribs from marinade; place an equal quantity of ribs in each steam table pan.
- 4 Bake at 400 F. for 1-1/2 to 2 hours, basting ribs frequently with marinade. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

SHRIMP JAMBALAYA

Yield 100 Portions
Each Portion 1 1/2 CP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
311 kcal	46 gm	23 gm	4 gm	11.6 %	29 mg	1845 mg		510 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 10 oz	1 c 2 tbsp 2 4/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
RICE, PARBOILED, LONG GRAIN	8 lbs 6 oz	1 gal 1 qt 8 tbsp 1 6/8 tsp	
SPICE, OREGANO	0 lbs 1 oz	9 tbsp 1 3/8 tsp	
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbsp 3 tsp	
SPICE, THYME	1 1/4 oz	11 tbsp 2 4/8 tsp	
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
ONIONS, YELLOW	13 lbs 5 3/8 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
HAM, COOKED, SMOKED, BONELESS	13 lbs		
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SPICE, BASIL, SWEET	0 lbs 2 oz	1 c 10 tbsp 2 1/8 tsp	
SHRIMP, P&D, TAIL OFF	10 lbs		
TOMATO, PASTE	1 lb 7 oz	1 pt 7 tbsp 2 4/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SPICE, MARJORAM	0 lbs 1 oz	1 c 2 4/8 tsp	
TOMATOES, DICED, CANNED	19 lbs 2 oz	2 gal 1 qt 2 tbsp 1 tsp	

METHODS

- 1 Thoroughly rinse and drain shrimp. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 2 Lightly spray steam jacketed kettle or stockpot with nonstick cooking spray. Stir-cook onions, peppers, and celery in a steam-jacketed kettle or stock pot 8 to 10 minutes or until tender, stirring constantly.
- 3 Prepare base according to manufacturer's directions. Add tomatoes, chicken broth, tomato paste, basil, salt, marjoram, thyme, oregano, garlic powder, red pepper, and bay leaves to cooked vegetables. Stir to blend. Bring to a boil. Reduce heat; simmer 10 minutes.
- 4 Add chopped ham and rice to sauce mixture. Stir to blend. Bring to a boil. Cover; reduce heat; simmer 30 minutes or until rice is tender, stirring occasionally. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Add shrimp to sauce and rice mixture. Stir to blend. Bring to a boil. Cover; reduce heat; simmer 6 to 8 minutes or until shrimp is just done. Do not overcook the shrimp. CCP: Internal temperature of the shrimp must reach 145 F. or higher for 15 seconds. Remove the bay leaves. CCP: Hold for service at 140 F. or higher.

SHRIMP JAMBALAYA, PORKLESS

Yield 100 Portions
Each Portion 1 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
290 kcal	46 gm	22 gm	2 gm	6.2 %	1 mg	1322 mg		198 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 10 oz	1 c 2 tbsp 2 4/8 tsp	
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
WATER	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
RICE, PARBOILED, LONG GRAIN	8 lbs 10 oz	1 gal 1 qt 1 c 2 tbsp 1 1/8 tsp	
SPICE, OREGANO	0 lbs 1 oz	9 tbsp 1 3/8 tsp	
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbsp 3 tsp	
SPICE, THYME	0 lbs 3/4 oz	7 tbsp 2/8 tsp	
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
ONIONS, YELLOW	13 lbs 6 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SPICE, BASIL, SWEET	3 1/4 oz	1 pt 11 tbsp 1 1/8 tsp	
SHRIMP, P&D, TAIL OFF	20 lbs		
TOMATO, PASTE	1 lb 8 oz	1 pt 9 tbsp 1 6/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SPICE, MARJORAM	0 lbs 1/4 oz	4 tbsp 5/8 tsp	
TOMATOES, DICED, CANNED	26 lbs 8 oz	3 gal 1 pt 1 tbsp 1 1/8 tsp	

METHODS

- 1 Thoroughly rinse and drain shrimp. CCP: Refrigerate at 41 F. or lower for use in Step 4.
- 2 Lightly spray steam jacketed kettle or stockpot with nonstick cooking spray. Stir-cook onions, peppers, and celery in a steam-jacketed kettle 8 to 10 minutes or until tender, stirring constantly.
- 3 Prepare chicken base according to manufacturer's instructions.
- 4 Add tomatoes, tomato paste, basil, salt, marjoram, thyme, oregano, garlic powder, red pepper, and bay leaves to cooked vegetables. Stir to blend. Bring to a boil. Reduce heat; simmer 10 minutes
- 5 Add shrimp to sauce and rice mixture. Stir to blend. Bring to a boil. Cover; reduce heat; simmer 6 to 8 minutes or until shrimp is just done. Do not overcook the shrimp. CCP: Internal temperature of the shrimp must reach 145 F. or higher for 15 seconds. Remove the bay leaves. CCP: Hold for service at 140 F. or higher.

CHICKEN JAMBALAYA

Yield 100 Portions
Each Portion 1.5 CUPS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
342 kcal	46 gm	34 gm	3 gm	7.9 %	46 mg	1287 mg		130 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 10 oz	1 c 2 tbsp 2 4/8 tsp	
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
WATER	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
SPICE, OREGANO	0 lbs 1 oz	9 tbsp 1 3/8 tsp	
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbsp 3 tsp	
SPICE, THYME	0 lbs 3/4 oz	7 tbsp 3/8 tsp	
CHICKEN, FAJITA STRIPS, RAW	20 lbs		
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
ONIONS, YELLOW	13 lbs 4 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SPICE, BASIL, SWEET	3 1/4 oz	1 pt 11 tbsp 1 1/8 tsp	
TOMATO, PASTE	2 lbs	1 pt 1 c 7 tbsp 1 2/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SPICE, MARJORAM	0 lbs 1/4 oz	4 tbsp 5/8 tsp	
TOMATOES, DICED, CANNED	26 lbs 8 oz	3 gal 1 pt 1 tbsp 1 1/8 tsp	
RICE, BROWN, PARBOILED, LG	8 lbs 8 oz	1 gal 1 qt 13 tbsp 1 3/8 tsp	

METHODS

- 1 Lightly spray steam jacketed kettle or stockpot with nonstick cooking spray. Stir-cook onions, peppers, and celery in a steam-jacketed kettle or stock pot 8 to 10 minutes or until tender, stirring constantly. Add chicken and cook additional 5 minutes.
- 2 Prepare chicken base according to manufacturer's instructions.
- 3 Add tomatoes, tomato paste, basil, salt, marjoram, thyme, oregano, garlic powder, red pepper, and bay leaves to cooked vegetables. Stir to blend. Bring to a boil. Add rice.
- 4 Stir to blend. Bring to a boil. Cover; reduce heat; simmer 10 to 15 minutes or until rice is done. Do not overcook the rice. CCP: Internal temperature of the chicken must reach 145 F. or higher for 15 seconds. Remove the bay leaves. CCP: Hold for service at 140 F. or higher.

PORK ADOBO

Yield 100 Portions
Each Portion 2/3 CUP (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
263 kcal	6 gm	28 gm	13 gm	44.5 %	98 mg	326 mg		17 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
PORK, DICED	32 lbs		
VINEGAR, WHITE	2 lbs	1 pt 1 c 12 tbsp 3 tsp	
STARCH, CORN	0 lbs 12 oz	1 pt 10 tbsp 1 5/8 tsp	
PEPPERS, GREEN	5 lbs 4 oz	3 qt 1 pt 1 c 15 tbsp 2 2/8 tsp	
ONIONS, YELLOW	3 lbs 6 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, GINGER	1 1/4 oz	6 tbsp 2 4/8 tsp	
SAUCE, SOY, GAL	1 lb	1 c 12 tbsp 1 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Place pork in steam jacketed kettle.
- 2 Combine soy sauce, vinegar, garlic, ginger, bay leaves, and pepper. Pour over pork; mix well. Cover; bring to a boil; reduce heat; simmer 30 minutes. Skim off excess fat. Remove bay leaves.
- 3 Dissolve cornstarch in water; stir into pork mixture. Bring to a boil, reduce heat; cook 5 minutes or until thickened.
- 4 Add onions and peppers; cook until tender, about 20 minutes. CCP: Internal temperature of pork must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

SIMMERED PORK HOCKS (HAM HOCKS)

Yield 100 Portions
Each Portion 1 PORK HOCK 7OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
462 kcal	1.6 gm	33.4 gm	34.7 gm	67.6 %	94 mg	2168 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	64 lbs	7 gal 2 qt 1 pt 7 tbsp 2 4/8 tsp	
ONIONS, YELLOW	3 lbs 6 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
PORK, HOCKS	64 lbs		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Place frozen pork hocks in steam-jacketed kettle or stock pot. Add water, salt, bay leaves, garlic, pepper, and onions. Cover; bring to a boil; reduce heat; simmer 2-1/2 hours or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Place pork hocks in serving pans. Add enough cooking liquid to half cover pork hocks. Remove bay leaves before serving. CCP: Hold for service at 140 F. or higher.

ITALIAN STYLE VEAL STEAKS

Yield 100 Portions
Each Portion 1 STEAK (6 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
354 kcal	16 gm	24.7 gm	21.1 gm	53.6 %	97 mg	692 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
WATER	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
VEAL, STEAKS, BREADED	37 lbs 8 oz		
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
PEPPERS, GREEN	2 lbs 7 oz	1 qt 1 pt 1 c 6 tbsp 2 2/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
PARSLEY	4 3/8 oz	1 pt 3/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
SPICE, BASIL, SWEET	0 lbs 5/8 oz	8 tbsp 1 4/8 tsp	
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 1 oz	2 tbsp 7/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 2 oz	3 tbsp 2 4/8 tsp	

METHODS

- 1 Lightly spray griddle with cooking spray. Grill veal steaks 8 minutes.
- 2 Evenly shingle 25 veal steaks into each ungreased steam table pan.
- 3 Stir-cook peppers and onions in a lightly sprayed steam jacketed kettle or stock pot about 8 to 10 minutes, stirring constantly.
- 4 Prepare base according to manufacturer's directions.
- 5 Add tomatoes, broth, parsley, sugar, salt, basil, oregano and garlic powder to cooked vegetables; stir to blend. Mix well; bring to a boil. Reduce heat. Simmer 5 minutes.
- 6 Pour 2-1/4 quart sauce over steaks in each pan.
- 7 Using a convection oven, bake at 325 F. 20 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

VEAL PAPRIKA STEAKS

Yield 100 Portions
Each Portion 1 STEAK

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
384 kcal	17.8 gm	25.7 gm	22.6 gm	53 %	103 mg	880 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 8 oz	1 c 2 tsp	
VEAL, STEAKS, BREADED	37 lbs 8 oz		
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
MUSHROOM, STEM & PIECES	2 lbs 12 oz	1 qt 1 pt 1 c 15 tbsp 2 7/8 tsp	
SOUR CREAM	4 lbs 12 7/8 oz	2 qt 1 c 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb	1 pt 1 c 10 tbsp 2/8 tsp	
ONIONS, YELLOW	8 lbs 14 1/8 oz		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, PAPRIKA	1 3/4 oz	7 tbsp 7/8 tsp	
WATER 2	2 lbs 8 oz	1 qt 12 tbsp 1 6/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 6 oz	11 tbsp 1 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Lightly spray griddle with cooking spray. Grill veal steaks for 8 minutes.
- 2 Shingle 25 veal steaks into each ungreased steam table pan.
- 3 Stir-cook onions in a lightly sprayed steam jacketed kettle or stock pot 8 to 10 minutes; stirring constantly.
- 4 Prepare base according to manufacturer's directions. Add broth, paprika, salt and garlic powder to cooked onions; stir to blend. Bring to a boil, reduce heat to a simmer.
- 5 Blend flour and water² together; stir to make a slurry. Add slurry to broth and onions, stirring constantly. Bring to a boil; reduce heat; simmer 5 minutes or until thickened stirring constantly.
- 6 Stir chopped mushrooms into thickened gravy; heat to a simmer. Remove from heat.
- 7 Blend sour cream with 1 qt gravy. Combine remaining gravy. Mix well.
- 8 Pour 2-1/2 qt of mushroom/onion gravy over steaks in each pan. Sprinkle 2-1/4 tsp paprika over steaks in each pan.
- 9 Cover; using a convection oven, bake at 325 F. 20 minutes or until thoroughly heated on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

VEAL PARMESAN

Yield 100 Portions
Each Portion 1 STEAK

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
396 kcal	16 gm	29 gm	23 gm	52.3 %	106 mg	620 mg		175 mg

Ingredients	Weight	Measure	Issue
VEAL, STEAKS, BREADED	37 lbs 8 oz		
SAUCE, MARINARA	13 lbs 8 oz	1 gal 1 qt 1 pt 1 c 13 tbsp 6/8 tsp	
CHEESE, PIZZA BLEND	3 lbs 2 oz	3 qt 8 tbsp 2 1/8 tsp	
CHEESE, PARMESAN	0 lbs 8 oz	1 pt 4 tbsp 7/8 tsp	

METHODS

- 1 Place steaks on sheet pans. Using convection oven, bake at 400 F. for 10 minutes on high fan, closed vent. Turn steaks. Bake 6-8 minutes or until thoroughly heated and browned on high fan, closed vent. CCP: Internal temperature must reach
- 2 Pour 1-1/4 quarts sauce over steaks in each pan. Evenly top with cheese. Sprinkle parmesan cheese over all.
- 3 Using convection oven, bake at 325 F. 6-8 minutes or until cheese is melted. Hold for service at 140 F. or higher.

VEAL STEAKS

Yield 100 Portions
Each Portion 1 STEAK

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
318 kcal	9.6 gm	23.8 gm	20 gm	56.6 %	96 mg	383 mg		0 mg

Ingredients	Weight	Measure	Issue
VEAL, STEAKS, BREADED	37 lbs 8 oz		

METHODS

- 1 Deep fry veal steaks at 350 F. about 5 minutes or until golden brown.
- 2 CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

JAEGERSCHNITZEL

Yield 100 Portions
Each Portion 1 STEAK+1/4 CP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
395 kcal	15.4 gm	25.1 gm	25.7 gm	58.6 %	99 mg	726 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
VEAL, STEAKS, BREADED	37 lbs 8 oz		
SHORTENING, GP	1 lb	1 pt 3 tbsp 1 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb	1 pt 1 c 10 tbsp 2/8 tsp	
PEPPERS, GREEN	1 lb 8 oz	1 qt 9 tbsp 2/8 tsp	
BUTTER, PRINTS	0 lbs 4 oz	7 tbsp 3 tsp	
SPICE, PARSLEY	0 lbs 1/2 oz	9 tbsp 1 3/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
TOMATO, PASTE	0 lbs 11 oz	1 c 3 tbsp 2/8 tsp	
MUSHROOMS	3 lbs 9 oz	1 gal 13 tbsp 1 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 5 oz	9 tbsp 1 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMIENTOS (DICED)	0 lbs 7 oz	1 c 6 tbsp 2 1/8 tsp	

METHODS

- 1 Saute peppers, mushrooms, pimientos and garlic in butter 3 minutes. Add pepper and parsley. Cook 2 minutes.
- 2 Combine melted shortening and flour. Blend together until smooth and cook on low heat for 2 minutes. Prepare base according to manufacturer's directions. Add stock to roux, stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Add pepper. Stir to blend. Add tomato paste; mix well. Bring to boil, stirring constantly.
- 3 Add gravy mixture to mushroom mixture. Stir. CCP: Hold at 140 F. or higher for use in Step 5.
- 4 Place veal steaks on sheet pans. Using a convection oven, bake for 10 minutes at 400 F. high fan, closed vent. Turn steaks; bake 6-8 minutes or until thoroughly heated and browned on high fan, closed vent. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 5 Serve each steak with 1/4 cup hot mushroom sauce. CCP: Hold for service at 140 F. or higher.

BRAISED LIVER WITH ONIONS

Yield 100 Portions
Each Portion 1 SLICE (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
293 kcal	16.9 gm	26 gm	13 gm	39.9 %	332 mg	508 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 8 oz	1 c 2 tsp	
WATER	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
SHORTENING, GP	2 lbs	1 qt 6 tbsp 2 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 4 oz	2 qt 2 tbsp 2 tsp	
ONIONS, YELLOW	8 lbs 14 1/8 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
SPICE, PAPRIKA	1 1/4 oz	5 tbsp 5/8 tsp	
BEEF LIVER,SLICED, 4 OZ	25 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Dredge liver in mixture of flour, salt, pepper, and paprika; shake off excess. Brown on a 375 F. griddle.
- 2 Overlap about 50 slices in each pan.
- 3 Saute onions in shortening until tender; spread an equal quantity over liver in each pan.
- 4 Pour hot water over liver and onions in each roasting pan; cover.
- 5 Bake 30 minutes in 350 F. oven or until liver is fork-tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

GRILLED LIVER

Yield 100 Portions
Each Portion 1 SLICE (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
207 kcal	13.2 gm	25.6 gm	5 gm	21.7 %	332 mg	492 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 8 oz	1 c 2 tsp	
SHORTENING, GP	2 lbs	1 qt 6 tbsp 2 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 4 oz	2 qt 2 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
SPICE, PAPRIKA	1 1/4 oz	5 tbsp 5/8 tsp	
BEEF LIVER,SLICED, 4 OZ	25 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Dredge liver in mixture of flour, salt, pepper, and paprika; shake off excess. Brown evenly on both sides on a 375 F. griddle. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

BREADED LIVER

Yield 100 Portions
Each Portion 1 SL (4 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
381 kcal	24 gm	28.5 gm	18.4 gm	43.5 %	362 mg	588 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 15 oz	1 c 12 tbsp 2 1/8 tsp	
SHORTENING, GP	3 lbs	1 qt 1 pt 10 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 12 oz	2 qt 1 c 15 tbsp 2 tsp	
BREAD CRUMBS	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
EGG, WHOLE, TABLE	1 lb 8 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 1/8 tsp	
BEEF LIVER,SLICED, 4 OZ	25 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Reconstitute milk; add eggs.
- 2 Dip liver in milk and egg mixture. Drain.
- 3 Dredge liver in mixture of crumbs, flour, salt and pepper; shake off excess.
- 4 Brown slices on lightly greased griddle about 5 minutes per side at 375 F. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 CCP: Hold for service at 140 F. or higher.

BREADED LIVER W/ ONION MUSHROOM GRAVY

Yield 100 Portions
Each Portion 1 SLICE+1/4CPGR

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
462 kcal	30 gm	29.6 gm	24.3 gm	47.3 %	362 mg	968 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	13 lbs	1 gal 2 qt 14 tbsp 3/8 tsp	
MUSHROOM, STEM & PIECES	0 lbs 14 oz	1 pt 8 tbsp 2 1/8 tsp	
SHORTENING, GP	3 lbs 15 3/4 oz	2 qt 13 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
ONIONS, YELLOW	1 lb 11 oz		
BREAD CRUMBS	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
EGG, WHOLE, TABLE	1 lb 8 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 1/8 tsp	
SOUP AND GRAVY BASE, BEEF	6 1/4 oz	11 tbsp 2 5/8 tsp	
BEEF LIVER,SLICED, 4 OZ	25 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Reconstitute milk; add eggs.
- 2 Dip liver in milk and egg mixture. Drain.
- 3 Dredge liver in mixture of crumbs, flour, salt and pepper; shake off excess.
- 4 Brown slices on lightly greased 375 F. griddle about 5 minutes per side. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Combine melted shortening and flour. Blend together until smooth and cook on low heat for 2 minutes. Prepare base according to manufacturer's directions. Add broth to roux, stirring constantly. Bring to a boil; reduce heat and simmer for 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Saute drained canned mushrooms and thinly slice onions in melted shortening until onions are tender. Add mushrooms and onions to thickened gravy. Add pepper. Stir to blend. CCP: Hold at 140 F. or higher for service.
- 6 Each portion is 1 slice of liver plus 1/4 cup of gravy.

OVEN FRIED CHICKEN FILLET (5 OZ)

Yield 100 Portions
Each Portion 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
295 kcal	1 gm	34 gm	17 gm	51.9 %	90 mg	668 mg		52 mg

Ingredients	Weight	Measure	Issue
CHICKEN, FILLET, BREADED,	32 lbs		

METHODS

- 1 Place fillets on sheet pans. Using a convection oven, bake 12 to 14 minutes at 375 F. on high fan, closed vent or until thoroughly heated. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

DEEP FAT FRIED CHICKEN FILLET (5 OZ)

Yield 100 Portions
Each Portion 1 FILLET (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
295 kcal	1.3 gm	33.9 gm	17.1 gm	52.2 %	90 mg	668 mg		0 mg

Ingredients	Weight	Measure	Issue
CHICKEN, FILLET, BREADED,	32 lbs		

METHODS

- 1 Fry fillets in 350 F. deep fat fryer 5 minutes or until thoroughly heated. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 2 Drain in basket or on absorbent paper. CCP: Hold for service at 140 F. or higher.

OVEN FRIED CHICKEN NUGGETS

Yield 100 Portions
Each Portion 10 NUGGETS(4OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
244 kcal	8 gm	28 gm	11 gm	40.6 %	94 mg	1050 mg		38 mg

Ingredients	Weight	Measure	Issue
CHICKEN, NUGGET, BRD, PRECOOKED	32 lbs 4 oz		

METHODS

- 1 Place nuggets on sheet pan in a single layer. Using a convection oven, bake at 375 F. for 13 to 15 minutes or until thoroughly heated on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

DEEP FAT FRIED CHICKEN NUGGETS

Yield 100 Portions
Each Portion 10 NUGGETS(4OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
244 kcal	7.5 gm	28.1 gm	11.2 gm	41.3 %	94 mg	1050 mg		0 mg

Ingredients	Weight	Measure	Issue
CHICKEN, NUGGET, BRD, PRECOOKED	32 lbs 4 oz		

METHODS

- 1 Fry nuggets at 350 F. in deep fat fryer for 2-1/2 to 3 minutes or until thoroughly heated. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 2 Drain in basket or on absorbent paper. CCP: Hold for service at 140 F. or higher.

CORNERED BEEF HASH

Yield 100 Portions
Each Portion 1/2CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
180 kcal	10.8 gm	9.7 gm	10.7 gm	53.5 %	47 mg	606 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	14 lbs	1 gal 2 qt 1 pt 12 tbsp 2 2/8 tsp	
CORNERED BEEF, FZN, BRISKET, RAW, M	15 lbs		
SHORTENING, GP	0 lbs 4 oz	8 tbsp 2 5/8 tsp	
PEPPERS, GREEN	1 lb 13 oz	1 qt 1 c 8 tbsp 7/8 tsp	
ONIONS, YELLOW	2 lbs 9 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	13 lbs		

METHODS

- 1 Place whole pieces of cornered beef in steam-jacketed kettle or stock pot; cover with water. Bring to a boil. Cover; reduce heat; simmer 2-1/2 hours. Remove scum as it rises to surface. Remove; reserve stock for use in Step 5. CCP: Hold stock at 140 F. or higher.
- 2 Let cornered beef stand 12 to 20 minutes; chop finely.
- 3 Saute onions and peppers in shortening about 10 minutes or until tender. Stir frequently.
- 4 Place potatoes in boiling salted water. Return to a boil. Reduce heat; cook 10 minutes or until tender, drain.
- 5 Combine beef, vegetables, potatoes, stock and pepper; mix thoroughly.
- 6 Lightly spray each pan with non-stick cooking spray. Place about 1-1/2 gallons cornered beef mixture into each lightly sprayed steam table pan.
- 7 Using a convection oven, bake 25 minutes in 325 F. oven or until lightly browned high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 minutes.

NOTES

- 1 In Steps 1 and 2, 9 pounds 15 ounces precooked cornered beef, may be used per 100 portions. Follow Steps 3 and 4. In Step 5, use 3 cups water for reserved stock. Follow Steps 6 and 7.

CORNER BEEF HASH (CANNED)

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
258 kcal	6 gm	12 gm	20 gm	69.8 %	50 mg	443 mg		0 mg

Ingredients	Weight	Measure	Issue
HASH, CORNER BEEF	27 lbs		

METHODS

- 1 Prepare according to instructions on container. CCP: Hold for service at 140 F. or higher for 15 seconds.

NEW ENGLAND BOILED DINNER

Yield 100 Portions
Each Portion 3 SL+1 1/2C VEG

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
548 kcal	46.2 gm	30.6 gm	27.2 gm	44.7 %	137 mg	1666 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	64 lbs	7 gal 2 qt 1 pt 7 tbsp 2 4/8 tsp	
CORNERD BEEF, FZN, BRISKET, RAW, M	43 lbs 8 oz		
ONIONS, YELLOW	5 lbs 9 oz		
CABBAGE, DANISH	34 lbs 13 oz	14 gal 1 c 9 tbsp 1 tsp	
CARROTS	12 lbs 4 oz		
POTATOES, WHITE	36 lbs 14 oz		

METHODS

- 1 Place whole pieces of corned beef in steam-jacketed kettle or stock pot; cover with water.
- 2 Bring to a boil. Cover; reduce heat; simmer 2-1/2 hours. Remove scum as it rises to surface.
- 3 Remove corned beef from liquid. Reserve liquid for use in Step 7.
- 4 Place corned beef in roasting pans.
- 5 Bake at 325 F. 1 hour or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 Let stand 15 to 20 minutes before slicing. Slice corned beef across grain into 3/16-inch slices.
- 7 Bring reserved liquid to a boil. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Add cabbage; return to a boil; cook 12 to 15 minutes or until tender. Remove from liquid. Cover; keep warm.
- 8 Add carrots and rutabagas to reserved liquid; return to a boil; continue to cook 5 minutes.
- 9 Add potatoes; return to a boil; cook 10 minutes.
- 10 Add onions; return to a boil; continue to cook 15 minutes or until vegetables are tender. CCP: Hold for service at 140 F. or higher. Each portion: 1 wedge cabbage, 1-1/3 cup other vegetables topped with 3 to 4 thin slices of corned beef.

NEW ENGLAND BOILED DINNER (PRECOOKED)

Yield 100 Portions
Each Portion 3 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
314 kcal	51.1 gm	25.2 gm	1.8 gm	5.2 %	48 mg	1752 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	64 lbs	7 gal 2 qt 1 pt 7 tbsp 2 4/8 tsp	
BEEF, CORNED BRISKET, PRECOOKED	30 lbs		
ONIONS, YELLOW	5 lbs 9 oz		
CABBAGE, DANISH	34 lbs 13 oz	14 gal 1 c 9 tbsp 1 tsp	
SOUP AND GRAVY BASE, HAM	0 lbs 8 oz	15 tbsp 5/8 tsp	
CARROTS	12 lbs 4 oz		
POTATOES, WHITE	36 lbs 14 oz		

METHODS

- 1 Place precooked corned beef on sheet pans.
- 2 Using a convection oven, bake 30 to 35 minutes at 300 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Let stand 15 to 20 minutes before slicing. Slice corned beef across grain into 3/16-inch slices.
- 4 Prepare base according to manufacturer's directions. Add cabbage; boil and cook 12 to 15 minutes or until tender. Remove from liquid. Cover; keep warm.
- 5 Add carrots and rutabagas to broth; return to a boil; continue to cook 5 minutes.
- 6 Add potatoes; return to a boil; cook 10 minutes.
- 7 Add onions; return to a boil; continue to cook 15 minutes or until vegetables are tender. CCP: Hold for service at 140 F. or higher. Each portion: 1 wedge cabbage, 1-1/3 cup other vegetables topped with 3 to 4 thin slices of corned beef.

NOTES

- 1 Due to the grain of brisket being varied within a cut, turn piece of meat while carving to ensure cutting across grain to prevent shredding.

SIMMERED CORN BEEF

Yield 100 Portions
Each Portion 3 SLICES (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
352 kcal	0.7 gm	25.4 gm	26.6 gm	68 %	137 mg	1592 mg		0 mg

Ingredients	Weight	Measure	Issue
CORNED BEEF, FZN, BRISKET, RAW, M	43 lbs 8 oz		

METHODS

- 1 Place whole pieces of corned beef in steam-jacketed kettle or stock pot; cover with water.
- 2 Bring to a boil. Cover; reduce heat; simmer 2-1/2 hours. Remove scum as it rises to surface.
- 3 Remove corned beef from liquid.
- 4 Place corned beef in roasting pans.
- 5 Bake 1 hour or until tender in 325 F. oven. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 Let stand 15 to 20 minutes before slicing. CCP: Hold for service at 140 F. or higher.

APPLE GLAZED CORN BEEF

Yield 100 Portions
Each Portion 3 SLICES (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
393 kcal	10.5 gm	25.7 gm	26.7 gm	61.1 %	137 mg	1661 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	0 lbs 1 oz	4 tbsp 1 4/8 tsp	
CORNER BEEF, FZN, BRISKET, RAW, M	43 lbs 8 oz		
SAUCE, WORCESTERSHIRE	0 lbs 6 oz	9 tbsp 2 6/8 tsp	
VINEGAR, WHITE	1 lb	1 c 14 tbsp 1 4/8 tsp	
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
JUICE, APPLE	9 lbs 8 oz	1 gal 1 c 6 tbsp 1/8 tsp	
SAUCE, SOY, GAL	0 lbs 5 oz	8 tbsp 2 6/8 tsp	

METHODS

- 1 Place whole pieces of corned beef in steam-jacketed kettle or stock pot; cover with water.
- 2 Bring to a boil. Cover; reduce heat; simmer 2-1/2 hours. Remove scum as it rises to surface.
- 3 Remove corned beef from liquid.
- 4 Combine canned apple juice, soy sauce, Worcestershire sauce, vinegar, mustard, and packed brown sugar; blend well; pour over meat in roasting pans.
- 5 Bake 1 hour or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Baste every 15 minutes.
- 6 Let stand 15 to 20 minutes before slicing. CCP: Hold for service at 140 F. or higher.

BAKED CORNED BEEF

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
112 kcal	4.6 gm	19.8 gm	1.1 gm	8.8 %	48 mg	1392 mg		0 mg

Ingredients	Weight	Measure	Issue
BEEF, CORNED BRISKET, PRECOOKED	30 lbs		

METHODS

- 1 Place thawed precooked corned beef on sheet pans. Using a convection oven, bake at 300 F. for 30 to 35 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Let stand 15 to 20 minutes before slicing. CCP: Hold for service at 140 F. or higher.

APPLE GLAZED CORNED BEEF (PRECOOKED)

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
260 kcal	11 gm	23 gm	13 gm	45 %	120 mg	1515 mg		20 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SPICE, MUSTARD	1 1/4 oz	5 tbsp 1 7/8 tsp	
BEEF, CORNED BRISKET, PRECOOKED	31 lbs 4 oz		
SAUCE, WORCESTERSHIRE	6 lbs	2 qt 1 c 14 tbsp 1 1/8 tsp	
VINEGAR, WHITE	1 lb	1 c 14 tbsp 1 4/8 tsp	
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
JUICE, APPLE	9 lbs	1 gal 7 tbsp 1 2/8 tsp	
SAUCE, SOY, GAL	0 lbs 4 oz	7 tbsp 3/8 tsp	

METHODS

- 1 Place corned beef into roasting pans. Do not over crowd.
- 2 Combine remaining ingredients and mix well. Pour over all corned beefs in pans. Cover with foil.
- 3 Using a convection oven, bake 1 hour or until tender. CCP: internal temperature 145 F. or higher for 15 seconds.
- 4 Allow to rest for 15-20 minutes before slicing. Slice, place into serving pans with some of the sauce, cover and hold hot for service. CCP: Hold at 140 F. or higher for service.

BAKED FRANKFURTERS WITH SAUERKRAUT

Yield 100 Portions
Each Portion 2 FR+1/2 CP KRT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
281 kcal	6.3 gm	10.8 gm	23.6 gm	75.6 %	43 mg	1702 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUERKRAUT	24 lbs 12 oz	4 gal 3 qt 1 pt 1 c 1 tbsp 2/8 tsp	
FRANKFURTERS, BEEF	32 lbs		

METHODS

- 1 Heat sauerkraut to a simmer. Drain excess liquid.
- 2 Place 3 quarts sauerkraut in each steam table pan. Arrange 50 frankfurters on top of sauerkraut in each pan.
- 3 Using a convection oven, bake 20 to 25 minutes at 300 F. on low fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BAKED KNOCKWURST WITH SAUERKRAUT

Yield 100 Portions
Each Portion 1 PC+1/2 CP KRT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
225 kcal	7 gm	8.4 gm	18.5 gm	74 %	40 mg	1365 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUERKRAUT	24 lbs 12 oz	4 gal 3 qt 1 pt 1 c 2 7/8 tsp	
KNOCKWURST, ALL BEEF	20 lbs		

METHODS

- 1 Heat sauerkraut to a simmer. Drain excess liquid.
- 2 Place 3 quarts sauerkraut in each pan. Arrange knockwurst on top of sauerkraut in each pan.
- 3 Using a convection oven, bake 20 to 25 minutes at 300 F. on low fan, open vent. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TERIYAKI CHICKEN

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
306 kcal	6 gm	59.2 gm	3.6 gm	10.6 %	140 mg	1764 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	2 1/8 oz	4 tbsp 1 3/8 tsp	
JUICE, PINEAPPLE	5 lbs	2 qt 1 c 1 tbsp 4/8 tsp	
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, GINGER	4 1/2 oz	1 c 8 tbsp 1 7/8 tsp	
SAUCE, SOY, GAL	6 lbs 6 oz	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
SPICE, PEPPER, BLACK	1 1/2 oz	6 tbsp 5/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place approximately 22 pounds in each roasting pan.
- 2 Combine water, soy sauce, pineapple juice, ginger, pepper, and garlic powder; mix well. Pour 3-1/2 qt marinade over chicken in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes, turning once.
- 3 Drain chicken. CCP: Reserve marinade under refrigeration at 41 F. or lower for use in Step 5.
- 4 Lightly spray chicken with cooking spray. Place chicken, meat side up, on lightly sprayed sheet pans.
- 5 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent. Baste chicken with 1 cup reserved marinade per pan. Discard remaining marinade. Bake an additional 20 minutes for a total of 40 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 In Step 2, 2 gallons of prepared teriyaki sauce may be used per 100 portions.

TERIYAKI CHICKEN (THIGHS)

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
306 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
JUICE, PINEAPPLE	1 lb 2 oz	1 pt 2 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, GINGER	1 1/4 oz	6 tbsp 2 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

TERIYAKI CHICKEN (BREAST)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
281 kcal	1 gm	42 gm	11 gm	35.2 %	126 mg	470 mg		24 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
SAUCE, TERIYAKI	2 lbs	1 pt 1 c 2 tbs 1 2/8 tsp	

METHODS

- 1 Place frozen chicken breasts on lightly sprayed sheet pans.
- 2 Coat chicken with Teriyaki Sauce.
- 3 Using a convection oven, bake at 350 F. for 10-12 minutes.

NOTES

- 1 1. Cooking times will vary according to equipment used.

SPICY BAKED FISH

Yield 100 Portions
Each Portion 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
185 kcal	9.5 gm	25.2 gm	5.1 gm	24.8 %	67 mg	577 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
MUSHROOM, STEM & PIECES	5 lbs 5 oz	3 qt 1 pt 1 c 7 tbsp 4/8 tsp	
SAUCE, BARBECUE	10 lbs 3 oz	4 gal 2 qt 3 tbsp 6/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
FISH, POLLOCK, FILLETS	30 lbs		
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
JUICE, LEMON	4 1/2 oz	8 tbsp 1 1/8 tsp	
LEMONS	3 lbs 12 oz		

METHODS

- 1 Separate fillets or steaks; cut into 4-1/2 ounce portions, if necessary. Lightly spray pans with non-stick cooking spray. Arrange single layers of fish on sheet pans.
- 2 Saute onions in canola oil in stock pot or steam-jacketed kettle until tender.
- 3 Add barbecue sauce, mushrooms, and lemon juice to sauteed onions. Bring sauce to a boil; reduce heat; simmer 10 minutes.
- 4 Pour 7-1/2 cups sauce evenly over fish in each pan. Cover.
- 5 Bake 10 minutes; uncover; bake 10 minutes or until done in 375 F. oven. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 6 Serve fish with 1/4 cup sauce. Serve with one slice of lemon.

SPICY BAKED FISH

Yield 100 Portions
Each Portion 3.5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
204 kcal	4 gm	26 gm	9 gm	39.7 %	93 mg	219 mg		92 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	5 lbs 5 oz	3 qt 1 pt 1 c 7 tbsp 4/8 tsp	
ONIONS, YELLOW	3 lbs		
FISH, POLLOCK, FILLETS	30 lbs		
COOKING SPRAY, NONSTICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
OIL, SALAD, CANOLA	0 lbs 4 oz	8 tbsp 1 tsp	
JUICE, LEMON	0 lbs 4 oz	7 tbsp 1 3/8 tsp	
LEMONS	3 lbs		

METHODS

- 1 Portion fish into 4 1/2 oz portions. Place onto lightly sprayed sheet trays or serving pans in a single layer.
- 2 Add oil to a steam jacketed kettle, with onions and saute until tender.
- 3 Add lemon juice and mushrooms, bring to a boil, reduce to a simmer, about 10 minutes. Remove from kettle, hold hot for step 4. CCP: Hold at 140 F. or higher.
- 4 Bake fish at 375 F. for about 10 minutes or until internal temperature reaches 145 F. or higher. Remove from oven, top with sauce, and sliced lemons for garnish. Cover, hold hot for service. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 Sauce may be served on the side is desired.

MACARONI-TUNA SALAD

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
254 kcal	10.9 gm	17.7 gm	13.8 gm	48.9 %	84 mg	377 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	40 lbs	4 gal 3 qt 8 tbsp 2 6/8 tsp	
CELERY, FRESH	4 lbs	3 qt 1 pt 1 c 1 tbsp 2 7/8 tsp	
MAYONNAISE, 1 GAL	5 lbs	2 qt 1 c 10 tbsp 1 2/8 tsp	
ONIONS, YELLOW	1 lb		
OIL, SALAD, CANOLA	0 lbs 1/4 oz	1 5/8 tsp	
JUICE, LEMON	8 1/2 oz	15 tbsp 2 4/8 tsp	
RELISH, PICKLE, SWEET	1 lb 13 oz	1 pt 1 c 5 tbsp 2 1/8 tsp	
PARSLEY	0 lbs 1/2 oz	3 tbsp 2 2/8 tsp	
PASTA, ELBOW	3 lbs 13 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
EGGS, WHOLE, COOKED, W/O SHELL	2 lbs 8 oz	2 qt 5 tbsp 1 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FISH, TUNA LIGHT, FLEX POUCH	12 lbs		
PIMIENTOS (DICED)	0 lbs 4 oz	12 tbsp 3 tsp	

METHODS

- 1 Add salt and canola oil to water; heat to a rolling boil.
- 2 Add macaroni slowly while stirring constantly until water boils again. Cook about 8 to 10 minutes or until tender; stir occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly. Use immediately in recipe preparation or place in shallow containers and cover.
- 4 Open the pouch and flake the tuna. Combine tuna, macaroni, celery, onions, and pimientos. Mix lightly but thoroughly.
- 5 Combine mayonnaise, pickle relish, lemon juice and pepper. Stir to blend thoroughly.
- 6 Place eggs in baskets as needed; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; serve immediately. CCP: All fresh shell eggs must be heated to 155 F. or higher for 15 seconds. Cool. When eggs have cooled, peel and chop the eggs. Add chopped eggs and mayonnaise mixture to tuna mixture. Mix lightly.
- 7 Garnish with parsley and paprika; cover. CCP: Refrigerate product at 41 F. or lower until ready to serve.

CHICKEN-ROTINI SALAD (CANNED CHICKEN)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
332 kcal	13.6 gm	18.8 gm	20.5 gm	55.6 %	100 mg	706 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	40 lbs	4 gal 3 qt 8 tbsp 2 6/8 tsp	
CELERY, FRESH	4 lbs	3 qt 1 pt 1 c 1 tbsp 2 7/8 tsp	
MAYONNAISE, 1 GAL	5 lbs	2 qt 1 c 10 tbsp 1 2/8 tsp	
ONIONS, YELLOW	1 lb		
PASTA, ROTINI	3 lbs 13 oz		
OIL, SALAD, CANOLA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
JUICE, LEMON	8 1/2 oz	15 tbsp 2 4/8 tsp	
RELISH, PICKLE, SWEET	1 lb 13 oz	1 pt 1 c 5 tbsp 2 1/8 tsp	
PARSLEY	0 lbs 1/2 oz	3 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
CHICKEN, BONED	12 lbs 10 oz		
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
EGGS, WHOLE, COOKED, W/O SHELL	2 lbs 8 oz	2 qt 5 tbsp 1 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMIENTOS (DICED)	3 3/8 oz	10 tbsp 2 7/8 tsp	

METHODS

- 1 Add salt and canola oil to water; heat to a rolling boil.
- 2 Add rotini slowly while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender; stir occasionally. DO NOT OVER COOK.
- 3 Drain. Rinse with cold water; drain thoroughly.
- 4 Cut chicken into 1/2-inch pieces.
- 5 Combine chicken, rotini, celery, onions and pimientos. Mix lightly but thoroughly.
- 6 Combine mayonnaise, pickle relish, lemon juice, salt and pepper. Stir to blend thoroughly.
- 7 Place eggs in baskets as needed; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. Peel and chop eggs. Set aside for use in Step 8.
- 8 Add chopped eggs and mayonnaise mixture to chicken mixture. Mix lightly.
- 9 Garnish with parsley and paprika; cover. CCP: Refrigerate product at 41 F. or lower until ready to serve.

CHICKEN ROTINI SALAD (COOKED DICED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
299 kcal	13.7 gm	19.2 gm	16.9 gm	50.9 %	104 mg	392 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	40 lbs	4 gal 3 qt 8 tbs 2 6/8 tsp	
CELERY, FRESH	4 lbs	3 qt 1 pt 1 c 1 tbs 2 7/8 tsp	
MAYONNAISE, 1 GAL	5 lbs	2 qt 1 c 10 tbs 1 2/8 tsp	
ONIONS, YELLOW	1 lb		
PASTA, ROTINI	3 lbs 13 oz		
CHICKEN, DICED, PRECOOKED	12 lbs		
OIL, SALAD, CANOLA	0 lbs 1/2 oz	1 tbs 1/8 tsp	
JUICE, LEMON	8 1/2 oz	15 tbs 2 4/8 tsp	
RELISH, PICKLE, SWEET	1 lb 2 oz	1 pt 1 tbs 1 tsp	
PARSLEY	0 lbs 1/2 oz	3 tbs 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbs 2 2/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbs 1/8 tsp	
EGGS, WHOLE, COOKED, W/O SHELL	2 lbs 8 oz	2 qt 5 tbs 1 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	
PIMIENTOS (DICED)	3 3/8 oz	10 tbs 2 7/8 tsp	

METHODS

- 1 Add salt and canola oil to water; heat to a rolling boil.
- 2 Add rotini slowly while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender. Stir occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly.
- 4 Combine chicken, rotini, celery, onions and pimientos. Mix lightly but thoroughly.
- 5 Combine mayonnaise, pickle relish, lemon juice, salt and pepper. Stir to blend thoroughly.
- 6 Place eggs in baskets as needed; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. Peel and chop eggs. Set aside for use in Step 7.
- 7 Add chopped eggs and mayonnaise mixture to chicken mixture. Mix lightly.
- 8 Garnish with parsley and paprika; cover. CCP: Refrigerate product at 41 F. or lower until ready to serve.

GRILLED LUNCHEON MEAT

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
407 kcal	2.5 gm	13.7 gm	37.6 gm	83.1 %	60 mg	1408 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	0 lbs 10 oz	1 c 6 tbsp 4/8 tsp	
LUNCHEON MEAT, 6 LB	24 lbs		

METHODS

- 1 Cut luncheon meat into 1-3/4 ounce slices.
- 2 Grill meat on a lightly greased 350 F. griddle 1 minute per side or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 Luncheon meat may be oven cooked. Using a convection oven, bake at 325 F. 5 minutes on low fan, open vent.

BAKED FISH

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
162 kcal	2 gm	19 gm	9 gm	50 %	77 mg	320 mg		67 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
FISH, POLLOCK, FILLETS	30 lbs		
JUICE, LEMON	0 lbs 13 oz	1 c 8 tbsp 4/8 tsp	
PARSLEY	0 lbs 1 oz	7 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
LEMONS	3 lbs 12 oz		

METHODS

- 1 Separate fillets or steaks; cut into 4-1/2 ounce portions, if necessary. Lightly spray pans with non-stick cooking spray. Arrange single layers of fish on pans.
- 2 Combine lemon juice, melted butter, salt and paprika. Mix well. Drizzle 3/4 cup mixture over fish in each pan.
- 3 Using a convection oven, bake 7 minutes at 325 F. on high fan, closed vent or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Garnish with parsley before serving.
- 4 Serve with one wedge of lemon.

BAKED FISH WITH GARLIC BUTTER

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
178 kcal	2 gm	19 gm	11 gm	55.6 %	81 mg	192 mg		67 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
FISH, POLLOCK, FILLETS	30 lbs		
JUICE, LEMON	0 lbs 13 oz	1 c 8 tbsp 5/8 tsp	
PARSLEY	0 lbs 1 oz	7 tbsp 1 3/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
LEMONS	3 lbs 12 oz		

METHODS

- 1 Separate fillets or steaks; cut into 4-1/2 ounce portions, if necessary. Lightly spray pans with non-stick cooking spray. Arrange single layers of fish on sheet pans.
- 2 Combine lemon juice, melted butter, salt and garlic powder. Mix well. Drizzle 3/4 cup mixture over fish in each pan.
- 3 Using a convection oven, bake at 325 F. for 7 minutes or until lightly browned on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Garnish with parsley before serving.
- 4 Serve with one wedge of lemon.

ONION-LEMON BAKED FISH

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
166 kcal	3 gm	19 gm	9 gm	48.8 %	77 mg	320 mg		69 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BUTTER, PRINTS	1 lb 2 oz	1 pt 3 tbsp 3 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
FISH, POLLOCK, FILLETS	30 lbs		
JUICE, LEMON	0 lbs 13 oz	1 c 8 tbsp 5/8 tsp	
PARSLEY	0 lbs 1 oz	7 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
LEMONS	3 lbs 4 oz		

METHODS

- 1 Separate fillets or steaks; cut into 4-1/2 ounce portions, if necessary. Lightly spray pans with non-stick cooking spray. Arrange single layers of fish on sheet pans.
- 2 Combine lemon juice, (1#/100 portions) melted butter, salt, and paprika. Drizzle 3/4 cup mixture over fish in each pan.
- 3 Saute finely chopped onions in (2oz/100 portions) butter until tender. Distribute 1 cup sauteed onions over top of fish in each pan.
- 4 Using a convection oven, bake 7 minutes or until lightly browned in 325 F. oven on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Garnish with parsley before serving.
- 5 Serve with one slice of lemon.

LEMON BAKED FISH

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
148 kcal	1.9 gm	23.9 gm	4.8 gm	29.2 %	74 mg	344 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
FISH, POLLOCK, FILLETS	30 lbs		
JUICE, LEMON	1 lb	1 c 13 tbsp 2 2/8 tsp	
PARSLEY	0 lbs 1 oz	7 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
LEMONS	3 lbs		

METHODS

- 1 Separate fillets or steaks; cut into 4-1/2 ounce portions, if necessary. Lightly spray pans with non-stick cooking spray. Arrange single layers of fish on sheet pans.
- 2 Combine lemon juice, butter, salt and paprika. Mix well. Drizzle 3/4 cup mixture over fish in each pan.
- 3 Using a convection oven, bake 7 minutes at 325 F. on high fan, closed vent, or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Garnish with parsley before serving.
- 4 Serve with one slice of lemon.

HERBED BAKED FISH

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
156 kcal	1.9 gm	24 gm	5.7 gm	32.9 %	76 mg	350 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
FISH, POLLOCK, FILLETS	30 lbs		
JUICE, LEMON	12 7/8 oz	1 c 7 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsp 1 tsp	
SPICE, MARJORAM	0 lbs 1/8 oz	2 tbsp 3/8 tsp	
SPICE, DILLWEED	0 lbs 1/4 oz	1 tbsp 2/8 tsp	
LEMONS	2 lbs 4 oz		
SPICE, TARAGON	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	

METHODS

- 1 Separate fillets or steaks; cut into 4-1/2 ounce portions, if necessary. Lightly spray pans with non-stick cooking spray. Arrange single layers of fish on sheet pans.
- 2 Combine lemon juice, butter, salt, basil, ground thyme, ground tarragon, ground marjoram and whole dill weed. Mix well. Drizzle 3/4 cup mixture over fish in each pan.
- 3 Using a convection oven, bake 7 minutes at 325 F. on high fan, closed vent or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 4 Serve with one slice of lemon.

MUSTARD DILL BAKED FISH

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
167 kcal	3 gm	19 gm	9 gm	48.5 %	77 mg	136 mg		70 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
FISH, POLLOCK, FILLETS	30 lbs		
JUICE, LEMON	1 lb 2 oz	1 pt 1 tbsp 1 4/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, DILLWEED	0 lbs 1/4 oz	1 tbsp 2/8 tsp	
LEMONS	3 lbs 12 oz		
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	
MUSTARD, YELLOW	8 lbs	3 qt 1 pt 9 tbsp 5/8 tsp	

METHODS

- 1 Separate fillets or steaks; cut into 4-1/2 ounce portions, if necessary. Lightly spray pans with non-stick cooking spray. Arrange single layers of fish on sheet pans.
- 2 Combine lemon juice, melted butter, prepared mustard, granulated sugar, whole dillweed and garlic powder. Stir to blend ingredients well. Drizzle about 1-1/3 cups sauce mixture over fish in each pan.
- 3 Using a convection oven, bake at 325 F. 7 minutes on high fan, closed vent or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 4 Serve with one slice of lemon.

FISH AMANDINE

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
182 kcal	2.7 gm	24.9 gm	8 gm	39.6 %	76 mg	350 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
NUTS, ALMONDS, SLIVERED, US #1 GR,	1 lb	1 qt 3 tbsp 5/8 tsp	
FISH, CATFISH, BREADED	30 lbs		
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
JUICE, LEMON	12 3/4 oz	1 c 7 tbsp 2 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
LEMONS	3 lbs 4 oz		

METHODS

- 1 Spread shelled slivered almonds on a sheet pan in a thin layer. Using a convection oven, bake at 300 F. 12 to 15 minutes on high fan, open vent, stirring occasionally until almonds are lightly browned. Remove from oven.
- 2 Separate fillets or steaks; cut into 4-1/2 ounce portions, if necessary. Lightly spray pans with non-stick cooking spray. Arrange single layers of fish on pans.
- 3 Combine lemon juice, butter, salt, and paprika. Mix well. Drizzle 3/4 cup mixture over fish in each pan.
- 4 Using a convection oven, bake 7 minutes at 325 F. on high fan, closed vent or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 5 Sprinkle 3/4 cup toasted almonds over fish in each pan.
- 6 Serve with one slice of lemon.

CAJUN BAKED FISH

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
157 kcal	2.1 gm	24 gm	5.7 gm	32.7 %	76 mg	240 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
FISH, POLLOCK, FILLETS	30 lbs		
SPICE, ONION	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
JUICE, LEMON	12 3/4 oz	1 c 7 tbsp 2 4/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
LEMONS	3 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Separate fillets or steaks; cut into 4-1/2 ounce portions, if necessary. Lightly spray pans with non-stick cooking spray. Arrange single layers of fish on sheet pans.
- 2 Combine lemon juice, butter, salt, onion powder, crushed oregano, ground paprika, garlic powder, red pepper and black pepper. Mix well. Drizzle 3/4 cup mixture over fish in each pan.
- 3 Using a convection oven, bake 7 minutes at 325 F. on high fan, closed vent or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 4 Serve with one wedge of lemon.

CAJUN BAKED CATFISH

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
197 kcal	4.4 gm	22.5 gm	10.2 gm	46.6 %	74 mg	361 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, CAJUN	1 lb	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsps 4/8 tsp	
PARSLEY	1 lb	1 qt 1 pt 1 c 6 tbsps 3 tsp	
LEMONS	3 lbs 2 oz		
FISH, CATFISH FILLETS	25 lbs 8 oz		

METHODS

- 1 Lightly spray pans with non-stick cooking spray.
- 2 Portion/cut catfish fillets into 5 oz portions, place onto the sheet trays in a single layer. Lightly sprinkle Cajun spice blend onto the tops of the catfish.
- 3 Using a convection oven, bake 6-8 minutes at 375 F. on high fan, closed vent. CCP: Catfish must reach an internal temperature of 145 F. or higher for 15 seconds.
- 4 Remove from oven. Place into 2" serving pans. Garnish with one wedge of lemon and chopped parsley. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 Portion size is 2 pieces as each fillet is 2.9 ounces.

CAJUN BAKED FISH, BLEND

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
158 kcal	2.4 gm	24 gm	5.8 gm	33 %	76 mg	192 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, CAJUN	3 3/4 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
FISH, FLOUNDER, FILLETS, RAW, MIN 3	30 lbs		
BUTTER, PRINTS	15 3/4 oz	1 c 15 tbsp 1 4/8 tsp	
JUICE, LEMON	12 3/4 oz	1 c 7 tbsp 2 1/8 tsp	
LEMONS	3 lbs 2 oz		

METHODS

- 1 Separate fillets or steaks; cut into 4-1/2 ounce portions, if necessary. Lightly spray pans with non-stick cooking spray. Arrange single layers of fish on sheet pans.
- 2 Combine lemon juice, butter, and cajun seasoning. Mix well. Drizzle 3/4 cup mixture over fish in each pan.
- 3 Using a convection oven, bake 7 minutes at 325 F. on high fan, closed vent or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 4 Serve with one wedge of lemon.

BAKED HALIBUT STEAK

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
140 kcal	2 gm	26 gm	3 gm	19.3 %	40 mg	68 mg		68 mg

Ingredients	Weight	Measure	Issue
FISH, HALIBUT, STEAKS	43 lbs 12 oz		
LEMONS	3 lbs 12 oz		

METHODS

- 1 Separate fillets or steaks. Lightly spray pans with non-stick cooking spray. Arrange single layers of fish on pans.
- 2 Using a convection oven, bake 7 minutes at 325 F. on high fan, closed vent or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 3 Serve with one wedge of lemon.

OVEN BAKED BREADED CATFISH

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
195 kcal	21 gm	15 gm	6 gm	27.7 %	67 mg	530 mg		15 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
FISH, CATFISH, BREADED	25 lbs 8 oz		
PARSLEY	1 lb	1 qt 1 pt 1 c 6 tbsp 3 tsp	
LEMONS	3 lbs 12 oz		

METHODS

- 1 Lightly spray pans with non-stick cooking spray.
- 2 Portion/cut catfish fillets into 5 oz portions, place onto the sheet trays in a single layer.
- 3 Using a convection oven, bake 6-8 minutes at 375 F. on high fan, closed vent. CCP: Catfish must reach an internal temperature of 145 F. or higher for 15 seconds.
- 4 Remove from oven. Place into 2" serving pans. Garnish with one wedge of lemon and chopped parsley. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 Portion size is 2 pieces as each fillet is 2.9 ounces.

OVEN FRIED CATFISH

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
259 kcal	14 gm	18 gm	15 gm	52.1 %	53 mg	358 mg		52 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
BREAD CRUMBS	3 lbs 12 oz	3 qt 1 pt 2 tbsp 2 4/8 tsp	
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SPICE, PARSLEY	0 lbs 3/4 oz	14 tbsp 5/8 tsp	
SPICE, GARLIC	0 lbs 3/8 oz	3 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
LEMONS	3 lbs		
FISH, CATFISH FILLETS	25 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Separate fish fillets, cut into portions, 1 - 2 oz each if necessary.
- 2 Reconstitute milk. Dip fillets into milk mixture. Drain.
- 3 Combine breadcrumbs, salt, pepper, garlic and parsley, mix well. Dredge fillets in bread crumb mixture and shake off excess.
- 4 Lightly spray sheet pans with non-stick cooking spray. Place fillets in a single layer on each sprayed pan.
- 5 Sprinkle 3/4 cup canola oil over fillets in each pan.
- 6 Using a convection oven, bake 10 to 15 minutes at 350 F. on high fan, open vent or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 7 Remove from sheet pan, place into 2" deep full size serving pan, cover, and vent sides to prevent retaining moisture and making fish soggy. Hold for service at 140 F. or higher.
- 8 Serve with one slice of lemon.

BAKED STUFFED FISH

Yield 100 Portions
Each Portion 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
288 kcal	22 gm	21 gm	13 gm	40.6 %	79 mg	624 mg		91 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsp 4/8 tsp	
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
ONIONS, YELLOW	1 lb 12 oz		
FISH, POLLOCK, FILLETS	30 lbs		
JUICE, LEMON	6 1/2 oz	12 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
LEMONS	3 lbs 12 oz		
CRACKER, SALTINE	5 lbs 14 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute celery and onions in (12oz/100 portions) melted butter until tender.
- 2 Crush crackers to make cracker crumbs. Combine cracker crumbs, pepper, and thyme; add to vegetables.
- 3 Add water to vegetable-crumbs mixture; toss mixture but do not pack.
- 4 Lightly spray each sheet pan with non-stick cooking spray. Separate fillets; cut into 2-1/4 ounce pieces. Place 50 pieces on each pan.
- 5 Place 1/4 cup vegetable crumb mixture on each piece. Cover with second fish piece.
- 6 Combine lemon juice and butter; pour over fish in each pan.

- 7 Sprinkle salt and paprika over fish.
- 8 Bake about 25 minutes in 375 F. oven or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 9 Serve with one wedge of lemon.

SHRIMP SCAMPI

Yield 100 Portions
Each Portion 2/3 CP(5 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
214 kcal	8 gm	26 gm	8 gm	33.6 %	20 mg	680 mg		177 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
BREAD CRUMBS	15 1/4 oz	1 pt 1 c 9 tbsp 2 tsp	
SPICE, PARSLEY	0 lbs 1/2 oz	9 tbsp 1 3/8 tsp	
JUICE, LEMON	1 lb	1 c 13 tbsp 2 2/8 tsp	
SPICE, GARLIC	9 1/2 oz	1 c 11 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SHRIMP, P&D, TAIL OFF	30 lbs		
LEMONS	3 lbs 12 oz		
TOMATOES, DICED, CANNED	3 lbs 12 oz	1 qt 1 pt 1 c 1 tbsp 1 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Rinse shrimp; drain. Place 7-1/2 pounds shrimp in each steam table pan.
- 2 Add 2 cups tomatoes to each pan.
- 3 Combine melted butter, lemon juice, garlic, salt, parsley, and pepper. Blend well; mixture will separate.
- 4 While stirring, ladle about 14 ounces scampi sauce over shrimp and tomatoes in each pan. Toss lightly but thoroughly.
- 5 Cover, using a convection oven, bake 15 minutes at 350 F. on high fan, closed vent; uncover, stir; bake 5 minutes or until shrimp are done. DO NOT OVERCOOK. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Remove from oven.
- 6 Evenly sprinkle 2 cups breadcrumbs over top of each pan. Stir to blend crumbs with liquid to thicken sauce. Serve with steamed rice or pasta.
- 7 Serve with one slice of lemon.

PAN FRIED FISH

Yield 100 Portions
Each Portion 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
248 kcal	11.2 gm	25.4 gm	11 gm	39.9 %	67 mg	316 mg		0 mg

Ingredients	Weight	Measure	Issue
FISH, FLOUNDER, FILLETS, RAW, MIN 3	30 lbs		
FLOUR, WHEAT, GP (TPK2)	1 lb 6 oz	1 qt 15 tbsp 2 4/8 tsp	
BREAD CRUMBS	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
OIL, SALAD, CANOLA	2 lbs	1 qt 2 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
LEMONS	3 lbs 2 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Separate fillets or steaks; cut into 4-1/2 ounce portions, if necessary.
- 2 Dredge fish in mixture of crumbs, flour, salt, and pepper; shake off excess.
- 3 Fry fish in hot shallow fat, 1/8-inch deep. Brown 2 to 4 minutes on each side; turn carefully. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Drain well on absorbent paper. CCP: Hold for service at 140 F. or higher.
- 5 Serve with one slice of lemon.

TEMPURA FISH

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
175 kcal	12.1 gm	25.9 gm	2.2 gm	11.3 %	89 mg	356 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb	0 gal	
FISH, FLOUNDER, FILLETS, RAW, MIN 3	30 lbs		
BAKING POWDER	1 1/4 oz	2 tbsp 1 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 1 oz	3 tbsp 2 tsp	
EGG, WHOLE, TABLE	1 lb 2 oz	0 gal	
LEMONS	3 lbs 2 oz		

METHODS

- 1 Separate fillets or steaks; cut into 4-1/2 ounce portions, if necessary.
- 2 Sift together flour, baking powder, and salt into mixer bowl. Add water to beaten eggs. Add egg mixture to dry ingredients; whip at high speed until smooth.
- 3 Dip fish into batter. Drain. Fry in 365 F. deep fat fryer for 2 to 4 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Frying time for fish will vary with type and thickness of fish.
- 4 Drain well on absorbent paper. CCP: Hold for service at 140 F. or higher.
- 5 Serve with one slice of lemon.

NOTES

- 1 Fry in small batches. Tempura-fried foods lose crispness if allowed to stand on steam table. DO NOT SAVE.

DEEP FAT FRIED FISH

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
167 kcal	11.2 gm	25.4 gm	2 gm	10.8 %	67 mg	316 mg		0 mg

Ingredients	Weight	Measure	Issue
FISH, FLOUNDER, FILLETS, RAW, MIN 3	30 lbs		
FLOUR, WHEAT, GP (TPK2)	1 lb 6 oz	1 qt 15 tbsp 2 4/8 tsp	
BREAD CRUMBS	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
LEMONS	3 lbs 2 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Separate fillets; cut into 4-1/2 ounce portions, if necessary.
- 2 Dredge fish in crumbs, flour, salt, and pepper mixture; shake off excess.
- 3 Fry in 365 F. deep fat fryer for 2 to 4 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Frying time for fish will vary with type and thickness of fish.
- 4 Drain well in basket or on absorbent paper. CCP: Hold for service at 140 F. or higher.
- 5 Serve with one slice of lemon.

OVEN FRIED FISH

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
252 kcal	14.5 gm	26.5 gm	9.4 gm	33.6 %	67 mg	398 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	3 lbs 12 oz	1 qt 1 pt 1 c 2 tbsp 2 4/8 tsp	
FISH, FLOUNDER, FILLETS, RAW, MIN 3	30 lbs		
BREAD CRUMBS	4 lbs	3 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	6 1/2 oz	1 pt 11 tbsp 1 1/8 tsp	
LEMONS	3 lbs 2 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Separate fish fillets; cut into 4-1/2 ounce portions, if necessary.
- 2 Reconstitute milk. Dip fillets into milk mixture. Drain.
- 3 Dredge fillets in crumb mixture; shake off excess.
- 4 Lightly spray sheet pans with non-stick cooking spray. Place fillets in a single layer on each sprayed pan.
- 5 Sprinkle 3/4 cup canola oil over fillets in each pan.
- 6 Using a convection oven, bake 10 to 15 minutes at 350 F. on high fan, open vent or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 7 Serve with one slice of lemon.

BAKED FISH PORTIONS

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
257 kcal	23 gm	11 gm	14 gm	49 %	33 mg	430 mg		35 mg

Ingredients	Weight	Measure	Issue
FISH, BREADED, PRECOOKED	25 lbs		
LEMONS	3 lbs 2 oz		

METHODS

- 1 Place fish on ungreased sheet pans. Portions should not touch. DO NOT THAW FISH before baking.
- 2 Using a convection oven, bake 20 to 22 minutes at 400 F. or until browned on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 3 Serve with one wedge of lemon.

BAKED FISH PORTIONS (BATTER DIPPED)

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
315 kcal	28 gm	14 gm	17 gm	48.6 %	47 mg	0 mg		9 mg

Ingredients	Weight	Measure	Issue
FISH, POLLOCK, BREADED	37 lbs 8 oz		
LEMONS	3 lbs 12 oz		

METHODS

- 1 Place fish on sheet pans. Portions should not touch. DO NOT THAW FISH before baking.
- 2 Using a convection oven, bake at 400 F. 20 to 22 minutes or until browned on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 3 Serve with one wedge of lemon.

FRENCH FRIED FISH PORTIONS

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
257 kcal	23.2 gm	11.4 gm	13.6 gm	47.6 %	33 mg	430 mg		0 mg

Ingredients	Weight	Measure	Issue
FISH, BREADED, PRECOOKED	25 lbs		
LEMONS	3 lbs 2 oz		

METHODS

- 1 Fry fish portions in 350 F. deep fat fryer for 4 to 4-1/2 minutes or until lightly browned. DO NOT thaw fish portions before frying. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Drain well in basket or on absorbent paper. CCP: Hold for service at 140 F. or higher.
- 3 Serve with one wedge of lemon.

FRENCH FRIED FISH PORTIONS(BATTER DIPP

Yield 100 Portions
Each Portion (6 OZ) PORTIONS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
315 kcal	28.1 gm	14.2 gm	17.2 gm	49.1 %	47 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
FISH, POLLOCK, BREADED	37 lbs 8 oz		
LEMONS	3 lbs 2 oz		

METHODS

- 1 Fry breaded fish portions in 350 F. deep fat fryer or 4 to 4-1/2 minutes or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Drain well in basket or absorbent paper. CCP: Hold for service at 140 F. or higher.
- 3 Serve with one slice of lemon.

FISH & CHIPS

Yield 100 Portions
Each Portion 2(3 OZ)FSH+1C F

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
732 kcal	76 gm	19 gm	41 gm	50.4 %	47 mg	778 mg		23 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
FISH, POLLOCK, BREADED	37 lbs 8 oz		
VEG, POTATOES, FRIES, WEDGE	35 lbs		
LEMONS	3 lbs 12 oz		

METHODS

- 1 Place fish on ungreased pans. Bake for 35 minutes in 425 F. oven. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Lightly spray sheet pans with non-stick cooking spray. Place about 3 pounds 14 ounces potatoes on each pan. Using a convection oven, bake at 450 F. 20-25 minutes on high fan, open vent. CCP: Hold at 140 F. or higher for service.
- 3 Serve with one slice of lemon.

NOTES

- 1 Each portion is 6 ounces of fish and 1 cup French Fries.

CHIPPER FISH

Yield 100 Portions
Each Portion 4.5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
219 kcal	13.8 gm	27.6 gm	5.7 gm	23.4 %	69 mg	400 mg		0 mg

Ingredients	Weight	Measure	Issue
DRESSING, FRENCH, FF	4 lbs	1 qt 1 pt 1 c 1 tbsp 1 2/8 tsp	
FISH, FLOUNDER, FILLETS, RAW, MIN 3	30 lbs		
SNACK, CHIPS, VARIETY	2 lbs	1 gal 2 qt 1 pt 10 tbsp 2 6/8 tsp	
CHEESE, CHEDDAR, SHREDDED	2 lbs 12 oz	2 qt 1 pt 1 c 1 7/8 tsp	
LEMONS	3 lbs 12 oz		

METHODS

- 1 Separate fillets; cut into 4-1/2 ounce portions, if necessary. Dip fillets in French dressing; place in single layers on sheet pans.
- 2 Crush chips. Combine chips and cheese. Sprinkle about 1 quart mixture over fish in each pan.
- 3 Using a convection oven, bake 7 minutes at 350 F. on high fan, closed vent, or until done. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 4 Serve with one slice of lemon.

BOILED LOBSTER TAIL, FROZEN

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
177 kcal	4 gm	36.5 gm	1.1 gm	5.6 %	127 mg	956 mg		0 mg

Ingredients	Weight	Measure	Issue
PARSLEY	8 3/8 oz	1 pt 1 c 14 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
LOBSTER TAIL	50 lbs		
LEMONS	3 lbs 2 oz		

METHODS

- 1 Drop frozen tails into boiling salt water to cover, allow 1-1/3 tablespoons salt per gallon of water.
- 2 Return water to a boil; simmer 15 minutes or until tails turn a brilliant red or bright orange. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Drain.
- 3 Slit underside of tail lengthwise; remove membrane.
- 4 Garnish with parsley.
- 5 Serve with 1 wedge of lemon.
- 6 NOTES: Lobster tails may be steamed. Steam in a 5 pound PSI steamer for 12 to 15 minutes or in a 15 pound PSI steamer for 10 to 12 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

BOILED CRAB LEGS, ALASKAN KING, FRZN

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
176 kcal	1.8 gm	34.5 gm	2.8 gm	14.3 %	94 mg	1904 mg		0 mg

Ingredients	Weight	Measure	Issue
CRAB, LEGS, KING	50 lbs		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
JUICE, LEMON	4 1/4 oz	7 tbsp 2 6/8 tsp	
PARSLEY	0 lbs 8 oz	1 pt 1 c 11 tbsp 1 4/8 tsp	
LEMONS	3 lbs 4 oz		

METHODS

- 1 Drop legs in boiling water in steam-jacketed kettle or larger stock pot. If desired, add bay leaves and lemon juice.
- 2 Bring water to boil; reduce heat. Cover. Simmer 10 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Remove legs. Garnish with parsley.
- 3 Serve with 1 wedge of lemon.
- 4 NOTES: Crab legs may be steamed. Steam in a 5 pound PSI for 6 to 8 minutes or in a 15 pound PSI for 4 to 5 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

POACHED SHRIMP, FROZEN

Yield 100 Portions
Each Portion 7 SHRIMP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
79 kcal	2 gm	16 gm	0 gm	0 %	0 mg	220 mg		107 mg

Ingredients	Weight	Measure	Issue
SHRIMP, P&D, TAIL OFF	25 lbs		
LEMONS	3 lbs 12 oz		

METHODS

- 1 in a steam jacketed kettle, bring water to a boil, reduce to a simmer. Add shrimp and simmer 3-6 minutes or until done. Do not bring to a boil, drain and hold for service. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Do not over cook. Serve shrimp immediately. Over cooking will cause shellfish to be tough, rubbery, and dry.
- 3 Serve with 1 wedge of lemon.

NOTES

- 1 Shrimp may be steamed. Steam in a 5 pound PSI steamer for 14 to 16 minutes or in a 15 pound PSI steamer for 10 to 12 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

BOILED SHRIMP, FROZEN SEASONED

Yield 100 Portions
Each Portion 7 SHRIMP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
81 kcal	2 gm	15 gm	1 gm	11.1 %	0 mg	526 mg		111 mg

Ingredients	Weight	Measure	Issue
WATER	40 lbs	4 gal 3 qt 8 tbsp 2 6/8 tsp	
SAUCE, HOT	0 lbs 4 oz	8 tbsp 1/8 tsp	
SPICE, SEAFOOD, OLD BAY	0 lbs 4 oz	0 gal	
SHRIMP, P&D, TAIL OFF	25 lbs		
LEMONS	3 lbs 12 oz		

METHODS

- 1 Place water in steam jacketed kettle.
- 2 Add seasonings to water. Stir.
- 3 Add shrimp to water. Simmer 3-5 minutes until shrimp is opaque. Do not over cook. Serve shrimp immediately. Over cooking will cause shellfish to be tough, rubbery, and dry.CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Serve with 1 wedge of lemon.

NOTES

- 1 Shrimp may be steamed. Steam in a 5 pound PSI steamer for 14 to 16 minutes or in a 15 pound PSI steamer for 10 to 12 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

SALMON CAKES

Yield 100 Portions
Each Portion 2 CAKES (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
228 kcal	10.6 gm	21.5 gm	11 gm	43.4 %	85 mg	320 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1 oz	2 tbsp 2/8 tsp	
BUTTER, PRINTS	1 lb 3 7/8 oz	1 pt 7 tbsp 2 2/8 tsp	
ONIONS, YELLOW	0 lbs 13 oz		
BREAD CRUMBS	1 lb 14 oz	1 qt 1 pt 1 c 1 tbsp 1 2/8 tsp	
EGG, WHOLE, TABLE	2 lbs	0 gal	
SPICE, PARSLEY	0 lbs 1/4 oz	4 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SALMON, PINK	19 lbs 6 oz		
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
LEMONS	3 lbs 2 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE, GRANULES	6 3/4 oz	14 tbsp 1 6/8 tsp	

METHODS

- 1 Drain salmon; reserve liquid for use in Step 3. Remove and discard skin and bones from salmon. Flake salmon; cover.
- 2 Combine potatoes, milk, and salt; cover.
- 3 Blend salmon liquid and butter. Mix well. Take liquid mixture and rapidly add water to equal 2-1/2 qts per 100 portions to potato mixture. Whip until smooth.
- 4 Combine salmon, potato mixture, eggs, onions, pepper and parsley flakes. Mix thoroughly. Scoop and shape salmon into 3 inch diameter cakes by 1-1/2 inch thick, weighing about 2-1/2 ounces each.
- 5 Combine crumbs, paprika and butter; cover.
- 6 Lightly spray each sheet pan with non-stick cooking spray. Lightly coat each cake with crumb mixture. Brush off excess crumbs to ensure a thin coating. Place 34 cakes on each lightly sprayed sheet pan; cover.
- 7 Using a convection oven, bake 16-18 minutes or until lightly browned on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Serve immediately or hold for service at 140 F. or higher.
- 8 Serve with 1 slice of lemon.

NOTES

- 1 In Step 7, cakes may be cooked on a preheated 350 F. griddle. Lightly spray griddle with cooking spray. Grill salmon cakes 9 minutes; turn; grill second side 6 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

SALMON LOAF

Yield 100 Portions
Each Portion 4 1/2 OUNCE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
216 kcal	14.9 gm	22.2 gm	7.2 gm	30 %	73 mg	209 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	2 3/4 oz	5 tbsp 2 2/8 tsp	
CELERY, FRESH	1 lb 5 3/8 oz	1 qt 1 c 2 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
ONIONS, YELLOW	1 lb 5 3/8 oz		
BREAD CRUMBS	4 lbs	3 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
EGG, WHOLE, TABLE	2 lbs	0 gal	
SPICE, PARSLEY	0 lbs 1/4 oz	4 tbsp 2 2/8 tsp	
SALMON, PINK	19 lbs 6 oz		
LEMONS	3 lbs 2 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Drain salmon; reserve 2-1/2 qt of salmon liquid for use in Step 3. Remove and discard skin and bones from salmon. Flake salmon; cover salmon and salmon liquid.
- 2 Stir-cook celery and onions in a lightly sprayed steam-jacketed kettle or stock pot about 8 to 10 minutes, stirring constantly.
- 3 Combine salmon, salmon liquid and cooked vegetables with bread crumbs, eggs, pepper and parsley. Mix lightly but thoroughly. DO NOT OVERMIX.
- 4 Lightly spray each sheet pan with non-stick cooking spray. Firmly and evenly pack 8 lb 2 oz salmon mixture into each sheet pan. Divide into 2 equal loaves (about 7 inches wide) across the pan. Space evenly; smooth top and sides; cover.
- 5 Using a convection oven, bake 35 to 40 minutes at 325 F. or until lightly browned on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 Let stand 10 minutes before slicing. Cut 13 slices per loaf. CCP: Hold for service at 140 F. or higher.
- 7 Serve with 1 slice of lemon.

SCALLOPED SALMON AND PEAS

Yield 100 Portions
Each Portion 3/4CP(6 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
292 kcal	18.1 gm	23.9 gm	13.4 gm	41.3 %	55 mg	473 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	15 lbs	1 gal 3 qt 11 tbsp 1 tsp	
PEAS, #10	13 lbs	1 gal 1 qt 1 pt 1 c 12 tbsp 1 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbsp 1 tsp	
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
BREAD CRUMBS	2 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	1 lb 10 oz	2 qt 1 pt 13 tbsp 1 3/8 tsp	
SALMON, PINK	19 lbs 6 oz		
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Lightly spray each steam table pan with non-stick spray. Place 2-1/2 quarts salmon in each steam table pan.
 - 2 Reconstitute milk; heat to just below boiling. DO NOT BOIL.
 - 3 Blend flour, salt, and butter together; stir until smooth.
 - 4 Add flour, salt, and butter mixture to milk stirring constantly. Cook 5 to 10 minutes or until thickened. Stir as necessary.
 - 5 Add onions and paprika to sauce; cook 5 minutes.
 - 6 Place 1-1/2 quarts peas over salmon. Mix carefully. Pour sauce over mixture; stir until lightly mixed.
 - 7 Combine bread crumbs and melted butter. Sprinkle 3 cups buttered crumbs over each pan.
-
- 8 Using a convection oven, bake at 325 F. for 20 minutes on low fan, open vent or until browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 In Step 1, 18 lbs canned tuna may be used instead of salmon.

CHOPSTICK TUNA

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
367 kcal	25.3 gm	23 gm	20.4 gm	50 %	29 mg	596 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	14 lbs 6 oz	3 gal 1 qt 1 pt 5 tbsp 1 2/8 tsp	
ONIONS, YELLOW	3 lbs 5 oz		
NUTS, MIXED, SHELLED	4 lbs	3 qt 1 c 3 tbsp 2 6/8 tsp	
NOODLES, CHOW MEIN	6 lbs	3 gal 3 qt 7 tbsp 2 tsp	
SOUP, COND, CREAM OF MUSHROOM, 50	8 lbs 10 oz	8 gal 1 c 5 tbsp 7/8 tsp	
FISH, TUNA LIGHT, FLEX POUCH	14 lbs 8 oz		

METHODS

- 1 Open the pouch and flake the tuna. Combine the tuna with celery, onions, chopped nuts, and chow mein noodles.
- 2 Combine soup with tuna mixture.
- 3 Pour an equal quantity of tuna-soup mixture into each steam table pan.
- 4 Sprinkle about 2 quart noodles over mixture in each pan.
- 5 Bake 20 to 25 minutes at 375 F. or until heated thoroughly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TUNA SALAD

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
244 kcal	6.9 gm	17.9 gm	14.5 gm	53.5 %	42 mg	431 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	8 lbs	1 gal 3 qt 1 pt 3 tbsp 2 5/8 tsp	
MAYONNAISE, 1 GAL	5 lbs	2 qt 1 c 10 tbsp 1 2/8 tsp	
JUICE, LEMON	1 lb 4 oz	1 pt 5 tbsp 5/8 tsp	
RELISH, PICKLE, SWEET	2 lbs 10 3/4 oz	1 qt 15 tbsp 4/8 tsp	
LETTUCE, IND	4 lbs		
EGGS, WHOLE, COOKED, W/O SHELL	4 lbs 4 oz	3 qt 1 pt 2 tbsp 2 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FISH, TUNA LIGHT, FLEX POUCH	20 lbs 12 oz		

METHODS

- 1 Open the pouch and flake the tuna. Combine tuna, celery and onions. Mix lightly but thoroughly.
- 2 Combine mayonnaise, pickle relish, lemon juice and pepper. Stir to blend thoroughly.
- 3 Add mayonnaise mixture to tuna mixture. Mix lightly.
- 4 Place 1 lettuce leaf on each serving dish. Top with 3/4 cup tuna salad; cover. CCP: Refrigerate product at 41 F. or lower until ready to serve.

SALMON SALAD

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
307 kcal	8.6 gm	19.9 gm	20.2 gm	59.2 %	120 mg	313 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	8 lbs	1 gal 3 qt 1 pt 3 tbsp 2 5/8 tsp	
MAYONNAISE, 1 GAL	5 lbs	2 qt 1 c 10 tbsp 1 2/8 tsp	
JUICE, LEMON	1 lb 4 oz	1 pt 5 tbsp 5/8 tsp	
RELISH, PICKLE, SWEET	2 lbs 4 oz	1 qt 2 tbsp 2 tsp	
SALMON, PINK	19 lbs 6 oz		
LEMONS	3 lbs 2 oz		
LETTUCE, IND	4 lbs		
EGGS, WHOLE, COOKED, W/O SHELL	4 lbs 4 oz	3 qt 1 pt 2 tbsp 2 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Remove and discard skin and bones from salmon. Flake salmon. Coarsely chop salmon into 1 inch pieces. Cover.
- 2 Combine salmon, onions and celery. Mix lightly but thoroughly.
- 3 Combine mayonnaise, pickle relish, lemon juice and pepper. Stir to blend thoroughly.
- 4 Place eggs in baskets as needed; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. Peel and chop eggs.
- 5 Add chopped eggs and mayonnaise mixture to salmon mixture. Mix lightly.
- 6 Place 1 lettuce leaf on each serving dish. Top with 3/4 cup salmon salad; cover. CCP: Refrigerate product at 41 F. or lower until ready to serve.
- 7 Serve with 1 slice of lemon.

TUNA SALAD

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
2242 kcal	7 gm	18 gm	14 gm	5.6 %	42 mg	428 mg		19 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	9 lbs	2 gal 1 pt 1 tsp	
MAYONNAISE, 1 GAL	4 lbs 4 oz	2 qt 3 tbsp 7/8 tsp	
ONIONS, YELLOW	1 lb 10 oz		
JUICE, LEMON	1 lb 4 oz	1 pt 5 tbsp 5/8 tsp	
RELISH, PICKLE, SWEET	2 lbs 10 3/4 oz	1 qt 15 tbsp 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FISH, TUNA LIGHT, FLEX POUCH	16 lbs 8 oz		

METHODS

- 1 Open the pouch and flake the tuna. Combine tuna, celery and onions. Mix lightly but thoroughly.
- 2 Combine mayonnaise, pickle relish, lemon juice and pepper. Stir to blend thoroughly.
- 3 Add mayonnaise mixture to tuna mixture. Mix lightly. CCP: Refrigerate product at 41 F. or lower until ready to serve.

BAKED TUNA AND NOODLES

Yield 100 Portions
Each Portion 1 CUP (8 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
287 kcal	24 gm	21 gm	12 gm	37.6 %	53 mg	611 mg		65 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 12 oz	1 c 8 tbsp 3 tsp	
WATER 1	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
CELERY, FRESH	5 lbs 8 oz	1 gal 1 qt 12 tbsp 2 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 4 oz	2 qt 2 tbsp 2 tsp	
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
ONIONS, YELLOW	0 lbs 11 oz		
BREAD CRUMBS	0 lbs 12 oz	1 pt 13 tbsp 1 1/8 tsp	
OIL, SALAD, CANOLA	2 lbs	1 qt 2 tbsp 1 6/8 tsp	
PASTA, NOODLES, EGG	4 lbs 8 oz	3 qt 12 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 5/8 oz	4 tbsp 2/8 tsp	
MILK, NONFAT, DRY	1 lb 4 oz	2 qt 5 tbsp 1 2/8 tsp	
SPICE, PAPRIKA	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
WATER 2	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
FISH, TUNA LIGHT, FLEX POUCH	15 lbs 8 oz		
PIMIENTOS (DICED)	0 lbs 12 oz	1 pt 6 tbsp 2 6/8 tsp	

METHODS

- 1 Open the pouch and flake the tuna.
- 2 Cook noodles in boiling (1oz/100 portions) salted water 1; 8 minutes or until tender. Drain. Set aside for use in Step 7.
- 3 Blend flour, salt, and shortening together using a wire whip; stir until smooth.
- 4 Reconstitute milk with water 2; heat to just below boiling. DO NOT BOIL.

- 5 Add milk to roux, stirring constantly. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
- 6 Add celery and onions to sauce; bring to a boil, stirring constantly.
- 7 Combine tuna, noodles and pimientos with sauce. Mix well.
- 8 Lightly spray non-stick cooking spray in steam table pans. Pour about 6-1/2 quarts mixture into each steam table pan.
- 9 Combine crumbs, butter and paprika. Sprinkle about 1 cup over mixture in each pan.
- 10 Using a convection oven, bake at 325 F. 35 minutes on high fan, closed vent or until lightly browned and bubbly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BAKED TUNA AND NOODLES(SOUP,CON.,MUSH)

Yield 100 Portions
Each Portion 1 CUP (8 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
269 kcal	25 gm	22 gm	8.6 gm	28.8 %	53 mg	946 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
CELERY, FRESH	5 lbs 8 oz	1 gal 1 qt 12 tbsp 2 tsp	
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
ONIONS, YELLOW	0 lbs 11 oz		
BREAD CRUMBS	0 lbs 12 oz	1 pt 13 tbsp 1 1/8 tsp	
PASTA, NOODLES, EGG	4 lbs 8 oz	3 qt 12 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 5/8 oz	4 tbsp 2/8 tsp	
MILK, NONFAT, DRY	0 lbs 12 oz	1 qt 1 c 2/8 tsp	
SOUP, COND, CREAM OF MUSHROOM, 50	18 lbs 12 oz	17 gal 2 qt 1 c 2 tbsp 1 3/8 tsp	
SPICE, PAPRIKA	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
FISH, TUNA LIGHT, FLEX POUCH	15 lbs 8 oz		
PIMIENTOS (DICED)	0 lbs 12 oz	1 pt 6 tbsp 2 6/8 tsp	

METHODS

- 1 Open the pouch and flake the tuna.
- 2 Cook noodles in boiling salted water 8 minutes or until tender. Drain. Set aside for use in Step 4.
- 3 Use canned condensed cream of mushroom soup. Reconstitute nonfat dry milk with warm water. Add milk, celery and onions to soup. Blend; cover; heat to a simmer.
- 4 Combine tuna, noodles and pimientos with sauce. Mix well.
- 5 Lightly spray each steam table pan with non-stick cooking spray. Pour about 6-1/2 quarts mixture into each steam table pan.
- 6 Combine crumbs, butter and paprika. Sprinkle about 1 cup over mixture in each pan.
- 7 Using a convection oven, bake at 325 F. 35 minutes on high fan, closed vent or until browned and bubbly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

FRIED SCALLOPS

Yield 100 Portions
Each Portion 6-12 EACH (5OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
211 kcal	28.9 gm	18.6 gm	2.2 gm	9.4 %	52 mg	819 mg		0 mg

Ingredients	Weight	Measure	Issue
FLOUR, WHEAT, GP (TPK2)	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
BREAD CRUMBS	3 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
EGG, WHOLE, TABLE	1 lb 4 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	5 1/4 oz	8 tbsp 4/8 tsp	
MILK, NONFAT, DRY	1 3/4 oz	11 tbsp 2 1/8 tsp	
SCALLOPS	30 lbs		
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
LEMONS	3 lbs 2 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Wash scallops thoroughly; cut large ones in half. Drain well.
- 2 Dredge scallops in mixture of flour, salt, pepper and paprika; shake off excess.
- 3 Reconstitute milk; add eggs.
- 4 Dip floured scallops in milk and egg mixture. Drain.
- 5 Dredge scallops in crumbs until well coated.
- 6 Fry 3 minutes or until golden brown in 350 F. deep fat. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 7 Drain well in basket or on absorbent paper. CCP: Hold for service at 140 F. or higher.
- 8 Serve with 1 slice of lemon.

CREOLE SCALLOPS

Yield 100 Portions
Each Portion 1 CP (8 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
160 kcal	16 gm	17.3 gm	3.3 gm	18.6 %	30 mg	710 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	4 lbs 2 1/8 oz	3 qt 1 pt 1 c 9 tbsp 2 5/8 tsp	
SAUCE, WORCESTERSHIRE	2 1/8 oz	3 tbsp 1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 8 oz	1 c 13 tbsp 1/8 tsp	
PEPPERS, GREEN	3 lbs 10 oz	2 qt 1 pt 1 c 1 6/8 tsp	
ONIONS, YELLOW	3 lbs 12 oz		
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 4/8 tsp	
SCALLOPS	34 lbs		
TOMATOES, DICED, CANNED	28 lbs 12 oz	3 gal 1 qt 1 pt 5 tbsp 1 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 4 oz	9 tbsp 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Saute onions, peppers and celery in oil for 10 minutes or until tender. Add tomatoes, salt, pepper, sugar, and Worcestershire sauce to vegetables. Bring to a boil; reduce heat; cover and simmer for 10 minutes. Blend flour and water to make a smooth paste; add to sauce. Stir to combine. Simmer for 5 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Set aside for use in Step 4.
- 2 Wash scallops thoroughly; cut large ones in half. Drain well.
- 3 Cook scallops in steam-jacketed kettle or stock pot 3 to 4 minutes. DO NOT OVERCOOK. Drain well.
- 4 Add cooked scallops to sauce; bring to simmer; cook 2 to 3 minutes. CCP: Internal temperature must reach 145 F. or higher.
- 5 CCP: Hold for service at 140 F. or higher.

CREOLE FISH

Yield 100 Portions
Each Portion 1 FISH PORTION

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
290 kcal	28.2 gm	12.1 gm	14.7 gm	45.6 %	33 mg	667 mg		0 mg

Ingredients	Weight	Measure	Issue
FISH, BREADED, PRECOOKED	25 lbs		
CELERY, FRESH	1 lb 10 5/8 oz	1 qt 1 pt 4 tbsp 2 3/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 3/4 oz	1 tbsp 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 3 oz	10 tbsp 2 6/8 tsp	
PEPPERS, GREEN	1 lb 5 3/4 oz	1 qt 2 tbsp 5/8 tsp	
ONIONS, YELLOW	1 lb 4 1/4 oz		
OIL, SALAD, CANOLA	3 1/4 oz	6 tbsp 2 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
TOMATOES, DICED, CANNED	10 lbs 12 1/2 oz	1 gal 1 qt 6 tbsp 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 1/2 oz	3 tbsp 1 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute onions, peppers and celery in oil for 10 minutes or until tender. Add tomatoes, salt, pepper, sugar, and Worcestershire sauce to vegetables. Bring to a boil; reduce heat; cover and simmer for 10 minutes. Blend flour and water to make a smooth paste; add to sauce. Stir to combine. Simmer for 5 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Set aside for use in Step 3.
- 2 Fry fish in 350 F. deep fat for 3 minutes or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Drain well on absorbent paper. Ladle 2 ounces or 1/4 cup sauce over each fish portion just before serving. CCP: Hold for service at 140 F. or higher.

CREOLE FISH FILLETS

Yield 100 Portions
Each Portion 1 PC W/SAU(5OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
153 kcal	6.9 gm	24.6 gm	2.7 gm	15.9 %	67 mg	368 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	1 lb 8 3/4 oz	1 qt 1 c 13 tbsp 1 5/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 1/4 oz	1 2/8 tsp	
FISH, FLOUNDER, FILLETS, RAW, MIN 3	30 lbs		
FLOUR, WHEAT, GP (TPK2)	0 lbs 3 oz	10 tbsp 2 6/8 tsp	
PEPPERS, GREEN	1 lb 5 3/4 oz	1 qt 2 tbsp 5/8 tsp	
ONIONS, YELLOW	1 lb 4 1/4 oz		
OIL, SALAD, CANOLA	3 5/8 oz	7 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
TOMATOES, DICED, CANNED	10 lbs 12 1/2 oz	1 gal 1 qt 6 tbsp 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 3/4 oz	3 tbsp 3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute onions, peppers and celery in oil for 10 minutes or until tender. Add tomatoes, salt, pepper, sugar, and Worcestershire sauce to vegetables. Bring to a boil; reduce heat; cover and simmer for 10 minutes. Blend flour and water to make a smooth paste; add to sauce. Stir to combine. Simmer for 5 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Set aside for use in Step 3.
- 2 Separate fillets, cut into 4-1/2 ounces. Arrange in single layers in steam table pans.
- 3 Ladle 2 ounces or 1/4 cup hot sauce over each portion.
- 4 Using a convection oven, bake for 15 minutes at 325 F. on high fan, closed vent or until thoroughly heated. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREOLE SHRIMP

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
288 kcal	45 gm	18 gm	4 gm	12.5 %	0 mg	1413 mg		165 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	9 lbs	1 gal 1 qt 1 pt 1 tbsp 2/8 tsp	
WATER 1	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
CELERY, FRESH	4 lbs 4 oz	1 gal 1 tbsp 1/8 tsp	
SAUCE, WORCESTERSHIRE	2 3/4 oz	4 tbsp 1 5/8 tsp	
WATER 3	23 lbs	2 gal 3 qt 1 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 11 oz	1 pt 7 tbsp 2 6/8 tsp	
PEPPERS, GREEN	4 lbs 10 oz	3 qt 1 pt 1 tbsp 7/8 tsp	
ONIONS, YELLOW	4 lbs 2 oz		
OIL, SALAD, CANOLA	10 1/2 oz	1 c 5 tbsp 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	4 3/4 oz	7 tbsp 1 1/8 tsp	
SHRIMP, P&D, TAIL OFF	20 lbs		
TOMATOES, DICED, CANNED	37 lbs 2 oz	4 gal 1 qt 1 pt 2 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 3/4 oz	10 tbsp 2 3/8 tsp	
WATER 2	1 lb 5 1/4 oz	1 pt 8 tbsp 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Bring water 1 to a boil, place shrimp in boiling water; cover; cook for 4-8 minutes without boiling, drain well. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 2 Saute onions, peppers and celery in (9 oz/100 portions) oil for 10 minutes or until tender. Add tomatoes, (2 1/2 oz per 100 portions) salt, pepper, sugar, and worcestershire sauce to vegetables. Bring to a boil; reduce heat, cover and simmer for 10 minutes. Blend flour and water 2 to make a smooth paste; add to sauce. Stir to combine. Simmer for 5 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds at 140 F. or higher. Hold for use in Step 5
- 3 Combine rice, water 3, remaining salt and canola oil; bring to a boil. Stir occasionally.
- 4 Cover tightly; simmer 20 to 25 minutes. DO NOT STIR.
- 5 Add shrimp to sauce; simmer until shrimp are heated through. DO NOT OVERCOOK. Stir occasionally. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Serve over rice. CCP: Hold for service at 140 F. or higher.

FRENCH FRIED SHRIMP

Yield 100 Portions
Each Portion 4 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
247 kcal	26.2 gm	27.8 gm	2.5 gm	9.1 %	39 mg	773 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	5 lbs	2 qt 1 c 9 tbsp 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
BREAD CRUMBS	3 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
EGG, WHOLE, TABLE	2 lbs	0 gal	
SPICE, SALT, TABLE, IODIZED	3 1/4 oz	5 tbsp 2/8 tsp	
SHRIMP, P&D, TAIL OFF	20 lbs		
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
LEMONS	3 lbs 2 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Wash shrimp; drain well.
- 2 Dredge shrimp in mixture of flour, salt, pepper, and paprika; shake off excess.
- 3 Combine beaten eggs and water. Dip shrimp in egg and water mixture; drain well.
- 4 Dredge shrimp in crumbs until well coated; shake off excess.
- 5 Deep fry 2 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 Drain well in basket or an absorbent paper. CCP: Hold for service at 140 F. or higher.
- 7 Serve with 1 slice of lemon.

TEMPURA SHRIMP

Yield 100 Portions
Each Portion 4 TO 8 SHRIMPS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
121 kcal	12.1 gm	15.1 gm	1.1 gm	8.2 %	22 mg	428 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	5 lbs	2 qt 1 c 9 tbsp 3/8 tsp	
BAKING POWDER	2 1/4 oz	4 tbsp 1 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 2 oz	3 qt 1 pt 15 tbsp 1 4/8 tsp	
EGG, WHOLE, TABLE	1 lb 2 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	3 1/4 oz	5 tbsp 2/8 tsp	
SHRIMP, P&D, TAIL OFF	20 lbs		
LEMONS	3 lbs 2 oz		

METHODS

- 1 Wash shrimp; drain well.
- 2 Sift together flour, baking powder, and salt into mixer bowl. Add water to beaten eggs. Add egg mixture to dry ingredients; whip at high speed until smooth.
- 3 Dip shrimp into batter; deep fat fry at 350 F. for 2-1/2 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Drain well in basket or an absorbent paper. CCP: Hold for service at 140 F. or higher.
- 5 Serve with 1 slice of lemon.

NOTES

- 1 Fry in small batches. Tempura-fried foods lose crispness if allowed to stand on steam table. DO NOT SAVE.

FRENCH FRIED SHRIMP (BREADED, FROZEN)

Yield 100 Portions
Each Portion 6 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
406 kcal	44 gm	20 gm	18 gm	39.9 %	120 mg	0 mg		18 mg

Ingredients	Weight	Measure	Issue
SHRIMP, BREADED, BAKE/FRY	38 lbs		
LEMONS	3 lbs 2 oz		

METHODS

- 1 Use shrimp, breaded, frozen. Do not allow shrimp to thaw before cooking.
- 2 Fry at 350 F. for 3 to 4 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Drain well in basket or on absorbent paper. CCP: Hold for service at 140 F. or higher.
- 4 Serve with 1 slice of lemon.

GOLDEN BAKED SHRIMP, OVENABLE

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
406 kcal	42 gm	20 gm	18 gm	39.9 %	120 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
SHRIMP, BREADED, BAKE/FRY	38 lbs		
LEMONS	3 lbs 2 oz		

METHODS

- 1 Place a single layer of shrimp, about 3 pounds on each sheet pan.
- 2 Using a convection oven, bake at 375 F. for 6-8 minutes on high fan, open vent until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.
- 3 Serve with 1 slice of lemon.

SHRIMP CURRY

Yield 100 Portions
Each Portion 3/4CP (6 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
196 kcal	11.6 gm	17.8 gm	8.3 gm	38.1 %	0 mg	541 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
MUSHROOM, STEM & PIECES	1 lb 4 oz	1 pt 1 c 10 tbsp 4/8 tsp	
CELERY, FRESH	2 lbs 4 oz	2 qt 8 tbsp 2/8 tsp	
SPICE, CURRY	1 1/2 oz	6 tbsp 2 2/8 tsp	
HORSERADISH	1 1/2 oz	2 tbsp 2 7/8 tsp	
APPLES, EATING, RED, SWEET	5 lbs 10 oz	1 gal 1 qt 6 tbsp 1 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 10 1/2 oz	1 qt 1 pt 1 2/8 tsp	
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
ONIONS, YELLOW	3 lbs 5 3/8 oz		
OIL, SALAD, CANOLA	1 lb 12 oz	1 pt 1 c 10 tbsp 7/8 tsp	
JUICE, LEMON	6 1/2 oz	12 tbsp 2/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
SHRIMP, P&D, TAIL OFF	20 lbs		
SPICE, GINGER	0 lbs 1/2 oz	2 tbsp 2 2/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	

METHODS

- 1 Place shrimp in boiling water; cover, return to a boil. Reduce heat; simmer 3 to 5 minutes; drain. DO NOT OVERCOOK. CCP: Hold at 41 F. or lower for use in Step 5.
- 2 Saute onions and peppers in canola oil 10 minutes or until tender.
- 3 Add flour to canola oil; blend thoroughly.
- 4 Cook until well browned, stirring frequently.
- 5 Gradually add water to flour mixture; cook until thick and smooth, stirring constantly.
- 6 Add sauteed vegetables.
- 7 Add apples, celery, curry powder, ginger, red pepper, garlic, horseradish and salt; simmer 20 minutes.
- 8 Add shrimp, mushrooms and lemon juice; simmer 2 to 3 minutes, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

SHRIMP SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
153 kcal	3.4 gm	17.1 gm	7 gm	41.2 %	4 mg	461 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
CELERY, FRESH	8 lbs	1 gal 3 qt 1 pt 3 tbsp 2 5/8 tsp	
MAYONNAISE, 1 GAL	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
JUICE, LEMON	8 5/8 oz	1 c 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
SHRIMP, P&D, TAIL OFF	20 lbs		
LEMONS	3 lbs 2 oz		
LETTUCE, IND	6 lbs 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Place shrimp in boiling water; cover; return to boil; reduce heat; simmer 3 to 5 minutes; drain. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Chill.
- 2 Cut shrimp into halves or quarters.
- 3 Combine shrimp, celery, lemon juice, salt, and pepper.
- 4 Cover; refrigerate to chill thoroughly. CCP: Refrigerate at 41 F. or lower.
- 5 Just before serving, add mayonnaise; toss lightly. CCP: Hold for service at 41 F. or lower.
- 6 Optional: Place 1 lettuce leaf on each serving dish; add salad, cover; refrigerate until ready to serve.
- 7 Serve with 1 slice of lemon.

SEAFOOD NEWBURG

Yield 100 Portions
Each Portion 2/3 CUP (6 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
211 kcal	6.7 gm	23.9 gm	9.2 gm	39.2 %	89 mg	392 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	0 lbs 8 oz	0 gal	
WATER	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
FISH, FLOUNDER, FILLETS, RAW, MIN 3	14 lbs		
FLOUR, WHEAT, GP (TPK2)	1 lb	1 pt 1 c 10 tbsp 2/8 tsp	
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SHRIMP, P&D, TAIL OFF	8 lbs		
MILK, NONFAT, DRY	1 lb 13 oz	3 qt 1 tbsp 1 3/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SCALLOPS	8 lbs		
SPICE, PAPRIKA	1 1/4 oz	5 tbsp 5/8 tsp	

METHODS

- 1 Add fish, scallops and shrimp to boiling water in steam-jacketed kettle or stock pot. Return to a boil. Reduce heat; simmer 5 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Drain. Reserve liquid for use in Step 3. Place 6 pounds 12 ounces fish, scallops and shrimp in each steam table pan. CCP: Hold at 140 F. or higher for use in Step 7.
- 3 Reconstitute milk with reserved liquid. Heat to just below boiling. DO NOT BOIL.
- 4 Blend butter and flour to make roux; stir until smooth. Add milk to roux stirring constantly.
- 5 Add salt, paprika and nutmeg. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
- 6 Add about 1 quart sauce to egg yolks (15 yolks per 100 servings) while constantly stirring. Pour egg mixture slowly back into remaining sauce. Stir to blend well.
- 7 Pour 3-1/4 quarts sauce over seafood in each pan. Stir gently. CCP: Hold for service at 140 F. or higher.

SEAFOOD NEWBURG

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
179 kcal	6 gm	22 gm	6 gm	30.2 %	51 mg	626 mg		100 mg

Ingredients	Weight	Measure	Issue
WATER 1	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
FISH, POLLOCK, FILLETS	14 lbs		
SAUCE, WHITE	2 lbs	1 pt 1 c 10 tbsp 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SHRIMP, P&D, TAIL OFF	8 lbs		
MILK, NONFAT, DRY	1 lb	1 qt 1 pt 10 tbsp 2 2/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SCALLOPS	8 lbs		
SPICE, PAPRIKA	1 1/4 oz	5 tbsp 5/8 tsp	
WATER 2	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	

METHODS

- 1 Place fish, shrimp, scallops and cold water 1 into a steam jacketed kettle. Slowly bring to a simmer, 5 minutes or until fish is cooked. Remove 2 gallons of liquid and hold for later step, drain away remaining liquid.
- 2 Remove seafood from kettle, place 6 1/2 pounds of seafood into several serving pans. Cover and hold hot for later step. CCP: 140 F. or higher.
- 3 Return reserve liquid to steam jacket kettle, whisk in milk powder, add water 2 and white sauce base. continue to whisk, increase heat, bring to a boil, reduce to a simmer. Cook for about 5-8 minutes until thick.
- 4 Add seasoning and mix well. Continue to cook sauce until thick. Taste and adjust the seasoning. Pour about 3 1/4 qts over the seafood. Mix, cover, hold hot for service. CCP: 140 F. of higher for service.

CRAB CAKES, FROZEN, OVENABLE

Yield 100 Portions
Each Portion 3 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
139 kcal	2 gm	17 gm	7 gm	45.3 %	128 mg	281 mg		98 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CRAB CAKE, BREADED	18 lbs 12 oz		
LEMONS	3 lbs 4 oz		

METHODS

- 1 Lightly spray sheet pans with non-stick cooking spray.
- 2 Place frozen crab cakes on sheet pans. Using a convection oven, bake at 375 F. for 12-15 minutes on high fan, open vent until golden brown. CCP: Hold at 140 F. or higher for service.
- 3 Serve Crab Cakes with one slice of lemon.
- 4 Note 1: If using a Combi-Oven, bake 8-10 minutes in Combi-Mode. The use of perforated sheet pans promotes even browning.

HONEY GLAZED ROCK CORNISH HENS

Yield 100 Portions
Each Portion 1/2 HEN (6 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
343 kcal	12.7 gm	25 gm	20.8 gm	54.6 %	147 mg	92 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
HONEY, BEAR SHAPE	1 lb 8 oz	1 pt 3/8 tsp	
SUGAR, BROWN, LT	2 lbs	1 qt 8 tbsp 3 tsp	
ROCK CORNISH HEN, RTC, WHOLE	78 lbs 2 oz		
JUICE, ORANGE	1 lb 2 oz	1 pt 2 3/8 tsp	

METHODS

- 1 Remove necks and giblets. Wash hens, inside and out, thoroughly under cold running water. Drain well; pat dry.
- 2 Using sharp boning knife or cleaver, split hens in half lengthwise.
- 3 Lightly spray sheet pans with non-stick cooking spray. Place each half skin side up, on sheet pans.
- 4 Using a convection oven, bake at 325 F. for 30 minutes on high fan, closed vent.
- 5 Heat brown sugar, honey and orange juice until sugar is melted to make a glaze.
- 6 Remove hens from oven; brush tops with glaze.
- 7 Return to convection oven; bake 20 minutes or until golden brown or done. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 8 Brush remaining glaze over hens in each pan before serving. CCP: Hold for service at 140 F. or higher.

ROCK CORNISH HENS WITH SYRUP GLAZE

Yield 100 Portions
Each Portion 1/2 HEN (6 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
341 kcal	12.2 gm	24.9 gm	20.8 gm	54.9 %	147 mg	105 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
ROCK CORNISH HEN, RTC, WHOLE	78 lbs 2 oz		
SYRUP, MAPLE, IMITATION	4 lbs 6 oz	1 qt 1 pt 4 tbsp 2 4/8 tsp	

METHODS

- 1 Remove necks and giblets. Wash hens, inside and out, thoroughly under cold running water. Drain well; pat dry.
- 2 Using sharp boning knife or cleaver, split hens in half lengthwise.
- 3 Lightly spray sheet pans with non-stick cooking spray. Place each half on sheet pans.
- 4 Using a convection oven, bake at 325 F. 30 minutes on high fan, closed vent.
- 5 Remove hens from oven; brush tops with maple syrup.
- 6 Return to oven; bake 20 minutes or until done in 325 F. oven. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 Brush remaining warm syrup over hens in each pan before serving. CCP: Hold for service at 140 F. or higher.

HERBED CORNISH HENS

Yield 100 Portions
Each Portion 1/2 HEN (6OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
295 kcal	1 gm	25.1 gm	20.5 gm	62.5 %	147 mg	369 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
SPICE, POULTRY	0 lbs 1/2 oz	3 tbsp 6/8 tsp	
SPICE, ONION	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
JUICE, LEMON	1 lb	1 c 13 tbsp 2 2/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 tsp	
ROCK CORNISH HEN, RTC, WHOLE	78 lbs 2 oz		
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Remove necks and giblets. Wash hens, inside and out, thoroughly under cold running water. Drain well; pat dry.
- 2 Using sharp boning knife or cleaver, split hens in half lengthwise.
- 3 Place each half skin side up, on ungreased pans; brush hens with lemon juice.
- 4 Combine salt, garlic, black pepper, ground paprika, onion powder, celery seed, ground poultry seasoning, ground thyme, and basil; mix well. Sprinkle 3 tbsp mixture evenly over hens in each pan.
- 5 Using a convection oven, bake 1 to 1-1/4 hours at 325 F. on high fan, closed vent for 40 minutes or until done. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BAKED CHICKEN (8 PC)

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
262 kcal	0 gm	29 gm	17 gm	58.4 %	88 mg	283 mg		1 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	2 1/4 oz	4 tbsp 2 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
CHICKEN, 8PC, PASTEURIZED	60 lbs		
SPICE, PEPPER, BLACK	0 lbs 1 oz	4 tbsp 3/8 tsp	

METHODS

- 1 Lightly spray sheet pans with non-stick cooking spray. Place chicken meat side up on each sheet pan.
- 2 Combine salt and pepper; mix well.
- 3 Sprinkle 1 tbsp seasoning mixture evenly over chicken in each pan. Lightly spray chicken with cooking spray.
- 4 Using a convection oven, bake 40 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.

MEXICAN BAKED CHICKEN

Yield 100 Portions
Each Portion 2 PIECES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
278 kcal	1.4 gm	56.2 gm	3.8 gm	12.3 %	140 mg	445 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	2 1/8 oz	4 tbsp 1 3/8 tsp	
SPICE, OREGANO	1 3/4 oz	1 c 1 5/8 tsp	
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
SPICE, CHILI POWDER	2 1/2 oz	8 tbsp 2 5/8 tsp	
SPICE, CUMIN	2 1/4 oz	0 gal	
SPICE, GARLIC	1 3/4 oz	5 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Lightly spray sheet pans with non-stick cooking spray. Place chicken meat side up on each sheet pan.
- 3 Combine chili powder, salt, ground cumin, garlic powder and oregano; mix well.
- 4 Sprinkle 4-2/3 tbsp seasoning mixture evenly over chicken in each pan. Lightly spray chicken with cooking spray.
- 5 Using a convection oven, bake 40 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.

HERBED BAKED CHICKEN

Yield 100 Portions
Each Portion 2 PIECES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
273 kcal	0.6 gm	55.9 gm	3.5 gm	11.5 %	140 mg	437 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	2 1/8 oz	4 tbsp 1 3/8 tsp	
SPICE, OREGANO	1 3/4 oz	1 c 1 5/8 tsp	
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
SPICE, ROSEMARY	0 lbs 1/2 oz	4 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
SPICE, MARJORAM	0 lbs 1/4 oz	4 tbsp 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1 oz	4 tbsp 3/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Lightly spray sheet pans with non-stick cooking spray. Place chicken meat side up on each sheet pan.
- 3 Combine salt, pepper, oregano, ground marjoram and ground rosemary; mix well.
- 4 Sprinkle 2-2/3 tbsp seasoning mixture evenly over chicken in each pan. Lightly spray chicken with cooking spray.
- 5 Using a convection oven, bake 40 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.

BAKED CHICKEN (BREAST BONELESS)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
209 kcal	0 gm	30 gm	9 gm	38.8 %	92 mg	281 mg		17 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Lightly spray sheet pans with non-stick cooking spray. Place chicken breasts on each sheet pan.
- 2 Combine salt and pepper; mix well.
- 3 Sprinkle 1-1/2 tbsp seasoning mixture evenly over chicken in each pan. Lightly spray chicken with cooking spray.
- 4 Using a convection oven, bake 10 to 12 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.

MEXICAN BAKED CHICKEN(BONLESS BREAST)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
284 kcal	1.1 gm	41.3 gm	11.5 gm	36.4 %	126 mg	322 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	3 1/2 oz	7 tbsp 7/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
SPICE, OREGANO	1 3/4 oz	1 c 1 5/8 tsp	
SPICE, CHILI POWDER	2 1/4 oz	7 tbsp 3 tsp	
SPICE, CUMIN	1 3/4 oz	0 gal	
SPICE, GARLIC	1 3/4 oz	5 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Lightly spray sheet pans with non-stick cooking spray. Place chicken breasts on each sheet pan.
- 3 Combine chili powder, salt, ground cumin, garlic powder and oregano; mix well.
- 4 Sprinkle 5-2/3 tbsp seasoning mixture evenly over chicken in each pan. Lightly spray chicken with cooking spray.
- 5 Using a convection oven, bake for 10-12 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.

HERBED BAKED CHICKEN (BONELESS BREAST)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
207 kcal	0.5 gm	30 gm	8.5 gm	37 %	92 mg	282 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	3 1/2 oz	7 tbsp 7/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
SPICE, OREGANO	1 1/4 oz	11 tbsp 2 4/8 tsp	
SPICE, ROSEMARY	0 lbs 1/2 oz	4 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SPICE, MARJORAM	0 lbs 1/4 oz	4 tbsp 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1 oz	4 tbsp 3/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Lightly spray sheet pans with non-stick cooking spray. Place chicken breasts on each sheet pan.
- 3 Combine salt, pepper, oregano, ground marjoram and ground rosemary; mix well.
- 4 Sprinkle 3 tbsp seasoning mixture evenly over chicken in each pan. Lightly spray chicken with cooking spray.
- 5 Using a convection oven, bake for 10-12 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.

BAKED TURKEY & NOODLES(BONELESS,FZ,RAW)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
280 kcal	23.4 gm	23.3 gm	9.7 gm	31.2 %	70 mg	986 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	30 lbs	3 gal 2 qt 1 c 6 tbsp 2 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 4 oz	2 qt 2 tbsp 2 tsp	
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
ONIONS, YELLOW	4 lbs 4 oz		
BREAD CRUMBS	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
PASTA, NOODLES, EGG	2 lbs 4 oz	1 qt 1 pt 6 tbsp 2/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 3/4 oz	4 tbsp 7/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsp 1 tsp	
MILK, NONFAT, DRY	0 lbs 10 oz	1 qt 2 tbsp 2 1/8 tsp	
CHEESE, CHEDDAR, SHREDDED	0 lbs 8 oz	1 pt 3/8 tsp	
WATER 2	5 lbs 12 oz	2 qt 1 pt 1 c 2/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	23 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- Cut turkey into 3/4 to 1-inch cubes.
- Place turkey in stock pot or steam-jacketed kettle; add water¹, onion, and bay leaves. Bring to a boil. Cover; reduce heat; simmer 35 to 40 minutes.
- Remove bay leaves and discard. Drain turkey and onions. Reserve 2-1/2 gal stock for use in Step 7. CCP: Hold reserved stock at 140 F. or higher for use in Step 5. Hold turkey at 140 F. or higher for use in Step 7.
- Cook noodles in boiling salted water 8 to 10 minutes or until tender. Drain. Use immediately in recipe preparation or rinse with cold water, drain thoroughly; place in shallow containers, cover and refrigerate.
- Blend flour and cold water² together to make a smooth slurry. Add slurry to stock stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- Reconstitute milk. Add salt, pepper, garlic powder and basil; stir milk mixture into thickened stock. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
- Stir turkey, onions, and noodles gently into thickened sauce. Heat to a simmer.
- Pour turkey and noodle mixture into ungreased steam table pans.
- Combine crumbs, butter and cheese. Sprinkle 2 cups crumb mixture evenly over turkey and noodles in each pan.
- Using a convection oven, bake 25 minutes at 325 F. on high fan, closed vent or until lightly browned and thoroughly heated. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BAKED CHICKEN & NOODLES (CND CHICKEN)

Yield 100 Portions
Each Portion 1 CP (8 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
264 kcal	21.1 gm	22.6 gm	9.2 gm	31.4 %	64 mg	1311 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	2 lbs 8 oz	1 qt 11 tbsp 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 4 oz	2 qt 2 tbsp 2 tsp	
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
ONIONS, YELLOW	3 lbs		
BREAD CRUMBS	15 1/4 oz	1 pt 1 c 9 tbsp 2 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 3/4 oz	4 tbsp 7/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsp 1 tsp	
CHICKEN, BONED	18 lbs		
MILK, NONFAT, DRY	5 3/8 oz	1 pt 3 tbsp 2 5/8 tsp	
CHEESE, CHEDDAR, SHREDDED	0 lbs 8 oz	1 pt 3/8 tsp	
PASTA, SHELL	2 lbs 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Cook noodles in boiling salted water 8 to 10 minutes or until tender. Drain. Use immediately in recipe preparation or rinse with cold water, drain thoroughly, place in shallow containers, cover, and refrigerate.
- 2 Cut chicken into 1 inch pieces.
- 3 Prepare base according to manufacturer's directions. Add onions to broth and bring to a boil. Cover; reduce heat; simmer 8 to 10 minutes until tender.
- 4 Blend flour and cold water; stir to make a smooth slurry. Add slurry to broth and onion mixture stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 5 Reconstitute milk in warm water. Add salt, pepper, garlic powder and basil; stir milk mixture into thickened broth. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
- 6 Stir chicken and noodles gently into thickened sauce. Heat to a simmer.
- 7 Pour chicken and noodle mixture into ungreased steam table pans.
- 8 Combine crumbs, butter and cheese. Sprinkle crumb mixture evenly over chicken and noodles in each pan.
- 9 Using a convection oven, bake 25 minutes at 325 F. on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BAKED CHICKEN AND NOODLES (DICED)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
280 kcal	20 gm	28 gm	9 gm	28.9 %	86 mg	971 mg		82 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 10 oz	1 c 2 tbsp 2 4/8 tsp	
WATER 1	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
WATER 3	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 4 oz	2 qt 2 tbsp 2 tsp	
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
ONIONS, YELLOW	3 lbs		
BREAD CRUMBS	15 1/4 oz	1 pt 1 c 9 tbsp 2 tsp	
CHICKEN, DICED, PRECOOKED	18 lbs		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 3/4 oz	4 tbsp 7/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsp 1 tsp	
MILK, NONFAT, DRY	5 1/2 oz	1 pt 4 tbsp 2 1/8 tsp	
CHEESE, CHEDDAR, SHREDDED	0 lbs 8 oz	1 pt 3/8 tsp	
PASTA, SHELL	2 lbs 4 oz		
WATER 2	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Bring water 1 to a boil with (1oz/100 portions) Cook noodles in boiling salted water 8 to 10 minutes until tender. Drain. Use immediately in recipe preparation or rinse with cold water, drain thoroughly, place in shallow containers, cover, and refrigerate.
- 2 Prepare broth with water 2, according to manufacturer's directions. Add onions to broth and bring to a boil. Cover; reduce heat; simmer 8 to 10 minutes until tender.
- 3 Blend flour and cold water 3 together to make a smooth slurry. Add slurry to broth and onion mixture stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 4 Reconstitute milk in warm water. Add salt, pepper, garlic powder and basil; stir milk mixture into thickened broth. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
- 5 Stir chicken and noodles gently into thickened sauce. Heat to a simmer.
- 6 Pour chicken and noodle mixture into ungreased steam table pans.
- 7 Combine crumbs, melted butter and cheese. Sprinkle crumb mixture evenly over chicken and noodles in each pan.
- 8 Using a convection oven, bake 25 minutes at 325 F. on high fan, open vent or until lightly browned. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHICKEN VEGA

Yield 100 Portions
Each Portion 2 PC+3/4C RICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
493 kcal	45.3 gm	62.3 gm	4.5 gm	8.2 %	142 mg	1258 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb 2 oz	1 pt 1 tbsp 2 6/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
RICE, PARBOILED, LONG GRAIN	10 lbs	1 gal 2 qt 8 tbsp 1 tsp	
WATER 1	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
FLOUR, WHEAT, GP (TPK2)	1 lb	1 pt 1 c 10 tbsp 2/8 tsp	
SOUP, ONION	0 lbs 12 oz	1 c 7 tbsp 2 tsp	
MILK, NONFAT, DRY	1 lb 4 oz	2 qt 5 tbsp 1 2/8 tsp	
WATER 2	3 lbs 8 oz	1 qt 1 pt 11 tbsp 5/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken, meat side up, on each lightly sprayed sheet pan. Lightly spray chicken with cooking spray.
- 2 Using a convection oven, bake chicken 40 minutes at 350 F. on high fan, closed vent. Hold at 140 F. or higher for use in Step 6.
- 3 Reconstitute milk in warm water¹. Heat milk to a simmer. Do not boil. Add dehydrated onion soup; mix well.
- 4 Blend flour and cold water² together; stir to make a smooth slurry. Add slurry to hot seasoned milk mixture stirring constantly. Bring to a boil. Cover; reduce heat; simmer 5 minutes or until thickened; stirring frequently to prevent sticking.
- 5 Prepare base according to manufacturer's directions. Place 2-1/3 uncooked rice evenly in each of 10 steam table pans. Pour hot chicken broth over rice in each pan; stir well.
- 6 Place 20 pieces of pre-baked chicken evenly over rice mixture in each pan.
- 7 Pour 1-1/4 quarts of sauce evenly over chicken in each pan.

- 8 Cover; using a convection oven, bake 35 minutes at 350 F. or until rice is tender, on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BARBECUED CHICKEN (8 PC)

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
337 kcal	15.5 gm	57.2 gm	4.1 gm	10.9 %	141 mg	446 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	2 1/4 oz	4 tbsp 1 7/8 tsp	
SAUCE, WORCESTERSHIRE	14 5/8 oz	1 c 8 tbsp 4/8 tsp	
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
VINEGAR, WHITE	1 lb 5 1/4 oz	1 pt 8 tbsp 1 4/8 tsp	
SAUCE, CHILI	2 lbs 2 oz	1 pt 1 c 8 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
CATSUP, TOMATO	10 lbs 10 oz	1 gal 1 qt 1 tbsp 1 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
MUSTARD, YELLOW	6 1/2 oz	11 tbsp 2 5/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Combine catsup, chili sauce, vinegar, Worcestershire sauce, mustard, salt, black pepper, and red pepper in a steam-jacketed kettle or stockpot. Bring to a boil. Cover, reduce heat; simmer 5 minutes.
- 3 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray. Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent.
- 4 Dip chicken in barbecue sauce to coat well; place chicken, meat side up, on sheet pans. Bake an additional 20 minutes, for a total of 40 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer chicken to steam table pans.
- 5 Bring remaining barbecue sauce to a boil.
- 6 Pour barbecue sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 2, 2 gallons of prepared BBQ sauce may be used per 100 portions.

BARBECUED CHICKEN (BREAST BONELESS)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
253 kcal	14 gm	31 gm	8 gm	28.5 %	92 mg	881 mg		33 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 3/4 oz	1 tbsp 1 6/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
SAUCE, WORCESTERSHIRE	0 lbs 15 oz	1 c 8 tbsp 2 2/8 tsp	
VINEGAR, WHITE	1 lb 5 1/4 oz	1 pt 8 tbsp 1 4/8 tsp	
SAUCE, CHILI	2 lbs 4 oz	1 pt 1 c 11 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
CATSUP, TOMATO	10 lbs 10 oz	1 gal 1 qt 1 tbsp 1 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
MUSTARD, YELLOW	6 1/2 oz	11 tbsp 2 5/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken in roasting pans.
- 2 Combine catsup, chili sauce, vinegar, Worcestershire sauce, mustard, salt, black pepper, and red pepper; mix well.
- 3 Pour 1 gallon barbecue sauce evenly over chicken in each pan; cover.
- 4 Place chicken breasts on lightly sprayed sheet pans.
- 5 Using a convection oven, bake 12 to 14 minutes at 325 F. on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer chicken to steam table pans.
- 6 Bring remaining barbecue sauce to a boil.
- 7 Pour 3-1/2 cups of barbecue sauce over chicken in each pan. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 2, 2 gallons of prepared BBQ sauce may be used per 100 portions.

BARBECUED CHICKEN (PRECOOKED & RTU SAU

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
468 kcal	10 gm	47 gm	27 gm	51.9 %	140 mg	626 mg		15 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, BARBECUE	17 lbs 10 oz	7 gal 3 qt 14 tbsp 2 tsp	
CHICKEN, 8PC, PASTEURIZED	60 lbs		

METHODS

- 1 Place frozen chicken on lightly sprayed sheet pans, do not overlap.
- 2 Using convection oven, bake at 350 F. for 20-25 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Coat chicken with barbecue sauce. Bake an additional 5 minutes. Hold for service at 140 F. or higher.

NOTES

- 1 Cooking times will vary according to equipment used.

CHICKEN A LA KING

Yield 100 Portions
Each Portion 1 CUP (8 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
247 kcal	16.9 gm	27.3 gm	7 gm	25.5 %	74 mg	1231 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb 1 1/2 oz	1 pt 2 7/8 tsp	
WATER	48 lbs	5 gal 2 qt 1 pt 1 c 13 tbsps 2 5/8 tsp	
WATER 1	7 lbs 8 oz	3 qt 1 pt 5 tbsps 2 tsp	
CELERY, FRESH	6 lbs 14 oz	1 gal 2 qt 1 c 15 tbsps 2 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 8 oz	2 qt 1 c 1 tbsps 4/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsps 2 6/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
CHICKEN, DICED, PRECOOKED	18 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 6 oz	9 tbsps 1 tsp	
MILK, NONFAT, DRY	0 lbs 13 oz	1 qt 1 c 6 tbsps 2 2/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/2 oz	1 tbsps 3 tsp	
PIMIENTOS (DICED)	0 lbs 14 oz	1 pt 13 tbsps 1 1/8 tsp	

METHODS

- 1 Prepare base according to manufacturer's directions. Place broth, celery, onions, salt and pepper in a steam jacketed kettle or stockpot; bring to a boil. Cover; reduce heat; simmer 8-10 minutes until tender.
- 2 Reconstitute milk in warm water¹. Stir milk into cooked vegetables and broth.
- 3 Prepare base according to manufacturer's directions. Blend flour and second broth together to make a smooth slurry. Add slurry to vegetables, broth, and milk mixture, stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 4 Stir chicken, peppers, and pimientos gently into thickened sauce. Cover, reduce heat; simmer 2 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Pour 2-1/2 gallons of chicken a la king into ungreased steam table pans. CCP: Hold for service at 140 F. or higher.

CHICKEN A LA KING(CHICKEN, CANNED)

Yield 100 Portions
Each Portion 1 CUP (8 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
225 kcal	16.8 gm	21.4 gm	7.4 gm	29.6 %	52 mg	1363 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	3 lbs 8 oz	1 qt 1 pt 9 tbsp 1 2/8 tsp	
WATER	7 lbs 8 oz	3 qt 1 pt 5 tbsp 2 tsp	
CELERY, FRESH	4 lbs	3 qt 1 pt 1 c 1 tbsp 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs 14 oz	3 qt 1 pt 3 tsp	
PEPPERS, GREEN	15 3/4 oz	1 pt 15 tbsp 2 7/8 tsp	
ONIONS, YELLOW	1 lb		
CHICKEN, BONED	18 lbs 2 oz		
MILK, NONFAT, DRY	7 1/4 oz	1 pt 1 c 1 1/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	
PIMIENTOS (DICED)	8 1/2 oz	1 c 11 tbsp 1 6/8 tsp	

METHODS

- 1 Cut chicken into 1 inch pieces.
- 2 Prepare base according to manufacturer's directions. Place broth, celery, onions, and pepper in a steam jacketed kettle or stockpot; bring to a boil. Cover; reduce heat; simmer 8-10 minutes until tender.
- 3 Reconstitute milk in warm water. Stir milk into cooked vegetables and broth.
- 4 Prepare base according to manufacturer's directions. Blend flour and second broth together; stir to make a smooth slurry. Add slurry to vegetables, broth, and milk mixture stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 5 Stir chicken, peppers, and pimientos gently into thickened sauce. Cover; reduce heat; simmer 2 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Pour 2-1/2 gallons of chicken a la king into ungreased steam table pans. CCP: Hold for service at 140 F. or higher.

TURKEY A LA KING

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
207 kcal	17 gm	18 gm	7 gm	30.4 %	47 mg	2263 mg		110 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb 1 1/2 oz	1 pt 2 7/8 tsp	
WATER 1	48 lbs	5 gal 2 qt 1 pt 1 c 13 tbsp 2 5/8 tsp	
CELERY, FRESH	4 lbs 8 oz	1 gal 1 c 4/8 tsp	
WATER 3	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	7 1/2 oz	11 tbsp 2 tsp	
MILK, NONFAT, DRY	7 1/4 oz	1 pt 1 c 1 1/8 tsp	
WATER 4	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
WATER 2	23 lbs	2 gal 3 qt 1 tsp	
TURKEY, WHITE/DARK, PRECOOKED	18 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
PIMIENTOS (DICED)	8 1/2 oz	1 c 11 tbsp 1 6/8 tsp	

METHODS

- Place turkey in stock pot or steam jacketed kettle; add water 1, salt and bay leaves. Bring to a boil; reduce heat; simmer turkey 45 minutes or until tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Drain. Cool. Dice cooked turkey. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- Prepare (13 oz per 100 portions) base according to manufacturer's directions with water 2.
- Place broth, celery, onions, salt, and pepper in a steam jacketed kettle or stockpot; bring to a boil. Cover; reduce heat; simmer 8-10 minutes until tender.
- Reconstitute milk in warm water 3. Stir milk into cooked vegetables and broth.
- Prepare (4 oz/100 portions) base according to manufacturer's directions with water 4.
- Blend flour and broth together; stir to make a smooth slurry. Add slurry to vegetables, broth, and milk mixture, stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- Stir turkey, peppers, and pimientos gently into thickened sauce. Cover, reduce heat; simmer 2 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- Pour 2-1/2 gallons of turkey a la king into ungreased steam table pans. CCP: Hold for service at 140 F. or higher.

TURKEY A LA KING (DICED TURKEY/SAUCE MIX)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
207 kcal	17 gm	18 gm	7 gm	30.4 %	47 mg	2263 mg		110 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 8 oz	15 tbsp 2/8 tsp	
WATER 1	40 lbs	4 gal 3 qt 8 tbsp 2 6/8 tsp	
MUSHROOM, STEM & PIECES	3 lbs	2 qt 11 tbsp 1 6/8 tsp	
CELERY, FRESH	6 lbs	1 gal 1 qt 1 pt 10 tbsp 2 6/8 tsp	
PEPPERS, GREEN	1 lb	1 pt 1 c 2 1/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
ONIONS, YELLOW	2 lbs		
SPICE, BAY LEAVES	0 lbs 4 oz	1 pt 1 c 14 tbsp 1 6/8 tsp	
SAUCE, WHITE	7 lbs	3 qt 11 tbsp 6/8 tsp	
VEG, PEAS	2 lbs	1 qt 1 c 10 tbsp 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 5/8 oz	2 tbsp 1 6/8 tsp	
TURKEY, DICED	18 lbs		
PIMIENTOS (DICED)	1 lb	1 pt 1 c 3 tbsp 2 5/8 tsp	

METHODS

- 1 Prepare vegetables by chopping or dicing. In a steam jacket kettle, melt butter; add the vegetables and bay leaves. Saute vegetables until tender.
- 2 Add water, sauce mix and chicken base, mix well and continue to mix as sauce comes to a rapid simmer (DO NOT BOIL).
- 3 Add turkey, pimientos, drained mushrooms and pepper. Return to a simmer, stir often. Simmer another 5 - 8 minutes. Taste and adjust the seasoning.
- 4 Right before removing for hold or service, add the peas, mix well. Place about 2-1/2 gallons of a la king into a serving pan. Cover, hold hot for service. CCP: Hold hot for service 140F or higher.

NOTES

- 1 STEP 1: 4 Bay Leaves per 100 portions.
- 2 STEP 2: 4 Bags White Sauce per 100 portions.

CHICKEN CACCIATORE

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
353 kcal	19.4 gm	58.9 gm	4 gm	10.2 %	140 mg	899 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	2 1/4 oz	4 tbsp 2 1/8 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
PEPPERS, GREEN	5 lbs 2 oz	3 qt 1 pt 1 c 9 tbsp 2 tsp	
ONIONS, YELLOW	4 lbs 4 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
SPICE, GARLIC	1 3/8 oz	4 tbsp 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsp 1 tsp	
TOMATO, PASTE	7 lbs 12 oz	3 qt 1 c 6 tbsp 2 1/8 tsp	
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	7 1/4 oz	1 c 1 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Combine tomatoes, tomato paste, onions, water, sweet peppers, sugar, salt, garlic, pepper, oregano, thyme, basil and bay leaves in steam-jacketed kettle or stock pot. Bring to boil; cover; reduce heat; simmer 1 hour. Remove bay leaves.
- 2 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 3 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 4 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent.
- 5 Transfer chicken to steam table pans. Pour 3-1/4 quart sauce evenly over chicken in each pan.
- 6 Cover; using a convection oven, bake 30 to 35 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 CCP: Hold for service at 140 F. or higher. Serve with 1/2 cup sauce.

CHICKEN CACCIATORE (COOKED DICED)

Yield 100 Portions
Each Portion 1 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
238 kcal	19.6 gm	26.7 gm	6.6 gm	25 %	73 mg	814 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
PEPPERS, GREEN	4 lbs 4 oz	3 qt 15 tbsp 1/8 tsp	
ONIONS, YELLOW	4 lbs		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
CHICKEN, DICED, PRECOOKED	18 lbs		
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsp 1 tsp	
TOMATO, PASTE	7 lbs 12 oz	3 qt 1 c 6 tbsp 2 1/8 tsp	
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	7 1/4 oz	1 c 1 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Combine tomatoes, water, tomato paste, onions, sweet peppers, sugar, salt, garlic, pepper, oregano, thyme, basil and bay leaves in steam-jacketed kettle or stock pot. Bring to boil; cover; reduce heat; simmer 1 hour. Remove bay leaves.
- 2 Stir chicken gently into cacciatore sauce. Cover; reduce heat; simmer 2 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Pour 2-1/2 gal chicken cacciatore mixture into ungreased steam table pans. CCP: Hold for service at 140 F. or higher.

BAKED CHICKEN AND GRAVY

Yield 100 Portions
Each Portion 2 PCS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
270 kcal	1 gm	29 gm	17 gm	56.7 %	89 mg	509 mg		6 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	6 1/4 oz	11 tbsps 2 3/8 tsp	
COOKING SPRAY, NON-STICK	2 1/8 oz	4 tbsps 1 3/8 tsp	
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsps 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbsps 1 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsps 2 2/8 tsp	
MILK, NONFAT, DRY	6 1/2 oz	1 pt 11 tbsps 1 1/8 tsp	
CHICKEN, 8PC, PASTEURIZED	60 lbs		
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsps 1/8 tsp	
WATER 2	4 lbs	1 qt 1 pt 1 c 10 tbsps 1 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsps 2/8 tsp	

METHODS

- Place chicken, meat side up, on lightly sprayed sheet pans. Sprinkle pieces of chicken with mixture of salt and pepper. Lightly spray chicken with cooking spray.
- Using a convection oven, bake 20 minutes on high fan, closed vent at 325 F. Transfer chicken to roasting pans. CCP: Hold at 140 F. or higher for use in Step 8.
- Lightly brown flour in a roasting pan in the oven, 400F. for about 25 to 27 minutes. Use a wire whip to stir and distribute flour for even browning.
- Prepare (6 1/4 oz per 100 portions) chicken base with water 1 according to manufacturer's directions. Heat chicken broth in a steam-jacketed kettle or stockpot.
- Reconstitute milk in warm water 2; stir milk into hot broth.
- Prepare (1 1/2 oz per 100 portions) chicken base with water 3 according to manufacturer's directions. Blend flour and second broth together; stir to make a smooth slurry. Add slurry to broth and milk mixture. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- Pour 3-1/2 qt gravy evenly over chicken in each pan. Sprinkle one teaspoon of paprika over each pan.
- Cover. Using a convection oven, bake at 325 F. 30 to 35 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BAKED CHICKEN W/ MUSHROOM GRAVY

Yield 100 Portions
Each Portion 2 PIECES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
318 kcal	8.6 gm	57.8 gm	4 gm	11.3 %	141 mg	949 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	6 1/2 oz	12 tbsp 6/8 tsp	
COOKING SPRAY, NON-STICK	2 1/8 oz	4 tbsp 1 3/8 tsp	
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
MUSHROOM, STEM & PIECES	1 lb 14 oz	1 qt 1 c 7 tbsp 6/8 tsp	
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	6 1/2 oz	1 pt 11 tbsp 1 1/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
WATER 2	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Place chicken, meat side up, on lightly sprayed sheet pans. Sprinkle chicken with mixture of salt and pepper. Lightly spray chicken with cooking spray.
- 3 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent. Transfer chicken to roasting pans. CCP: Hold at 140 F. or higher for use in Step 9.
- 4 Drain mushrooms and reserve liquid for use in Step 5. Chop mushrooms.
- 5 Combine mushroom liquid and enough warm water¹ to equal 7-1/2 cups. Reconstitute milk with mushroom liquid and warm water mixture.
- 6 Lightly brown flour in a roasting pan on top of a gas range for 10 to 12 minutes; a 350 F. convection oven on low fan, open vent for 25 to 27 minutes or in a 350 F. tilting fry pan for 16 to 18 minutes. Use a wire whip to stir and distribute flour for even browning. Cool; set aside for use in Step 8.
- 7 Prepare base according to manufacturer's directions. Heat chicken broth to a simmer in a steam-jacketed kettle or stockpot; stir milk into hot broth.
- 8 Prepare base according to manufacturer's directions. Blend flour and second chicken broth together to make a smooth slurry. Add slurry to broth and milk mixture. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking. Stir chopped mushrooms gently into gravy, heat to a simmer.
- 9 Pour 3-1/2 qt gravy evenly over chicken in each pan. Sprinkle one teaspoon of paprika over each pan.
- 10 Cover. Using a convection oven, bake at 325 F. 30 to 35 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BKD CHICK W/MUSHRM GVV(SOUP,COND,CR MU

Yield 100 Portions
Each Portion 2 PCS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
331 kcal	4.8 gm	57 gm	7.6 gm	20.7 %	140 mg	611 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	2 1/8 oz	4 tbsp 1 3/8 tsp	
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
SOUP, COND, CREAM OF MUSHROOM, 50	15 lbs 8 oz	14 gal 2 qt 6 tbsp 2 1/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Place chicken, meat side up, on lightly sprayed sheet pans. Sprinkle chicken with pepper. Lightly spray chicken with cooking spray.
- 3 Using a convection oven, bake at 325 F. for 20 minutes on high fan, closed vent. Transfer chicken to roasting pans.
- 4 Combine mushroom soup and water. Bring to a boil.
- 5 Pour 3-1/2 qt gravy evenly over chicken in each pan. Sprinkle one teaspoon of paprika over each pan.
- 6 Cover. Using a convection oven, bake 30 to 35 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TURKEY POT PIE, PRECOOKED TURKEYYield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
360 kcal	38 gm	27 gm	10 gm	25 %	67 mg	1227 mg		207 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
CELERY, FRESH	2 lbs 4 oz	2 qt 8 tbsp 2/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
BAKING POWDER	2 1/4 oz	4 tbsp 1 7/8 tsp	
WATER 3	4 lbs 10 5/8 oz	2 qt 14 tbsp 2 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs 2 oz	1 gal 1 pt 9 tbsp 1 6/8 tsp	
BUTTER, PRINTS	0 lbs 4 oz	7 tbsp 3 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
EGG, WHITES	2 lbs 2 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	5 3/4 oz	8 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	8 1/2 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	
VEG, PEAS	5 lbs	3 qt 1 pt 2 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 3/8 oz	5 tbsp 1 2/8 tsp	
WATER 2	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
CARROTS	9 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
TURKEY, DICED	26 lbs		
POTATOES, WHITE	10 lbs 12 oz		

METHODS

- 1 Spray a steam jacketed kettle with cooking spray. Add onions, celery, carrots, with pepper, thyme, and bay leaves, cook 15 - 20 minutes, stirring occasionally, until onions are lightly browned.
- 2 Add water 1 and potatoes, bring to a boil. Cover; reduce heat; simmer 15 minutes or until potatoes are almost tender. Remove bay leaves.
- 3 Blend cold water 2 and (2#6oz/100 portions) flour together; stir to make a smooth slurry. Add slurry to vegetable mixture stirring constantly. Bring to a boil. Cover; reduce heat; simmer 8-10 minutes or until thickened, stirring frequently to prevent sticking.
- 4 Add peas and diced turkey; stir; bring to a simmer.
- 5 Pour 1-1/3 gallons of turkey mixture into each ungreased steam table pan.
- 6 For batter topping, sift together (3#6oz/100 portions) flour, sugar, baking powder and salt into mixer bowl.
- 7 Reconstitute milk in warm water 3. Combine milk, egg whites and butter. Add to dry ingredients; mix at low speed until dry ingredients are moistened, about 30 seconds. Do not overmix.
- 8 Pour 3-1/4 cups of batter evenly over top of turkey mixture in each pan.
- 9 Using a convection oven, bake 20 to 25 minutes at 400 F. or until lightly browned on low fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 10 Cut 3 x 6. CCP: Hold for service at 140 F. or higher.

NOTES

1. In Step 1, 18 lb (3 1/2 gal) cooked, diced turkey may be substituted. In Step 3, use 16 lb (2 gal) chicken broth in place of water.

CHICKEN POT PIE (CHICKEN, CANNED)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
332 kcal	37.4 gm	24.8 gm	8.7 gm	23.6 %	54 mg	1138 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	2 lbs	1 pt 1 c 12 tbsp 6/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 1/8 oz	7/8 tsp	
WATER 1	16 lbs 10 5/8 oz	1 gal 3 qt 1 pt 1 c 14 tbsp 7/8 tsp	
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbsp 3 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
BAKING POWDER	2 1/4 oz	4 tbsp 1 7/8 tsp	
WATER 3	4 lbs 10 5/8 oz	2 qt 14 tbsp 2 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs 10 5/8 oz	1 gal 1 qt 9 tbsp 1/8 tsp	
BUTTER, PRINTS	0 lbs 4 oz	7 tbsp 3 tsp	
ONIONS, YELLOW	2 lbs		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
EGG, WHITES	2 lbs 2 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
CHICKEN, BONED	18 lbs 2 oz		
MILK, NONFAT, DRY	8 1/2 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	
VEG, PEAS	5 lbs	3 qt 1 pt 2 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 3/8 oz	5 tbsp 1 2/8 tsp	
WATER 2	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
CARROTS	8 lbs 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	9 lbs		

METHODS

- 1 Cut chicken into 1 inch pieces; cover.
- 2 Lightly spray steam-jacketed kettle or stockpot with non-stick spray. Add onions, pepper, thyme, and bay leaves. Stir-cook 5 minutes until onions are tender.
- 3 Prepare base according to manufacturer's directions. Add broth, potatoes, carrots and celery. Bring to a boil. Cover; reduce heat; simmer 15 minutes or until potatoes are almost tender. Remove bay leaves.
- 4 Blend flour and cold water² together; stir to make a slurry. Add slurry vegetable mixture stirring constantly. Bring to boil. Cover; reduce heat; simmer 8 to 10 minutes or until thickened, stirring frequently to prevent sticking.
- 5 Fold in chicken and peas. Bring to a boil. Cover; reduce heat; simmer 5 to 10 minutes.
- 6 Pour 1-1/3 gallons of mixture into each ungreased pan.
- 7 For batter topping, sift together flour, sugar, baking powder, and salt into mixer bowl.
- 8 Reconstitute milk in warm water³. Combine milk, egg whites and butter. Add to dry ingredients; mix at low speed until dry ingredients are moistened, about 30 seconds. Do not overmix.
- 9 Pour 3-1/4 cups of batter evenly over top of chicken mixture in each pan.
- 10 Using a convection oven, bake 20 to 25 minutes at 400 F. or until lightly browned on low fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 11 Cut 3 x 6. CCP: Hold for service at 140 F. or higher.

NOTES

1. In Step 3, 8 lbs 8 oz drained sliced carrots (13 lb 2 oz, 2-No. 10 cn A.P.) or 8 lbs frozen carrots may be used per 100 portions. Add carrots to sauce in Step 5.

CHICKEN POT PIE RTU

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
405 kcal	34 gm	33 gm	15 gm	33.3 %	84 mg	1638 mg		114 mg

Ingredients	Weight	Measure	Issue
CHICKEN, DICED, PRECOOKED	10 lbs		
BISCUIT MIX	8 lbs	0 gal	
ENTREE, POT PIE, CHICKEN	63 lbs		

METHODS

- 1 Combine Chicken Pot Pie filling and diced chicken, heat according to manufacturer's directions.
- 2 Place 1-1/2 gallons mixture in each steam table pan. CCP: Hold for service at 140 F. or higher.
- 3 Prepare Baking Powder Biscuits. Place 25 baked biscuits over top of each pan before serving. CCP: Hold for service at 140 F. or higher.

CHICKEN POT PIE (COOKED DICED)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
353 kcal	37.3 gm	30.7 gm	8.3 gm	21.2 %	76 mg	798 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	2 lbs	1 pt 1 c 12 tbsp 6/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbsp 3 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
BAKING POWDER	2 1/4 oz	4 tbsp 1 7/8 tsp	
WATER 3	4 lbs 10 5/8 oz	2 qt 14 tbsp 2 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs 10 5/8 oz	1 gal 1 qt 9 tbsp 1/8 tsp	
BUTTER, PRINTS	0 lbs 4 oz	7 tbsp 3 tsp	
ONIONS, YELLOW	2 lbs		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
CHICKEN, DICED, PRECOOKED	18 lbs		
EGG, WHITES	2 lbs 2 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
MILK, NONFAT, DRY	4 3/4 oz	1 c 15 tbsp 2 1/8 tsp	
VEG, PEAS	5 lbs	3 qt 1 pt 2 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 1/4 oz	5 tbsp 3/8 tsp	
WATER 2	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
CARROTS	8 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	8 lbs		

METHODS

- 1 Lightly spray steam-jacketed kettle or stockpot with non-stick spray. Add onions, pepper, thyme, and bay leaves. Stir-cook 5 minutes until onions are tender.
- 2 Prepare base according to manufacturer's directions. Add broth, potatoes, carrots and celery. Bring to a boil. Cover; reduce heat; simmer 15 minutes or until potatoes are almost tender. Remove bay leaves.
- 3 Blend flour and cold water² together; stir to make a slurry. Add slurry vegetable mixture stirring constantly. Bring to boil. Cover; reduce heat; simmer 8 to 10 minutes or until thickened, stirring frequently to prevent sticking.
- 4 Fold in chicken and peas. Bring to a boil. Cover; reduce heat; simmer 5 to 10 minutes.
- 5 Pour 1-1/3 gallons of mixture into each ungreased pan.
- 6 For batter topping, sift together flour, sugar, baking powder, and salt into mixer bowl.
- 7 Reconstitute milk in warm water³. Combine milk, egg whites and butter. Add to dry ingredients; mix at low speed until dry ingredients are moistened, about 30 seconds. Do not overmix.
- 8 Pour 3-1/4 cups of batter evenly over top of chicken mixture in each pan.
- 9 Using a convection oven, bake 20 to 25 minutes at 400 F. or until lightly browned on low fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 10 Cut 3 x 6. CCP: Hold for service at 140 F. or higher.

NOTES

1. In Step 3, 8 lbs 8 oz drained sliced carrots (13 lb 2 oz, 2-No. 10 cn A.P.) or 8 lbs frozen carrots may be used per 100 portions. Add carrots to sauce in Step 5.

CHICKEN POT PIE (WHITE SAUCE)

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
230 kcal	13 gm	15 gm	12 gm	47 %	37 mg	420 mg		23 mg

Ingredients	Weight	Measure	Issue
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbs 2 7/8 tsp	
CELERY, FRESH	3 lbs	2 qt 1 pt 1 c 5 tbs 1 3/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbs 3 tsp	
ONIONS, YELLOW	2 lbs		
CHICKEN, DICED, PRECOOKED	18 lbs		
SAUCE, WHITE	3 lbs 8 oz	1 qt 1 pt 5 tbs 1 7/8 tsp	
VEG, PEAS	5 lbs	3 qt 1 pt 2 tbs 2 4/8 tsp	
CARROTS	8 lbs		

METHODS

- 1 Prepare white sauce according to package directions. Set aside for use in Step 5.
- 2 In steam jacket or large kettle, melt butter, and saute chopped onions until transparent.
- 3 Add sliced celery and sliced carrots and saute for 5 minutes.
- 4 Add chicken and heat until hot.
- 5 Add white sauce. Stir to blend and heat through. DO NOT BOIL.
- 6 Add peas and mix carefully.
- 7 Add approximately 12 lbs chicken mixture into each serving pan. If desired cover with pastry dough to cover the whole pan and bake until crust is browned or serve with biscuits.
- 8 CCP: Hold food for service at an internal temperature above 140F. DO NOT mix old and new pans together.

NOTES

- 1 2 packages white sauce per 100.

CHICKEN SALAD, COOKED DICED

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
310 kcal	3 gm	24 gm	21 gm	61 %	73 mg	838 mg		48 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	10 lbs 10 1/2 oz	2 gal 2 qt 4 tbsp 2 2/8 tsp	
MAYONNAISE, 1 GAL	3 lbs 12 oz	1 qt 1 pt 1 c 3 tbsp 2 4/8 tsp	
ONIONS, YELLOW	1 lb		
CHICKEN, DICED, PRECOOKED	18 lbs		
JUICE, LEMON	8 3/4 oz	1 c 6/8 tsp	
RELISH, PICKLE, SWEET	1 lb 2 oz	1 pt 1 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
LETTUCE, IND	6 lbs 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

CHICKEN SALAD (CHICKEN CANNED)

Yield 100 Portions
Each Portion 3/4CUP 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
310 kcal	3 gm	24 gm	21 gm	61 %	73 mg	838 mg		48 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	16 lbs	3 gal 3 qt 7 tbsp 2 1/8 tsp	
MAYONNAISE, 1 GAL	3 lbs 12 oz	1 qt 1 pt 1 c 3 tbsp 2 4/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
JUICE, LEMON	8 lbs 8 oz	3 qt 1 pt 1 c 12 tbsp 2 4/8 tsp	
RELISH, PICKLE, SWEET	1 lb 2 oz	1 pt 1 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
CHICKEN, BONED	18 lbs 2 oz		
LETTUCE, IND	8 lbs 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Drain chicken well. break up into smaller chunks or chop.
- 2 Combine mayonnaise, lemon juice, and pepper. Mix lightly but thoroughly. Add Chicken, diced celery and onions. Mix well.
- 3 Hold covered for service. CCP: Refrigerate product at 41 F. or lower until served.

TURKEY SALAD (TURKEY BONELESS)

Yield 100 Portions
Each Portion 3/4CUP 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
211 kcal	3.2 gm	15.8 gm	13.8 gm	58.9 %	50 mg	979 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	12 lbs 6 oz	2 gal 3 qt 1 pt 12 tbs 1 3/8 tsp	
MAYONNAISE, 1 GAL	3 lbs 12 oz	1 qt 1 pt 1 c 3 tbs 2 4/8 tsp	
TURKEY, ROAST, BONELESS	23 lbs 4 oz		
ONIONS, YELLOW	0 lbs 7 oz		
JUICE, LEMON	8 5/8 oz	1 c 2/8 tsp	
RELISH, PICKLE, SWEET	1 lb 2 oz	1 pt 1 tbs 1 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbs 1 tsp	
LETTUCE, IND	4 lbs 5 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	

METHODS

- 1 Combine turkey, celery, mayonnaise, onions, lemon juice, salt and pepper. Mix lightly but thoroughly.
- 2 Place lettuce leaf on serving dish. Top with 3/4 cup salad. CCP: Refrigerate product at 41 F. or lower until served.

TURKEY SALAD BONELESS,FZN,CKD,UNPLATED

Yield 100 Portions
 Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
211 kcal	3.1 gm	15.7 gm	13.9 gm	59.3 %	51 mg	968 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	13 lbs 8 oz	3 gal 1 pt 1 c 1 4/8 tsp	
MAYONNAISE, 1 GAL	3 lbs 12 oz	1 qt 1 pt 1 c 3 tbsp 2 4/8 tsp	
ONIONS, YELLOW	15 1/2 oz		
JUICE, LEMON	8 1/2 oz	15 tbsp 2 4/8 tsp	
RELISH, PICKLE, SWEET	1 lb 2 oz	1 pt 1 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
LETTUCE, IND	8 lbs 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
TURKEY, DICED	18 lbs		

METHODS

- 1 Thaw turkey. Combine turkey, celery, mayonnaise, onions, lemon juice, salt and pepper. Mix lightly but thoroughly. CCP: Refrigerate product at 41 F. or lower until served.

CHICKEN SALAD, COOKED DICED

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
252 kcal	1.9 gm	24 gm	15 gm	53.6 %	78 mg	335 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	10 lbs 10 5/8 oz	2 gal 2 qt 5 tbsp 3/8 tsp	
MAYONNAISE, 1 GAL	3 lbs 12 oz	1 qt 1 pt 1 c 3 tbsp 2 4/8 tsp	
ONIONS, YELLOW	1 lb		
CHICKEN, DICED, PRECOOKED	18 lbs		
JUICE, LEMON	8 5/8 oz	1 c 1/8 tsp	
RELISH, PICKLE, SWEET	1 lb 2 oz	1 pt 1 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
LETTUCE, IND	8 lbs 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine chicken, celery, mayonnaise, onions, lemon juice, salt, and pepper. Mix lightly but thoroughly.
- 2 CCP: Refrigerate product at 41 F. or lower until served.

CHICKEN SALAD (CND)

Yield 100 Portions
Each Portion 3/4 CUPS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
232 kcal	2 gm	18 gm	5 gm	19.4 %	56 mg	675 mg		31 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	10 lbs 8 oz	2 gal 1 qt 1 pt 1 c 11 tbsp 1/8 tsp	
MAYONNAISE, 1 GAL	3 lbs 12 oz	1 qt 1 pt 1 c 3 tbsp 2 4/8 tsp	
ONIONS, YELLOW	1 lb		
JUICE, LEMON	8 lbs 8 oz	3 qt 1 pt 1 c 12 tbsp 2 4/8 tsp	
RELISH, PICKLE, SWEET	1 lb 2 oz	1 pt 1 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
CHICKEN, BONED	18 lbs		
LETTUCE, IND	8 lbs 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Drain chicken well. Chop chicken.
- 2 Combine chicken, celery, mayonnaise, onions, lemon juice, salt, and pepper. Mix lightly but thoroughly. CCP: Refrigerate product at 41 F. or lower until served.

CHICKEN TETRAZZINI

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
281 kcal	28.4 gm	22.8 gm	7.9 gm	25.3 %	48 mg	1103 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 14 oz	1 c 10 tbsp 1 1/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 1/4 oz	1 5/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	5 lbs	1 gal 3 tbsp 5/8 tsp	
WATER 1	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
MUSHROOM, STEM & PIECES	10 lbs 11 oz	1 gal 3 qt 1 pt 1 c 1 tbsp 5/8 tsp	
WATER 3	7 lbs 8 oz	3 qt 1 pt 5 tbsp 2 tsp	
PEPPERS, GREEN	9 3/4 oz	1 c 13 tbsp 2 tsp	
FLOUR, WHEAT BREAD (TPK2)	1 lb 4 oz	1 qt 11 tbsp 1 7/8 tsp	
BUTTER, PRINTS	1 lb 3 oz	1 pt 5 tbsp 3 tsp	
ONIONS, YELLOW	9 1/2 oz		
OIL, SALAD, CANOLA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
CHICKEN, BONED	12 lbs 11 oz		
MILK, NONFAT, DRY	12 5/8 oz	1 qt 1 c 4 tbsp 6/8 tsp	
SPICE, NUTMEG	0 lbs 1/2 oz	2 tbsp 1/8 tsp	
CHEESE, PARMESAN	1 lb	1 qt 8 tbsp 1 6/8 tsp	
WATER 2	14 lbs	1 gal 2 qt 1 pt 12 tbsp 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMIENTOS (DICED)	14 3/4 oz	1 pt 15 tbsp 2 3/8 tsp	

METHODS

- 1 Add salt and canola oil to water1; heat to a rolling boil.
- 2 Add spaghetti slowly while stirring constantly until water boils again. Cook 10 to 12 minutes or until tender; stir occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly.
- 4 Stir-cook onions and peppers in a lightly sprayed steam-jacketed kettle or stockpot 3 minutes or until tender, stirring constantly.
- 5 Prepare base according to manufacturer's directions. Add chicken broth to cooked vegetables; stir to blend. Bring to a boil; reduce heat to a simmer.
- 6 Blend flour and water2 together to make a smooth slurry. Add slurry to broth and onions, stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 7 Reconstitute milk in warm water3. Add nutmeg and pepper; stir milk mixture into thickened broth. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
- 8 Cut chicken into 1 inch pieces. Stir chicken, spaghetti, mushrooms and pimientos gently into thickened sauce. Heat to a simmer.
- 9 Pour chicken and spaghetti mixture into ungreased steam-table pans. Sprinkle parmesan cheese evenly over chicken and spaghetti mixture in each pan.
- 10 Using a convection oven, bake at 325 F. for 15 minutes or until lightly browned on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TUNA TETRAZZINI (CANNED TUNA)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
219 kcal	28.1 gm	19.5 gm	2.7 gm	11.1 %	28 mg	918 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 14 oz	1 c 10 tbsp 1 1/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 1/8 oz	7/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	5 lbs	1 gal 3 tbsp 5/8 tsp	
WATER 1	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
MUSHROOM, STEM & PIECES	10 lbs 11 oz	1 gal 3 qt 1 pt 1 c 1 tbsp 5/8 tsp	
WATER 3	7 lbs 8 oz	3 qt 1 pt 5 tbsp 2 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
PEPPERS, GREEN	0 lbs 8 oz	1 c 8 tbsp 1 1/8 tsp	
ONIONS, YELLOW	0 lbs 8 oz		
OIL, SALAD, CANOLA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	12 5/8 oz	1 qt 1 c 4 tbsp 6/8 tsp	
CHEESE, PARMESAN	1 lb	1 qt 8 tbsp 1 6/8 tsp	
WATER 2	14 lbs	1 gal 2 qt 1 pt 12 tbsp 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FISH, TUNA LIGHT, FLEX POUCH	12 lbs 8 oz		
PIMIENTOS (DICED)	11 7/8 oz	1 pt 6 tbsp 1 4/8 tsp	

METHODS

- 1 Add salt and canola oil to water1; heat to a rolling boil.
- 2 Add spaghetti slowly while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender; stir occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly. Use immediately in recipe preparation or place in shallow containers and cover.
- 4 Stir-cook onions and peppers in a lightly sprayed steam-jacketed kettle or stockpot 3 minutes or until tender, stirring constantly.
- 5 Prepare base according to manufacturer's directions with water2. Add chicken broth to cooked vegetables; stir to blend. Bring to a boil; reduce heat to a simmer.
- 6 Blend flour and water together to make a smooth slurry. Add slurry to broth and onions, stirring constantly. Bring to a boil. Cover, reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 7 Reconstitute milk in warm water3. Add pepper; stir milk mixture into thickened broth. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
- 8 Open the pouch and flake the tuna. Stir tuna, spaghetti, mushrooms, and pimientos gently into thickened sauce. Heat to a simmer.
- 9 Pour 1-1/2 gal tuna and spaghetti mixture into each ungreased pan. Sprinkle 1 cup parmesan cheese over tuna and spaghetti mixture in each pan.
- 10 Using a convection oven, bake at 325 F. for 15 minutes or until lightly browned on high fan, open vent. CCP: Internal temperature must register 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHICKEN TETRAZZINI(COOKED, DICED)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
264 kcal	28 gm	22 gm	6 gm	20.5 %	53 mg	687 mg		73 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	8 3/4 oz	1 c 1 4/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	5 lbs	1 gal 3 tbsp 5/8 tsp	
WATER 1	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
MUSHROOM, STEM & PIECES	5 lbs 4 oz	3 qt 1 pt 1 c 4 tbsp 6/8 tsp	
WATER 3	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
PEPPERS, GREEN	0 lbs 10 oz	1 c 14 tbsp 1 3/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	2 lbs 6 oz	2 qt 15 tbsp 2 tsp	
ONIONS, YELLOW	0 lbs 9 oz		
CHICKEN, DICED, PRECOOKED	12 lbs		
OIL, SALAD, CANOLA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	7 1/4 oz	1 pt 1 c 1 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/2 oz	2 tbsp 1/8 tsp	
WATER 4	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
CHEESE, PARMESAN	0 lbs 14 oz	1 pt 1 c 15 tbsp 1 5/8 tsp	
WATER 2	15 lbs	1 gal 3 qt 11 tbsp 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMIENTOS (DICED)	0 lbs 12 oz	1 pt 6 tbsp 2 6/8 tsp	

METHODS

- 1 In a steam jacketed kettle add salt, canola oil and water 1; heat to a rolling boil.
- 2 Add spaghetti slowly while stirring constantly until water boils again. Cook 10 to 12 minutes or until tender; stir occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly. Reserve for use in Step 8.
- 4 Stir-cook onions and peppers in a lightly sprayed steam-jacketed kettle or stockpot 3 minutes or until tender, stirring constantly.
- 5 Prepare base according to manufacturer's directions with water 2. Add chicken broth to cooked vegetables; stir to blend. Bring to a boil; reduce heat to a simmer.
- 6 Blend flour and water 3 together to make a smooth slurry. Add slurry to broth and onions, stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 7 Reconstitute milk in warm water 4. Add salt, nutmeg and pepper; stir milk mixture into thickened broth. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
- 8 Stir chicken, spaghetti, mushrooms and pimientos gently into thickened sauce. Heat to a simmer.
- 9 Pour 1-1/2 gallons of chicken and spaghetti mixture into ungreased steam table pans. Sprinkle 1 cup parmesan cheese evenly over chicken and spaghetti mixture in each pan.
- 10 Using a convection oven, bake at 325 F. for 15 minutes or until lightly browned on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TUNA TETRAZZINI (WHITE SAUCE MIX)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
206 kcal	23 gm	20 gm	3 gm	13.1 %	31 mg	474 mg		148 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	5 lbs	1 gal 3 tbsp 5/8 tsp	
MUSHROOM, STEM & PIECES	5 lbs 2 oz	3 qt 1 pt 14 tbsp 1 3/8 tsp	
PEPPERS, GREEN	0 lbs 12 oz	1 pt 4 tbsp 1 5/8 tsp	
ONIONS, YELLOW	0 lbs 9 oz		
SAUCE, WHITE	1 lb 12 oz	1 pt 1 c 2 tbsp 2 4/8 tsp	
MILK, LOW FAT, WHITE 1%	17 lbs 4 oz	1 gal 3 qt 1 pt 1 c 12 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
CHEESE, PARMESAN	1 lb	1 qt 8 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FISH, TUNA LIGHT, FLEX POUCH	12 lbs		
PIMIENTOS (DICED)	0 lbs 12 oz	1 pt 6 tbsp 2 4/8 tsp	

METHODS

- 1 Add salt and canola oil to water; heat to a rolling boil.
- 2 Add spaghetti slowly while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender; stir occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly. Use immediately in recipe preparation or place in shallow containers and cover.
- 4 Stir-cook onions and peppers in a lightly sprayed steam-jacketed kettle or stockpot 3 minutes or until tender, stirring constantly.
- 5 Prepare sauce mix according to manufacturer's instructions. Add to vegetables in kettle. Prepare milk according to manufacturers instructions, add to kettle. Bring to a boil, reduce to a simmer. Stir often to prevent sticking.
- 6 Open the pouch and flake the tuna into kettle, add pepper, spaghetti, mushrooms, and pimientos gently into thickened sauce. Heat to a simmer.
- 7 Pour 1-1/2 gal tuna and spaghetti mixture into each ungreased pan. Sprinkle 1 cup parmesan cheese over tuna and spaghetti mixture in each pan.
- 8 Using a convection oven, bake at 325 F. for 15 minutes or until lightly browned on high fan, open vent. CCP: Internal temperature must register 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHICKEN TETRAZZINI (WHITE SAUCE MIX)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
253 kcal	23 gm	23.4 gm	6.9 gm	24.5 %	56 mg	379 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	5 lbs	1 gal 3 tbsp 5/8 tsp	
MUSHROOM, STEM & PIECES	5 lbs 2 oz	3 qt 1 pt 14 tbsp 1 3/8 tsp	
PEPPERS, GREEN	0 lbs 8 oz	1 c 8 tbsp 1 1/8 tsp	
ONIONS, YELLOW	0 lbs 8 oz		
CHICKEN, DICED, PRECOOKED	12 lbs		
SAUCE, WHITE	1 3/4 oz	3 tbsp 5/8 tsp	
MILK, LOW FAT, WHITE 1%	16 lbs	1 gal 3 qt 1 c 8 tbsp 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
CHEESE, PARMESAN	14 1/8 oz	1 qt 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMIENTOS (DICED)	11 7/8 oz	1 pt 6 tbsp 1 4/8 tsp	

METHODS

- 1 Add salt and canola oil to water; heat to a rolling boil.
- 2 Add spaghetti slowly while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender; stir occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly. Use immediately in recipe preparation or place in shallow containers and cover.
- 4 Stir-cook onions and peppers in a lightly sprayed steam-jacketed kettle or stockpot 3 minutes or until tender, stirring constantly.
- 5 Prepare according to manufacturer's instructions.
- 6 Add pepper; stir milk mixture into thickened broth. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
- 7 Stir chicken, spaghetti, mushrooms, and pimientos gently into thickened sauce. Heat to a simmer.
- 8 Pour 1-1/2 gal chicken and spaghetti mixture into each ungreased pan. Sprinkle 1 cup parmesan cheese over tuna and spaghetti mixture in each pan.
- 9 Using a convection oven, bake at 325 F. for 15 minutes or until lightly browned on high fan, open vent. CCP: Internal temperature must register 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHINESE FIVE-SPICE CHICKEN (8 PC)

Yield 100 Portions
Each Portion 2 PC

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
285 kcal	2.4 gm	57.2 gm	3.6 gm	11.4 %	140 mg	791 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	2 1/4 oz	4 tbsp 2 1/8 tsp	
SPICE, CLOVES	0 lbs 1/4 oz	1 tbsp 2/8 tsp	
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
ONIONS, YELLOW	2 lbs 2 oz		
SPICE, FENNEL	0 lbs 1/2 oz	2 tbsp 1 3/8 tsp	
SPICE, GARLIC	0 lbs 5/8 oz	1 tbsp 2 4/8 tsp	
SPICE, GINGER	0 lbs 2 oz	10 tbsp 2 7/8 tsp	
SPICE, CINNAMON	0 lbs 1 oz	3 tbsp 1 7/8 tsp	
SAUCE, SOY, GAL	2 lbs 9 oz	1 qt 8 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well; remove excess fat. Place chicken in roasting pans.
- 2 Combine soy sauce, onions, ginger; cinnamon, garlic powder, fennel, cloves, and pepper; mix well. Pour 3-1/2 cups marinade over chicken in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes, turning once.
- 3 Drain chicken. CCP: Reserve marinade under refrigeration at 41 F. or lower for use in Step 5.
- 4 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 5 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent. Baste chicken with reserved marinade. Discard remaining marinade. Bake an additional 20 minutes, for a total of 40 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHINESE 5-SPICE CHICKEN (PRECOOKED)

Yield 100 Portions
Each Portion 2 PIECES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
418 kcal	1 gm	46 gm	26 gm	56 %	140 mg	1 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, CHINESE 5-SPICE	0 lbs 8 oz	0 gal	
CHICKEN, 8PC, PASTEURIZED	60 lbs		

METHODS

- 1 Place frozen chicken on lightly sprayed sheet pans, do not overlap.
- 2 Sprinkle about 1/4 cup seasoning evenly over chicken in each pan.
- 3 Using a convection oven, bake at 350 F for 20-25 minutes.

NOTES

- 1 Cooking times will vary according to equipment used.

CREOLE CHICKEN

Yield 100 Portions
Each Portion 2 PCS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
312 kcal	9.8 gm	57.1 gm	3.8 gm	11 %	140 mg	550 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	2 3/8 oz	4 tbsp 2 7/8 tsp	
CELERY, FRESH	2 lbs 4 oz	2 qt 8 tbsp 2/8 tsp	
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
FLOUR, WHEAT, GP (TPK2)	3 3/8 oz	12 tbsp 3/8 tsp	
PEPPERS, GREEN	2 lbs 4 oz	1 qt 1 pt 13 tbsp 1 7/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
TOMATOES, DICED, CANNED	22 lbs	2 gal 2 qt 1 c 9 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Stir-cook onions, peppers, and celery in a lightly sprayed steam-jacketed kettle or stockpot 10 minutes or until tender, stirring constantly.
- 2 Add tomatoes, sugar, Worcestershire sauce, salt and pepper to vegetables. Bring to a boil. Cover; reduce heat; simmer 10 minutes.
- 3 Blend flour and cold water to make a smooth slurry. Add slurry to vegetable and tomato mixture. Bring to a boil. Cover; reduce heat; simmer 5 minutes or until thickened, stirring frequently to prevent sticking.
- 4 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 5 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent.
- 6 Transfer chicken to steam table pans. Pour 2 quarts sauce evenly over chicken in each pan.
- 7 Cover; using a convection oven, bake 30 to 35 minutes at 350 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 8 CCP: Hold for service at 140 F. or higher.
- 9 Serve over cooked rice Recipe No. E 005 00.

CREOLE CHICKEN (COOKED DICED)

Yield 100 Portions
Each Portion 1 1/4 CP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
197 kcal	9.8 gm	24.9 gm	6.4 gm	29.2 %	73 mg	465 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1/4 oz	1 5/8 tsp	
CELERY, FRESH	2 lbs 4 oz	2 qt 8 tbsp 2/8 tsp	
SAUCE, WORCESTERSHIRE	1 3/4 oz	2 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 3/8 oz	12 tbsp 3/8 tsp	
PEPPERS, GREEN	2 lbs 4 oz	1 qt 1 pt 13 tbsp 1 7/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
CHICKEN, DICED, PRECOOKED	18 lbs		
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
TOMATOES, DICED, CANNED	22 lbs	2 gal 2 qt 1 c 9 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Stir-cook onions, peppers, and celery in a lightly sprayed steam-jacketed kettle or stockpot 10 minutes or until tender, stirring constantly.
- 2 Add tomatoes, sugar, Worcestershire sauce, salt and pepper to vegetables. Bring to a boil. Cover; reduce heat; simmer 10 minutes.
- 3 Blend flour and cold water to make a smooth slurry. Add slurry to vegetable and tomato mixture. Bring to a boil. Cover; reduce heat; simmer 5 minutes or until thickened, stirring frequently to prevent sticking.
- 4 Stir chicken gently into thickened creole sauce. Cover, reduce heat; simmer 2 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Pour 2-1/2 gallon creole chicken into ungreased steam table pans. CCP: Hold for service at 140 F. or higher.
- 6 Serve over cooked rice Recipe No. E 005 00.

FRIED CHICKEN

Yield 100 Portions
Each Portion 2 PIECES (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
325 kcal	12.4 gm	57.5 gm	3.2 gm	8.9 %	140 mg	597 mg		0 mg

Ingredients	Weight	Measure	Issue
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
FLOUR, WHEAT, GP (TPK2)	3 lbs 8 oz	3 qt 11 tbs 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbs 6/8 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbs 2/8 tsp	
SPICE, PEPPER, BLACK	1 1/4 oz	5 tbs 4/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well
- 2 Dredge chicken pieces in mixture of flour, salt, pepper and paprika; shake off excess.
- 3 Fry until golden brown or until done in 325 F. deep fat. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Drain well in basket or on absorbent paper. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 Approximate frying time for cut-up 8 piece chicken is: Wings, 5 to 7 minutes; Legs, 10 to 13 minutes; Thighs, 10 to 15 minutes; Breasts, 10 to 15 minutes.

SOUTHERN FRIED CHICKEN

Yield 100 Portions
Each Portion 2 PIECES (6 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
325 kcal	12.4 gm	57.5 gm	3.2 gm	8.9 %	140 mg	597 mg		0 mg

Ingredients	Weight	Measure	Issue
FLOUR, WHEAT, GP (TPK2)	3 lbs 8 oz	3 qt 11 tbsp 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
CHICKEN, 8PC, PASTEURIZED	60 lbs		
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
SPICE, PEPPER, BLACK	1 1/4 oz	5 tbsp 4/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well.
- 2 Dredge chicken pieces in mixture of flour, salt, pepper and paprika; shake off excess.
- 3 Brown chicken in batches in 325 F. deep fat. For each type of piece, fry according to minimum times in Note 1.
- 4 Place chicken on sheet pans. Using a convection oven, bake uncovered at 350 F. for 15 minutes or until done on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Drain well on absorbent paper. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 Approximate frying time for cut-up 8 piece chicken is: Wings, 5 to 7 minutes; Legs, 10 to 13 minutes; Thighs, 10 to 15 minutes; Breasts, 10 to 15 minutes.

OVEN BAKED CHICKEN

Yield 100 Portions
Each Portion 2 PC

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
382 kcal	22 gm	33 gm	18 gm	42.4 %	88 mg	414 mg		57 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD CRUMBS	7 lbs	1 gal 2 qt 1 pt 7 tbsp 1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
CHICKEN, 8PC, PASTEURIZED	60 lbs		
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1 oz	4 tbsp 3/8 tsp	

METHODS

- 1 Combine breadcrumbs, salt, pepper and paprika; mix well.
- 2 Wet chicken by placing cold water in a deep pan, drain then dredge chicken pieces in breadcrumb mixture; shake off excess.
- 3 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 4 Using a convection oven, bake at 325 F. for 40 minutes on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 2, 7 lb corn flake crumbs may be substituted for breadcrumbs.

FRIED CHICKEN(PRECOOKED,BREADED,OVEN)

Yield 100 Portions
Each Portion 2 PIECES (6 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
472 kcal	0 gm	53 gm	29 gm	55.3 %	162 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
CHICKEN, BREADED, PRECOOKED	65 lbs		

METHODS

- Using a convection oven, bake at 350 F. for 25 to 30 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.

FRIED CHICKEN (FRZ,OVEN, PRECKD)

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
472 kcal	0 gm	53 gm	29 gm	55.3 %	162 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
CHICKEN, BREADED, PRECOOKED	65 lbs		

METHODS

- 1 Place frozen chicken on sheet pan, do not overlap.
- 2 Using a convection oven, bake at 325 F. for 20-25 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Hold for service at 140 F. or higher.

NOTES

- 1 Cooking times will vary according to equipment used.

PINEAPPLE CHICKEN

Yield 100 Portions
Each Portion 2 PC

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
349 kcal	19.7 gm	56.7 gm	3.6 gm	9.3 %	140 mg	361 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	2 1/8 oz	4 tbsp 1 3/8 tsp	
PINEAPPLE, SLICED	20 lbs 7 oz	3 gal 2 qt 1 c 3 tbsp 1 7/8 tsp	
JUICE, PINEAPPLE	6 lbs 4 oz	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 6 oz	13 tbsp 1 7/8 tsp	
SAUCE, SOY, GAL	0 lbs 10 oz	1 c 1 tbsp 2 3/8 tsp	

METHODS

- 1 Wash chicken pieces thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 3 Using a convection oven, bake 40 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher for use in Step 5.
- 4 Crush the pineapple. Combine pineapple, pineapple juice from canned pineapple, additional pineapple juice, soy sauce, and sugar. Bring to a boil. Cover, reduce heat; simmer for 5 minutes.
- 5 Transfer chicken to steam table pans. Pour 2 quart sauce evenly over chicken in each pan.
- 6 CCP: Hold for service at 140 F. or higher. Serve with 1/4 cup sauce.

SAVORY BAKED CHICKEN

Yield 100 Portions
Each Portion 2 PIECES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
371 kcal	2 gm	41 gm	23 gm	55.8 %	122 mg	578 mg		11 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 1 oz	1 tbs 2 7/8 tsp	
COOKING SPRAY, NON-STICK	2 1/4 oz	4 tbs 2 1/8 tsp	
WATER	1 lb 8 oz	1 pt 13 tbs 2 7/8 tsp	
SAUCE, WORCESTERSHIRE	1 lb 12 oz	1 pt 14 tbs 5/8 tsp	
PARSLEY	0 lbs 1 oz	7 tbs 1 3/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbs 2 7/8 tsp	
CHICKEN, 8PC, PASTEURIZED	82 lbs		
SAUCE, SOY, GAL	1 lb 14 oz	1 pt 1 c 5 tbs 1 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbs 3/8 tsp	

METHODS

- 1 Combine chicken base, water, soy sauce, Worcestershire sauce, garlic powder and pepper; mix well. Pour marinade over chicken in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes, turning once.
- 2 Drain chicken. CCP: Reserve marinade under refrigeration at 41 F. or lower for use in Step 6.
- 3 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 4 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent. Baste chicken with reserved marinade. Discard remaining marinade. Bake an additional 20 minutes, for a total of 40 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Sprinkle with parsley. CCP: Hold for service at 140 F. or higher.

SAVORY BAKED CHICKEN (8 PIECE FF)

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
274 kcal	2 gm	30 gm	17 gm	55.8 %	88 mg	578 mg		11 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 3/4 oz	1 tbsp 1 2/8 tsp	
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
WATER	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
SPICE, PARSLEY	1 1/4 oz	1 c 7 tbsp 1 7/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
CHICKEN, 8PC, PASTEURIZED	82 lbs		
SAUCE, SOY, GAL	1 lb 14 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Combine chicken base, water, soy sauce, Worcestershire sauce, garlic powder and pepper; mix well. Pour marinade over chicken in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes, turning once.
- 2 Drain chicken. CCP: Reserve marinade under refrigeration at 41 F. or lower for use in Step 6.
- 3 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 4 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent. Baste chicken with reserved marinade. Discard remaining marinade. Bake an additional 20 minutes, for a total of 40 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Sprinkle with parsley. CCP: Hold for service at 140 F. or higher

SZECHWAN CHICKEN

Yield 100 Portions
Each Portion 2 PIECES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
325 kcal	12.2 gm	57.1 gm	3.7 gm	10.2 %	140 mg	846 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 4 oz	7 tbsp 1 5/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
VINEGAR, WHITE	2 lbs 2 oz	1 qt 2 4/8 tsp	
STARCH, CORN	5 1/4 oz	1 c 2 tbsp 1 7/8 tsp	
CATSUP, TOMATO	1 lb 10 oz	1 pt 1 c 1 tbsp 4/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 3/4 oz	3 tbsp 3 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 12 oz	1 pt 1 c 15 tbsp 1 5/8 tsp	
SAUCE, SOY, GAL	1 lb 14 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold water. Drain well. Remove excess fat. Place chicken in roasting pans.
 - 2 Prepare base according to manufacturer's directions.
 - 3 Combine water, chicken broth, vinegar, soy sauce, catsup, sugar and red pepper in a steam-jacketed kettle or stockpot. Bring to a boil. Cover; reduce heat; simmer 5 minutes.
 - 4 Pour 8-1/2 cups marinade over chicken in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes, turning once.
 - 5 Drain chicken. CCP: Reserve marinade under refrigeration at 41 F. or lower for use in Step 8.
 - 6 Place chicken, meat side up, on lightly sprayed sheet pans.
 - 7 Using a convection oven, bake 40 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer chicken to steam table pans.
 - 8 Bring remaining marinade to a boil.
-
- 9 Blend cornstarch and cold water together to make a smooth slurry. Add slurry to marinade; bring to a boil. Cover; reduce heat; simmer 3 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must register 165 F. or higher for 15 seconds.
 - 10 Pour 5-3/4 cups sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

SZECHWAN CHICKEN (BREAST BONELESS)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
326 kcal	12 gm	42.1 gm	11.1 gm	30.6 %	126 mg	666 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 1/4 oz	2 tbsp 1 1/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHICKEN, BREAST	42 lbs 12 oz		
VINEGAR, WHITE	2 lbs	1 pt 1 c 12 tbsp 3 tsp	
STARCH, CORN	5 1/4 oz	1 c 2 tbsp 1 6/8 tsp	
CATSUP, TOMATO	1 lb 10 oz	1 pt 1 c 1 tbsp 4/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 3/4 oz	4 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 12 oz	1 pt 1 c 15 tbsp 1 5/8 tsp	
SAUCE, SOY, GAL	1 lb 14 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold water. Drain well. Remove excess fat. Place chicken in roasting pans.
 - 2 Prepare base according to manufacturer's directions.
 - 3 Combine water, chicken broth, vinegar, soy sauce, catsup, sugar, and red pepper in a steam-jacketed kettle or stockpot. Bring to a boil. Cover; reduce heat; simmer 5 minutes.
 - 4 Pour marinade over chicken in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
 - 5 Drain chicken. CCP: Reserve marinade under refrigeration at 41 F. or lower for use in Step 8.
 - 6 Place chicken breasts on each lightly sprayed sheet pan. Lightly spray chicken with cooking spray.
 - 7 Using a convection oven, bake 12 to 14 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer chicken to steam table pans.
 - 8 Bring remaining marinade to a boil.
-
- 9 Blend cornstarch and cold water together to make a smooth slurry. Add slurry to marinade; bring to a boil. Cover; reduce heat; simmer 3 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must register 165 F. or higher for 15 seconds.
 - 10 Pour 6 cups sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

SZECHWAN CHICKEN (PCK BRSTD & RTU SA)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
299 kcal	5 gm	41 gm	11 gm	33.1 %	126 mg	196 mg		25 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, SZECHWAN	4 lbs 8 oz	0 gal	
CHICKEN BREAST, P/C, W/GRILL MARKS	31 lbs 4 oz		

METHODS

- 1 Place frozen chicken on lightly sprayed sheet pans, do not overlap.
- 2 Using a convection oven, bake at 350 F. for 20-25 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Coat chicken with hot Szechwan sauce. Bake an additional 5 minutes. Hold for service at 140 F. or higher.

NOTES

- 1 1. Cooking times will vary according to equipment used.

SZECHWAN SHRIMP (RTU SAUCE)

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
145 kcal	5 gm	25 gm	2 gm	12.4 %	0 mg	408 mg		153 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SHRIMP, P&D, TAIL OFF	30 lbs		
SAUCE, SZECHWAN	4 lbs 8 oz	0 gal	

METHODS

- 1 Lightly spray steam table pan with non-stick cooking spray. Place 7-1/2 pounds shrimp in each steam table pan.
- 2 Cover, using a convection oven, bake 15 minutes at 350 F. on high fan, closed vent; uncover, stir; bake 5 minutes or until shrimp are done. DO NOT OVERCOOK. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Remove from oven.
- 3 Coat shrimp with Szechwan sauce. Bake an additional 5 minutes. Hold for service at 140 F. or higher.

NOTES

- 1 1. Cooking times will vary according to equipment used.

CHICKEN CHOW MEIN (COOKED DICED)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
342 kcal	27 gm	29 gm	13 gm	34.2 %	74 mg	1715 mg		68 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	12 1/2 oz	1 c 7 tbsp 1 5/8 tsp	
WATER 1	21 lbs	2 gal 2 qt 3 tbsp 2/8 tsp	
CELERY, FRESH	10 lbs 10 5/8 oz	2 gal 2 qt 5 tbsp 2/8 tsp	
MOLASSES	5 3/4 oz	7 tbsp 2 2/8 tsp	
BEAN, SPROUTS	6 lbs 10 oz		
STARCH, CORN	14 3/4 oz	1 pt 1 c 4 tbsp 7/8 tsp	
ONIONS, YELLOW	13 lbs 8 oz		
CHICKEN, DICED, PRECOOKED	18 lbs		
CABBAGE, DANISH	5 lbs 2 oz	2 gal 1 c 3 tbsp 1 1/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, GINGER	0 lbs 1/4 oz	1 tbsp 1 1/8 tsp	
NOODLES, CHOW MEIN	4 lbs 8 oz	2 gal 3 qt 1 c 5 tbsp 2 2/8 tsp	
WATER 2	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SAUCE, SOY, GAL	3 lbs 12 oz	1 qt 1 pt 10 tbsp 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Spray a steam jacketed kettle with non stick pan spray, add onions and celery. Add cabbage cook 10 minutes more.
- 2 Add water 1, chicken base, soy sauce, molasses, ginger, garlic powder and pepper, bring to a boil. Reduce to a simmer, cook until vegetables are tender.
- 3 Blend cornstarch and cold water together to make a smooth slurry. Add slurry to hot broth and vegetable mixture, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking.
- 4 Drain bean sprouts and discard liquid. Stir chicken and bean sprouts gently into thickened sauce. Cover; reduce heat; simmer 2 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Pour 2-1/2 gal chicken chow mein into ungreased steam table pans. CCP: Hold for service at 140 F. or higher. Serve over steamed rice. Optional: Top each serving with 1/3 cup chow mein noodles.

CHICKEN CHOW MEIN (CANNED CHICKEN)

Yield 100 Portions
Each Portion 1 CP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
364 kcal	27.9 gm	28.6 gm	15.4 gm	38.1 %	66 mg	2329 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	2 lbs 8 oz	1 qt 11 tbsp 7/8 tsp	
CELERY, FRESH	9 lbs 8 oz	2 gal 1 pt 1 c 14 tbsp 1 6/8 tsp	
MOLASSES	5 3/4 oz	7 tbsp 2 2/8 tsp	
BEAN, SPROUTS	6 lbs 10 oz		
STARCH, CORN	1 lb 2 oz	1 pt 1 c 15 tbsp 2 3/8 tsp	
ONIONS, YELLOW	12 lbs 2 oz		
CABBAGE, DANISH	4 lbs 2 oz	1 gal 2 qt 1 pt 11 tbsp 2 1/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
CHICKEN, BONED	18 lbs 2 oz		
SPICE, GINGER	0 lbs 1/4 oz	1 tbsp 1 1/8 tsp	
NOODLES, CHOW MEIN	4 lbs 8 oz	2 gal 3 qt 1 c 5 tbsp 2 2/8 tsp	
SAUCE, SOY, GAL	3 lbs 12 oz	1 qt 1 pt 10 tbsp 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Prepare base according to manufacturer's directions. Combine chicken broth, onions, celery, soy sauce, molasses, ginger, garlic powder and pepper in a steam jacketed kettle or stockpot. Bring to a boil. Cover; reduce heat; simmer 8 to 10 minutes until vegetables are tender.
- 2 Blend cornstarch and cold water together to make a smooth slurry. Add slurry to hot broth and vegetable mixture, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking.
- 3 Cut chicken into 1-inch pieces.
- 4 Drain bean sprouts and discard liquid. Stir chicken and bean sprouts gently into thickened sauce. Cover; reduce heat; simmer 2 minutes. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 5 Pour 2-1/2 gal chicken chow mein into ungreased steam table pans. CCP: Hold for service at 140 F. or higher. Serve over steamed rice. Optional: Top each serving with 1/3 cup chow mein noodles.

ROAST TURKEY

Yield 100 Portions
Each Portion 3 SL (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
394 kcal	0 gm	64.8 gm	13 gm	29.7 %	168 mg	992 mg		0 mg

Ingredients	Weight	Measure	Issue
TURKEY, RTC, WHOLE	65 lbs		
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	

METHODS

- 1 Remove bands from legs; open turkey cavity. Cut off wing tips.
- 2 Wash turkey thoroughly inside and out, under cold running water. Drain well.
- 3 Rub cavity with salt.
- 4 Tuck legs and tail into cavity. Place in roasting pans, breast side up. Turkeys should not touch each other.
- 5 Rub skin with oil. DO NOT ADD WATER.
- 6 Insert meat thermometer in center of inside thigh muscle of smallest bird.
- 7 Roast uncovered. CCP: Internal temperature OF ALL TURKEYS must reach 165 F. or higher for 15 seconds.
- 8 Baste frequently with drippings. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 If desired, wing tips may be used in making stock for gravy, dressing or soup.
 - 2 Place frozen turkey in refrigerator to permit gradual thawing; large turkeys, 16 lb and over—2 to 3 days; small turkeys, under 16 lb—1 to 2 days.
 - 3 If no thermometer is available, to test for doneness, move the leg by grasping bone; if joint moves easily, the ligaments are tender and meat is done.
 - 4 If turkey begins to brown too quickly, cover with loose tent of food service aluminum foil.
 - 5 Omit Steps 5 and 8 if self-basting turkeys are used.
- 6 TIMETABLE FOR ROASTING TURKEYS (UNSTUFFED) Weight Oven Cooking Convection Convection of Turkeys Temperature Time (hours) Oven Temperature Oven Time (hours) 8 to 12 lb 325°F. 3 to 4 300°F. 2 1/4 to 3 12 to 16 lb 325°F. 3 1/2 to 4 1/2 300°F. 2 3/4 to 3 1/2 16 to 20 lb 325°F. 4 to 5 300°F. 3 to 3 3/4 20 to 24 lb 325°F. 4 1/2 to 5 1/2 300°F. 3 1/2 to 4 1/4 For best results in slicing, allow to stand 30 minutes. SERVINGS PER TURKEY Ready-to-Cook Weight Number of Servings 8 to 12 lb 10 to 20 12 to 15 lb 20 to 32 16 to 24 lb 33 to 50 (about 2 servings per pound)

ROAST TURKEY (BONELESS TURKEY)

Yield 100 Portions
Each Portion 2 SL 3 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
201 kcal	0 gm	26 gm	10 gm	44.8 %	86 mg	82 mg		19 mg

Ingredients	Weight	Measure	Issue
TURKEY, ROAST, BONELESS	38 lbs		

METHODS

- 1 Place turkeys in roasting pans.
- 2 Using a convection oven, roast 2-1/2 to 3-1/2 hours in 325 F. oven, on high fan, closed vent. Baste occasionally with drippings, uncovered. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 When roasted, remove from oven; let stand at least 15 to 20 minutes to absorb juices and for ease in slicing.

TURKEY WITH BBQ SAUCE

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
255 kcal	9.1 gm	27 gm	11.4 gm	40.2 %	86 mg	664 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, BARBECUE	8 lbs 14 oz	3 gal 3 qt 1 pt 14 tbs 1 2/8 tsp	
TURKEY, ROAST, BONELESS	38 lbs		

METHODS

- 1 Place turkey in pans.
- 2 Using a convection oven, roast 2-1/2 to 3-1/2 hours in 325 F. oven, on high fan, closed vent. Baste occasionally with drippings. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 3 Use prepared Barbecue Sauce. Bring sauce to a boil; reduce heat; cover; simmer about 5 minutes or until heated thoroughly.
- 4 Slice turkey about 1/4-inch thick. CCP: Hold for service at 140 F. or higher. Serve 1/4 cup sauce over turkey slices.

NOTES

- 1 When roasted, remove from oven; let stand at least 15 to 20 minutes to absorb juices and for ease in slicing.

TURKEY NUGGETS

Yield 100 Portions
Each Portion 3 1/2 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
305 kcal	26.5 gm	26.2 gm	9.5 gm	28 %	65 mg	1663 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1 oz	2 tbsp 2/8 tsp	
WATER	1 lb 14 oz	1 pt 1 c 9 tbsp 1 2/8 tsp	
SPICE, POULTRY	0 lbs 1/4 oz	1 tbsp 1 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs	2 qt 1 pt 14 tbsp 5/8 tsp	
BREAD CRUMBS	3 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
EGG, WHITES	1 lb 8 oz	0 gal	
SPICE, PARSLEY	0 lbs 1/4 oz	4 tbsp 2 2/8 tsp	
SPICE, GARLIC	1 3/4 oz	5 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/2 oz	5 tbsp 1 3/8 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	26 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Cut turkey into 1-1/2 to 2-inch strips.
- 2 Dredge turkey in mixture of flour, salt, garlic powder, poultry seasoning, pepper and paprika.
- 3 Reconstitute milk; add egg whites; mix well.
- 4 Dip floured turkey in milk and egg white mixture. Drain well.
- 5 Blend second salt, parsley and breadcrumbs to create breadcrumb mixture. Roll turkey in bread crumb mixture until well coated; shake off excess.
- 6 Lightly spray sheet pans with non-stick cooking spray. Place turkey nuggets onto sprayed sheet pans.
- 7 Spray turkey nuggets with cooking spray to ensure even browning.
- 8 Using a convection oven, bake 10 to 12 minutes at 375 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher for service. Serve with sweet and sour sauce, barbecue sauce or mustard sauce.

PIZZA

Yield 100 Portions
Each Portion 1 PIECE (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
235 kcal	26.2 gm	10 gm	9.4 gm	36 %	12 mg	465 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	1 5/8 oz	3 tbsp 2 5/8 tsp	
WATER 1	0 lbs 9 oz	1 c 1 tbsp 6/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	5 lbs 8 oz	1 gal 1 qt 12 tbsp 2 tsp	
OIL, SALAD, CANOLA	0 lbs 10 oz	1 c 4 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
CHEESE, PIZZA BLEND	4 lbs	1 gal 2 6/8 tsp	
SAUCE, PIZZA	8 lbs	3 qt 1 pt 6 tbsp 1 2/8 tsp	
CHEESE, PARMESAN	0 lbs 8 oz	1 pt 4 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 3 oz	6 tbsp 2 4/8 tsp	
WATER 2	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	

METHODS

- 1 Sprinkle yeast over water1. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
- 2 Place water2, flour, salt, sugar and canola oil in mixer bowl in order listed. Add yeast solution.
- 3 Using a dough hook, mix at low speed about 8 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
- 4 Divide dough; shape into four 2 pound 7 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
- 5 Coat bottom and sides of each pan with 1 tablespoon canola oil.
- 6 Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to 18x26 sheet pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
- 7 Using a convection oven, bake at 450 F. 7 minutes on high fan, closed vent or until slightly brown.
- 8 Spread 1 quart sauce evenly over dough in each pan.

- 9 Sprinkle 1 quart shredded cheese over each pan.
- 10 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 11 Using a convection oven, bake 8 minutes at 450 F. on high fan, closed vent or until crust is browned and cheese starts to turn golden.
- 12 Cut 5 by 5. CCP: Hold for service at 140 F. or higher.

THICK CRUST PIZZA

Yield 100 Portions
Each Portion 1 PC (4 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
370 kcal	48.1 gm	14.8 gm	12.4 gm	30.2 %	14 mg	613 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	3 3/8 oz	7 tbsp 3 tsp	
WATER 1	1 lb 2 oz	1 pt 2 tbsp 1 3/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	10 lbs 12 oz	2 gal 2 qt 10 tbsp 4/8 tsp	
OIL, SALAD, CANOLA	1 lb 2 oz	1 pt 5 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 4/8 tsp	
CHEESE, PIZZA BLEND	5 lbs	1 gal 1 qt 1 tbsp 4/8 tsp	
SAUCE, PIZZA	8 lbs	3 qt 1 pt 6 tbsp 1 2/8 tsp	
CHEESE, PARMESAN	0 lbs 1/2 oz	2 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 6 oz	13 tbsp 1 7/8 tsp	
WATER 2	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	

METHODS

- 1 Sprinkle yeast over water1. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
- 2 Place water2, flour, salt, sugar and canola oil in mixer bowl in order listed. Add yeast solution.
- 3 Using a dough hook, mix at low speed about 10 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
- 4 Divide dough; shape into four 4 pound 10 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
- 5 Coat bottom and sides of each pan with 1 tablespoon canola oil.
- 6 Place dough balls on lightly floured working surface. Roll out each ball to 1/4-inch thickness. Transfer dough to sheet pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
- 7 Using a convection oven, bake at 450 F. 7 minutes on high fan, closed vent or until slightly brown.
- 8 Spread 1 quart sauce evenly over dough in each pan.

- 9 Sprinkle 1-1/4 quart shredded cheese over each pan.
- 10 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 11 Using a convection oven, bake at 450 F. about 8 minutes or until crust is browned and cheese starts to turn golden.
- 12 Cut 5 by 5. CCP: Hold for service at 140 F. or higher.

MUSHROOM, GREEN PEPPER & ONION PIZZA

Yield 100 Portions
Each Portion 1 PIECE (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
243 kcal	28.1 gm	10.3 gm	9.5 gm	35.2 %	12 mg	492 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	1 5/8 oz	3 tbsp 2 7/8 tsp	
MUSHROOM, STEM & PIECES	3 lbs 9 oz	2 qt 1 pt 5 tbsp 2 2/8 tsp	
PEPPERS, GREEN	2 lbs 12 oz	2 qt 5 tbsp 2 7/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	5 lbs 8 oz	1 gal 1 qt 12 tbsp 2 tsp	
ONIONS, YELLOW	2 lbs 12 oz		
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
CHEESE, PIZZA BLEND	4 lbs	1 gal 2 6/8 tsp	
SAUCE, PIZZA	9 lbs 10 oz	1 gal 1 c 5 tbsp 5/8 tsp	
CHEESE, PARMESAN	0 lbs 8 oz	1 pt 4 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 1/4 oz	11 tbsp 2 6/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
- 2 Place water, flour, salt, sugar and canola oil in mixer bowl in order listed. Add yeast solution.
- 3 Using a dough hook, mix at low speed about 8 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
- 4 Divide dough; shape into 2 pound 7 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
- 5 Coat bottom and sides of each pan with 1 tablespoon canola oil.
- 6 Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to sheet pans pushing dough slightly up edges of pan. Using
- 7 Using a convection oven, bake at 450 F. 7 minutes or until slightly brown on high fan, closed vent.
- 8 Spread 1 quart sauce evenly over dough in each pan.
- 9 Sprinkle 1 quart shredded cheese over each pan.
- 10 Drain mushrooms; slice peppers and onions. Evenly distribute 1 cup mushrooms, 3 cups green peppers, and 1-3/4 cups onion over cheese in each pan.
- 11 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 12 Using a convection oven, bake at 450 F. about 8 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent.
- 13 Cut 5 by 5. CCP: Hold for service at 140 F. or higher.

HAMBURGER PIZZA

Yield 100 Portions
Each Portion 1 PIECE (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
291 kcal	26.6 gm	16.7 gm	12.3 gm	38 %	33 mg	485 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	1 5/8 oz	3 tbsp 2 7/8 tsp	
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	5 lbs 8 oz	1 gal 1 qt 12 tbsp 2 tsp	
ONIONS, YELLOW	1 lb 10 oz		
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
CHEESE, PIZZA BLEND	4 lbs	1 gal 2 6/8 tsp	
SAUCE, PIZZA	9 lbs 10 oz	1 gal 1 c 5 tbsp 5/8 tsp	
CHEESE, PARMESAN	0 lbs 8 oz	1 pt 4 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 1/4 oz	11 tbsp 2 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	8 lbs		

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
- 2 Place water, flour, salt, sugar and canola oil in mixer bowl in order listed. Add yeast solution.
- 3 Using a dough hook, mix at low speed about 8 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
- 4 Divide dough; shape into four 2 pound 7 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
- 5 Coat bottom and sides of each pan with 1 tablespoon canola oil.
- 6 Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to sheet pans pushing dough slightly up edges of pan. Using
- 7 Using a convection oven, bake at 450 F. 7 minutes or until slightly brown on high fan, closed vent.
- 8 Spread 1 quart sauce evenly over dough in each pan.
- 9 Sprinkle 1 quart shredded cheese over each pan.
- 10 Saute thawed ground beef with onions. Drain or skim off excess fat; add black pepper, crushed oregano. Blend well. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Sprinkle 1 quart of meat mixture in each pan.
- 11 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 12 Using a convection oven, bake at 450 F. about 8 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.
- 13 Cut 5 by 5.

PEPPERONI,GRN.PEPPER & MUSHROOM PIZZA

Yield 100 Portions
Each Portion 1 PC (3 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
261 kcal	27.5 gm	11.2 gm	11.3 gm	39 %	17 mg	573 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	1 5/8 oz	3 tbsp 2 7/8 tsp	
MUSHROOM, STEM & PIECES	3 lbs 9 oz	2 qt 1 pt 5 tbsp 2 2/8 tsp	
PEPPERONI, SLICED	1 lb		
PEPPERS, GREEN	2 lbs 12 oz	2 qt 5 tbsp 2 7/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	5 lbs 8 oz	1 gal 1 qt 12 tbsp 2 tsp	
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
CHEESE, PIZZA BLEND	4 lbs	1 gal 2 6/8 tsp	
SAUCE, PIZZA	9 lbs 10 oz	1 gal 1 c 5 tbsp 5/8 tsp	
CHEESE, PARMESAN	0 lbs 8 oz	1 pt 4 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 1/4 oz	11 tbsp 2 6/8 tsp	

METHODS

- Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
- Place water, flour, salt, sugar and canola oil in mixer bowl in order listed. Add yeast solution.
- Using a dough hook, mix at low speed about 8 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
- Divide dough; shape into four 2 pound 7 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
- Coat bottom and sides of each pan with 1 tablespoon canola oil.
- Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to sheet pans pushing dough slightly up edges of pan. Using
- Using a convection oven bake at 450 F. 7 minutes or until slightly brown on high fan, closed vent.
- Spread 1 quart sauce evenly over dough in each pan.
- Sprinkle 1 quart shredded cheese over each pan.
- Drain mushrooms, slice peppers, slice pepperoni. Evenly distribute 1 cup mushrooms, 3 cups green peppers and 4 ounces pepperoni over cheese in each pan.
- Sprinkle 1/2 cup grated cheese over mixture in each pan.
- Using a convection oven, bake at 450 F. about 8 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.
- Cut 5 by 5.

PEPPERONI PIZZA

Yield 100 Portions
Each Portion 1 PIECE (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
256 kcal	26.4 gm	10.9 gm	11.3 gm	39.7 %	17 mg	546 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	1 5/8 oz	3 tbsp 2 7/8 tsp	
PEPPERONI, SLICED	1 lb		
FLOUR, WHEAT BREAD (TPK2)	5 lbs 8 oz	1 gal 1 qt 12 tbsp 2 tsp	
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
CHEESE, PIZZA BLEND	4 lbs	1 gal 2 6/8 tsp	
SAUCE, PIZZA	9 lbs 10 oz	1 gal 1 c 5 tbsp 5/8 tsp	
CHEESE, PARMESAN	0 lbs 8 oz	1 pt 4 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 1/4 oz	11 tbsp 2 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
 - 2 Place water, flour, salt, sugar and canola oil in mixer bowl in order listed. Add yeast solution.
 - 3 Using a dough hook, mix at low speed about 8 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
 - 4 Divide dough; shape into four 2 pound 7 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
 - 5 Coat bottom and sides of each pan with 1 tablespoon canola oil.
 - 6 Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
 - 7 Using a convection oven, bake at 450 F. 7 minutes or until slightly brown on high fan, closed vent.
 - 8 Spread 1 quart sauce evenly over dough in each pan.
-
- 9 Sprinkle 1 quart shredded cheese over each pan.
 - 10 Thinly slice pepperoni; evenly distribute 4 ounces over cheese in each pan.
 - 11 Sprinkle 1/2 cup grated cheese over mixture in each pan.
 - 12 Using a convection oven, bake at 450 F. 8 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.
 - 13 Cut 5 by 5.

PIZZA (ROLL MIX)

Yield 100 Portions
Each Portion 1 PIECE (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
221 kcal	24.8 gm	9.4 gm	8.9 gm	36.2 %	12 mg	535 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	2 1/4 oz	5 tbsp 1 tsp	
ROLL MIX	6 lbs 12 oz		
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
CHEESE, PIZZA BLEND	4 lbs	1 gal 2 6/8 tsp	
SAUCE, PIZZA	9 lbs 10 oz	1 gal 1 c 5 tbsp 5/8 tsp	
CHEESE, PARMESAN	0 lbs 8 oz	1 pt 4 tbsp 7/8 tsp	

METHODS

- 1 Combine roll mix, yeast, and water. Follow directions on containers.
- 2 Shape into four 2 pound 10 ounce balls.
- 3 Coat bottom and sides of each pan with 1 tablespoon canola oil.
- 4 Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
- 5 Using a convection oven, bake at 450 F. 7 minutes or until slightly brown on high fan, closed vent.
- 6 Spread 1 quart sauce evenly over dough in each pan.
- 7 Sprinkle 1 quart shredded cheese over each pan.
- 8 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 9 Using a convection oven, bake at 450 F. 10 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.
- 10 Cut 5 by 5.

PORK SAUSAGE PIZZA

Yield 100 Portions
Each Portion 1 PIECE (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
286 kcal	26.5 gm	12.5 gm	13.8 gm	43.4 %	22 mg	597 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	1 5/8 oz	3 tbsp 2 7/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	5 lbs 8 oz	1 gal 1 qt 12 tbsp 2 tsp	
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
CHEESE, PIZZA BLEND	4 lbs 8 oz	1 gal 1 pt 1 tbsp 1/8 tsp	
SAUCE, PIZZA	9 lbs 10 oz	1 gal 1 c 5 tbsp 5/8 tsp	
CHEESE, PARMESAN	0 lbs 8 oz	1 pt 4 tbsp 7/8 tsp	
SAUSAGE, POLISH	3 lbs		
SUGAR, REFINED, WHITE, GRANULATED	5 1/4 oz	11 tbsp 2 6/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
 - 2 Place water, flour, salt, sugar and canola oil in mixer bowl in order listed. Add yeast solution.
 - 3 Using a dough hook, mix at low speed about 8 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
 - 4 Divide dough; shape into four 2 pound 7 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
 - 5 Coat bottom and sides of each pan with 1 tablespoon canola oil.
 - 6 Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
 - 7 Using a convection oven, bake at 450 F. 7 minutes or until slightly brown on high fan, closed vent.
 - 8 Spread 1 quart sauce evenly over dough in each pan.
 - 9 Sprinkle 1 quart shredded cheese over each pan.
-
- 10 Saute pork or sausage until light brown; drain or skim off excess fat. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Evenly distribute 1-1/2 cups sausage over cheese in each pan.
 - 11 Sprinkle 1/2 cup grated cheese over mixture in each pan.
 - 12 Using a convection oven, bake at 450 F. about 8 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.
 - 13 Cut 5 by 5.

FRENCH BREAD PIZZA

Yield 100 Portions
Each Portion 1 PIECE (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
335 kcal	43.9 gm	15.5 gm	10 gm	26.9 %	17 mg	864 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, PIZZA BLEND	6 lbs 8 oz	1 gal 2 qt 1 pt 1 tbsp 1 4/8 tsp	
SAUCE, PIZZA	9 lbs 10 oz	1 gal 1 c 5 tbsp 5/8 tsp	
CHEESE, PARMESAN	9 3/4 oz	1 pt 12 tbsp 6/8 tsp	
BREAD, FRENCH	17 lbs		
SUGAR, REFINED, WHITE, GRANULATED	5 1/4 oz	11 tbsp 2 6/8 tsp	

METHODS

- 1 Cut each loaf of bread lengthwise and divide each half into 3 pieces. Place 12 pieces on each pan.
- 2 Spread 2-1/3 tablespoons sauce over each piece.
- 3 Evenly distribute 1 ounce or 1/4 cup shredded cheese over each piece.
- 4 Sprinkle 1/2 teaspoon grated cheese over mixture on each piece.
- 5 Using a convection oven, bake at 400 F. for 6 minutes or until cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.

PORK SAUSAGE,GRN PEPPER & ONION PIZZA

Yield 100 Portions
Each Portion 1 PC (3 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
289 kcal	28.4 gm	12.8 gm	13.2 gm	41.1 %	19 mg	630 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	1 5/8 oz	3 tbsp 2 7/8 tsp	
PEPPERS, GREEN	2 lbs 4 oz	1 qt 1 pt 13 tbsp 1 7/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	5 lbs 8 oz	1 gal 1 qt 12 tbsp 2 tsp	
ONIONS, YELLOW	2 lbs 12 oz		
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
SAUSAGE, ITALIAN	3 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
CHEESE, PIZZA BLEND	4 lbs	1 gal 2 6/8 tsp	
SAUCE, PIZZA	9 lbs 10 oz	1 gal 1 c 5 tbsp 5/8 tsp	
CHEESE, PARMESAN	0 lbs 8 oz	1 pt 4 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 1/4 oz	11 tbsp 2 6/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
- 2 Place water, flour, salt, sugar and canola oil in mixer bowl in order listed. Add yeast solution.
- 3 Using a dough hook, mix at low speed about 8 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
- 4 Divide dough; shape into four 2 pound 7 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
- 5 Coat bottom and sides of each pan with 1 tablespoon canola oil.
- 6 Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
- 7 Using a convection oven, bake at 450 F. 7 minutes or until slightly brown on high fan, closed vent.
- 8 Spread 1 quart sauce evenly over dough in each pan.
- 9 Sprinkle 1 quart shredded cheese over each pan.
- 10 Saute pork or Italian sausage until light brown. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Drain or skim off excess fat. Evenly distribute 1-1/2 cups sausage, 3 cups green peppers, and 1-3/4 cups onions over cheese in each pan.
- 11 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 12 Using a convection oven, bake at 450 F. 8 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.
- 13 Cut 5 by 5.

PIZZA (POURABLE PIZZA CRUST)

Yield 100 Portions
Each Portion 1 PC (3 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
268 kcal	36.7 gm	12.2 gm	7.4 gm	24.9 %	12 mg	418 mg		0 mg

Ingredients	Weight	Measure	Issue
YEAST	2 1/2 oz	5 tbsp 2 6/8 tsp	
FLOUR, WHEAT BREAD (TPK2)	7 lbs	1 gal 2 qt 1 pt 7 tbsp 1 1/8 tsp	
OIL, SALAD, CANOLA	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
MILK, NONFAT, DRY	1 lb 2 oz	1 qt 1 pt 1 c 8 tbsp 2/8 tsp	
CHEESE, PIZZA BLEND	4 lbs	1 gal 2 6/8 tsp	
SAUCE, PIZZA	6 lbs 9 1/4 oz	2 qt 1 pt 1 c 13 tbsp 1 3/8 tsp	
CHEESE, PARMESAN	0 lbs 8 oz	1 pt 4 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	8 3/4 oz	1 c 3 tbsp 2 5/8 tsp	

METHODS

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
 - 2 Sift together flour, nonfat dry milk, sugar, and salt. Add yeast solution and canola oil.
 - 3 Using wire whip, blend at medium speed 10 minutes. Batter will be lumpy.
 - 4 Coat bottom and sides of each pan with 1 tablespoon canola oil.
 - 5 Sprinkle 1/4 cup cornmeal evenly into each pan. Pour 1-3/4 quart pizza dough batter into each pan. Spread evenly. Let stand 20 minutes.
 - 6 Using a convection oven, bake at 450 F. 12 minutes or until slightly brown on high fan, open vent.
 - 7 Spread 1 quart sauce evenly over dough in each pan.
 - 8 Sprinkle 1 quart shredded cheese over each pan.
 - 9 Sprinkle 1/2 cup grated cheese over mixture in each pan.
-
- 10 Using a convection oven, bake at 450 F. 8 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent.
CCP: Hold for service at 140 F. or higher.
 - 11 Cut 5 by 5.

PIZZA BAR

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
388 kcal	39 gm	22 gm	15 gm	34.8 %	31 mg	1070 mg		292 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
MUSHROOM, STEM & PIECES	1 lb 6 oz	1 pt 1 c 15 tbsp 3 tsp	
VEGETABLE, PEPPERS, SWEET ROASTED	2 lbs		
PEPPERONI, SLICED	1 lb		
OLIVES, RIPE, SLICED	1 lb 2 oz		
PORK, SAUSAGE, CRUMBLES, PRECOOKED	2 lbs		
PEPPERS, GREEN	4 lbs	3 qt 2 tbsp 2 4/8 tsp	
ONIONS, YELLOW	4 lbs		
PIZZA CRUST	12 lbs 8 oz		
BEEF, GROUND PRECOOKED	3 lbs		
VEG, BROCCOLI	2 lbs	1 qt 1 c 13 tbsp 2/8 tsp	
CHEESE, PIZZA BLEND	6 lbs	1 gal 2 qt 1 tbsp 1 1/8 tsp	
SAUCE, PIZZA	11 lbs	1 gal 1 pt 1 c 12 tbsp 2 4/8 tsp	
CHEESE, PARMESAN	0 lbs 7 oz	1 c 15 tbsp 2 3/8 tsp	
HAM, BONELESS	2 lbs		

METHODS

- 1 Lightly spray sheet trays with non-stick cooking spray. Place 2 frozen pizza crusts on each tray.
- 2 Pour 3/4 cup of pizza sauce onto each shell and evenly spread all over leaving 1/2" crust with no sauce.
- 3 Thaw frozen vegetables and chop broccoli. Using any combination of ingredients in the list. Evenly spread 2-3 cups of pizza topping over the sauce.
- 4 Evenly sprinkle 1 cup of cheese over the top of prepared pizza with toppings. Sprinkle about 1 Tablespoon of parmesan cheese over shredded cheese.
- 5 Using a convection oven, bake at 450 F. for 15-20 minutes or until cheese has melted and crust is brown and crispy. CCP: Hold for service at 140 F. or higher.

PIZZA BAR FZN

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
186 kcal	20 gm	7 gm	8.8 gm	42.6 %	11 mg	429 mg		93 mg

Ingredients	Weight	Measure	Issue
PIZZA, SUPREME W/CHEESE	5 lbs		
PIZZA, FOUR MEAT W/CHEESE	5 lbs		
PIZZA, CHEESE	5 lbs		

METHODS

- 1 Prepare pizza according to manufacturers instructions.

PIZZA (12 INCH FZ.,CRUST)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
270 kcal	33.8 gm	12 gm	8.9 gm	29.7 %	13 mg	641 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PIZZA CRUST	12 lbs 8 oz		
CHEESE, PIZZA BLEND	4 lbs 10 5/8 oz	1 gal 1 pt 11 tbsp 2 1/8 tsp	
SAUCE, PIZZA	9 lbs 13 1/4 oz	1 gal 1 c 11 tbsp 2/8 tsp	
CHEESE, PARMESAN	0 lbs 8 oz	1 pt 4 tbsp 7/8 tsp	

METHODS

- 1 Place 2 crusts on each greased sheet pan.
- 2 Pour 3/4 cup sauce over each crust.
- 3 Sprinkle about 2/3 cup cheese over each pizza.
- 4 Sprinkle about 1-1/4 tablespoon grated cheese over mixture in each pan.
- 5 Bake at 450 F. about 20 minutes or until crust is browned and crisp.
- 6 Cut each pizza into 4 wedges. CCP: Hold for service at 140 F. or higher.

CHUCK WAGON STEW

Yield 100 Portions
Each Portion 1 1/4 CUPS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
401 kcal	58 gm	26 gm	9 gm	20.2 %	58 mg	978 mg		169 mg

Ingredients	Weight	Measure	Issue
PEPPERS, GREEN	4 lbs	3 qt 2 tbsp 2 4/8 tsp	
ONIONS, YELLOW	7 lbs		
CATSUP, TOMATO	2 lbs	1 pt 1 c 12 tbsp 1 4/8 tsp	
BEANS,WHITE W/ TOMATO SAUCE	55 lbs	6 gal 1 qt 1 c 6 tbsp 1 7/8 tsp	
BEEF, GROUND, 90% MIN LEAN	15 lbs		

METHODS

- 1 Cook beef with onions and peppers until it loses its pink color, stirring to break apart, in steam-jacketed kettle or stock pot. Drain or skim off excess fat.
- 2 Add catsup and beans to beef, onion and pepper mixture. Stir well.
- 3 Simmer for 20 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BAKED SCALLOPS

Yield 100 Portions
Each Portion 6-12 PC (4.5OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
137 kcal	9 gm	15 gm	5 gm	32.8 %	37 mg	263 mg		45 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
BREAD CRUMBS	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
SPICE, PARSLEY	0 lbs 1/4 oz	4 tbsp 2 2/8 tsp	
JUICE, LEMON	11 1/2 oz	1 c 5 tbsp 1 2/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsp 1 tsp	
SCALLOPS	30 lbs		
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
LEMONS	3 lbs 12 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Wash scallops thoroughly; cut large ones in half. Drain well.
- 2 Mix bread crumbs, salt, pepper, paprika, basil and garlic.
- 3 Toss scallops in seasoned bread crumbs. Place an equal quantity of scallops in each steam table pan.
- 4 Combine lemon juice and melted butter, whisk well. Drizzle 1/2 cup butter mix over top of scallops in each pan. Using a convection oven, bake at 350 F. 20 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Remove from oven; sprinkle each pan with 2 tablespoons parsley. CCP: Hold at 140 F. or higher for service.
- 6 Serve with 1 wedge of lemon.

BAKED WHOLE TROUT

Yield 100 Portions
Each Portion 10 OZ.

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
524 kcal	9.2 gm	61.3 gm	25.7 gm	44.1 %	193 mg	379 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BUTTER, PRINTS	2 lbs 8 oz	1 qt 15 tbsp 2 7/8 tsp	
BREAD CRUMBS	2 lbs 4 oz	2 qt 8 tbsp 2/8 tsp	
TROUT FILLETS	17 lbs 6 oz		
JUICE, LEMON	2 lbs 2 oz	1 pt 1 c 15 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, DILLWEED	0 lbs 1/4 oz	1 tbsp 2/8 tsp	
LEMONS	6 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Place single layer of fish on pans sprayed with non-stick cooking spray.
- 2 Combine butter, dill weed, and pepper; add lemon juice. Use 1 cup lemon-butter mixture for each pan of fish. Lightly brush inside and top of each fish.
- 3 Combine bread crumbs and salt. Use 1 cup bread crumbs per pan; evenly sprinkle on inside and outside of fish.
- 4 Bake 15 minutes in 375 F. convection oven. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 5 Serve with one wedge of lemon.

NOTES

- 1 Since trout does not hold well in serving line for long periods of time, prepare by progressive cooking methods in small batches.

BAKED TROUT FILLETS

Yield 100 Portions
Each Portion 1 FILLET 5.5OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
194 kcal	5.9 gm	17.5 gm	11.2 gm	52 %	63 mg	195 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsps 4/8 tsp	
BUTTER, PRINTS	1 lb 11 oz	1 pt 1 c 5 tbsps 2 7/8 tsp	
BREAD CRUMBS	1 lb 8 oz	1 qt 1 c 10 tbsps 2 2/8 tsp	
TROUT FILLETS	32 lbs		
JUICE, LEMON	1 lb 6 oz	1 pt 8 tbsps 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsps 4/8 tsp	
LEMONS	4 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsps 1/8 tsp	

METHODS

- 1 Place single layer of fish on pans sprayed with non-stick cooking spray in rows, skin side down.
- 2 Combine butter and pepper; add lemon juice. Use 1 cup lemon butter mixture for each pan of fish. Evenly brush inside and top of each fish.
- 3 Combine breadcrumbs and salt. Use 1 cup bread crumbs per pan; evenly sprinkle over top of each fish.
- 4 Bake 9 minutes in 375 F. oven. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Serve with one wedge of lemon.

NOTES

- 1 Since trout does not hold well in serving line for long periods of time, prepare by progressive cooking methods in small batches.

CHILI (W/O BEANS)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
272 kcal	15.4 gm	27.9 gm	11.7 gm	38.7 %	81 mg	777 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	14 lbs	1 gal 2 qt 1 pt 12 tbsp 2 2/8 tsp	
SPICE, CHILI POWDER	0 lbs 10 oz	1 pt 3 tbsp 1 3/8 tsp	
ONIONS, YELLOW	3 lbs 8 oz		
SPICE, CUMIN	2 1/4 oz	0 gal	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
TOMATO, PASTE	6 lbs 9 oz	2 qt 1 pt 1 c 5 tbsp 2 3/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 5/8 oz	3 tbsp 1 1/8 tsp	
SPICE, PAPRIKA	0 lbs 2 oz	8 tbsp 1 tsp	
TOMATOES, DICED, CANNED	19 lbs 2 oz	2 gal 1 qt 2 tbsp 1 tsp	
BEEF, GROUND, 90% MIN LEAN	30 lbs		

METHODS

- 1 Cook beef until it loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Add tomatoes, tomato paste, onions, chili powder, cumin, paprika, salt, pepper, garlic and water; stir. Bring to a simmer; cook 1 hour, stirring occasionally. DO NOT BOIL. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHEESE PITA PIZZA

Yield 100 Portions
Each Portion 1 PITA PIZZA

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
277 kcal	41.7 gm	12.2 gm	6.7 gm	21.8 %	10 mg	833 mg		0 mg

Ingredients	Weight	Measure	Issue
BREAD, PITA	7 lbs 8 oz		
CHEESE, PIZZA BLEND	4 lbs 8 oz	1 gal 1 pt 1 tbsp 1/8 tsp	
SAUCE, PIZZA	6 lbs 9 oz	2 qt 1 pt 1 c 12 tbsp 3 tsp	

METHODS

- 1 Place 15 pitas on each sheet pan.
- 2 Spread 2 tablespoons pizza sauce evenly on each pita.
- 3 Sprinkle 1/4 cup cheese over sauce on each pizza.
- 4 Using a convection oven, bake at 450 F. 5 minutes on high fan, closed vent or until cheese starts to turn golden.

MUSHROOM, ONION & GRN PPR PITA PIZZA

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
292 kcal	43.7 gm	13.1 gm	7.3 gm	22.5 %	11 mg	884 mg		0 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	5 lbs 5 oz	3 qt 1 pt 1 c 7 tbsp 4/8 tsp	
PEPPERS, GREEN	2 lbs 7 oz	1 qt 1 pt 1 c 6 tbsp 2 2/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
BREAD, PITA	7 lbs 8 oz		
CHEESE, PIZZA BLEND	4 lbs 8 oz	1 gal 1 pt 1 tbsp 1/8 tsp	
SAUCE, PIZZA	6 lbs 9 oz	2 qt 1 pt 1 c 12 tbsp 3 tsp	

METHODS

- 1 Place 15 pitas on each sheet pan.
- 2 Spread 2 tablespoons pizza sauce evenly on each pita.
- 3 Sprinkle about 1 ounce or 1/4 cup cheese, 1 tablespoon mushrooms, 1 tablespoon onions and 1 tablespoon peppers over sauce on each pita.
- 4 Using a convection oven bake at 450 F. 5 minutes on high fan, closed vent or until cheese starts to turn golden.

BEEF STEW (BEEF CHUNKS)

Yield 100 Portions
Each Portion 1 CP (8 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
369 kcal	18.6 gm	36.8 gm	15.5 gm	37.8 %	99 mg	149 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
CELERY, FRESH	5 lbs 8 oz	1 gal 1 qt 12 tbsp 2 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
ONIONS, YELLOW	3 lbs 5 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
WATER 2	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
CARROTS	9 lbs 12 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
POTATOES, WHITE	12 lbs 5 oz		

METHODS

- 1 Place beef, pepper and garlic in steam-jacketed kettle or stock pot.
- 2 Add water¹, tomatoes, thyme and bay leaves. Bring to a boil; reduce heat.
- 3 Add carrots to beef mixture. Cover; simmer 15 minutes.
- 4 Add celery, onions and potatoes to beef mixture. Stir to mix. Cover; simmer 20 minutes or until vegetables are tender.
- 5 Thicken gravy, if desired. Combine flour and water². Add to stew while stirring; cook 5 minutes or until thickened. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHEESE TORTELLINI MARINARA (FR TORTELL)

Yield 100 Portions
Each Portion 1 CUP (8 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
151 kcal	25.4 gm	6.8 gm	4 gm	23.8 %	10 mg	1389 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
ONIONS, YELLOW	3 lbs 8 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
PASTA, TORTELLINI	14 lbs	3 gal 2 qt 1 pt 12 tbsp 2 3/8 tsp	
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	4 3/4 oz	7 tbsp 1 1/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsp 1 tsp	
TOMATO, PASTE	10 lbs	1 gal 1 c 5 tbsp 1/8 tsp	
TOMATOES, DICED, CANNED	26 lbs 8 oz	3 gal 1 pt 1 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 1/4 oz	11 tbsp 2 6/8 tsp	

METHODS

- 1 Saute garlic and onions in salad oil until tender. Combine sauteed onions and garlic with tomatoes, tomato paste, water, bay leaves, oregano, basil, salt, sugar, and thyme. Mix well. Bring to a boil; reduce heat and simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves before serving. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 2 Add tortellini slowly to boiling salted water, stirring constantly until water boils again. Cook according to package instructions; DO NOT OVERCOOK. Drain thoroughly.
- 3 Add tortellini to sauce. Stir gently but thoroughly.
- 4 Simmer 5 minutes or until thoroughly heated. CCP: Hold for service at 140 F. or higher.

CHEESE TORTELLINI MARINARA (DEHYDRATED)

Yield 100 Portions
Each Portion 1 CUP (8 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
134 kcal	21.3 gm	6.1 gm	3.9 gm	26.2 %	10 mg	1165 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
ONIONS, YELLOW	2 lbs 8 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
PASTA, TORTELLINI	14 lbs	3 gal 2 qt 1 pt 12 tbsp 2 3/8 tsp	
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	3 3/4 oz	5 tbsp 2 4/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsp 1 tsp	
TOMATO, PASTE	8 lbs 8 oz	3 qt 1 pt 11 tbsp 1 3/8 tsp	
TOMATOES, DICED, CANNED	19 lbs 2 oz	2 gal 1 qt 2 tbsp 1 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 1/2 oz	10 tbsp 5/8 tsp	

METHODS

- 1 Prepare Marinara Sauce, Recipe No. O 004 00. Saute garlic and onions in shortening. Combine sauteed onions and garlic with tomatoes, tomato paste, water, bay leaves, oregano, basil, salt, sugar and thyme. Mix well. Bring to a boil; reduce heat and simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves before serving. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Add tortellini slowly to boiling salted water, stirring constantly until water boils again. Cook according to package instructions. DO NOT OVERCOOK. Drain thoroughly.
- 3 Add tortellini to sauce. Stir gently but thoroughly.
- 4 Simmer 5 minutes or until thoroughly heated. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 Pre-prepared marinara sauce may be used instead of cooking sauce from scratch.

CHEESE TORTELLINI W/RTU MARINARA SAUCE

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
124 kcal	20 gm	4.7 gm	3 gm	21.8 %	10 mg	684 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, MARINARA	30 lbs 1 oz	3 gal 1 qt 1 c 2 7/8 tsp	
PASTA, TORTELLINI	14 lbs	3 gal 2 qt 1 pt 12 tbs 2 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbs 2 7/8 tsp	

METHODS

- 1 Add tortellini slowly to boiling salted water, stirring constantly until water boils again. Cook according to package instructions. DO NOT OVERCOOK. Drain thoroughly.
- 2 Heat sauce until it begins to simmer. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Add tortellini to sauce. Stir gently but thoroughly.
- 3 Simmer an additional 5 minutes or until thoroughly heated. CCP: Hold for service at 140 F. or higher.

RICE FRITTATA

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
273 kcal	24.5 gm	24 gm	8.5 gm	28 %	180 mg	796 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
RICE, PARBOILED, LONG GRAIN	4 lbs	2 qt 1 c 12 tbsp 2 7/8 tsp	
WATER 1	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
MUSHROOM, STEM & PIECES	12 lbs 8 oz	2 gal 1 qt 5 tbsp 1 5/8 tsp	
PEPPERS, GREEN	6 lbs 2 oz	1 gal 1 pt 10 tbsp 1 1/8 tsp	
ONIONS, YELLOW	5 lbs 9 oz		
EGG, WHOLE, TABLE	8 lbs 9 oz	0 gal	
OIL, SALAD, CANOLA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
EGG, WHITES	8 lbs 9 oz	0 gal	
TOMATOES	15 lbs 12 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 10 oz	1 qt 2 tbsp 2 1/8 tsp	
CHEESE, CHEDDAR, SHREDDED	11 lbs	2 gal 3 qt 2 tbsp 1 4/8 tsp	
SPICE, PEPPER, WHITE	1 1/4 oz	4 tbsp 3 tsp	
WATER 2	5 lbs 8 oz	2 qt 1 pt 8 tbsp 1 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 7/8 oz	3 tbsp 1 7/8 tsp	

METHODS

- 1 Combine rice, water1, salt and canola oil. Bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes.
- 2 Combine tomatoes, cheese, mushrooms, peppers, onions and rice. Mix well. Place 5-1/2 quarts mixture in each lightly sprayed steam table pan.
- 3 Reconstitute milk with water2.
- 4 Thaw egg products. Combine milk, eggs, pepper, and salt. Mix well.
- 5 Pour 1-1/2 quart egg mixture over rice mixture in each pan. Stir to distribute evenly.
- 6 Using a convection oven, bake at 325 F. for 45 minutes or until eggs are completely set on low fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Cut 3 by 5.

POTATO FRITTATA

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
245 kcal	29.2 gm	17.4 gm	7.2 gm	26.4 %	214 mg	557 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
WATER 3	7 lbs	3 qt 1 c 6 tbsp 1 1/8 tsp	
ONIONS, YELLOW	6 lbs 11 oz		
EGG, WHOLE, TABLE	10 lbs 12 oz	0 gal	
EGG, WHITES	10 lbs 12 oz	0 gal	
TOMATOES	19 lbs 8 oz		
BROCCOLI, FRESH	27 lbs 1 oz	8 gal 2 qt 1 pt 1 c 7 tbsp 2 6/8 tsp	
PARSLEY	0 lbs 5 oz	1 pt 5 tbsp 5/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	2 3/4 oz	4 tbsp 7/8 tsp	
SPICE, BASIL, SWEET	0 lbs 3/8 oz	5 tbsp 1/8 tsp	
MILK, NONFAT, DRY	12 1/2 oz	1 qt 1 c 3 tbsp 1 2/8 tsp	
SPICE, PEPPER, WHITE	1 1/4 oz	4 tbsp 3 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
CHEESE, PARMESAN	1 lb	1 qt 8 tbsp 1 6/8 tsp	
WATER 2	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
POTATOES, WHITE	19 lbs 11 oz		

METHODS

- 1 Add potatoes to boiling salted water¹, bring to a boil; reduce heat. Cover; simmer 8 minutes or until tender. Drain well.
- 2 Add broccoli to boiling salted water. Return to a boil; reduce heat. Simmer 5 minutes until tender; cool.
- 3 Combine potatoes, broccoli, tomatoes, onions, and parmesan cheese. Toss lightly. Place 1-1/2 gallon mixture in each lightly sprayed steam table pan.
- 4 Reconstitute milk.
- 5 Thaw eggs. Combine milk, eggs, parsley, salt, pepper, garlic, paprika, and basil. Mix well.
- 6 Pour 2 quarts egg mixture over potato mixture in each pan. Stir to distribute evenly.
- 7 Using a convection oven, bake at 325 F. for 40-45 minutes or until eggs are set on low fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Cut 3 by 5.

VEGETABLE STUFFED PEPPERS

Yield 100 Portions
Each Portion 2 PEP HAL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
362 kcal	67.5 gm	13.4 gm	5.3 gm	13.2 %	4 mg	975 mg		0 mg

Ingredients	Weight	Measure	Issue
RICE, PARBOILED, LONG GRAIN	9 lbs	1 gal 1 qt 1 pt 1 tbsp 2/8 tsp	
WATER 1	80 lbs	9 gal 2 qt 1 c 1 tbsp 2 3/8 tsp	
SPICE, CHILI POWDER	3 1/4 oz	11 tbsp 1 5/8 tsp	
PEPPERS, GREEN	39 lbs	7 gal 1 qt 1 pt 11 tbsp 1 7/8 tsp	
SAUCE, MARINARA	28 lbs	3 gal 1 c 6 tbsp 2 1/8 tsp	
ONIONS, YELLOW	3 lbs 4 oz		
CORN, WHOLE #10	13 lbs 4 oz	2 gal 1 qt 10 tbsp 1 1/8 tsp	
SPICE, CUMIN	0 lbs 3/4 oz	0 gal	
OIL, SALAD, CANOLA	4 1/4 oz	8 tbsp 2 5/8 tsp	
TOMATOES	2 lbs 4 oz		
PARSLEY	4 1/2 oz	1 pt 1 tbsp 1 4/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/4 oz	5 tbsp 2/8 tsp	
CHEESE, CHEDDAR, SHREDDED	4 lbs 8 oz	1 gal 1 pt 1 tbsp 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
WATER 2	3 lbs 8 oz	1 qt 1 pt 11 tbsp 5/8 tsp	
BEANS, KIDNEY	11 lbs 12 oz	1 gal 1 qt 1 pt 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- Cut each pepper in half lengthwise; remove core.
- Place peppers in boiling water¹. Return to a boil; cook 1 minute. Drain well.
- Drain corn and beans. Rinse beans. Drain well.
- Combine rice, water², salt and canola oil; bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat.
- Combine corn, beans, cooked rice, tomatoes, onions, garlic, parsley, salt, peppers, cumin, chili powder, oil, and cheese. Mix lightly.
- Fill each pepper with 1/2 cup vegetable-rice mixture. Place peppers in pans.
- Pour 1/2 cup water around peppers in each steam table pan.
- Pour 3-1/3 cups tomato sauce over peppers each pan. Cover.
- Using a convection oven bake at 325 F. for 40 minutes or until thoroughly heated on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- In Step 4, 12 pounds canned pinto or black beans may be used per 100 portions. Drain beans.

BOMBAY CHICKEN

Yield 100 Portions
Each Portion 2 PIECES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
379 kcal	30.8 gm	56 gm	3.1 gm	7.4 %	140 mg	162 mg		0 mg

Ingredients	Weight	Measure	Issue
HONEY, BEAR SHAPE	7 lbs 14 oz	2 qt 1 pt 8 tbs 1 7/8 tsp	
SPICE, CURRY	0 lbs 2 oz	8 tbs 3 tsp	
JUICE, LIME	3 lbs 11 oz	1 qt 1 pt 12 tbs 2 3/8 tsp	
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
LIMES	7 lbs 13 oz		

METHODS

- 1 Combine honey, lime juice and curry; mix well. Bring to a boil. Cover; reduce heat; simmer 10 minutes.
- 2 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 3 Using a convection oven, bake at 350 F. for 40 minutes or until done on high fan, closed vent. Transfer chicken to steam table pans. Hold at 140 F. or higher for use in Step 4.
- 4 Pour 1-1/4 qt sauce evenly over chicken in each pan. Bake at 350 F. 10 to 15 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BOMBAY CHICKEN (BREAST BONELESS)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
386 kcal	30.7 gm	41.2 gm	10.9 gm	25.4 %	126 mg	126 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
HONEY, BEAR SHAPE	7 lbs 14 oz	2 qt 1 pt 8 tbsp 1 7/8 tsp	
SPICE, CURRY	0 lbs 2 oz	8 tbsp 3 tsp	
JUICE, LIME	3 lbs 11 oz	1 qt 1 pt 12 tbsp 2 3/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Place chicken breasts on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 3 Using a convection oven, bake at 325 F. 10 to 12 minutes on high fan, closed vent. Transfer chicken to steam table pans. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher for use in Step 5.
- 4 Combine honey, lime juice and curry; mix well. Bring to a boil. Cover; reduce heat; simmer 10 minutes.
- 5 Pour 1-1/4 qt sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

TROPICAL CHICKEN SALAD (COOKED DICED)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
468 kcal	19.4 gm	25.6 gm	30.3 gm	58.3 %	85 mg	229 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	10 lbs 2 oz	1 gal 3 qt 5 tbsp 1 7/8 tsp	
SPICE, CURRY	1 3/4 oz	7 tbsp 2 5/8 tsp	
COCONUT, DRIED, SWT, FLAKES	1 lb 15 oz	2 qt 1 pt 1 c 6 tbsp 1 7/8 tsp	
MAYONNAISE, 1 GAL	6 lbs 3 oz	2 qt 1 pt 1 c 15 tbsp 3/8 tsp	
APPLES, EATING, RED, SWEET	14 lbs 8 oz	3 gal 1 qt 9 tbsp 2 5/8 tsp	
CHICKEN, DICED, PRECOOKED	18 lbs		
NUTS, PECANS, SHELLED, HALVES	1 lb 4 oz	1 qt 1 c 2 tbsp 1 4/8 tsp	
LETTUCE, IND	4 lbs 4 oz		

METHODS

- 1 Drain and chunk pineapple. Reserve juice for use in Step 2 and pineapple for use in Step 3.
- 2 Blend mayonnaise, reserved pineapple juice, curry powder and salt together; cover.
- 3 Combine chicken, apples, pineapple, coconut, and pecans. Mix lightly.
- 4 Add mayonnaise mixture to chicken mixture. Mix lightly but thoroughly; cover. CCP: Refrigerate at 41 F. or lower.
- 5 Place 1 lettuce leaf on each serving dish; place 1 cup chicken mixture on top of lettuce; cover. CCP: Refrigerate at 41 F. or lower until ready to serve.

NOTES

- 1 In Step 2, 6-1/2 pound (3 quarts) low fat plain yogurt may be used for mayonnaise per 100 servings.

TROPICAL CHICKEN SALAD (CHICKEN CANNED)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
502 kcal	20.5 gm	25 gm	33.8 gm	60.6 %	78 mg	834 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	10 lbs	1 gal 2 qt 1 pt 1 c 15 tbsp 3 tsp	
SPICE, CURRY	1 3/4 oz	7 tbsp 2 5/8 tsp	
COCONUT, DRIED, SWT, FLAKES	1 lb 10 oz	2 qt 1 c 9 tbsp 4/8 tsp	
MAYONNAISE, 1 GAL	6 lbs 3 oz	2 qt 1 pt 1 c 15 tbsp 3/8 tsp	
APPLES, EATING, RED, SWEET	15 lbs 10 oz	3 gal 2 qt 11 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
CHICKEN, BONED	12 lbs 11 oz		
NUTS, PECANS, SHELLED, HALVES	1 lb 4 oz	1 qt 1 c 2 tbsp 1 4/8 tsp	
LETTUCE, IND	4 lbs		

METHODS

- 1 Drain and chunk pineapple. Reserve juice for use in Step 2 and pineapple for use in Step 4.
- 2 Blend mayonnaise, reserved pineapple juice, curry powder and salt together; cover.
- 3 Combine chicken, apples, pineapple, coconut, and pecans. Mix lightly.
- 4 Add mayonnaise mixture to chicken mixture. Mix lightly but thoroughly; cover. CCP: Refrigerate at 41 F. or lower.

NOTES

- 1 In Step 2, 6-1/2 pounds (3 quarts) low fat plain yogurt may be used for mayonnaise per 100 servings.

HONEY GINGER CHICKEN (BREAST BONELESS)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
315 kcal	10.9 gm	42 gm	10.7 gm	30.6 %	126 mg	536 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 3/4 oz	1 tbsp 1 6/8 tsp	
WATER	0 lbs 8 oz	15 tbsp 1 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
HONEY, BEAR SHAPE	2 lbs 4 oz	1 pt 1 c 5/8 tsp	
STARCH, CORN	2 1/2 oz	8 tbsp 2 5/8 tsp	
SPICE, ONION	0 lbs 2 oz	8 tbsp 6/8 tsp	
JUICE, LEMON	1 lb 5 1/4 oz	1 pt 7 tbsp 1 5/8 tsp	
SPICE, GARLIC	2 1/4 oz	6 tbsp 1 6/8 tsp	
SPICE, GINGER	1 1/2 oz	8 tbsp 5/8 tsp	
SAUCE, SOY, GAL	1 lb 9 oz	1 pt 12 tbsp 1 4/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Arrange chicken breasts shingle-style in lightly sprayed steam table pans.
- 3 Combine honey, soy sauce, lemon juice, garlic powder, onion powder, and ground ginger; mix well. Pour sauce over chicken in each pan.
- 4 Using a convection oven, bake at 325 F. for 12 to 14 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Transfer chicken to steam table pans. Drain sauce. Reserve sauce.
- 6 Bring reserved sauce to a boil. Blend cornstarch and cold water together to make a smooth slurry. Add slurry to hot sauce, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 7 Pour 1 qt sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

TURKEY SAUSAGE PATTIE

Yield 100 Portions
Each Portion 1 PATTIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
112 kcal	4.1 gm	13.2 gm	4.9 gm	39.4 %	42 mg	253 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, POULTRY	0 lbs 2 oz	12 tbsp 3 tsp	
BREAD CRUMBS	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 1/8 tsp	
TURKEY, GROUND, BULK	15 lbs		
SPICE, PEPPER, BLACK	1 1/4 oz	5 tbsp 4/8 tsp	

METHODS

- 1 Place turkey in mixer bowl.
- 2 Combine breadcrumbs, poultry seasoning, salt, pepper, garlic powder, and basil. Add to turkey.
- 3 Mix on low speed 3 to 4 minutes or until thoroughly blended.
- 4 Shape into 2-1/2 ounce balls. Place 20 balls on each sheet pan. Flatten each ball into a 4-inch patty.
- 5 Using a convection oven, bake at 325 F. for 9 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 Grill patties on 350 F. ungreased griddle for 3 minutes on each side. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TURKEY PATTIES (GROUND)

Yield 100 Portions
Each Portion 4OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
227 kcal	0 gm	26 gm	10 gm	39.6 %	128 mg	106 mg		0 mg

Ingredients	Weight	Measure	Issue
TURKEY, PATTIES	25 lbs		

METHODS

- 1 Prepare according to manufacturers instructions.

CHICKEN IN ORANGE SAUCE(BNLS BREAST)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
307 kcal	8.1 gm	41.5 gm	10.9 gm	32 %	126 mg	306 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	1 1/4 oz	2 tbsp 1 7/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
FLOUR, WHEAT, GP (TPK2)	0 lbs 6 oz	1 c 5 tbsp 2 3/8 tsp	
ONIONS, YELLOW	1 lb 4 oz		
SPICE, ROSEMARY	0 lbs 1/4 oz	2 tbsp 4/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SPICE, PAPRIKA	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbsp 2 6/8 tsp	
JUICE, ORANGE	8 lbs 12 oz	3 qt 1 pt 1 c 15 tbsp 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Place chicken breasts in lightly sprayed steam table pans. DO NOT OVERLAP.
- 3 Stir chopped onions in a lightly sprayed steam-jacketed kettle or stock pot 3 minutes or until tender, stirring constantly.
- 4 Combine orange juice, sugar, salt, paprika, pepper, rosemary and garlic powder; mix well. Add onions; stir to blend.
- 5 Ladle 2-3/4 cups orange juice mixture over chicken in each pan.
- 6 Using a convection oven, bake 12 to 14 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

FIESTA CHICKEN (FAJITA STRIPS)

Yield 100 Portions
Each Portion 6 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
168 kcal	15.4 gm	24.4 gm	1.8 gm	9.6 %	35 mg	598 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1 oz	2 tbsp 2/8 tsp	
WATER 1	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
SPICE, OREGANO	1 1/4 oz	11 tbsp 2 4/8 tsp	
SPICE, CHILI POWDER	2 1/4 oz	7 tbsp 3 tsp	
CHICKEN, FAJITA STRIPS, RAW	15 lbs 10 oz		
FLOUR, WHEAT, GP (TPK2)	0 lbs 4 oz	14 tbsp 1 5/8 tsp	
PEPPERS, GREEN	2 lbs 10 oz	1 qt 1 pt 1 c 15 tbsp 2 5/8 tsp	
ONIONS, YELLOW	5 lbs 10 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 4/8 tsp	
TOMATO, PASTE	3 lbs 14 oz	1 qt 1 pt 11 tbsp 1 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
TOMATOES, DICED, CANNED	4 lbs 4 oz	2 qt 1 5/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	
WATER 2	0 lbs 8 oz	15 tbsp 1 tsp	
JUICE, ORANGE	8 lbs 12 oz	3 qt 1 pt 1 c 15 tbsp 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMIENTOS (DICED)	15 1/4 oz	1 pt 1 c 1 tbsp 1 2/8 tsp	

METHODS

- 1 Stir-cook onions and peppers in a lightly sprayed steam-jacketed kettle or stockpot 3 minutes, stirring constantly.
- 2 Add water¹, tomatoes, tomato paste, orange juice, pimentos, sugar, salt, chili power, garlic powder, cumin, oregano, red pepper, and black pepper. Bring to a boil. Cover; reduce heat; simmer 20 to 25 minutes.
- 3 Stir chicken gently into vegetable and tomato mixture. Cover; reduce heat; simmer 10 minutes.
- 4 Blend flour and cold water² together to make a smooth slurry. Add slurry to chicken mixture stirring constantly. Bring to a boil. Cover; reduce heat; simmer 5 minutes or until thickened, stirring frequently to prevent sticking. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Pour 2 gal chicken and tomato mixture into ungreased steam table pans. CCP: Hold for service at 140 F. or higher.
- 6 Serve over 1 recipe Tossed Green Rice, Recipe No. E 005 02.

BUFFALO CHICKEN

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
298 kcal	6.5 gm	56.4 gm	3.6 gm	10.9 %	140 mg	162 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1 oz	2 tbsp 2/8 tsp	
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
VINEGAR, WHITE	4 lbs 4 oz	2 qt 1 tbsp 1 7/8 tsp	
CATSUP, TOMATO	4 lbs 12 oz	2 qt 15 tbsp 2 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 6 oz	1 pt 1/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water; drain well. Remove excess fat.
- 2 Place chicken skin side up, on lightly sprayed sheet pans. Using a convection oven, bake at 350 F. for 20 minutes on high fan, closed vent.
- 3 Combine catsup, vinegar, and red pepper; mix well.
- 4 Dip chicken in buffalo sauce to coat well; place chicken skin side up, on sheet pans. Discard remaining buffalo sauce. Bake an additional 20 minutes, for a total of 40 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 3, 2 gallons of prepared buffalo sauce can be used per 100 portions.

GRILLED TURKEY PATTIE

Yield 100 Portions
Each Portion 1 PATTIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
226 kcal	12.4 gm	23.4 gm	9.1 gm	36.2 %	72 mg	346 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, MUSTARD	0 lbs 1/2 oz	2 tbsp 6/8 tsp	
ONIONS, YELLOW	3 lbs 2 oz		
BREAD CRUMBS	3 lbs 4 oz	3 qt 4 tbsp 1 6/8 tsp	
PARSLEY	3 3/4 oz	1 c 11 tbsp 2 6/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/2 oz	1 tbsp 3 tsp	
TURKEY, GROUND, BULK	25 lbs 8 oz		

METHODS

- 1 Combine turkey, breadcrumbs, onions, parsley, salt, garlic, pepper and mustard; mix thoroughly.
- 2 Shape mixture into oval patties 1/2-inch thick weighing approximately 5 ounces each.
- 3 Grill patties on lightly greased griddle 8 minutes on each side. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 In Step 3, turkey patties may be baked in a convection oven at 325 F. for 20 to 25 minutes on high fan, open vent.

CARIBBEAN CATFISH

Yield 100 Portions
Each Portion 1 FILLET

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
237 kcal	10 gm	22 gm	12 gm	45.6 %	78 mg	192 mg		48 mg

Ingredients	Weight	Measure	Issue
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
JUICE, LIME	1 lb 8 oz	1 pt 12 tbsp 7/8 tsp	
BREAD, WHITE, SANDWICH	2 lbs 10 oz		
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
ONIONS, YELLOW	3 lbs		
SPICE, GARLIC	0 lbs 2 oz	5 tbsp 2 5/8 tsp	
LIMES	7 1/2 oz		
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 1/8 tsp	
LEMONS	3 lbs 12 oz		
SPICE, CILANTRO	1 1/2 oz	0 gal	
FISH, CATFISH FILLETS	30 lbs		

METHODS

- 1 Saute green peppers and onions in (6 oz/100 portions) butter, 10 minutes or until onions are transparent.
- 2 Cut bread into cubes. Combine onion mixture with bread cubes, lime juice, cilantro, (1oz/100 portions) garlic powder, red pepper and oregano; mix well.
- 3 Place 1-1/4 ounces filling in center of each catfish fillet, skin side up. Roll up and place seam side down in staggered row, 4 by 5, in steam table pans.
- 4 Combine (6 oz/100 portions) utter with lime juice. Add (1oz/100 portions) garlic powder and red pepper. Brush evenly over fish in each pan. If desired sprinkle 1 tablespoon grated lime rind over fish in each pan.
- 5 Using a convection oven, bake at 350 F. for 25 to 30 minutes or until done on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 6 Serve with one wedge of lemon.

CARIBBEAN FLOUNDER

Yield 100 Portions
Each Portion 1 FILLET

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
183 kcal	9.9 gm	25.2 gm	4.8 gm	23.6 %	74 mg	203 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
JUICE, LIME	1 lb 8 oz	1 pt 12 tbsp 7/8 tsp	
BREAD, WHITE, SANDWICH	2 lbs 8 oz		
FISH, FLOUNDER, FILLETS, RAW, MIN 3	30 lbs		
PEPPERS, GREEN	2 lbs 7 oz	1 qt 1 pt 1 c 6 tbsp 2 2/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, GARLIC	0 lbs 2 oz	5 tbsp 2 5/8 tsp	
LIMES	1 lb 12 oz		
SPICE, PEPPER, CAYENNE	0 lbs 1/2 oz	2 tbsp 2 tsp	
LEMONS	3 lbs 12 oz		
SPICE, CILANTRO	1 3/8 oz	0 gal	

METHODS

- 1 Saute green peppers and onions in butter, 10 minutes or until onions are transparent.
- 2 Cut bread into cubes. Combine onion mixture with bread cubes, lime juice, cilantro, garlic powder, red pepper and oregano; mix well.
- 3 Place 1-1/4 ounces filling in center of each flounder fillet, skin side up. Roll up and place seam side down in staggered row, 4 by 5, in steam table pans.
- 4 Combine butter with lime juice. Add garlic powder and red pepper. Brush evenly over fish in each pan. If desired, sprinkle 1 tablespoon grated lime rind over fish in each pan.
- 5 Using a convection oven, bake at 350 F. for 25 to 30 minutes or until done on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 6 Serve with 1 slice of lemon.

CARIBBEAN HADDOCK

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
196 kcal	9.9 gm	29.2 gm	4.3 gm	19.7 %	92 mg	939 mg		0 mg

Ingredients	Weight	Measure	Issue
FISH, HADDOCK, FILLETS, FZN, US GR	31 lbs 2 oz		
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
JUICE, LIME	1 lb 10 oz	1 pt 15 tbsp 2 7/8 tsp	
BREAD, WHITE, SANDWICH	2 lbs 8 oz		
PEPPERS, GREEN	2 lbs 7 oz	1 qt 1 pt 1 c 6 tbsp 2 2/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, GARLIC	0 lbs 2 oz	5 tbsp 2 5/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
LEMONS	3 lbs 2 oz		
SPICE, CILANTRO	1 1/2 oz	0 gal	

METHODS

- 1 Saute green peppers and onions in butter, 10 minutes or until onions are transparent.
- 2 Cut bread into cubes. Combine onion mixture with bread cubes, lime juice, cilantro, garlic powder, red pepper and oregano; mix well.
- 3 Place 1-1/4 ounces filling in center of each catfish fillet, skin side up. Roll up and place seam side down in staggered row, 4 by 5, in steam table pans.
- 4 Combine butter with lime juice. Add garlic powder and red pepper. Brush evenly over fish in each pan. If desired, sprinkle 1 tablespoon grated lime rind over fish in each pan.
- 5 Using a convection oven, bake at 350 F. for 25 to 30 minutes or until done on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 6 Serve with one wedge of lemon.

BAKED YOGURT CHICKEN

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
390 kcal	20.7 gm	45.7 gm	12.5 gm	28.8 %	127 mg	326 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1 oz	2 tbsp 2/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
YOGURT, PLAIN, LOW FAT	4 lbs 5 oz	1 gal 3 qt 1 pt 9 tbsp 1/8 tsp	
BREAD CRUMBS	4 lbs 12 oz	1 gal 1 c 15 tbsp 7/8 tsp	
SPICE, ONION	1 1/4 oz	5 tbsp 4/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, GINGER	0 lbs 1/4 oz	1 tbsp 1 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Combine bread crumbs, garlic powder, onion powder, paprika, red pepper and ginger; mix well. Set aside for use in Step 4.
- 3 Combine plain yogurt, garlic powder, onion powder, red pepper and ginger in shallow pan; mix well.
- 4 Dip chicken in yogurt mixture, then in crumb mixture; shake off excess.
- 5 Place chicken breasts 1 inch apart on each lightly sprayed sheet pan.
- 6 Using a convection oven, bake 12 to 14 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 Transfer and shingle chicken in steam table pans with bottom side up. CCP: Hold for service at 140 F. or higher.

HOT AND SPICY CHICKEN

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
443 kcal	35.4 gm	61.8 gm	4.1 gm	8.3 %	141 mg	668 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	2 1/8 oz	4 tbsp 1 3/8 tsp	
WATER	7 lbs	3 qt 1 c 6 tbsp 1 1/8 tsp	
CHICKEN, RTC, 8PC CUT, W/BACK	82 lbs		
SPICE, THYME	0 lbs 3/4 oz	7 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	8 lbs 14 oz	2 gal 3 tbsp 7/8 tsp	
SPICE, ONION	3 1/4 oz	13 tbsp 1 2/8 tsp	
SPICE, GARLIC	4 1/4 oz	12 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	4 1/2 oz	6 tbsp 3 tsp	
MILK, NONFAT, DRY	0 lbs 13 oz	1 qt 1 c 6 tbsp 2 2/8 tsp	
SPICE, PEPPER, WHITE	1 1/4 oz	4 tbsp 3 tsp	
SPICE, PEPPER, CAYENNE	1 1/4 oz	6 tbsp 2 1/8 tsp	
SPICE, MARJORAM	0 lbs 1/2 oz	8 tbsp 1 2/8 tsp	
SPICE, PAPRIKA	1 1/4 oz	5 tbsp 5/8 tsp	
SPICE, PEPPER, BLACK	2 1/4 oz	9 tbsp 7/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Reconstitute milk in warm water.
- 3 Combine flour, salt, garlic powder, onion powder, black pepper, thyme, paprika, red pepper, marjoram, and white pepper; mix thoroughly.
- 4 Dip chicken in milk; drain; Dredge chicken in flour mixture. Shake off excess.
- 5 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 6 Using a convection oven, bake 20 minutes at 325 F. on high fan, open vent. Turn chicken pieces over. Bake an additional 20 minutes, for a total of 40 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.

TURKEY FINGERS

Yield 100 Portions
Each Portion 3 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
252 kcal	18.1 gm	23.6 gm	8.7 gm	31.1 %	65 mg	692 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1 oz	2 tbsp 2/8 tsp	
SPICE, POULTRY	0 lbs 1/4 oz	1 tbsp 1 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 6 oz	3 qt 1 pt 1 c 14 tbsp 1/8 tsp	
SPICE, GARLIC	1 3/4 oz	5 tbsp 3/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	26 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Cut turkey into 1/2-inch thick slices. Cut slices into 1/4-inch strips, 2 or 3 inches long.
- 2 Combine flour, garlic powder, poultry seasoning, paprika and pepper; mix thoroughly.
- 3 Dredge turkey strips in seasoned flour. Shake off excess. Spray grill with cooking spray.
- 4 Grill turkey strips about 12 to 15 minutes or until done on a well greased griddle, turning frequently. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 CCP: Hold for service at 140 F. or higher. Serve with a sauce such as Sweet and Sour Sauce, Recipe No. O 008 00, Barbecue Sauce, Recipe No. O 002 00, Mustard Sauce, Recipe No. O 006 00, Honey Mustard Sauce, Recipe No. O 029 00, Horseradish Dijon Sauce, Recipe No. O 028 00, or Tropical Fruit Salsa, Recipe No. O 030 00.

SPICY CHICKEN FINGERS

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
320 kcal	14.5 gm	30 gm	15 gm	42.2 %	112 mg	1472 mg		0 mg

Ingredients	Weight	Measure	Issue
CHICKEN, BREAST	31 lbs 4 oz		
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbs 2 7/8 tsp	
SAUCE, BUFFALO, HOT	16 lbs	2 gal 1 tbs 2 4/8 tsp	

METHODS

- 1 Put wing sauce in kettle and add butter, mix thoroughly until butter is melted and mixed with wing sauce.
- 2 Cut chicken into strips.
- 3 Deep fry or bake chicken until done. Dip the finished chicken into the wing sauce mixture until coated. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.

ITALIAN BROCCOLI PASTA

Yield 100 Portions
Each Portion 1 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
457 kcal	88.7 gm	20 gm	4.6 gm	9.1 %	6 mg	1574 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1/2 oz	1 tbsp 2/8 tsp	
WATER	80 lbs	9 gal 2 qt 1 c 1 tbsp 2 3/8 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
ONIONS, YELLOW	8 lbs 14 oz		
PASTA, ROTINI	12 lbs		
SPICE, GARLIC	2 1/2 oz	7 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	7 3/4 oz	12 tbsp 1/8 tsp	
SPICE, BASIL, SWEET	1 1/4 oz	1 c 2 1/8 tsp	
VEG, BROCCOLI	22 lbs 8 oz	4 gal 1 c 6 tbsp 2 3/8 tsp	
TOMATO, PASTE	2 lbs 14 oz	1 qt 15 tbsp 2 tsp	
ONIONS, GREEN	2 lbs 6 oz		
CHEESE, PARMESAN	1 lb 8 oz	1 qt 1 pt 12 tbsp 2 5/8 tsp	
TOMATOES, DICED, CANNED	44 lbs 10 oz	5 gal 1 qt 5 tbsp 1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	10 3/4 oz	1 c 8 tbsp 1 2/8 tsp	
SPICE, PEPPER, BLACK	1 1/4 oz	5 tbsp 4/8 tsp	

METHODS

- 1 Spray steam jacketed kettle with non-stick spray. Add onions. Stir well. Cover; cook 10 minutes or until onions are tender, stirring constantly.
- 2 Add tomatoes, tomato paste, sugar, salt, garlic powder, pepper, basil, oregano, and thyme to onions. Bring to a boil; reduce heat; simmer 25 to 30 minutes; stirring occasionally.
- 3 Add broccoli; stir well; return to a simmer; simmer 3 to 5 minutes or until thoroughly heated. Do not overcook. CCP: Hold for service at 140 F. or higher.
- 4 Add salt to water; heat to a rolling boil. Slowly add rotini while stirring constantly until water boils again. Cook 10 to 12 minutes or until tender; stir occasionally. Drain. Rinse with warm water; drain thoroughly.
- 5 Each portion: Ladle 1-1/4 cups of tomato-broccoli sauce over 1-1/4 cups rotini. Sprinkle 1 tablespoon green onion and 1 tablespoon parmesan cheese over top of each portion.

NOTES

- 1 In Step 1, 8 1/4 oz(1 1/2cups) minced dry garlic (9 1/2oz A.P.) may be used for garlic powder in Step 2. Cook with onions.

CRANBERRY GLAZED CHICKEN

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
353 kcal	21.1 gm	41.1 gm	10.9 gm	27.8 %	126 mg	133 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
HONEY, BEAR SHAPE	2 lbs	1 pt 10 tbsp 2 4/8 tsp	
SPICE, CLOVES	0 lbs 1/4 oz	1 tbsp 2/8 tsp	
JUICE, LIME	1 lb 10 oz	1 pt 15 tbsp 2 7/8 tsp	
SPICE, GINGER	0 lbs 1/4 oz	1 tbsp 1 1/8 tsp	
CRANBERRY, SAUCE	7 lbs 5 oz	2 qt 1 pt 1 c 15 tbsp 1 7/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Place chicken breasts on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 3 Using a convection oven, bake at 325 F. 10 to 12 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer chicken to steam table pans. Hold at 140 F. or higher for use in Step 5.
- 4 Break up cranberry sauce with wire whip. Add honey, lime juice, water, cinnamon, ginger and cloves; blend well. Bring to a boil. Cover; reduce heat; simmer 10 minutes.
- 5 Pour 1-1/4 qt sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

CHICKEN & ITALIAN VEGETABLE PASTA

Yield 100 Portions
Each Portion 1 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
338 kcal	47.6 gm	28.8 gm	4.3 gm	11.4 %	34 mg	725 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1 oz	1 tbsp 3 tsp	
SPICE, OREGANO	2 1/2 oz	1 c 7 tbsp 1 7/8 tsp	
VEGETABLE, BLEND, ITALIAN	9 lbs		
CHICKEN, FAJITA STRIPS, RAW	12 lbs 8 oz		
FLOUR, WHEAT, GP (TPK2)	9 7/8 oz	1 pt 3 tbsp 2 4/8 tsp	
ONIONS, YELLOW	2 lbs 6 oz		
PASTA, ROTINI	8 lbs 5 1/4 oz		
SPICE, GARLIC	1 1/2 oz	4 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, BASIL, SWEET	1 3/4 oz	1 c 7 tbsp 1 1/8 tsp	
CATSUP, TOMATO	2 lbs 6 oz	1 qt 7 tbsp 2 4/8 tsp	
CHEESE, PIZZA BLEND	1 lb 8 oz	1 qt 1 pt 1 1/8 tsp	
CHEESE, PARMESAN	10 1/2 oz	1 pt 15 tbsp 2 tsp	
TOMATOES, DICED, CANNED	25 lbs 6 oz	2 gal 3 qt 1 pt 1 c 15 tbsp 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Stir-cook chicken and onions in a lightly sprayed steam-jacketed kettle or stockpot about 10 minutes, or until chicken is partially cooked and slightly tender.
- 2 Add tomatoes, catsup, garlic powder, basil, oregano, salt, and pepper. Bring to a boil. Reduce heat; simmer uncovered 5 minutes.
- 3 Blend flour and cold water together to make a smooth slurry. Add slurry to chicken mixture stirring constantly. Bring to a boil. Cover, reduce heat; simmer 8 to 10 minutes or until thickened, stirring frequently to prevent sticking.
- 4 Add salt to water; heat to a rolling boil. Slowly add pasta while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender; stir occasionally. Drain. Rinse with cold water; drain thoroughly.
- 5 Place 1/2 gal cooked pasta into each steam table pan. Add 1-1/4 qt Italian mixed vegetables and 1/2 cup parmesan cheese evenly to each pan; stir to combine. Pour 3-1/4 chicken and tomato mixture evenly over pasta in each pan; stir to combine.
- 6 Sprinkle 1 cup shredded mozzarella evenly over pasta mixture in each pan. Using a convection oven, bake 15 to 20 minutes at 350 F. on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 In Step 3, 5 oz (15 tbsp) minced dry garlic may be used.

HONEY LEMON CHICKEN BREAST

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
318 kcal	12.5 gm	41.1 gm	10.7 gm	30.3 %	126 mg	145 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 3/4 oz	1 tbsp 1 6/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
HONEY, BEAR SHAPE	3 lbs	1 qt 6/8 tsp	
SPICE, CURRY	0 lbs 1/4 oz	1 tbsp 3/8 tsp	
MUSTARD, DIJION	0 lbs 3 oz	5 tbsp 1 4/8 tsp	
STARCH, CORN	2 1/4 oz	7 tbsp 3 tsp	
JUICE, LEMON	2 lbs 2 oz	1 pt 1 c 15 tbsp 5/8 tsp	
SPICE, GINGER	0 lbs 1/4 oz	1 tbsp 1 1/8 tsp	
LEMONS	2 lbs 2 oz		

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken in roasting pans.
 - 2 Combine honey, lemon juice, dijon mustard, lemon rind, curry and ginger; mix well.
 - 3 Pour marinade over chicken in each roasting pan; cover. CCP: Marinate under refrigeration 41 F. or lower for 45 minutes.
 - 4 Place chicken breasts on each lightly sprayed sheet pan. Lightly spray chicken with cooking spray. CCP: Refrigerate remaining marinade at 41 F. or lower for use in Step 7.
 - 5 Using a convection oven, bake 12 to 14 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
 - 6 Transfer chicken to steam table pans. CCP: Hold at 140 F. or higher for use in Step 8. Drain chicken drippings.
 - 7 Bring chicken drippings and reserved marinade to a boil. Blend cornstarch and cold water together to make a smooth slurry. Add slurry to hot sauce, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 8 Pour 3-1/4 cups sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 2, 2 lb 10 oz lemons A.P. will yield 1 1/8 oz (1/3 cup) grated lemon rind.

CAJUN ROAST BEEF

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
300 kcal	1 gm	39.4 gm	14.3 gm	42.9 %	91 mg	193 mg		17 mg

Ingredients	Weight	Measure	Issue
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
SPICE, ONION	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
BEEF, KNUCKLE	40 lbs		
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsp 1 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/2 oz	1 tbsp 3 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/2 oz	2 tbsp 2 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Combine salt, garlic powder, red pepper, white pepper, black pepper, onion powder, thyme, basil, and oregano. Mix until well blended.
- 2 Trim excess fat from the roasts. Place in pan without crowding. DO NOT ADD WATER.
- 3 Sprinkle cajun spice mixture evenly over entire surface of the roast. Arrange in pan fat side up. Be sure entire surface of roast is covered with spice mixture.
- 4 Insert meat thermometer in the center of the thickest part of the main muscle.
- 5 Using a convection oven, roast 1 hour 45 minutes - 2-1/2 hours, depending on size of roast, at 300 F. on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Let stand 20 minutes before slicing.
- 6 Cut 8 slices per pound. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 Arrange roasts in pans according to size. Allow 18 minutes per pound for rare, 20 minutes per pound for medium.

CAJUN ROAST TENDERLOIN OF BEEF

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
271 kcal	1 gm	34 gm	13.7 gm	45.5 %	103 mg	206 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
SPICE, ONION	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
BEEF, TENDERLOIN	36 lbs		
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsp 1 tsp	
SPICE, PEPPER, WHITE	0 lbs 3/4 oz	2 tbsp 3 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 3/4 oz	3 tbsp 3 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Combine salt, garlic powder, red pepper, white pepper, black pepper, onion powder, thyme, basil and oregano. Mix until well blended.
- 2 Trim excess fat and silverskin membrane from the roasts. Place in pans without crowding.
- 3 Sprinkle cajun spice mixture evenly over entire roast. Fold thin end under to make roast an even thickness throughout. Be sure entire surface of tenderloin is covered with spice mixture.
- 4 Insert meat thermometer in the thickest end of roast.
- 5 Using a convection oven, roast at 375 F. for 45 minutes, depending on size of roast. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Let stand in a warm place 15 minutes before slicing.
- 6 Cut 8 slice per pound. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 Arrange tenderloins in pans according to size. Allow 9 to 10 minutes per pound.

CAJUN ROAST TENDERLOIN (RTU SPICE BLEND)

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
271 kcal	1 gm	34 gm	14 gm	46.5 %	103 mg	206 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, CAJUN	0 lbs 6 oz	0 gal	
BEEF LOIN, TENDERLOIN, FULL, FZN	36 lbs		

METHODS

- 1 Trim excess fat and silver from the roasts. Place in pans without crowding.
- 2 Sprinkle Cajun spice blend evenly over entire tenderloin. Fold thin end under to make roast an even thickness throughout. Be sure entire tenderloin is covered with spice mixture.
- 3 Using a convection oven, roast at 375F. for 45 minutes, depending on size of tenderloins. CCP: Internal temperature must reach 145F. or higher for 15 seconds. Let stand in a warm place for 15 minutes before slicing.
- 4 Cut 8 slices per pound. CCP: Hold at 140F. or higher for service.

NOTES

- 1 Arrange tenderloins in pans according to size. Allow 9 to 10 minutes per pound.

TROPICAL BAKED PORK CHOPS

Yield 100 Portions
Each Portion 3 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
317 kcal	13.2 gm	27.4 gm	16.7 gm	47.4 %	75 mg	156 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
JUICE, PINEAPPLE	0 lbs 9 oz	1 c 1 tsp	
JUICE, LIME	0 lbs 8 oz	14 tbsp 2 3/8 tsp	
FRUIT COCKTAIL	6 lbs 8 oz	3 qt 2 7/8 tsp	
STARCH, CORN	7 3/4 oz	1 c 11 tbsp 1 4/8 tsp	
ONIONS, YELLOW	3 lbs		
SUGAR, BROWN, LT	10 1/4 oz	1 c 7 tbsp 1 1/8 tsp	
SPICE, GARLIC	1 3/4 oz	5 tbsp 3/8 tsp	
SPICE, ALLSPICE	0 lbs 1/4 oz	1 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
LIMES	12 1/2 oz		
SPICE, GINGER	0 lbs 1 oz	5 tbsp 1 4/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
CILANTRO	0 lbs 1/8 oz	3 tbsp 1 5/8 tsp	
PORK LOIN, CHOPS, BONELESS	31 lbs 4 oz		
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
ONIONS, GREEN	14 3/8 oz		
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
SPICE, CILANTRO	0 lbs 1/8 oz	0 gal	

METHODS

- 1 Drain fruit; reserve juice for use in Step 2. Coarsely chop fruit.
- 2 Combine reserved juice with pineapple juice to make 3 quarts. Add lime juice, onions, brown sugar, garlic powder, salt, ginger, allspice, cinnamon, nutmeg, and red pepper. Stir well to blend.
- 3 Lightly spray griddle with non-stick cooking spray. Grill pork chops 5 minutes on each side or until browned.
- 4 Shingle 50 chops in each steam table pan.
- 5 Pour 3 qts juice mixture over chops in each pan; cover.
- 6 Using a convection oven, bake at 325 F. for 50 minutes on high fan, closed vent or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Remove chops to serving pans. CCP: Hold at 140 F. or higher for use in Step 9.
- 7 Dissolve cornstarch in pineapple juice.
- 8 Pour drippings from pork chops into steam-jacketed kettle or stock pot. Skim off fat. Bring to boil; slowly add cornstarch mixture, stirring constantly. Bring to a boil; cook 5 minutes or until slightly thickened and clear. Add tropical fruit and cilantro; simmer 1 minute.
- 9 Pour 8 cups sauce over chops in each pan.
- 10 Cut lime slices in half. Serve each chop with 1/3 cup sauce, 2 teaspoons sliced green onions and 1/2 slice of lime. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 In Step 1, 4 lb (2 1/4qt) 1/2-inch diced fresh mangos (5 lb 13 oz A.P.) or 4 lb(2 qt) 1/2 inch diced freash papaya (6 lb A.P) may be used for canned fruit. In Step 2, increase pineapple juice to 3 quarts.

TERIYAKI BEEF STRIPS

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
225 kcal	7.4 gm	26.3 gm	9.5 gm	38 %	57 mg	668 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
JUICE, PINEAPPLE	3 lbs 4 oz	1 qt 1 c 14 tbsp 1 1/8 tsp	
STARCH, CORN	2 1/2 oz	8 tbsp 2 5/8 tsp	
PEPPERS, GREEN	3 lbs 10 1/2 oz	2 qt 1 pt 1 c 2 tbsp 3/8 tsp	
ONIONS, YELLOW	6 lbs 10 1/2 oz		
BEEF, KNUCKLE	25 lbs		
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, GINGER	1 1/2 oz	8 tbsp 5/8 tsp	
SAUCE, SOY, GAL	2 lbs 8 oz	1 qt 7 tbsp 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Combine water, pineapple juice, soy sauce, ginger, pepper, and garlic; mix well. Divide teriyaki sauce in half.
- 2 Cut beef into 1/4-inch thin slices; cut slices into 1/2-inch strips, 3 to 4 inches long.
- 3 Pour 1-3/4 quarts teriyaki sauce over beef strips. CCP: Cover; marinate under refrigeration at 41 F. or lower. Drain well.
- 4 Bring reserved teriyaki sauce to a boil. Combine cornstarch and water; add to teriyaki sauce. Simmer 5 minutes or until thickened. CCP: Hold at 140 F. or higher for use in Step 7.
- 5 Saute onions and peppers about 2 minutes or until almost transparent.
- 6 Combine beef strips with sauteed onion and peppers. Brown 1 to 2 minutes on lightly sprayed 400 F. griddle to desired degree of doneness, turning frequently. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 7 Pour thickened teriyaki sauce over beef mixture. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 In Step 6, brown strips in batches. Use 6 cups onions and pepper mixture for 6 pounds 12 ounces of beef strips per 100 portions.

TERIYAKI BEEF STRIPS (FAJITA STRIPS)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
338 kcal	7.4 gm	28.2 gm	21.2 gm	56.4 %	86 mg	995 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
JUICE, PINEAPPLE	3 lbs 2 oz	1 qt 1 c 10 tbs 2 2/8 tsp	
BEEF, FAJITA STRIPS, RAW	33 lbs 12 oz		
STARCH, CORN	2 1/4 oz	7 tbs 3 tsp	
PEPPERS, GREEN	5 lbs 12 oz	1 gal 1 c 8 tbs 2/8 tsp	
ONIONS, YELLOW	6 lbs 12 oz		
SPICE, GARLIC	0 lbs 3/8 oz	1 tbs 3/8 tsp	
SPICE, GINGER	1 1/2 oz	8 tbs 5/8 tsp	
SAUCE, SOY, GAL	2 lbs 8 oz	1 qt 7 tbs 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbs 2/8 tsp	

METHODS

- 1 Combine water, pineapple juice, soy sauce, ginger, pepper, and garlic; mix well. Divide teriyaki sauce in half.
- 2 Pour 1-3/4 quarts teriyaki sauce over beef strips. CCP: Cover; marinate under refrigeration at 41 F. or lower. Drain well.
- 3 Bring reserved teriyaki sauce to a boil. Combine cornstarch and water; add to teriyaki sauce. Simmer 5 minutes or until thickened. CCP: Hold at 140 F. or higher for use in Step 6.
- 4 Saute onions and peppers about 2 minutes or until almost transparent.
- 5 Combine beef strips with sauteed onions and peppers. Brown 1 to 2 minutes on lightly sprayed 400 F. griddle to desired degree of doneness, turning frequently. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 6 Pour thickened teriyaki sauce over beef mixture. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 In Step 5, brown strips in batches. Use 6 cups onions and pepper mixture for 6 pounds 12 ounces of beef strips per 100 portions.

SOUTHWEST SWEET POT, BLACK BEANS & CORN

Yield 100 Portions
Each Portion 1 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
289 kcal	61.1 gm	11.4 gm	1.7 gm	5.3 %	0 mg	700 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
VEG, CORN	13 lbs 12 oz	2 gal 3 qt 1 c 13 tbsp 2 3/8 tsp	
ONIONS, YELLOW	9 lbs 8 oz		
SPICE, CUMIN	4 1/4 oz	0 gal	
PEPPERS, JALAPENO, SLICED	8 3/8 oz	1 pt 4 tbsp 1 5/8 tsp	
SPICE, GARLIC	3 1/2 oz	10 tbsp 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
LIMES	2 lbs 12 oz		
BLACK BEANS	26 lbs	4 gal 1 qt 9 tbsp 2/8 tsp	
SPICE, CILANTRO	0 lbs 1 oz	0 gal	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
POTATOES, SWEET	31 lbs		

METHODS

- 1 Lightly spray steam jacketed kettle or tilting fry pan with non-stick spray.
- 2 Add onions; stir; cover; cook 5 minutes or until tender, stirring occasionally.
- 3 Peel and cube potatoes. Add potatoes, water, jalapenos, cumin, garlic powder, salt and pepper. Stir; cover; cook 7 to 10 minutes or until potatoes are almost tender.
- 4 Add beans and corn; stir; cook 15 minutes or until thoroughly heated, stirring occasionally. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Add cilantro; stir. Transfer to serving pans.
- 6 Serve each portion with lime wedge. CCP: Hold for service at 140 F. or higher.

NOTES

1. In Step 4, 10 pounds dry black beans and 4 gallons water may be used per 100 portions. Follow Steps 1 through 5 of Recipe No. Q 003 00 , Boston Baked Beans.

SOUTHWEST SWT POT, BLK BNS & CORN OV ME

Yield 100 Portions
Each Portion 1 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
300 kcal	64.9 gm	10.8 gm	1.4 gm	4.2 %	0 mg	694 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1/2 oz	1 tbsp 2/8 tsp	
VEG, CORN	14 lbs	2 gal 3 qt 1 pt 11 tbsp 3/8 tsp	
POTATOES, SWEET, LIGHT SYRUP	40 lbs 8 oz	5 gal 9 tbsp 4/8 tsp	
ONIONS, YELLOW	8 lbs 14 oz		
SPICE, CUMIN	0 lbs 5 oz	0 gal	
PEPPERS, JALAPENO, SLICED	2 lbs	2 qt 11 tbsp 1 6/8 tsp	
SPICE, GARLIC	3 1/2 oz	10 tbsp 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
LIMES	1 lb 14 oz		
CILANTRO	1 1/2 oz	1 pt 10 tbsp 1 6/8 tsp	
BLACK BEANS	26 lbs	4 gal 1 qt 9 tbsp 2/8 tsp	
SPICE, CILANTRO	0 lbs 1 oz	0 gal	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- Cut potatoes into 3/4-inch pieces. Set aside for use in Step 4.
- Combine beans, corn, onions, water, jalapeno peppers, cumin, garlic powder, salt, dry cilantro, and black pepper.
- Place 4-1/4 quarts mixture in each pan.
- Add 9-3/4 cups sweet potatoes to each pan. Gently fold potatoes into bean and corn mixture to evenly distribute ingredients.
- Cover; using a convection oven bake at 350 F. for 1 hour or until thoroughly heated. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- CCP: Hold for service at 140 F. or higher.
- Serve each portion with lime wedges.

NOTES

- In Step 2, 10 pounds dry black beans and 4 gallons water may be used per 100 portions. Follow Steps 1 through 5 of Recipe No. Q 003 00, Boston Baked Beans.

DIJON BAKED PORK CHOPS

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
386 kcal	12 gm	29 gm	21 gm	49 %	77 mg	699 mg		37 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
MAYONNAISE, 1 GAL	1 lb 2 oz	1 pt 2 tbsp 2 2/8 tsp	
MUSTARD, DIJION	4 lbs 12 oz	2 qt 10 tbsp 1 3/8 tsp	
ONIONS, YELLOW	13 3/8 oz		
BREAD CRUMBS	3 lbs 8 oz	3 qt 1 c 3 tbsp 2 1/8 tsp	
SPICE, PARSLEY	0 lbs 3/4 oz	14 tbsp 4/8 tsp	
PORK LOIN, CHOPS, BONELESS	25 lbs		
JUICE, APPLE	1 lb	1 c 13 tbsp 7/8 tsp	

METHODS

- 1 Combine mustard, apple juice, mayonnaise, and onions in mixer bowl. Beat at low speed 30 seconds. Beat at medium speed 1 minute or until well blended.
- 2 Combine crumbs and parsley.
- 3 Lightly spray each sheet pan with nonstick cooking spray.
- 4 Dip chops in mustard mixture. Dredge in bread crumb mixture.
- 5 Place 20 chops on each sheet pan. Using a convection oven bake at 350 F. for 30 minutes or until chops are tender and well done. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

GREEK LEMON TURKEY PASTA

Yield 100 Portions
Each Portion 1 1/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
333 kcal	48.1 gm	21 gm	6.1 gm	16.5 %	37 mg	1185 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	12 1/2 oz	1 c 7 tbsps 1 5/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 1/2 oz	1 tbsps 2/8 tsp	
WATER 1	64 lbs	7 gal 2 qt 1 pt 7 tbsps 2 4/8 tsp	
GARLIC, DRY	0 lbs 2 oz	6 tbsps 2 1/8 tsp	
TURKEY, ROAST, BONELESS	16 lbs		
STARCH, CORN	0 lbs 9 oz	1 c 15 tbsps 2 3/8 tsp	
ONIONS, YELLOW	2 lbs 10 oz		
PASTA, ROTINI	12 lbs		
JUICE, LEMON	1 lb 14 oz	1 pt 1 c 7 tbsps 2 1/8 tsp	
VEG, SPINACH	9 lbs	1 gal 2 qt 1 pt 2 tbsps 2 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsps 2 6/8 tsp	
ONIONS, GREEN	2 lbs 14 oz		
LEMONS	0 lbs 1 oz		
WATER 2	2 lbs 4 oz	1 qt 4 tbsps 2 6/8 tsp	
SAUCE, SOY, GAL	10 1/4 oz	1 c 2 tbsps 6/8 tsp	
SPICE, PEPPER, BLACK	1 1/2 oz	6 tbsps 5/8 tsp	

METHODS

- Combine soy sauce, lemon juice, garlic, pepper, and lemon rind. Mix well.
- Slice tempered turkey into 1/2-inch slices; cut slices into 1/2-inch strips; 2 to 3-inches in length. Add marinade. Toss to coat turkey evenly. CCP: Cover; marinate under refrigeration at 41 F. or lower for use in Step 6.
- Bring water1 to a boil; add salt. Slowly add rotini while stirring until water boils again. Cook 10 to 12 minutes or until almost tender, stir occasionally. Drain. Rinse in cold water. Drain thoroughly.
- Dissolve cornstarch in water2.
- Prepare base according to manufacturer's directions.
- Spray steam jacketed kettle or tilt fry pan with nonstick spray. Add turkey and marinade. Stir-cook until turkey is no longer pink. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- Add spinach and stock; bring to a boil stirring. Reduce heat; slowly add cornstarch mixture, constantly about 5 minutes or until slightly thickened.
- Add green onions, lemon juice, and rotini, stirring until ingredients are well distributed. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer to serving pans. CCP: Hold for service at 140 F. or higher.

GRILLED TURKEY SAUSAGE LINKS

Yield 100 Portions
Each Portion 2 LINKS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
132 kcal	0 gm	15 gm	7 gm	47.7 %	48 mg	284 mg		23 mg

Ingredients	Weight	Measure	Issue
SAUSAGE, TURKEY	12 lbs 8 oz		

METHODS

- 1 Grill 12 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 2 Turn frequently to ensure even browning.
- 3 CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 1, turkey sausages can be baked in a convection oven, at 350 F. for 10 minutes on high fan, closed vent.

TAMALE PIE (GROUND TURKEY)

Yield 100 Portions
Each Portion 1 SQU.(9 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
310 kcal	37.4 gm	21.2 gm	9.3 gm	27 %	48 mg	930 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
OLIVES, RIPE, SLICED	7 lbs 4 oz		
SPICE, CHILI POWDER	8 1/2 oz	1 c 14 tbsp 3/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
CORN, WHOLE #10	9 lbs 10 oz	1 gal 2 qt 1 pt 9 tbsp 2 7/8 tsp	
SPICE, CUMIN	1 1/2 oz	0 gal	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
CHEESE, CHEDDAR, SHREDDED	3 lbs	3 qt 2 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
TURKEY, GROUND, BULK	16 lbs		
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
CORN MEAL	7 lbs	1 gal 2 qt 1 pt 1 2/8 tsp	

METHODS

- Mix cornmeal, chili powder and salt together; gradually stir into water. Bring to a boil.
- Reduce heat; simmer 25 minutes, stirring frequently until a stiff paste is formed. Set aside for use in Step 5.
- Cook turkey with onions and peppers until turkey loses its pink color, stirring to break apart. Drain or skim off excess fat.
- Add tomatoes, corn, olives, chili powder, cumin, salt, garlic powder, and red pepper to turkey mixture; simmer 15 minutes, stirring frequently. CCP: Hold at 140 F. or higher for use in Step 6.
- Spread 2-1/3 cups cornmeal paste over bottom and sides of each lightly sprayed steam table pan to form a thin crust.
- Pour 2 quarts meat mixture over crust in each pan.
- Spread 4-2/3 cups cornmeal paste evenly over meat mixture in each pan.
- Using a convection oven, bake at 325 F. 50 to 60 minutes, on low fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Remove from oven.
- Sprinkle 1-1/2 cups cheese evenly over each pan.
- Let stand 10 to 15 minutes to allow filling to firm and cheese to melt.
- Cut 3 by 4. CCP: Hold for service at 140 F. or higher.

NOTES

- In Step 4, 7 pounds 5 ounces canned, ripe, whole pitted olives, drained and chopped may be used per 100 portions.

ORIENTAL TUNA PATTIES

Yield 100 Portions
Each Portion 1 PATTIE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
256 kcal	26.4 gm	23.7 gm	5.7 gm	20 %	115 mg	690 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CELERY, FRESH	3 lbs 12 oz	3 qt 1 pt 2 tbsp 2 4/8 tsp	
JUICE, LIME	0 lbs 3/4 oz	1 tbsp 1 2/8 tsp	
HORSERADISH	7 3/8 oz	13 tbsp 2 7/8 tsp	
GARLIC, DRY	0 lbs 4 oz	13 tbsp 1 1/8 tsp	
STARCH, CORN	4 1/2 oz	15 tbsp 2 7/8 tsp	
ONIONS, YELLOW	3 lbs 8 oz		
BREAD CRUMBS	5 lbs	1 gal 1 pt 14 tbsp 1 2/8 tsp	
EGG, WHOLE, TABLE	4 lbs 4 oz	0 gal	
SUGAR, BROWN, LT	5 3/4 oz	13 tbsp 3/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
EGG, SUBSTITUTE	4 lbs 2 oz	1 qt 1 pt 1 c 12 tbsp 2 2/8 tsp	
SPICE, GINGER	0 lbs 1/2 oz	2 tbsp 2 2/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
ONIONS, GREEN	9 1/2 oz		
SAUCE, SOY, GAL	1 lb	1 c 12 tbsp 1 4/8 tsp	
FISH, TUNA LIGHT, FLEX POUCH	15 lbs 6 1/8 oz		

METHODS

- 1 Combine water, soy sauce, lime juice, brown sugar, garlic powder, ginger and red pepper. Bring to a boil. Reduce heat.
- 2 Combine water and cornstarch. Blend until smooth. Add to sauce mixture while stirring. Simmer 3 minutes or until thickened.
- 3 Add green onions and peanuts. Stir well.
- 4 Open the pouch and flake the tuna, place in mixer bowl.
- 5 Add bread crumbs, eggs, onions, celery, horseradish and garlic. Mix 2 minutes at low speed or until ingredients are combined. Do not overmix.
- 6 Shape into 100 4-3/4 ounce balls; place 20 balls on each sheet pan. Cover with parchment paper; flatten into patties by pressing down with another sheet pan to a thickness of 1/2-inch. CCP: Refrigerate at 41 F. or lower until ready to grill.
- 7 Grill patties on lightly sprayed 350 F. griddle 4 to 5 minutes per side or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 8 Serve with 2 tablespoons Oriental Sauce. (Recipe O 026 00).

NOTES

- 1 In Step 7, the patties may be baked in 350 F. convection oven for 20 minutes. CCP: Internal temperature must be heated to 145 F. or higher for 15 seconds on high fan, closed vent.

VEGETABLE CURRY WITH RICE

Yield 100 Portions
Each Portion 2 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
442 kcal	94 gm	12.3 gm	3.4 gm	6.9 %	0 mg	756 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	2 lbs 4 oz	1 qt 3 tbsp 2 3/8 tsp	
VEG, CARROTS	5 lbs	3 qt 1 pt 1 c 8 tbsp 1 6/8 tsp	
RAISINS, SEEDLESS	1 lb	1 pt 1 c 2 tbsp 2/8 tsp	
SPICE, CURRY	10 1/4 oz	1 pt 14 tbsp 1/8 tsp	
VEG, CAULIFLOWER	5 lbs		
PEPPERS, GREEN	12 lbs 12 oz	2 gal 1 qt 1 pt 13 tbsp 1/8 tsp	
ONIONS, YELLOW	4 lbs 8 oz		
SPICE, CUMIN	0 lbs 1/2 oz	0 gal	
SPICE, GARLIC	13 3/4 oz	1 pt 8 tbsp 6/8 tsp	
PEAS, GARBANZO	11 lbs 8 oz	1 gal 1 qt 1 c 1 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/2 oz	5 tbsp 1 3/8 tsp	
SQUASH, SUMMER	7 lbs 5 3/8 oz		
SQUASH, ZUCCHINI	4 lbs 4 oz		
APPLESAUCE	7 lbs	3 qt 14 tbsp 1 5/8 tsp	
VEG, PEAS	4 lbs 8 oz	3 qt 12 tbsp 3/8 tsp	
TOMATOES, DICED, CANNED	4 lbs 2 oz	1 qt 1 pt 1 c 12 tbsp 2 2/8 tsp	
RICE, BROWN, PARBOILED, LG	12 lbs 12 oz	1 gal 3 qt 1 pt 1 c 4 tbsp 5/8 tsp	
POTATOES, WHITE	12 lbs		

METHODS

- 1 Drain the diced tomatoes, save the juice, set tomatoes aside. Prepare the stock according to package directions using the reserved juice from the tomatoes and water.
- 2 In a steam-jacketed kettle or stock pot, add vegetable broth, potatoes and squash, bring to a boil. Cover, cook 8 minutes or until potatoes are tender.
- 3 Add chickpeas, applesauce, cauliflower, carrots, tomatoes, raisins, curry powder, garlic powder, salt, cumin and onions. Stir well. Bring to a boil; reduce heat; simmer 7 minutes. Stir occasionally.
- 4 Add peppers and zucchini; return to a simmer. Simmer 9 to 11 minutes or until all vegetables are tender. Stir occasionally.
- 5 Add peas; stir; simmer 3 minutes or until peas are heated through. CCP: Hold for service at 140 F. or higher.
- 6 Combine rice, water, and salt. Bring to a boil; stir; cover tightly; simmer 25 minutes or until most of water is absorbed. Do not stir.
- 7 Remove from heat; transfer to shallow pans. Cover. CCP: Hold for service at 140 F. or higher.
- 8 Serve 1-1/2 cups vegetable curry over 1 cup rice.

NOTES

1. In Step 2, 7 pounds frozen butternut squash cubes may be used per 100 portions. Add with pepper-onion blend in Step 4.

TURKEY PEACH PASTA SALAD (ENTREE)

Yield 100 Portions
Each Portion 1 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
328 kcal	40.8 gm	21.6 gm	9 gm	24.7 %	52 mg	752 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	5 lbs	1 gal 1 pt 14 tbs 1 2/8 tsp	
MAYONNAISE, 1 GAL	0 lbs 9 oz	1 c 1 tbs 1 1/8 tsp	
MUSTARD, DIJON	2 1/4 oz	4 tbs 3/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbs 1 1/8 tsp	
YOGURT, PLAIN, LOW FAT	4 lbs 5 1/4 oz	1 gal 3 qt 1 pt 10 tbs 2 4/8 tsp	
PASTA, ROTINI	4 lbs		
OIL, SALAD, CANOLA	0 lbs 1/2 oz	1 tbs 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbs 2 7/8 tsp	
ONIONS, GREEN	15 7/8 oz		
TURKEY, WHITE/DARK, PRECOOKED	20 lbs		
LETTUCE, IND	4 lbs		
CARROTS	2 lbs		
SPICE, CILANTRO	0 lbs 1 oz	0 gal	

METHODS

- 1 Cut turkey into 3/8 inch thick slices. Cut slices into 3/8 strips, 2 inches long. Cover. CCP: Refrigerate at 41 F. or lower for use in Step 7.
- 2 Add salt and canola oil to water; heat to a rolling boil. Add rotini slowly while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender; stir occasionally. Do not overcook.
- 3 Drain rotini. Rinse with cold water; drain thoroughly. Place in shallow containers; refrigerate and cover.
- 4 Drain peaches; reserve 1 cup peach juice for use in Step 5. Coarsely chop slices into 1-inch pieces. Set aside for use in Step 7.
- 5 Combine plain yogurt, peach juice, mayonnaise, mustard, salt and thyme in mixer bowl. Blend at medium speed until smooth about 2 minutes.
- 6 Combine turkey, rotini, peaches, celery, carrots, onions and cilantro.
- 7 Add yogurt dressing to turkey peach mixture. Mix thoroughly but lightly to coat all ingredients with dressing.
- 8 Place lettuce leaf on each serving dish. Top with 1-1/2 cups of turkey peach pasta salad; cover. CCP: Refrigerate product at 41 F. or lower until ready to serve.

NOTES

- 1 In Step 7, 3 oz (1-1/2 cup) trimmed, chopped, fresh cilantro (4 oz A.P.) may be used.

ITALIAN RICE AND BEEF

Yield 100 Portions
Each Portion 9 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
313 kcal	25 gm	26.5 gm	12 gm	34.5 %	72 mg	1418 mg		156 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
RICE, PARBOILED, LONG GRAIN	3 lbs 14 oz	2 qt 1 c 8 tbsp 1/8 tsp	
SPICE, OREGANO	1 1/4 oz	11 tbsp 2 4/8 tsp	
PEPPERS, GREEN	4 lbs 8 oz	3 qt 1 c 11 tbsp 5/8 tsp	
ONIONS, YELLOW	5 lbs 8 oz		
SPICE, GARLIC	2 1/4 oz	6 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1 oz	13 tbsp 1 1/8 tsp	
CHEESE, PIZZA BLEND	2 lbs	2 qt 1 3/8 tsp	
CHEESE, PARMESAN	0 lbs 7 oz	1 c 15 tbsp 2 3/8 tsp	
TOMATOES, DICED, CANNED	25 lbs 6 oz	2 gal 3 qt 1 pt 1 c 15 tbsp 1 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 1/4 oz	11 tbsp 2 6/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 14 oz	1 c 10 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	24 lbs		

METHODS

- 1 Cook beef in a steam jacketed kettle until it loses its pink color, stirring to break apart. Drain fat.
- 2 Add beef basem, water, tomatoes, onions, peppers, rice, beef stock, sugar, garlic powder, salt, basil, oregano and pepper. Stir to blend. Bring to a boil. Cover tightly; reduce heat; simmer 20 to 25 minutes or until rice is tender. Do not stir.
- 3 Place 1-2/3 gal cooked beef mixture into each ungreased steam table pan.
- 4 Sprinkle 1/2 cup parmesan cheese evenly over beef mixture in each pan.
- 5 Using a convection oven, bake at 325 F. 15 to 20 minutes on high fan, open vent. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 6 Distribute 2 cups shredded cheese evenly over parmesan cheese in each pan. Bake an additional 3 minutes to melt cheese. CCP: Hold for service at 140 F. or higher.

BAYOU CHICKEN (BREAST BONELESS)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
285 kcal	3 gm	41 gm	11 gm	34.7 %	126 mg	480 mg		33 mg

Ingredients	Weight	Measure	Issue
SPICE, CAJUN	10 3/4 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
SAUCE, HOT	1 lb 8 oz	1 pt 1 c 5/8 tsp	
JUICE, LEMON	2 lbs 12 oz	1 qt 1 c 1 tbsp 2 4/8 tsp	

METHODS

- 1 Wash chicken breasts thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Combine lemon juice, hot pepper sauce and cajun seasoning. Stir until well blended.
- 3 Pour marinade over chicken breasts, cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- 4 Lightly spray pans with non-stick cooking spray. Place chicken breasts on pans, do not over crowd. Lightly spray breasts with non-stick cooking spray. Discard any remaining marinade.
- 5 Using a convection oven, bake 12 to 14 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.

BAYOU CHICKEN BREAST (PRECOOKED BREAST)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
284 kcal	2.5 gm	41.4 gm	11.3 gm	35.8 %	126 mg	480 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, CAJUN	10 5/8 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, HOT	1 lb 8 oz	1 pt 1 c 5/8 tsp	
JUICE, LEMON	2 lbs 2 oz	1 pt 1 c 15 tbsp 5/8 tsp	
CHICKEN BREAST, P/C, W/GRILL MARKS	31 lbs 4 oz		

METHODS

- 1 Lightly spray sheet pans. Place frozen chicken breasts on lightly sprayed sheet pans.
- 2 Using a convection oven, bake at 325 F. for 12-14 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.
- 3 Combine lemon juice, hot sauce and cajun seasoning in steam jacketed kettle or stockpot. Stir until blended; heat, do not boil. Hold sauce at 140 F. or higher for use in Step 4.
- 4 Remove chicken from oven. Pour sauce equally between serving pans. CCP: Hold for service at 140 F. or higher.

SOUTHWESTERN SHRIMP PASTA

Yield 100 Portions
Each Portion 10 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
295 kcal	36.5 gm	25.3 gm	4.3 gm	13.1 %	29 mg	676 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	12 lbs	2 gal 1 qt 1 pt 14 tbsp 2/8 tsp	
JUICE, LIME	1 lb 8 oz	1 pt 12 tbsp 7/8 tsp	
ONIONS, YELLOW	6 lbs 10 5/8 oz		
OIL, SALAD, CANOLA	1 1/4 oz	2 tbsp 1 7/8 tsp	
PEPPERS, JALAPENO, SLICED	4 3/4 oz	1 c 4 tbsp 2 2/8 tsp	
SPICE, PARSLEY	2 7/8 oz	1 pt 1 c 6 tbsp 1 tsp	
SPICE, GARLIC	4 3/4 oz	13 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SHRIMP, P&D, TAIL OFF	20 lbs		
PEPPERS, RED	7 lbs 5 3/8 oz	1 gal 1 qt 1 pt 5 tbsp 5/8 tsp	
CHEESE, PARMESAN	1 lb 5 3/8 oz	1 qt 1 pt 2 3/8 tsp	
SPICE, CILANTRO	1 3/4 oz	0 gal	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Add salt and canola oil to water; heat to a rolling boil.
- 2 Add pasta slowly while stirring constantly until water boils again. Cook 10 to 12 minutes or until tender; stirring occasionally. DO NOT OVERCOOK. Drain. Rinse with cold water. Drain thoroughly.
- 3 Place shrimp in boiling water; cover; return to a boil. Reduce heat; simmer 3 to 5 minutes. DO NOT OVERCOOK.
- 4 Immediately remove shrimp from cooking liquid and rinse with cold water or ice bath for 2 minutes. Drain shrimp. Reserve 2 quarts shrimp cooking liquid for use in Step 6. Refrigerate shrimp at 41 F. or lower for use in Step 7.
- 5 Stir-cook sweet red peppers and onions in a lightly sprayed steam jacketed kettle or stock pot for 8 to 10 minutes or until tender, stirring constantly.
- 6 Add reserved shrimp liquid, lime juice, jalapeno peppers, garlic powder, parsley, cilantro and black pepper to cooked sweet peppers and onions. Stir well to blend. Bring to a boil; reduce heat to a simmer.
- 7 Add linguine and shrimp to the hot broth and vegetable mixture. Heat to a simmer while gently tossing for 1 minute to coat the linguine and shrimp with the sauce. CCP: Temperature must reach 145 F. or higher for 15 seconds.
- 8 Pour 2-1/4 gal shrimp-linguine mixture into each ungreased steam table pan. Sprinkle 1-1/2 cups parmesan cheese over shrimp linguine mixture in each pan. CCP: Hold for service at 140 F. or higher.

SOUTHWESTERN SHRIMP WITH PENNE PASTA

Yield 100 Portions
Each Portion 10 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
341 kcal	48 gm	27 gm	4 gm	10.6 %	5 mg	549 mg		215 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	64 lbs	7 gal 2 qt 1 pt 7 tbsp 2 4/8 tsp	
JUICE, LIME	1 lb 8 oz	1 pt 12 tbsp 7/8 tsp	
ONIONS, YELLOW	6 lbs 8 oz		
OIL, SALAD, CANOLA	0 lbs 1 oz	2 tbsp 2/8 tsp	
PEPPERS, JALAPENO, SLICED	4 3/4 oz	1 c 4 tbsp 2 2/8 tsp	
PASTA, PENNE	12 lbs		
SPICE, PARSLEY	0 lbs 3 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	
SPICE, GARLIC	4 3/4 oz	13 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SHRIMP, P&D, TAIL OFF	20 lbs		
PEPPERS, RED	7 lbs 8 oz	1 gal 1 qt 1 pt 13 tbsp 1 tsp	
CHEESE, PARMESAN	1 lb 8 oz	1 qt 1 pt 12 tbsp 2 5/8 tsp	
WATER 2	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
SPICE, CILANTRO	1 3/4 oz	0 gal	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Bring water 1 to a rolling boil with oil and salt.
- 2 Add pasta slowly while stirring constantly until water boils again. Cook 10 to 12 minutes or until tender; stirring occasionally. DO NOT OVERCOOK. Drain. Rinse with cold water. Drain thoroughly.
- 3 Bring water 2 to a boil, add shrimp to boiling water; cover; return to a simmer. Reduce heat; simmer 3 to 5 minutes. DO NOT OVERCOOK.
- 4 Immediately remove shrimp from cooking liquid and rinse with cold water or ice bath for 2 minutes. Drain shrimp. Reserve 2 quarts shrimp cooking liquid for use in Step 6. Refrigerate shrimp at 41 F. or lower for use in Step 7.
- 5 Stir-cook sweet julienne red peppers and juilenne onions in a lightly sprayed steam jacketed kettle or stock pot for 8 to 10 minutes or until tender, stirring constantly.
- 6 Add reserved shrimp liquid, lime juice, jalapeno peppers, garlic powder, parsley, cilantro and black pepper to cooked sweet peppers and onions. Stir well to blend. Bring to a boil; reduce heat to a simmer.
- 7 Add linguine and shrimp to the hot broth and vegetable mixture. Heat to a simmer while gently tossing for 1 minute to coat the linguine and shrimp with the sauce. CCP: Temperature must reach 145 F. or higher for 15 seconds.
- 8 Pour 2-1/4 gal shrimp-linguine mixture into each ungreased steam table pan. Sprinkle 1-1/2 cups parmesan cheese over shrimp linguine mixture in each pan. CCP: Hold for service at 140 F. or higher.

PASTA TOSCANO

Yield 100 Portions
Each Portion 9 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
500 kcal	44 gm	25 gm	25 gm	45 %	50 mg	1364 mg		157 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 8 oz	15 tbsp 2/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	54 lbs	6 gal 1 qt 1 pt 1 c 5 tbsp 1 7/8 tsp	
PEPPERS, GREEN	7 lbs 8 oz	1 gal 1 qt 1 pt 13 tbsp 1 tsp	
ONIONS, YELLOW	7 lbs		
SPICE, ONION	0 lbs 1 oz	4 tbsp 3/8 tsp	
OIL, SALAD, CANOLA	0 lbs 1 oz	2 tbsp 2/8 tsp	
PASTA, PENNE	10 lbs		
SPICE, PARSLEY	0 lbs 3/4 oz	14 tbsp 4/8 tsp	
SPICE, FENNEL	0 lbs 1/4 oz	1 tbsp 6/8 tsp	
SAUSAGE, ITALIAN	22 lbs		
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
PEPPERS, RED	7 lbs 8 oz	1 gal 1 qt 1 pt 13 tbsp 1 tsp	
CHEESE, PIZZA BLEND	2 lbs	2 qt 1 3/8 tsp	
CHEESE, PARMESAN	0 lbs 14 oz	1 pt 1 c 15 tbsp 1 5/8 tsp	
WATER 2	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Bring salt, canola oil and water 1. Heat to a rolling boil.
- 2 Add pasta slowly while stirring constantly until water boils again. Cook 10 to 12 minutes or according to package instructions. Drain well. Hold for use in Step 7.
- 3 Place sausage in single layer on 2 ungreased sheet pans. Using a convection oven, bake at 325 F. 10 to 12 minutes on high fan, closed vent. Remove from oven and let sausage stand for 3 minutes. Cut sausage diagonally into 1/2 inch slices.
- 4 Lightly spray griddle or tilt frying pan with non-stick cooking spray. Grill peppers strips, julienne onions and sausage 6 to 8 minutes while tossing intermittently; lightly spray with cooking spray if needed.
- 5 Add chicken base, water 2, onion powder, pepper, and fennel to vegetables. Stir well to blend. Heat to a simmer.
- 6 Add pasta and cooked sausage/pepper-onion mixture to broth/vegetable mix, mix well. Add mozzarella, parmesan cheeses and parsley. Toss lightly to evenly distribute all ingredients.
- 7 Place 2-1/3 gal cooked pasta/sausage mixture into each ungreased steam table pan; cover.
- 8 Using a convection oven, bake at 325 F. 20 to 25 minutes on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

SEAFOOD STEW

Yield 100 Portions
Each Portion 1 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
244 kcal	30.2 gm	26.5 gm	2.3 gm	8.5 %	32 mg	1127 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 10 oz	1 c 2 tbsp 2 4/8 tsp	
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
SPICE, SEAFOOD, OLD BAY	3 1/4 oz	0 gal	
SPICE, CHILI POWDER	3 1/4 oz	11 tbsp 1 5/8 tsp	
PEPPERS, GREEN	6 lbs 2 oz	1 gal 1 pt 10 tbsp 1 1/8 tsp	
RICE, MIX, LONG GRAIN, WILD	4 lbs 4 oz	2 qt 1 pt 1 c 12 tbsp 2/8 tsp	
ONIONS, YELLOW	3 lbs 12 oz		
FISH, POLLOCK, FILLETS	10 lbs		
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SHRIMP, P&D, TAIL OFF	10 lbs		
PEPPERS, RED	6 lbs 2 oz	1 gal 1 pt 10 tbsp 1 1/8 tsp	
TOMATOES, DICED, CANNED	20 lbs 12 oz	2 gal 1 qt 1 pt 1 c 3 tbsp 1 4/8 tsp	
JUICE, ORANGE	8 lbs 12 oz	3 qt 1 pt 1 c 15 tbsp 1/8 tsp	

METHODS

1. Stir-cook peppers and onions in a lightly sprayed steam jacketed kettle or stockpot 8 to 10 minutes or until tender, stir constantly. Add the chili powder, Old Bay seasoning and garlic powder. Stir-cook for 1 minute. Add orange juice to mixture: stir cover.
2. Prepare base according to manufactures's directions. Add chicken broth, tomatoes, and rice to cooked vegetable mixture. Bring to a boil. Cover; Reduce heat; simmer 25 minutes or until rice is tender. CCP: Temperature must register 165°F or higher for 15 seconds.
3. Add fish and simmer gently 4 minutes. Add shrimp and simmer gently 2 to 3 minutes. DO NOT OVERCOOK. CCP: Temperature must register 145°F. or higher for 15 seconds
4. Pour 2-1/3 gal into each steam table pan. CCP: Hold for service at 140°F or higher.

SEAFOOD STEW

Yield 100 Portions
Each Portion 1 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
244 kcal	30.2 gm	26.5 gm	2.3 gm	8.5 %	32 mg	1127 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	2 lbs	1 pt 1 c 12 tbsp 6/8 tsp	
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
SPICE, SEAFOOD, OLD BAY	3 1/4 oz	0 gal	
SPICE, CHILI POWDER	3 1/4 oz	11 tbsp 1 5/8 tsp	
PEPPERS, GREEN	6 lbs 2 oz	1 gal 1 pt 10 tbsp 1 1/8 tsp	
RICE, MIX, LONG GRAIN, WILD	4 lbs 4 oz	2 qt 1 pt 1 c 12 tbsp 2/8 tsp	
ONIONS, YELLOW	3 lbs 12 oz		
FISH, POLLOCK, FILLETS	10 lbs		
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SHRIMP, P&D, TAIL OFF	10 lbs		
PEPPERS, RED	6 lbs 2 oz	1 gal 1 pt 10 tbsp 1 1/8 tsp	
TOMATOES, DICED, CANNED	20 lbs 12 oz	2 gal 1 qt 1 pt 1 c 3 tbsp 1 4/8 tsp	
JUICE, ORANGE	8 lbs 12 oz	3 qt 1 pt 1 c 15 tbsp 1/8 tsp	

METHODS

- 1 Stir-cook peppers and onions in a lightly sprayed steam jacketed kettle or stockpot 8 to 10 minutes or until tender, stirring constantly. Add the chili powder, Old Bay seasoning and garlic powder. Stir-cook for 1 minute. Add orange juice to mixture; stir; cover.
- 2 Prepare base according to manufacturer's directions. Add chicken broth, tomatoes, and rice to cooked vegetable mixture. Bring to a boil. Cover; reduce heat; simmer 25 minutes or until rice is tender. CCP: Temperature must register 165 F. or higher for 15 seconds.
- 3 Add fish and simmer gently 4 minutes. Add shrimp and simmer gently 2 to 3 minutes. DO NOT OVERCOOK. CCP: Temperature must register 145 F. or higher for 15 seconds.
- 4 Pour 2-1/3 gal into each steam table pan. CCP: Hold for service at 140 F. or higher.

SANTE FE GLAZED CHICKEN (BNLS BREAST)

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
361 kcal	21.4 gm	41 gm	11 gm	27.4 %	126 mg	342 mg		34 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
WATER 1	6 lbs 4 oz	2 qt 1 pt 1 c 15 tbsp 1 2/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
SAUCE, HOT	3 1/4 oz	6 tbsp 1 5/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
STARCH, CORN	4 1/2 oz	15 tbsp 2 7/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
HONEY (5# CONTAINER)	4 lbs	1 qt 1 c 5 tbsp 2 tsp	
SPICE, ROSEMARY	0 lbs 1/4 oz	2 tbsp 4/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SPICE, MARJORAM	0 lbs 1/4 oz	4 tbsp 5/8 tsp	
WATER 2	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
JUICE, ORANGE	8 lbs 12 oz	3 qt 1 pt 1 c 15 tbsp 1/8 tsp	
SPICE, CILANTRO	0 lbs 1/4 oz	0 gal	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well, place in roasting pan to marinate.
- 2 Lightly spray steam jacketed kettle with non-stick cooking spray. Stir-cook onions in a steam jacketed kettle or stock pot 3 minutes stirring constantly.
- 3 Combine onions, water 1, orange juice, hot sauce, salt, garlic powder, marjoram, rosemary, cilantro and thyme.
- 4 Pour marinade over chicken in roasting pans; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- 5 Remove chicken from marinade. Reserve marinade for use in Step 8. CCP: Refrigerate marinade at 41 F. or lower.
- 6 Place 25 chicken breasts on each lightly sprayed sheet pan. Lightly spray chicken with cooking spray.
- 7 Using a convection oven, bake 12 to 14 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 8 Transfer chicken to steam table pans. Hold at 140 F. or higher for use in Step 9.
- 9 Bring reserved marinade and honey to a boil. Blend cornstarch and cold water together, stir to make a smooth slurry. Add slurry to hot sauce, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 10 Pour 1-1/4 quart sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

SANTE FE GLAZED CHICKEN BREAST, PRECKE

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
361 kcal	21.4 gm	41.5 gm	11.5 gm	28.7 %	126 mg	340 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
HONEY, BEAR SHAPE	4 lbs	1 qt 1 c 5 tbsp 2 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
STARCH, CORN	4 1/2 oz	15 tbsp 2 7/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SAUCE, HOT, X-HOT, 12 OZ CO, 12/CS	0 lbs 3 oz	6 tbsp 1/8 tsp	
SPICE, ROSEMARY	0 lbs 1/4 oz	2 tbsp 4/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SPICE, MARJORAM	0 lbs 1/4 oz	4 tbsp 5/8 tsp	
SPICE, CILANTRO	0 lbs 1/4 oz	0 gal	
JUICE, ORANGE	8 lbs 12 oz	3 qt 1 pt 1 c 15 tbsp 1/8 tsp	
CHICKEN BREAST, P/C, W/GRILL MARKS	31 lbs 4 oz		

METHODS

- Place frozen chicken breasts in roasting pans.
- Lightly spray steam jacketed kettle with non-stick cooking spray. Stir-cook onions in a steam jacketed kettle or stock pot 3 minutes stirring constantly.
- Combine onions, water, orange juice, hot sauce, salt, garlic powder, marjoram, rosemary, cilantro and thyme.
- Pour 2-1/4 qt marinade over chicken in each roasting pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- Remove chicken from marinade. Reserve marinade for use in Step 8. CCP: Refrigerate marinade at 41 F. or lower.
- Place 25 chicken breasts on each lightly sprayed sheet pan. Lightly spray chicken with cooking spray.
- Using a convection oven, bake at 350 F. 10 to 12 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- Transfer chicken to steam table pans. Hold at 140 F. or higher for use in Step 9.
- Bring reserved marinade and honey to a boil. Blend cornstarch and cold water together, stir to make a smooth slurry. Add slurry to hot sauce, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- Pour 1-1/4 quart sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

WHITE BEAN CHICKEN CHILI

Yield 100 Portions
Each Portion 1 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
396 kcal	46 gm	36.9 gm	7.6 gm	17.3 %	73 mg	780 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	11 1/4 oz	1 c 5 tbs 5/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 1/2 oz	1 tbs 2/8 tsp	
BEANS, WHITE, NORTHERN	33 lbs 2 oz	3 gal 2 qt 1 c 5 tbs 1 6/8 tsp	
WATER 1	18 lbs	2 gal 1 pt 7 tbs 5/8 tsp	
SPICE, OREGANO	1 1/4 oz	11 tbs 2 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb	1 pt 1 c 10 tbs 2/8 tsp	
PEPPERS, GREEN	7 lbs	1 gal 1 qt 1 c 4 tbs 2 7/8 tsp	
ONIONS, YELLOW	6 lbs 12 oz		
CHICKEN, DICED, PRECOOKED	18 lbs		
SPICE, SANTA FE	4 3/4 oz	0 gal	
PEPPERS, RED	7 lbs	1 gal 1 qt 1 c 4 tbs 2 7/8 tsp	
TOMATOES, DICED, CANNED	10 lbs 6 oz	1 gal 1 pt 1 c 9 tbs 2 2/8 tsp	
WATER 2	2 lbs	1 pt 1 c 13 tbs 6/8 tsp	

METHODS

- 1 Rinse beans in cold water, drain well. Set aside for use in Step 3.
- 2 Stir-cook diced onions and diced peppers in a lightly sprayed steam jacketed kettle or stockpot for 8 to 10 minutes or until tender, stirring constantly. Add the Sante Fe Style seasoning. Stir-cook for 1 minute to release the volatile oils.
- 3 Add the beans, chicken base, water¹, chicken, tomatoes and oregano to cooked onion and pepper mixture. Bring to a boil. Cover, reduce heat; simmer 15 minutes.
- 4 Blend flour and cold water² together; stir to make a smooth slurry. Add slurry to white bean chicken chili stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Pour 3 gallons white bean chicken chili into each ungreased pan. CCP: Hold for service at 140 F. or higher.

CHICKEN BRIYANI (COOKED DICED)

Yield 100 Portions
Each Portion 12 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
387 kcal	43.8 gm	28.9 gm	10.3 gm	24 %	77 mg	930 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	12 1/2 oz	1 c 7 tbsp 1 5/8 tsp	
RICE, PARBOILED, LONG GRAIN	9 lbs	1 gal 1 qt 1 pt 1 tbsp 2/8 tsp	
SPICE, CHILI POWDER	0 lbs 3/4 oz	2 tbsp 2 tsp	
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
ONIONS, YELLOW	7 lbs 12 oz		
SPICE, CUMIN	1 1/4 oz	0 gal	
CHICKEN, DICED, PRECOOKED	18 lbs		
OIL, SALAD, CANOLA	5 3/4 oz	11 tbsp 3 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
VEG, SPINACH	4 lbs	2 qt 1 pt 1 c 10 tbsp 3/8 tsp	
SPICE, ALLSPICE	3 1/2 oz	1 c 1 5/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
TOMATOES, DICED, CANNED	16 lbs 14 oz	1 gal 3 qt 1 pt 1 c 14 tbsp 7/8 tsp	

METHODS

- 1 Melt butter. Add canola oil and onions. Stir well. Saute until onions for 5 minutes or until they are tender.
- 2 Add rice. Cook rice 10 minutes or until lightly browned, stirring constantly. Add cumin, all spice, chili powder, garlic powder and red pepper.
- 3 Thaw and chop spinach. Place 2-1/2 quart seasoned onion and rice mixture into ungreased steam table pans. Add 9 cups tomatoes, 1 gallon chicken and 1 quart spinach to each steam table pan. Stir to combine.
- 4 Prepare base according to manufacturer's directions. Pour 2-1/2 quart hot broth over rice, tomato, chicken and spinach mixture in each pan; stir well.
- 5 Cover, using a convection oven, bake at 350 F. for 55 to 60 minutes on high fan, closed vent. CCP: Internal temperature must register 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHEDDAR CHICKEN & BROCCOLI

Yield 100 Portions
Each Portion 10 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
282 kcal	21.2 gm	31.3 gm	8.1 gm	25.9 %	75 mg	1011 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	2 lbs 8 oz	1 qt 11 tbsp 7/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CELERY, FRESH	5 lbs 8 oz	1 gal 1 qt 12 tbsp 2 tsp	
RICE, MIX, LONG GRAIN, WILD	4 lbs 4 oz	2 qt 1 pt 1 c 12 tbsp 2/8 tsp	
ONIONS, YELLOW	4 lbs 8 oz		
CHICKEN, DICED, PRECOOKED	18 lbs		
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
VEG, BROCCOLI	12 lbs	2 gal 1 pt 14 tbsp 7/8 tsp	
CHEESE, CHEDDAR, SHREDDED	2 lbs	2 qt 1 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Stir-cook onions and celery in a lightly sprayed steam jacketed kettle or stock pot for 8 to 10 minutes or until tender stirring constantly.
- 2 Add broth, water, rice, salt, garlic powder and pepper to cooked onions and celery; bring to a boil. Cover tightly; reduce heat; simmer 20 minutes. There will be excess cooking liquid in cooked rice mixture.
- 3 Chop thawed broccoli. Stir chicken and broccoli into cooked rice mixture. Cover; simmer an additional 15 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Pour 2 gallon rice, chicken and broccoli mixture into each ungreased steam table pan. Distribute 2 cups shredded cheddar cheese evenly over rice, chicken and broccoli mixture into each pan.
- 5 Bake for 3 minutes to melt cheese. CCP: Hold for service at 140 F. or higher.

TURKEY DIVAN

Yield 100 Portions
Each Portion 3 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
294 kcal	12.9 gm	32 gm	12.9 gm	39.5 %	80 mg	1146 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, BROCCOLI	24 lbs	4 gal 1 qt 1 c 12 tbsp 1 5/8 tsp	
MILK, NONFAT, DRY	7 1/4 oz	1 pt 1 c 1 1/8 tsp	
CHEESE, CHEDDAR, SHREDDED	2 lbs	2 qt 1 3/8 tsp	
SOUP, CREAM OF CHICKEN	8 lbs 14 oz	8 gal 1 qt 1 c 1 tbsp 7/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	30 lbs		
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Place turkey in roasting pans.
 - 2 Using a convection oven, bake at 300 F. with fan on, for 25 minutes. Baste occasionally with drippings. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
 - 3 Let roasts stand 15 to 20 minutes to absorb juices and for ease in slicing. Slice turkey breast into 4 ounce slices.
 - 4 Cook broccoli spears 5 to 8 minutes in steamer at 5 lb p.s.i. until tender -crisp. DO NOT OVERCOOK! Remove from steamer. Arrange into 4 oz portions and cover.
 - 5 Reconstitute the milk with warm water.
 - 6 Add milk to condensed soup in a steam jacketed kettle or stock pot. Stir to blend. Bring to a boil; reduce heat; simmer 2 minutes.
 - 7 Ladle 2 cups sauce into bottom of each steam table pan. Spread evenly.
 - 8 Arrange 12 - 4 ounce portions of broccoli spears evenly over sauce in each pan. Sprinkle 1 tsp pepper evenly over broccoli spears in each pan.
 - 9 Fold 4 ounces turkey slices over each portion of broccoli spears. Serving will be easier if edges of turkey are folded under broccoli portions.
-
- 10 Pour 4-1/2 cups soup mixture evenly over broccoli/turkey in each pan.
 - 11 Top each portion with 1/3 tablespoon cheese. Sprinkle 1/2 teaspoon paprika evenly over cheese in each pan. Cover.
 - 12 Using a convection oven, bake 20-25 minutes on high fan, closed vent or until sauce is bubbly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TURKEY DIVAN DEHY SOUP

Yield 100 Portions
Each Portion 5OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
228 kcal	4 gm	27 gm	11 gm	43.4 %	78 mg	898 mg		104 mg

Ingredients	Weight	Measure	Issue
WATER	14 lbs 8 oz	1 gal 2 qt 1 pt 1 c 12 tbsp 1/8 tsp	
VEG, BROCCOLI	2 lbs	1 qt 1 c 13 tbsp 2/8 tsp	
SOUP, BROCCOLI CHEESE	2 lbs 8 oz		
CHEESE, CHEDDAR, SHREDDED	2 lbs	2 qt 1 3/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	28 lbs		

METHODS

- 1 Prepare soup using only 1-3/4 gallons of water. Cook for 10 minutes, add chopped broccoli and cook for additional 5 minutes.
- 2 Slice turkey into 1 oz slices, fold in half and place in serving pan, about 4 slices per order, 25 per pan.
- 3 Pour approximately 4 to 4-1/2 cups of soup on the center of each row of sliced turkey.
- 4 Garnish with cheddar cheese. Place in oven to slightly melt cheese. CCP: Hold for service at 140F. or higher.

NOTES

1. Utilize 2 bags of soup mix per 100 portions.

SPICY ITALIAN PORK CHOPS

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
391 kcal	9 gm	28 gm	27 gm	62.1 %	75 mg	875 mg		18 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, BARBECUE	7 lbs 12 oz	3 gal 1 qt 1 pt 14 tbsp 2 5/8 tsp	
SPICE, CHILI POWDER	5 3/4 oz	1 c 4 tbsp 1 1/8 tsp	
DRESSING, ITALIAN	7 lbs	3 qt 1 c 8 tbsp 5/8 tsp	
PORK LOIN, CHOPS, BONELESS	31 lbs 4 oz		

METHODS

- 1 Place pork chops in 2 roasting pans.
- 2 Combine barbecue sauce, Italian dressing and chili powder. Mix well.
- 3 Pour 3-1/2 quarts of barbecue sauce mixture over pork chops in each roasting pan; cover. CCP: Marinate under refrigeration at 41 F. lower for 45 minutes.
- 4 Drain pork chops. Bring reserved marinade to a boil for one minute.
- 5 Lightly spray griddle with non-stick cooking spray. Grill pork chops on griddle for 4 minutes on each side.
- 6 Transfer pork chops to steam table pans. Pour 6-1/2 cups hot barbecue sauce over pork chops in each pan; cover.
- 7 Using a convection oven, bake 10-20 minutes at 325 F. on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

LIME CHICKEN TACOS

Yield 100 Portions
Each Portion 7 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
387 kcal	40.6 gm	41.1 gm	6.9 gm	16 %	53 mg	1113 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, OREGANO	1 1/4 oz	11 tbsp 2 4/8 tsp	
JUICE, LIME	1 lb 4 oz	1 pt 4 tbsp 2 6/8 tsp	
CHICKEN, FAJITA STRIPS, RAW	23 lbs		
SPICE, ONION	0 lbs 1 oz	4 tbsp 3/8 tsp	
TOMATOES	12 lbs 8 oz		
SPICE, GARLIC	0 lbs 2 oz	5 tbsp 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 4/8 tsp	
SALSA, MILD	0 lbs 12 oz	1 c 5 tbsp 1/8 tsp	
ONIONS, GREEN	1 lb 6 oz		
CHEESE, MONTEREY JACK	1 lb 8 oz	1 qt 1 pt 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	
TORTILLAS	12 lbs 6 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Combine lime juice, sugar, salt, garlic powder, onion powder, pepper and oregano. Stir well to blend.
- 2 Pour mixture over chicken strips. Mix thoroughly to evenly distribute seasonings around all surfaces of chicken. Cover. Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- 3 Dice tomatoes. Combine tomatoes and green onions.
- 4 Wrap tortillas in foil; place in warm oven (150 F.) or in a warmer for 15 minutes or until pliable.
- 5 Lightly spray griddle with cooking spray. Grill chicken strips 5-7 minutes or until lightly browned while tossing intermittently; lightly spray chicken with cooking spray as needed. CCP: Internal temperature must register 165 F. or higher for 15 seconds.
- 6 Place 6 to 7 cooked fajita strips (2 oz), 1 tablespoon Monterey Jack cheese and 4 tablespoons tomato/green onion mixture into each tortilla. If desired, top each tortilla with salsa.
- 7 Roll tortilla; wrap in foil. CCP: Serve immediately or hold for service at 140 F. or higher.

SAUSAGE, BEANS AND GREENS

Yield 100 Portions
Each Portion 1 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
350 kcal	32.6 gm	33.9 gm	9 gm	23.1 %	80 mg	1155 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	3 lbs	1 qt 1 c 10 tbs 1 1/8 tsp	
BEANS, WHITE, NORTHERN	15 lbs	1 gal 2 qt 1 c 15 tbs 1 5/8 tsp	
VEG, CARROTS	3 lbs	2 qt 1 c 5 tbs 4/8 tsp	
GREENS, KALE	6 lbs		
VINEGAR, WHITE	4 1/4 oz	8 tbs 3/8 tsp	
SPICE, THYME	0 lbs 3/4 oz	7 tbs 2/8 tsp	
SAUSAGE, TURKEY	5 lbs 8 oz		
ONIONS, YELLOW	3 lbs		
SPICE, ONION	0 lbs 1/4 oz	1 tbs 1/8 tsp	
CHICKEN, DICED, PRECOOKED	14 lbs 8 oz		
SPICE, SAGE GROUND 1 LB	0 lbs 1/2 oz	7 tbs 2/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
VEG, POTATOES, HASBROWNS	13 lbs	1 gal 3 qt 1 tbs 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbs 2 7/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbs 1 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbs 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	

METHODS

- 1 Rinse beans in cold water; drain well.
- 2 Cut turkey sausage links into 1/2 inch slices. Stir-cook in a steam jacketed kettle or stockpot until it loses its pink color.
- 3 Add onions to turkey sausage and continue to cook 4-5 minutes or until transparent; stirring constantly. Add the thyme, sage, red pepper, garlic powder and onion powder. Stir-cook for 1 minute.
- 4 Prepare base according to manufacturer's directions.
- 5 Add the chicken broth, water, beans, potatoes, chicken, kale, carrots, vinegar, sugar, salt and black pepper to cooked sausage and onion mixture. Bring to a boil. Cover; reduce heat; simmer 20-25 minutes until potatoes are tender. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 6 Pour 2-1/3 gal into each pan. CCP: Hold for service at 140 F. or higher.

ORANGE & ROSEMARY HONEY GLZD PORK CHOP

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
401 kcal	28 gm	27 gm	20 gm	44.9 %	75 mg	1553 mg		15 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
STARCH, CORN	6 3/4 oz	1 c 7 tbsp 2 6/8 tsp	
HONEY (5# CONTAINER)	6 lbs	2 qt 1 3/8 tsp	
JUICE, LEMON	2 lbs 2 oz	1 pt 1 c 15 tbsp 5/8 tsp	
SPICE, ROSEMARY	1 1/4 oz	10 tbsp 2 1/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
PORK LOIN, CHOPS, BONELESS	31 lbs 4 oz		
JUICE, ORANGE	6 lbs 10 oz	3 qt 1 tbsp 3/8 tsp	
OIL, SALAD, OLIVE	11 1/2 oz	1 c 8 tbsp 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- Place 15 lb 10 oz pork chops in each roasting pan; cover.
- Combine olive oil, orange juice, lemon juice, garlic powder, rosemary, salt and pepper; mix well.
- Pour 2 quarts marinade over pork chops in each roasting pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- Drain pork chops. Reserve marinade. CCP: Refrigerate remaining marinade at 41 F. or lower for use in Step 7.
- Spray griddle with cooking spray. Grill pork chops 2 minutes in each side.
- Transfer pork chops to 4-12x20x2-1/2 inch steam table pans.
- Bring reserved marinade to a boil. Add honey and stir to blend. Blend cornstarch and cold water together; stir to make a smooth slurry. Add slurry to hot sauce, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking.
- Pour 7-1/2 cups thickened sauce over pork chops in each pan; cover.
- Using a convection oven, bake at 325 F. 20 to 25 minutes on high fan, open vent. CCP: Internal temperature must register 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

PIZZA CASSEROLE, PENNE

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
279 kcal	28 gm	13 gm	13 gm	41.9 %	31 mg	708 mg		91 mg

Ingredients	Weight	Measure	Issue
WATER 1	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
PEPPERONI, SLICED	3 lbs		
SAUCE, MARINARA	13 lbs	1 gal 1 qt 1 pt 15 tbsp 3/8 tsp	
PASTA, PENNE	6 lbs		
SAUSAGE, ITALIAN	5 lbs 8 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
CHEESE, PIZZA BLEND	2 lbs	2 qt 1 3/8 tsp	
WATER 2	0 lbs 8 oz	15 tbsp 1 tsp	

METHODS

- 1 Bring water 1 to a boil with the salt. Add penne pasta to salted water, return to a boil stirring constantly. Cook 10 minutes, drain well. Do not overcook.
- 2 Place Italian sausage links in single layers on sheet pans. Pierce each sausage. Pour 1 cup hot water² over sausages in each pan. Cover; bake in 400 F. oven 20 minutes. Remove cover; bake 15 minutes or until browned. Add pepperoni last 5 minutes of cooking to remove grease. Drain well. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Remove sausage. Cool. Thinly slice Italian sausage.
- 3 Combine penne pasta, marinara sauce, sausage and pepperoni. Stir until all ingredients are well combined.
- 4 Pour 1/2 of penne mixture into two 4", full steam table pans. Sprinkle 1/2 lb cheese over each pan. Pour remaining 1/2 of penne mixture equally over cheese in each pan. Sprinkle 1/2 lb cheese over each pan.
- 5 Place pans into oven at 325 F, bake for about 20 minutes or until cheese is melted and mixture is hot throughout.

GARLIC & HERB CHICKEN BREAST

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
220 kcal	9 gm	19 gm	11 gm	45 %	40 mg	370 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHICKEN, BREAST FILLET, GARLIC FOCACCIA CRUST	25 lbs		

METHODS

- 1 Lightly spray sheet trays with nonstick cooking spray. Layout chicken breast in a single layer, do not overlap.
- 2 Place into a preheated 350 F. convection oven for about 15-20 minutes or until correct internal temperature. CCP: internal temperature reaches 165 F. for 15 seconds or longer.
- 3 Remove from sheet tray and place into serving pans, about 25 portions per pan. Loosly cover, hold hot for service. CCP: Hold at 140 F. or higher for service.

ROTISSERIE CHICKEN QUARTERS(PRECOOKED)

Yield 100 Portions
Each Portion 6 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
310 kcal	4 gm	36 gm	16 gm	46.5 %	138 mg	1360 mg		52 mg

Ingredients	Weight	Measure	Issue
CHICKEN, ROTISSERIE, PRECOOKED	37 lbs 12 oz		

METHODS

- 1 Place frozen chicken on sheet pan, do not overlap.
- 2 Using a convection oven, bake at 375 F. for 12-15 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Hold for service at 140 F. or higher.

NOTES

- 1 Baked TEMPERED chicken 6-8 minutes. Cooking times may vary according to equipment used.

PRIME RIB, PRECOOKED

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
323 kcal	0 gm	21 gm	26 gm	72.4 %	80 mg	66 mg		12 mg

Ingredients	Weight	Measure	Issue
BEEF, PRIME RIB	31 lbs 4 oz		

METHODS

- 1 Thaw beef. Place whole roasts in pan and cover.
- 2 Using a convection oven, bake 225 F. for 1 1/2 -2 hours or until 155 internal temperature. CCP:Internal temperature must reach 155 F. or higher for 15 seconds.
- 3 Hold for service at 140 F. or higher.

CHICKEN ALFREDO WITH PENNE PASTA

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
652 kcal	53 gm	48 gm	26 gm	35.9 %	133 mg	698 mg		477 mg

Ingredients	Weight	Measure	Issue
WATER 1	40 lbs	4 gal 3 qt 8 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 8 oz	2 qt 1 c 1 tbsp 4/8 tsp	
BUTTER, PRINTS	2 lbs 8 oz	1 qt 15 tbsp 2 7/8 tsp	
PASTA, PENNE	12 lbs		
PARSLEY	1 lb	1 qt 1 pt 1 c 6 tbsp 3 tsp	
MILK, NONFAT, DRY	4 lbs 2 oz	1 gal 2 qt 1 pt 1 c 8 tbsp 7/8 tsp	
CHEESE, PIZZA BLEND	5 lbs	1 gal 1 qt 1 tbsp 4/8 tsp	
CHEESE, PARMESAN	3 lbs 8 oz	3 qt 1 pt 1 c 14 tbsp 1/8 tsp	
WATER 2	96 lbs	11 gal 1 qt 1 pt 1 c 11 tbsp 2 2/8 tsp	
CHICKEN BREAST, P/C, W/GRILL MARKS	20 lbs		

METHODS

- 1 In a steam jacket kettle, melt the butter and add the flour. Whisk to make a roux, and cook for 5 minutes. Do not overbrown.
- 2 While roux is cooking reconstitute the milk with the cold water 1. When roux is finished, slowly add the milk while whisking to avoid lumps. Bring milk to a boil. Whisk often to avoid lumps and scorching. Reduce to a simmer, and cook for 5-8 minutes. Reduce heat. Add shredded cheese and first grated parmesan cheese. Whisk until sauce becomes smooth. Turn off heat, hold for pasta in kettle.
- 3 While sauce is cooking, bring 2nd water to a boil and add the pasta, stirring often to avoid sticking. Cook until pasta is al dente (tender to the bite), about 8-10 minutes. Drain well. Add hot pasta to hot alfredo sauce. Mix well.
- 4 While pasta and sauce are being prepared, slice chicken into strips and place chicken strips on a sheet tray in a single layer. Using a convection oven, place chicken into the oven at 350 F. and cook according to manufacturer's instructions or until hot throughout. CCP: Heat to 165 F. or higher for 15 seconds.
- 5 When pasta and sauce have been combined, place about 2-1/2 gallons of pasta into a storage or serving pan. Top with 5 pounds of cooked chicken. Top with 2 oz grated parmesan cheese and garnish with chopped parsley. Cover. CCP: Hold hot for service at 140 F. or higher.

SALMON PRIMAVERA

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
357 kcal	10.3 gm	31.6 gm	21.2 gm	53.4 %	85 mg	421 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, THYME	0 lbs 2 oz	1 c 2 tbsp 2 6/8 tsp	
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
ONIONS, YELLOW	4 lbs 8 oz		
VEG, SQUASH, YELLOW	2 lbs	1 qt 1 tbsp 3/8 tsp	
PARSLEY	6 1/4 oz	1 pt 14 tbsp 1 4/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, BASIL, SWEET	0 lbs 5/8 oz	8 tbsp 1 tsp	
FISH, SALMON, FILLET	31 lbs 4 oz		
SQUASH, SUMMER	2 lbs		
VEG, BROCCOLI	4 lbs	2 qt 1 pt 1 c 10 tbsp 3/8 tsp	
PEPPERS, RED	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 tsp	
CHEESE, PARMESAN	0 lbs 7 oz	1 c 15 tbsp 2 3/8 tsp	
MUSHROOMS	5 lbs 2 oz	1 gal 2 qt 3 tbsp 1 3/8 tsp	
TOMATOES, DICED, CANNED	16 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	
OIL, SALAD, OLIVE	15 1/4 oz	1 pt 1/8 tsp	

METHODS

- 1 Julienne onions and red peppers. In a steam jacketed kettle, heat the oil until hot. Add onions and saute for 5-8 minutes. Add peppers and continue to saute for another 5 minutes. Add mushrooms, basil, thyme, red pepper, garlic powder and salt and continue to cook until mushrooms have given off most of their liquid. Chop thawed broccoli. Add zucchini, yellow squash and broccoli and cook for 5 more minutes.
- 2 Add tomato and tomato liquids, bring to a simmer and cook for about 8 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 3 Lightly spray sheet pans with non-stick cooking spray. Place about 3 quarts of vegetable mix in the bottom of the pan. Place 20 pieces of salmon on top of the vegetable mix. Using a convection oven, bake at 350 F. for about 10 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Remove pans from the oven. Garnish salmon with parsley and parmesan cheese. Cover, hold hot for service. CCP: Hold at 140 F. or higher for service.

LEMON PEPPER SALMON FILLETS

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
363 kcal	18.6 gm	32.7 gm	17.1 gm	42.4 %	84 mg	256 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, OREGANO	0 lbs 7/8 oz	8 tbsp 7/8 tsp	
BREAD CRUMBS	4 lbs 8 oz	1 gal 1 c 4/8 tsp	
EGG, WHITES	2 lbs 2 oz	0 gal	
PARSLEY	6 3/8 oz	1 pt 15 tbsp 3/8 tsp	
SPICE, BASIL, SWEET	0 lbs 7/8 oz	11 tbsp 2 tsp	
FISH, SALMON, FILLET	31 lbs 4 oz		
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SPICE, LEMON PEPPER	3 1/2 oz	0 gal	
LEMONS	4 lbs 4 oz		
SPICE, PEPPER, BLACK	0 lbs 4 oz	1 c 1 4/8 tsp	

METHODS

- 1 Combine breadcrumbs with lemon pepper seasoning, pepper, basil and oregano. Mix well and set aside.
- 2 Prepare egg wash by combining milk powder with cold water. Mix well and then add eggs to the milk. Pour egg mixture into a 4" hotel serving pan. Cover. CCP: Hold at 40 F. or lower.
- 3 Place salmon fillets into 1-2 hotel serving pans and place on the table for breading. Place egg mixture next to the salmon, place breadcrumb mixture next to egg. Lightly spray two sheet trays and place them next to the breading mixture.
- 4 Dip salmon into egg mixture, remove and allow excess to drain, place into breading mixture and pat breadcrumbs onto the fish. Remove from breading, shake to remove excess and place onto sprayed pan. Repeat with salmon fillets. Do not overcrowd.
- 5 Before placing the salmon into the oven, lightly spray the tops of the salmon with cooking spray. Place trays into 350 F. oven for about 10 minutes. Bake until fish is cooked through and the breading is golden brown. CCP: Internal temperature must reach 145 F. or higher.
- 6 Remove fish from baking pans and shingle into serving pans. Garnish with lemon and parsley.

BAKED STUFFED SHRIMP

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
431 kcal	26.5 gm	37.6 gm	15.4 gm	32.2 %	225 mg	599 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SHRIMP, RAW, STUFFED W/CRAB	55 lbs		
LEMONS	3 lbs 2 oz		

METHODS

- 1 Lightly spray full size sheet trays with non-stick cooking spray. Arrange frozen shrimp on tray in single layer rows 10 x 10.
- 2 Bake in a 325 F. convection oven, approximately 10-14 minutes, depending on oven load. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 3 Remove from sheet trays and place into storage or serving pan. Cover. CCP: Hold hot for service at 140 F. or higher. Serve with 1 wedge of lemon.

CRAB STUFFED FISH

Yield 100 Portions
Each Portion 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
344 kcal	21.5 gm	18 gm	20 gm	52.3 %	62 mg	0 mg		11 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
FISH, POLLOCK, STUFFED	27 lbs 8 oz	0 gal	
LEMONS	3 lbs 12 oz		

METHODS

- 1 Lightly spray sheet tray with non-stick cooking spray. Evenly place frozen stuffed fish fillets on the sprayed tray. Do not overcrowd.
- 2 Cook according to manufacturer's instructions. CCP: Heat to 155 F. or higher for 15 seconds.
- 3 Remove from oven. Place into storage or serving pans. Cover. CCP: Hold hot for service at 140 F. or higher.
- 4 Serve with lemon wedges.

CHICKEN W/ZESTY ORANGE SAUCE (PRECOOKE

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
339 kcal	16 gm	41 gm	11 gm	29.2 %	126 mg	126 mg		23 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, ZESTY ORANGE, RTU	10 lbs 12 oz	0 gal	
CHICKEN BREAST, P/C, W/GRILL MARKS	31 lbs 4 oz		

METHODS

- 1 Place frozen chicken breasts on lightly sprayed sheet pans.
- 2 Using a convection oven, bake at 350 F. for 10-12 minutes on low fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.
- 3 Place sauce in steam jacketed kettle or stock pot. Heat. DO NOT BOIL. CCP: Sauce must reach 165 F. or higher for 15 seconds. CCP: Hold sauce for step 4.
- 4 Remove chicken from oven. Pour sauce equally between serving pans. CCP: Hold for service at 140 F. or higher.

ORANGE CHICKEN (RTU SAUCE)

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
390 kcal	6.5 gm	40.9 gm	22.8 gm	52.6 %	125 mg	2 mg		0 mg

Ingredients	Weight	Measure	Issue
CHICKEN, BREADED, PRECOOKED	60 lbs		
SAUCE, ZETSY ORANGE, RTU	16 lbs	0 gal	

METHODS

- 1 Place frozen chicken on sheet pan. Do not overlap.
- 2 Using a convection oven, bake at 325 F. for 10-15 minutes. Remove from oven and coat chicken with Orange sauce. Return to oven and bake an additional 10-15 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Hold for service at 140 F. or higher.
- 4 Place extra Orange sauce on serving line.

GARLIC & HERB CHICKEN BREAST (PRECOOKE

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHICKEN BREAST, P/C, W/GRILL MARKS	31 lbs 4 oz		

CHICKEN FRIED STEAK (OVENABLE, PRECKD)

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
314 kcal	23 gm	18 gm	16 gm	45.9 %	30 mg	510 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BEEF STEAK, CHICKEN FRIED	25 lbs		

METHODS

- 1 Place frozen chicken fried steaks on lightly sprayed sheet pans.
- 2 Using a convection oven, bake at 350 F. for 10 to 15 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 Cooking times will vary according to equipment used.

GRILLED CHICKEN BREAST (PRECOOKED)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
274 kcal	0 gm	41 gm	11 gm	36.1 %	126 mg	122 mg		21 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHICKEN BREAST, P/C, W/GRILL MARKS	31 lbs 4 oz		

METHODS

- 1 Place frozen chicken breasts on lightly sprayed sheet pans.
- 2 Using convection oven, bake at 350 F for 10-12 minutes. CCP: Internal temperature must reach 165 F or higher for 15 seconds. Hold for service at 140 F or higher.

NOTES

- 1 Cooking times will vary according to equipment used.

CARIBBEAN JERK CHICKEN BREAST

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
246 kcal	3 gm	30 gm	12 gm	43.9 %	92 mg	523 mg		31 mg

Ingredients	Weight	Measure	Issue
SEASONING, MIX, JERK CARIBBEAN	1 lb	0 gal	
CHICKEN, BREAST	31 lbs 4 oz		
OIL, SALAD, CANOLA	15 1/2 oz	1 pt 5/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well.
- 2 Heat griddle to 325 F. Coat griddle evenly with oil to prevent sticking.
- 3 Place chicken breast on griddle and sprinkle seasoning on chicken. Grill 5 minutes on each side. CCP: Internal temperature must reach 165 F. or higher for 30 seconds. Hold at 140 F. or higher.

BLACKENED CHICKEN BREAST

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
226 kcal	2 gm	30.2 gm	10 gm	39.8 %	92 mg	92 mg		31 mg

Ingredients	Weight	Measure	Issue
SPICE, CAJUN	1 lb	0 gal	
CHICKEN, BREAST	31 lbs 4 oz		
OIL, SALAD, CANOLA	7 3/4 oz	1 c 4/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well.
- 2 Heat griddle to 325 F. Coat griddle evenly with oil to prevent sticking.
- 3 Place chicken breast on griddle and sprinkle blackened seasoning on chicken. Grill 5 minutes on each side. CCP: Internal temperature must reach 165 F. or higher for 30 seconds. Hold at 140 F. or higher.

GRILLED FISH

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
148 kcal	3.1 gm	24.4 gm	3.8 gm	23.1 %	67 mg	109 mg		0 mg

Ingredients	Weight	Measure	Issue
FISH, POLLOCK, FILLETS	30 lbs		
SPICE, ONION	0 lbs 4 oz	1 c 1 4/8 tsp	
OIL, SALAD, CANOLA	7 3/4 oz	1 c 4/8 tsp	
SPICE, PARSLEY	0 lbs 4 oz	1 qt 11 tbsp 1 7/8 tsp	
SPICE, GARLIC	0 lbs 4 oz	11 tbsp 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 4 oz	1 c 1 4/8 tsp	

METHODS

- 1 Wash fish in cold water and pat dry.
- 2 Mix garlic powder, black pepper and onion powder in a shaker.
- 3 Heat griddle to 350 F. Apply oil to griddle to prevent sticking. Place fillets on griddle and apply seasoning mixture. Cook about 3 minutes per side. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher.
- 4 Garnish with parsley.

LEMON PEPPER FISH

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
202 kcal	3 gm	26 gm	9 gm	40.1 %	93 mg	118 mg		104 mg

Ingredients	Weight	Measure	Issue
FISH, POLLOCK, FILLETS	31 lbs 4 oz		
OIL, SALAD, CANOLA	7 1/4 oz	15 tbsp 3/8 tsp	
SPICE, LEMON PEPPER	1 lb	0 gal	

METHODS

- 1 Wash fish in cold water and pat dry.
- 2 Heat griddle to 350 F. Apply oil to griddle to prevent sticking. Place fillets on griddle and apply lemon pepper seasoning mixture. Cook about 3 minutes per side. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher.

CAJUN ROAST TURKEY

Yield 100 Portions
Each Portion 3-1/2 OUN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
261 kcal	5 gm	31 gm	12 gm	41.4 %	95 mg	1109 mg		61 mg

Ingredients	Weight	Measure	Issue
SPICE, CAJUN	0 lbs 6 oz	0 gal	
TURKEY, WHITE/DARK, PRECOOKED	31 lbs 4 oz		

METHODS

- 1 Place turkeys in roasted pans.
- 2 Sprinkle 1/4 cup of seasoning blend over each turkey.
- 3 Using a convection oven, roast 2-1/2 to 3-1/2 hours in a 325 F. oven. Baste occasionally with drippings, uncovered. CCP: Internal temperature must reach 165 F. or higher.
- 4 CCP: Hold for service at 140 F. or higher.

NOTES

- 1 Remove from oven; let stand at least 15-20 minutes before slicing.

SPINACH STUFFED CARVER CHICKEN

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
211 kcal	7 gm	29 gm	3 gm	12.8 %	88 mg	708 mg		47 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
CHICKEN, CARVER, SPINACH STUFFED	32 lbs 8 oz		

METHODS

- 1 Lightly spray sheet pans with non-stick cooking spray. Place frozen carvers on sheet pans.
- 2 Using a convection oven, bake at 325 F. for 1 hour and 15 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Let stand for 15-20 minutes before slicing. Cut into 1 inch slices. CCP: Hold for service at 140 F. or higher.

CARIBBEAN CATFISH (RTU SAUCE)

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
308 kcal	35 gm	21 gm	9.3 gm	27.2 %	71 mg	687 mg		19 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, CARIBBEAN JERK	7 lbs 5 3/8 oz	3 qt 1 c 3 tbsp 5/8 tsp	
LEMONS	3 lbs 12 oz		
FISH, CATFISH FILLETS	30 lbs		

METHODS

- 1 Lightly spray sheet pans with non-stick cooking spray. Place fillets in a single layer on the sheet pan. Spray each fillet with non-stick cooking spray.
- 2 Using a convection oven, bake at 325 F. for 7-12 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Heat sauce until hot, stirring occasionally. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place fish in steam table pans; pour 3 cups of sauce over the top of fish in each pan. CCP: Hold at 140 F. or higher.
- 5 Serve with a slice of lemon.

NOTES

- 1 Serve sauce on the side.

CHICKEN STIR FRY

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
195 kcal	10 gm	28 gm	5 gm	23.1 %	40 mg	636 mg		53 mg

Ingredients	Weight	Measure	Issue
CHICKEN, FAJITA STRIPS, RAW	18 lbs		
OIL, SALAD, CANOLA	0 lbs 12 oz	1 c 8 tbsp 3 tsp	
VEGETABLE, MIXED, ORIENTAL	20 lbs		
SAUCE, TERIYAKI	2 lbs 8 oz	1 pt 1 c 14 tbsp 3 tsp	

METHODS

- 1 Preheat griddle to 400 F.
- 2 Thaw vegetables. Pour 1/2 cup oil on grill and quickly cook vegetables 3 minutes, stirring frequently with spatula.
- 3 Move vegetables to the coolest side of the grill. Add 1/2 cup oil to clean side of griddle and cook chicken strips for 4 minutes. CCP: Internal temperature of chicken must reach 145 F. or higher. Combine chicken strips with vegetables.
- 4 Divide stir-fry equally between steam table pans. Pour 1 cup teriyaki sauce over vegetables in each pan.
- 5 CCP: Hold for service at 140 F. or higher.

NOTES

- 1 For best results cook progressively in batches.

PASTA BAR AIRFOR

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1102 kcal	132 gm	46 gm	44 gm	35.9 %	95 mg	7133 mg		440 mg

Ingredients	Weight	Measure	Issue
PASTA, SPAGHETTI, QUICK COOK	4 lbs	3 qt 15 tbsp 1 1/8 tsp	
BEEF, MEATBALLS	10 lbs		
SAUCE, MARINARA	50 lbs	5 gal 2 qt 3 tbsp 2 7/8 tsp	
SAUCE, PASTA W/GARLIC	25 lbs	2 gal 3 qt 1 pt 4 tbsp 1 6/8 tsp	
PASTA, ROTINI	4 lbs		
PASTA, PENNE	4 lbs		
CHEESE, PARMESAN	7 lbs	1 gal 3 qt 1 pt 1 c 12 tbsp 1/8 tsp	
SAUCE, ALFREDO	4 lbs	0 gal	

METHODS

- 1 Heat indiv. sauces in steam jacketed kettle to 165 F. or higher for 15 seconds or more. Prepare alfredo sauce according to manufacturer directions. CCP: Hold for service at 140 F. or higher.
- 2 Cook each type of pasta individually about 10 to 12 minutes or until tender, stirring occasionally. Do not overcook. Drain thoroughly.
- 3 Spray sheet pans with non-stick cooking spray. Arrange frozen meatballs on sheet pans in single layers. Bake 20 minutes in preheated convection oven at 350 F. fan on, closed vent. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 4 Serve with parmesan cheese as desired.

CHICKEN BAR AIRFOR

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1096 kcal	51.5 gm	68.9 gm	63.5 gm	52.1 %	225 mg	1871 mg		0 mg

Ingredients	Weight	Measure	Issue
CHICKEN, HOT WINGS, PRECOOKED	15 lbs		
DRESSING, RANCH	8 lbs	3 qt 1 pt 1 c 1 tbs 2 6/8 tsp	
SAUCE, BARBECUE	8 lbs 14 oz	3 gal 3 qt 1 pt 14 tbs 1 2/8 tsp	
CHICKEN, WINGS, UNBREADED	15 lbs		
CHICKEN TENDERLOINS, BREADED	10 lbs		
SAUCE, BUFFALO, HOT	4 lbs	2 qt 1 3/8 tsp	
CHICKEN, BREADED, PRECOOKED	10 lbs		
TORTILLAS	11 lbs 8 oz		
CHICKEN BREAST, P/C, W/GRILL MARKS	7 lbs 8 oz		

METHODS

- 1 Place frozen chicken breasts on lightly sprayed sheet pans. Using convection oven, bake at 350 F for 10-12 minutes. CCP: Internal temperature must reach 165 F or higher for 15 seconds. Hold for service at 140 F or higher.
- 2 Cook according to manufacturer's instructions. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 3 Using a convection oven, bake at 350 F. for 25 to 30 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Cook according to manufacturer's instructions. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 5 Place sauce out for service.

NOTES

- 1 Cooking times will vary according to equipment used.

CHICKEN BAR

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1212 kcal	24.9 gm	84.6 gm	77.5 gm	57.5 %	298 mg	1725 mg		0 mg

Ingredients	Weight	Measure	Issue
CHICKEN, HOT WINGS, PRECOOKED	15 lbs		
DRESSING, RANCH	8 lbs	3 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
SAUCE, BARBECUE	8 lbs	3 gal 2 qt 11 tbsp 5/8 tsp	
CHICKEN, WINGS, UNBREADED	15 lbs		
CHICKEN, DRUMMETTES, BREADED, PRECOOKED	15 lbs		
CHICKEN TENDERLOINS, BREADED	15 lbs		
SAUCE, BUFFALO, HOT	4 lbs	2 qt 1 3/8 tsp	
CHICKEN, BREADED, PRECOOKED	10 lbs		
CHICKEN BREAST, P/C, W/GRILL MARKS	7 lbs 8 oz		

METHODS

- 1 Cook all chicken products according to manufacturer's instructions. CCP: Internal temperature must reach 140 F. or higher for 15 seconds. Using a convection oven, bake at 350 F. for 25 to 30 minutes on high fan, closed vent. CCP: Internal temperature must reach 165F. or higher for 15 seconds.
- 2 Place dipping sauces on serving line.

NOTES

1. Cooking times will vary according to equipment used.

ENCHILADAS FZN, RTU SAUCE

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
199 kcal	19 gm	7 gm	11 gm	49.7 %	24 mg	958 mg		138 mg

Ingredients	Weight	Measure	Issue
BEEF, ENCHILADAS	25 lbs		
SAUCE, ENCHILADA	6 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	

METHODS

- 1 Prepare according to manufacturer's directions. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 2 Place enchilada sauce in steam jacketed kettle or stock pot. Pour enchilada sauce evenly over tops of each pan. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.

GRILLED FISH SALMON

Yield 100 Portions
Each Portion 7 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
254 kcal	3.1 gm	25 gm	15 gm	53.1 %	71 mg	78 mg		41 mg

Ingredients	Weight	Measure	Issue
SPICE, ONION	0 lbs 4 oz	1 c 1 4/8 tsp	
OIL, SALAD, CANOLA	7 3/4 oz	1 c 4/8 tsp	
SPICE, PARSLEY	0 lbs 4 oz	1 qt 11 tbsp 1 7/8 tsp	
SPICE, GARLIC	0 lbs 4 oz	11 tbsp 2 1/8 tsp	
FISH, SALMON, FILLET	43 lbs 12 oz		
SPICE, PEPPER, BLACK	0 lbs 4 oz	1 c 1 4/8 tsp	

METHODS

- 1 Wash fish in cold water and pat dry.
- 2 Mix garlic powder, black pepper and onion powder in a shaker.
- 3 Heat griddle to 350 F. Apply oil to griddle to prevent sticking. Place fillets on griddle and apply seasoning mixture. Cook about 3 minutes per side. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher.
- 4 Garnish with parsley.

CHICKEN TENDERS

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
349 kcal	9 gm	25 gm	23 gm	59.3 %	89 mg	1195 mg		43 mg

Ingredients	Weight	Measure	Issue
DRESSING, RANCH	3 lbs	1 qt 1 c 10 tbsp 2 2/8 tsp	
SAUCE, BARBECUE	13 lbs 4 oz	5 gal 3 qt 1 c 14 tbsp 1 5/8 tsp	
CHICKEN TENDERLOINS, BREADED	26 lbs		

METHODS

- 1 Cook according to manufacturer's instructions. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 2 Place sauce on serving line.

GRILLED CHICKEN BREAST (BONELESS, RAW)

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
274 kcal	0 gm	41 gm	11 gm	36.1 %	126 mg	122 mg		21 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		

METHODS

- 1 Wash chicken breasts thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Lightly spray griddle with cooking spray. Grill breasts 5 minutes; lightly spray with cooking spray; turn; grill second side 4 minutes.
CCP: Internal temperature must reach 165 F. or higher for 15 seconds.

SESAME ROASTED COD

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
189 kcal	0.9 gm	33.7 gm	4.7 gm	22.4 %	102 mg	1084 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
FISH, HADDOCK, FILLETS, FZN, US GR	37 lbs 8 oz		
SPICE, SESAME SEED	1 5/8 oz	5 tbsp 4/8 tsp	
TOMATOES, CHERRY	3 lbs 12 oz		
SALAD OIL, SESAME SEED, 1GAL	9 5/8 oz	1 c 4 tbsp 2/8 tsp	
PARSLEY	3 1/2 oz	1 c 10 tbsp 1/8 tsp	
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Combine seasonings and mix well. Set aside to season fish in Step 2.
- 2 Lightly spray 5 2" hotel pans with non-stick cooking spray. Cut fish into 6 ounce portions. Place 20 portions of fish in each pan. Sprinkle 1 tsp of seasoning mix over each pan.
- 3 Cut cherry tomatoes in half through the stem end. Spread 12 oz of cut tomatoes over the top of each pan of fish.
- 4 Pour 1/4 Cup sesame oil over each pan.
- 5 Sprinkle 1 tbsp of sesame seeds over each pan.
- 6 Spread parsley over the top of each pan.
- 7 Using a convection oven, roast at 375 F. for 10-15 minutes, uncovered or until fish has reached 145 F. or higher for 15 seconds. Remove from oven and hold for service at 140 F. or higher.

RAOSTED VEGETABLE RAVIOLI

Yield 100 Portions
Each Portion 4 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
269 kcal	45 gm	11 gm	6 gm	20.1 %	11 mg	658 mg		34 mg

Ingredients	Weight	Measure	Issue
WATER	44 lbs	5 gal 1 qt 3 tbsp 1 2/8 tsp	
VEGETABLE, PEPPERS, SWEET ROASTED	6 lbs		
RAVIOLI, VEGETABLE	30 lbs		
STARCH, CORN	0 lbs 12 oz	1 pt 10 tbsp 1 5/8 tsp	
VEG, ASPARAGUS	6 lbs	3 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
VEGETABLE, ONIONS, ROASTED,	6 lbs		
VEG, BROCCOLI	6 lbs	1 gal 1 c 7 tbsp 4/8 tsp	
SOUP BASE, VEGETARIAN	1 lb	1 c 14 tbsp 3/8 tsp	

METHODS

- 1 Bring water to a boil. Mix cornstarch and additional water to make a slurry. Whisk well and reduce to a simmer.
- 2 Add vegetable base and mix well. Hold hot for use in Step 2.
- 3 Place 5 pounds of vegetable ravioli into 4" pan with 1 pound of broccoli, 1 pound of red peppers, 1 pound of onions and 1 pound of asparagus. Pour 1-1/2 quarts of hot broth over pasta and vegetables. Cover with foil and place in convection oven at 350 F. for 45 minutes or until internal temperature reaches 150 F.

CHICKEN & VEGETABLE ALFREDO

Yield 100 Portions
Each Portion 7 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
526 kcal	12.6 gm	56.2 gm	26.9 gm	46 %	172 mg	662 mg		0 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	2 lbs 12 oz	1 qt 1 pt 1 c 15 tbs 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs	1 qt 1 pt 1 c 4 tbs 3/8 tsp	
OIL, VEGETABLE, CANOLA, FRYING	1 lb 8 oz	1 pt 1 c 1 tbs 2 7/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbs 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbs 1 6/8 tsp	
VEG, BROCCOLI	4 lbs	2 qt 1 pt 1 c 10 tbs 3/8 tsp	
CHEESE, PIZZA BLEND	2 lbs	2 qt 1 3/8 tsp	
VEG, PEAS	1 lb 4 oz	1 pt 1 c 8 tbs 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbs 2/8 tsp	
SAUCE, ALFREDO	8 lbs 4 oz	0 gal	
PIMIENTOS (DICED)	13 1/2 oz	1 pt 11 tbs 2 2/8 tsp	
CHICKEN BREAST, P/C, W/GRILL MARKS	37 lbs 8 oz		

METHODS

- 1 Combine flour, salt, pepper and garlic powder.
- 2 Turn griddle or tilt skillet to 350 F. Add oil when hot. Dredge chicken in seasoned flour, shaking off excess. Place on griddle and saute until golden brown on both sides. Shingle chicken in a 2" hotel pan placing 25 portions per pan.
- 3 Pour 1 qt of hot sauce over the top of chicken.
- 4 Place 1 pound of broccoli down the middle of the pan, top with 2 cups of mushrooms, 1 cup of peas and 8 ounces of shredded cheese. Garnish with diced pimientos.

FAJITA BAR

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
513 kcal	63 gm	32 gm	15 gm	26.3 %	43 mg	1073 mg		163 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	25 lbs	2 gal 3 qt 1 pt 1 c 13 tbsp 1 6/8 tsp	
BEEF, FAJITA STRIPS, RAW	9 lbs		
CHICKEN, FAJITA STRIPS, RAW	9 lbs		
PEPPERS, GREEN	10 lbs	1 gal 3 qt 1 pt 7 tbsp 2/8 tsp	
BEANS, REFRIED, POUCH	11 lbs		
ONIONS, YELLOW	11 lbs 8 oz		
SPICE, FAJITA	3 1/2 oz	0 gal	
SALSA, MILD	6 lbs 12 oz	2 qt 1 pt 1 c 13 tbsp 4/8 tsp	
TORTILLAS	19 lbs 8 oz		

METHODS

- 1 Sprinkle 3-1/2 oz fajita spice blend over beef and 3-1/2 oz over chicken strips. Mix thoroughly and evenly distribute seasonings around all surfaces of beef and chicken. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- 2 Wrap tortillas in foil; place in a 150 F. oven or in a warmer for 15 minutes or until tortillas are soft and pliable.
- 3 Refrigerate salsa at 41 F. or lower at least 1 hour before serving.
- 4 Lightly spray griddle with non-stick cooking spray. Grill juilenne onions and juilenne peppers 6-8 minutes while tossing intermittenly; Lightly spray griddle as needed.
- 5 Lightly spray griddle with non-stick cooking spray. Grill chicken strips 5-6 minutes or until lightly browned tossing intermittenly. Grill beef strips 3-4 minutes or until lightly browned while tossing intermittenly. CCP: Internal temperature must register 165 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for use in Step 6.
- 6 Serve with 4 tbsp of pre-prepared salsa. Use batch preparation methods to prevent fajitas from drying out. CCP: Hold at 140 F. or higher .
- 7 Follow manufacturer's instructions on package for preparation of refried beans.

NOTES

- 1 1. In Step 5, if convection oven is used, bake at 325 F. in covered pan for 12-15 minutes.

CHILI BAR

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
257 kcal	14 gm	26 gm	10 gm	35 %	36 mg	1147 mg		295 mg

Ingredients	Weight	Measure	Issue
CHILI, QUICK START	10 lbs		
SOUR CREAM	6 lbs 4 oz	2 qt 1 pt 1 c 11 tbsp 1 3/8 tsp	
ONIONS, YELLOW	5 lbs 8 oz		
PEPPERS, JALAPENO, SLICED	7 lbs	1 gal 3 qt 1 pt 8 tbsp 1 4/8 tsp	
BEEF, GROUND PRECOOKED	10 lbs		
CHEESE, CHEDDAR, SHREDDED	10 lbs	2 gal 2 qt 2 tbsp 7/8 tsp	

METHODS

- 1 Prepare chili mix according to manufacturer's instructions in stock pot or steam jacketed kettle.
- 2 Add precooked beef to chili mixture; heat to 165 F. or higher for 15 seconds.
- 3 Place cheese, onions and peppers on chili bar. Stir sour cream evenly in pan and place on chili bar. CCP: Hold for service at 41 F. or lower.

BARBECUE BAR

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
916 kcal	134 gm	48 gm	21 gm	20.6 %	71 mg	1919 mg		364 mg

Ingredients	Weight	Measure	Issue
PORK, PULLED, SEASONED	12 lbs 8 oz		
SAUCE, BARBECUE	6 lbs 4 oz	2 gal 3 qt 4 tbsp 2 2/8 tsp	
BEEF, PULLED, SEASONED	12 lbs 8 oz		
CABBAGE, DANISH	10 lbs 8 oz	4 gal 1 qt 1 7/8 tsp	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
BEANS,WHITE W/ TOMATO SAUCE	30 lbs	3 gal 1 qt 1 pt 1 c 5 tbsp 2/8 tsp	
DRESSING, COLESLAW	3 lbs	1 qt 1 c 7 tbsp 3/8 tsp	
TORTILLAS	19 lbs 8 oz		
CARROTS	3 lbs 4 oz		
PICKLES, DILL, SLICED	5 lbs		

METHODS

- 1 Pour 7-3/4 quarts bean mixture into each steam table pan. Using a convection oven, bake at 325 F. for 1-1/2 hours on high fan, open vent. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.
- 2 Use finely shredded cabbage and finely shredded carrots. Pour cole slaw dressing over cabbage; toss lightly until mixed well.
- 3 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 4 Place BIB pork and BIB beef packages into boiling water for approximately 45 minutes or until product reaches an internal temperature of 165 F. CCP: Hold for service at 140 F. or higher.
- 5 Wrap tortillas in foil; place in a 150 F. oven or in a warmer for 15 minutes or until tortillas are soft and pliable.

PORK CHOPS NAPOLITANO

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
327 kcal	2.8 gm	32.6 gm	19.5 gm	53.7 %	90 mg	124 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP, CREAMY TOMATO & ROASTED RED PEPPER	2 lbs	1 gal 3 qt 5 tbsp 1 7/8 tsp	
PEPPERS, GREEN	3 lbs	2 qt 1 c 2 tbsp 3/8 tsp	
ONIONS, YELLOW	2 lbs		
PORK LOIN, CHOPS, BONELESS	37 lbs 8 oz		

METHODS

- 1 Preheat oven to 375 F. Place pork chops on a sheet pan and bake until lightly brown or sear on a well greased griddle until lightly brown. DO NOT COOKED FULLY. Place in hotel pans.
- 2 Prepare soup according to package directions USING ONLY 1-3/4 gallons of water.
- 3 Pour soup over pork chops, cover tightly with aluminum foil and place in oven at 350 F. for 15 minutes. CCP: Internal temperature must reach 160 F. or higher for 15 seconds.
- 4 Saute onions and peppers on griddle until lightly brown. Keep warm for use in Step 5.
- 5 When ready to serve remove pork chops from oven and garnish with sauteed onions and peppers. CCP: Hold for service 140F. or higher.

NOTES

1. Utilize 2 bags of soup mix per 100 portions.

FISH VERA CURZ

Yield 100 Portions
Each Portion 4.5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
132 kcal	2.7 gm	24.9 gm	1.9 gm	13 %	59 mg	280 mg		0 mg

Ingredients	Weight	Measure	Issue
FISH, POLLOCK, FILLETS	30 lbs		
TOMATOES	6 lbs		
SOUP, CHICKEN TORTILLA	2 lbs		
OLIVES, GRN W/PIMIENTO	2 lbs		

METHODS

- 1 Preheat oven to 375 F. Pour 1-1/2 cup of water into each hotel pan. Place fish in pan and cover tightly with aluminum foil and place in oven for 20-25 minutes or until fish is flaky when tested with a fork. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 2 If using a steamer, follow manufacturer's instructions for steaming fish.
- 3 Prepare Soup according to package directions USING ONLY 1-1/2 gallons of water.
- 4 Using a 2 oz ladle, ladle 2 ounces of Soup on top of each piece of fish.
- 5 Garnish with tomatoes and olives. CCP: Hold for service at 160F. or higher.

NOTES

- 1 1. Utilize 2 bags of soup per 100 portions.

MEXICAN PUCHERO

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
178 kcal	20.1 gm	16 gm	3.8 gm	19.2 %	36 mg	316 mg		0 mg

Ingredients	Weight	Measure	Issue
CHICKEN, BREAST	12 lbs		
RICE, MIX, LONG GRAIN, WILD	3 lbs	2 qt 4 tbsp 2 3/8 tsp	
CORN, WHOLE #10	3 lbs	2 qt 4 tbsp 2 3/8 tsp	
PARSLEY	1 lb	1 qt 1 pt 1 c 6 tbsp 3 tsp	
PEAS, GARBANZO	3 lbs	1 qt 1 c 7 tbsp 2 4/8 tsp	
SOUP, CHICKEN TORTILLA	2 lbs 12 oz		
BLACK BEANS	3 lbs	1 qt 1 pt 1 c 14 tbsp 1 7/8 tsp	

METHODS

- 1 Wash chicken breasts and cut into pieces. Place chicken in kettle, cover with water. Bring to a boiling point and simmer for 15 minutes. Drain chicken and remove from kettle.
- 2 In the same kettle, prepare Soup Works using 2-3/4 gallons of water. Simmer for 20 minutes.
- 3 Add corn, black beans, and chick peas. Return chicken to kettle and heat through.
- 4 Pour prepared Mexican Puchero in hotel pan for service.
- 5 Garnish with rice and parsley. Serve with rice. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 1. Utilize 3 bags of soup mix per 100 portions.

MEDITERRANEAN RIM CHICKEN STEW

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
138 kcal	3.6 gm	17.9 gm	5.4 gm	35.2 %	55 mg	259 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 1 oz	1 tbsp 2 6/8 tsp	
CHICKEN, BREAST	18 lbs		
ONIONS, YELLOW	2 lbs		
SOUP, CREAM OF MUSHROOM	3 lbs 12 oz	1 qt 1 pt 11 tbs 1 6/8 tsp	
SPICE, PARSLEY	0 lbs 1 oz	1 c 2 tbs 2 5/8 tsp	
TOMATOES, DICED, CANNED	4 lbs 8 oz	2 qt 8 tbs 2/8 tsp	
OLIVES, GRN W/PIMIENTO	1 lb		

METHODS

- 1 Place chicken in kettle, cover with water and bring to a boiling point. Cover and simmer for 15 minutes. Drain and remove from kettle.
- 2 Using the same kettle, prepare Soup Works using 2-1/2 gallons of water.
- 3 Add tomatoes and onions to Soup Works mixture. Simmer for 20 minutes.
- 4 Return chicken to kettle and blend throughly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Pour preapred chicken in hotel pans for service.
- 5 Garnish with olives and parsley. CC: Hold for service at 140 F. or higher.

LATINO FISH

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
135 kcal	5.4 gm	25.4 gm	1.2 gm	8 %	59 mg	230 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP, CREAMY TOMATO & ROASTED RED PEPPER	1 lb	3 qt 1 pt 2 tbsp 2 4/8 tsp	
CORN, WHOLE #10	1 lb 12 oz	1 qt 13 tbsp 1 3/8 tsp	
FISH, POLLOCK, FILLETS	30 lbs		
SPICE, PARSLEY	0 lbs 2 oz	1 pt 5 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
LEMONS	3 lbs 12 oz		
BLACK BEANS	2 lbs	1 qt 1 c 4 tbsp 1 2/8 tsp	

METHODS

- 1 Preheat oven to 375 F. Pour 1/2 cup of water into each hotel pan.
- 2 Season fish with salt and place in hotel pan. Cover tightly with aluminum foil and place in preheated oven for 20-25 minutes or until fish flakes easily. CCP: Internal temperature must reach 145 F. for 15 seconds.
- 3 Prepare Soup Works using only 3 quarts of water. Bring to a boil and simmer for 20 minutes, stirring occasionally.
- 4 Drain and rinse black beans. Add corn and black beans to soup to make the sauce.
- 5 Carefully lift fish with spatula and place in hotel pans. Top fish with sauce and garnish with lemon and parsley. CCP: Hold for service at 140 F. or higher.

NOTES

1. Utilize 1 bag of soup mix per 100 portions.

CREAMY TOMATO & RED PEPPER FISH

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
120 kcal	2.3 gm	24.6 gm	1.1 gm	8.3 %	59 mg	178 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP, CREAMY TOMATO & ROASTED RED PEPPER	1 lb	3 qt 1 pt 2 tbsp 2 4/8 tsp	
FISH, POLLOCK, FILLETS	30 lbs		
SPICE, PARSLEY	0 lbs 2 oz	1 pt 5 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
LEMONS	3 lbs 4 oz		

METHODS

- 1 Preheat oven to 375 F. Pour 1-1/2 cup of water into each hotel pan.
- 2 Season fish with salt and place in hotel pan. Cover tightly with aluminum foil and place in preheated oven for 20-25 minutes or until fish flakes easily. CCP: Internal temperature must reach 145 F. for 15
- 3 Prepare Soup Works using only 1 gallon of water. Bring to a boil and simmer for 20 minutes, stirring occasionally. Divide Soup Works evenly in pans.
- 4 Carefully lift fish with spatula and place in hotel pans. Top fish with sauce and garnish with lemon and parsley. CCP: Hold for service at 140 F. or higher.

CHICKEN QUESADILLA (CANNED CHIX)

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
510 kcal	45.9 gm	39.4 gm	17.9 gm	31.6 %	65 mg	1328 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
MUSHROOM, STEM & PIECES	4 lbs 8 oz	3 qt 1 c 1 tbsp 1 1/8 tsp	
OLIVES, RIPE, SLICED	3 lbs		
PEPPERS, GREEN	4 lbs 8 oz	3 qt 1 c 11 tbsp 5/8 tsp	
ONIONS, YELLOW	4 lbs 8 oz		
CHICKEN, BONED	18 lbs 12 oz		
CHEESE, CHEDDAR, SHREDDED	12 lbs 8 oz	3 gal 1 pt 2 tbsp 2 4/8 tsp	
TORTILLAS	16 lbs		

METHODS

- 1 Preheat griddle to 350 F.
- 2 Lightly spray griddle with non-stick cooking spray and place tortilla on griddle.
- 3 Add the following ingredients: 2 oz cheese, 3 oz, chicken, ? oz onions, ? ounce peppers, ? oz mushrooms, ? olives as desired. Fold tortilla in half over filling (1/2 moon shape) cook both sides until cheese is melted and all ingredients are hot inside.

NOTES

- 1 Serve with taco condiment recipe L 034 05.

CHICKEN QUESADILLA (FAJITA MEAT)

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
482 kcal	34 gm	48 gm	13 gm	24.3 %	54 mg	1188 mg		378 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
MUSHROOM, STEM & PIECES	4 lbs 8 oz	3 qt 1 c 1 tbsp 1 1/8 tsp	
OLIVES, RIPE, SLICED	3 lbs		
CHICKEN, FAJITA STRIPS, RAW	18 lbs 12 oz		
PEPPERS, GREEN	4 lbs 8 oz	3 qt 1 c 11 tbsp 5/8 tsp	
ONIONS, YELLOW	4 lbs 8 oz		
CHEESE, CHEDDAR, SHREDDED	12 lbs 8 oz	3 gal 1 pt 2 tbsp 2 4/8 tsp	
TORTILLAS	16 lbs		

METHODS

- 1 Preheat griddle to 350 F. Lightly spray griddle with non-stick spray. Grill fajita strips 5 to 7 minutes or until lightly browned while stirring intermittently. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher for use in Step 3.
- 2 Lightly spray griddle with non-stick cooking spray and place tortilla on griddle.
- 3 Add the following ingredients to each shell in order: 2 oz cheese, 3 oz, chicken, 1 oz onions, 1 ounce peppers, 1 oz mushrooms, 1 olives as desired. Fold tortilla in half over filling (1/2 moon shape) cook both sides until cheese is melted and all ingredients are hot inside.

NOTES

- 1 Serve with taco condiment recipe L 034 05.

BEEF AND BROCCOLI

Yield 100 Portions
Each Portion 6 OUNCE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
299 kcal	6 gm	37 gm	14 gm	42.1 %	80 mg	863 mg		42 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 8 oz	15 tbsp 1 tsp	
STARCH, CORN	0 lbs 8 oz	1 c 12 tbsp 1 1/8 tsp	
OIL, SALAD, CANOLA	3 1/4 oz	6 tbsp 2 3/8 tsp	
BEEF, KNUCKLE	35 lbs		
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
VEG, BROCCOLI	12 lbs	2 gal 1 pt 14 tbsp 7/8 tsp	
SPICE, GINGER	0 lbs 1/4 oz	1 tbsp 1 1/8 tsp	
SAUCE, SOY, GAL	3 lbs 2 oz	1 qt 1 c 8 tbsp 2 7/8 tsp	

METHODS

- 1 Slice beef into 1/8" thick slices. Cut slices into strips 2" long and 1/2" wide. Marinate strips in soy sauce and oil.
- 2 Drain beef from marinade, reserve for step 3, place beef in steam jacketed kettle and brown meat. Add ginger and garlic, cook until beef is tender.
- 3 Add marinade back to beef, bring to a boil, reduce to a simmer. Add broccoli about 15 minutes prior to serving to prevent over cooking. Mix corn starch and water together to make a smooth paste. Add paste to beef and broccoli, heat until slightly thickened.
- 4 Remove from kettle, place into serving pans, cover and hold hot for service. CCP: 145 F. or higher.

BEEF AND BROCCOLI (FAJITA STRIPS)

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
339 kcal	6 gm	30 gm	22 gm	58.4 %	86 mg	1178 mg		54 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 8 oz	15 tbsp 1 tsp	
BEEF, FAJITA STRIPS, RAW	33 lbs 12 oz		
STARCH, CORN	0 lbs 8 oz	1 c 12 tbsp 1 1/8 tsp	
OIL, SALAD, CANOLA	3 1/4 oz	6 tbsp 2 3/8 tsp	
SPICE, GARLIC	0 lbs 5/8 oz	1 tbsp 2 5/8 tsp	
VEG, BROCCOLI	12 lbs	2 gal 1 pt 14 tbsp 7/8 tsp	
SPICE, GINGER	0 lbs 1/4 oz	1 tbsp 1 1/8 tsp	
SAUCE, SOY, GAL	3 lbs 2 oz	1 qt 1 c 8 tbsp 2 7/8 tsp	

METHODS

- 1 Marinate beef strips in soy and oil.
- 2 In a hot steam jacketed kettle, brown beef. Add ginger and garlic. Continue to cook beef until tender. CCP: Internal temperature 155 F for 15 seconds.
- 3 15 minutes prior to serving, add the broccoli. bring to a simmer. combine the cornstarch and water into a smooth paste, pour into simmering beef and mix well. Do not break up the Broccoli. Simmer 3- 5 minutes.
- 4 Remove from kettle, place into serving pans, cover but vent on the sides to allow some steam to escape. Hold hot for service. CCP; Hold 140F or higher for service.

TURKEY FILLET

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
251 kcal	2 gm	44 gm	7 gm	25.1 %	113 mg	1147 mg		1 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NONSTICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
OIL, SALAD, CANOLA	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
TURKEY, TENDERLOIN, FILLET	31 lbs 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine spices and mix well. Set aside.
- 2 Preheat griddle to 350 F. Lightly oil griddle, place turkey fillets on the griddle, season well, evenly brown on all sides, about 6-8 minutes each side. Lightly season again.
- 3 Lightly spray a sheet tray, evenly place 25 portions on tray, place into a preheated 350 F. oven. Cook until internal temperature reaches 165 F. for 15 seconds or more.
- 4 Remove from oven and place into a serving pan byshingling the fillets in the serving pan. Loosly cover to hold heat, but do not seal. Hold hot for service. CCP: hold hot at 140 F. or higher for service.

FISH TACO

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
217 kcal	19 gm	10 gm	12 gm	49.8 %	31 mg	89 mg		5 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
FISH, POLLOCK, BREADED	25 lbs		
SPICE, TACO	5 3/8 oz	1 pt 1 c 9 tbsp 1 7/8 tsp	

METHODS

- 1 Lightly spray sheet pans with non stick cooking spray.
- 2 Lay breaded fish portions in a single layer on tray, do not over crowd. lightly spray the top of each fish portion with non stick pan spray and evenly distribute seasoning mix over fish portions. Place fish into 350 F. convection oven and cook according to manufacturer instructions. CCP: Internal temperature must reach 155 F. for 15 seconds or more.
- 3 Remove from oven, shingle into serving pan, loosely cover. CCP: Hold hot for service 145 F. or higher.

NOTES

- 1 Serve with Taco Condiment bar.

CHICKEN CHIMICHANGA

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
373 kcal	22 gm	26 gm	20 gm	48.3 %	90 mg	1491 mg		400 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHEESE, CHEDDAR, SHREDDED	12 lbs 8 oz	3 gal 1 pt 2 tbsp 2 4/8 tsp	
CHICKEN, CHIMICHANGAS	31 lbs 4 oz		
SALSA, MILD	18 lbs	1 gal 3 qt 1 pt 1 c 8 tbsp 1 2/8 tsp	

METHODS

- 1 Lightly spray each serving pan with non-stick cookig spray. place the chimichangas on the tray in a single layer, do not pack or over crowd.
- 2 Evenly divide the salsa over all and top with cheese.
- 3 Place pans in 350 F. oven, cook until internal temperature reaches 155 F. Remove from oven, loosly cover, hold hot for service. CCP: Hold at 145 F. or higher.

PALAUER CHICKEN

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
156 kcal	5 gm	28 gm	2.4 gm	13.8 %	67 mg	384 mg		60 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 8 oz	15 tbsp 2/8 tsp	
WATER	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
SPICE, THYME	0 lbs 1 oz	9 tbsp 1 3/8 tsp	
GARLIC, DRY	0 lbs 4 oz	13 tbsp 1 1/8 tsp	
CHICKEN, FAJITA STRIPS, RAW	25 lbs		
OIL, SALAD, CANOLA	0 lbs 2 oz	4 tbsp 4/8 tsp	
VEGETABLE, ONIONS, ROASTED,	4 lbs		
VEG, SPINACH	8 lbs	1 gal 1 qt 1 pt 1 c 4 tbsp 5/8 tsp	
TOMATOES, DICED, CANNED	15 lbs	1 gal 3 qt 5 tbsp 1 7/8 tsp	

METHODS

- Using a steam jacketed kettle, add oil to coat the sides. Add chicken and thyme, saute until cooked through. CCP: Internal temperature must reach 165 F. for 15 seconds.
- Remove chicken from kettle and place into holding oven. Hold hot for use in Step 4. CCP: Hold at 140 F. or higher.
- Add tomatoes, chicken base, water and onions to the same steam jacketed kettle. Stir constantly and bring to a boil, reduce heat and simmer for 20 minutes.
- Add hot chicken and spinach, bring to a simmer and cook for 5 minutes. Remove from kettle and place into serving pan. Cover. CCP: Hold for service at 140 F. or higher.

NOTES

- Served with roasted sweet potatoes or over jasmine rice.

TUNISIAN PORK CHOPS WITH SPICY PEANUT COCONUT SAUC

Yield 100 Portions
Each Portion 1 CHOP/2 OZ SAUCE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
335 kcal	2 gm	30 gm	22 gm	59.1 %	79 mg	93 mg		9 mg

Ingredients	Weight	Measure	Issue
COCONUT, DRIED, SWT, FLAKES	1 lb	1 qt 1 c 14 tbsp 7/8 tsp	
SOUP AND GRAVY BASE DEMI-GLACE, BROWN	2 lbs		
PORK LOIN, CHOPS, BONELESS	31 lbs 4 oz		
SPICE, PEPPER, CAYENNE	0 lbs 3/8 oz	2 tbsp 1/8 tsp	
PEANUT BUTTER, CHUNKY	2 lbs	1 pt 1 c 8 tbsp 7/8 tsp	
SPICE, SALT, SEASONED	0 lbs 1 oz	0 gal	

METHODS

- 1 Place pork chops onto a sheet tray in a single layer. Lightly season with seasoned salt. Place into a 375 F convection oven and roast until cooked. CCP: Internal temperature must reach 155 F. for 15 seconds.
- 2 Pour off any juice from the pan and set aside. Remove pork chops from pan and shingle into serving pan, about 25 portions per pan. Hold hot for step 4. CCP: Hold for service at 140 F. or higher.
- 3 Prepare Demi Glace according to package directions. (Use the reserve natural pan juices as part of the liquid requirement). Add peanut butter a little at a time for better dissolving. Stir in the coconut and cayenne pepper. Blend well and make sure the peanut butter is dissolved. Simmer for about 5 minutes.
- 4 Remove pans from warmer for service. Ladle spicy peanut sauce on top of pork chops. Garnish with toasted coconut and chopped parsley or chopped peanuts if desired.

TANZANIAN FISH CURRY

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
188 kcal	8 gm	31 gm	3 gm	14.4 %	8 mg	494 mg		55 mg

Ingredients	Weight	Measure	Issue
WATER	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
SPICE, CURRY	0 lbs 3 oz	13 tbsp 1 4/8 tsp	
PEANUT BUTTER, SMOOTH	0 lbs 8 oz	14 tbsp 2/8 tsp	
GARLIC, DRY	0 lbs 8 oz	1 c 10 tbsp 2 1/8 tsp	
PEPPERS, GREEN	8 lbs	1 gal 2 qt 5 tbsp 2 tsp	
ONIONS, YELLOW	10 lbs		
FISH, POLLOCK, FILLETS	31 lbs 4 oz		
PARSLEY	1 lb	1 qt 1 pt 1 c 6 tbsp 3 tsp	
SOUP BASE, VEGETARIAN	0 lbs 10 oz	1 c 2 tbsp 2 4/8 tsp	
LEMONS	2 lbs		
TOMATOES, DICED, CANNED	18 lbs	2 gal 1 pt 1 tsp	
WATER 2	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
SPICE, SALT, SEASONED	0 lbs 1/2 oz	0 gal	

METHODS

- 1 Cut fish into 5 oz portions each. Place into serving pan, about 25 portions per pan. Cover fish with cool water (WAT), just enough to cover top, no more.
- 2 Thinly slice lemons and onions, arrange sliced lemon and onions on top and seasoned with seasoned salt. Cover with foil and bake in oven for 20 to 25 minutes
- 3 In a steam jacket kettle, heat oil, sauté onions and garlic until onions are transparent. Add curry powder, tomatoes, peanut butter, water (WA2) and base. Bring to a boil, reduce heat and simmer for 20 minutes. Add peppers.
- 4 Remove fish from oven, pour off cooking liquid, add to sauce. Return to a simmer for about 5 minutes. Place cooked fish in warmer until service, covered. CCP: hold hot for service 140 F F. or higher.
- 5 When sauce is finished, divide among pans of fish, top with chopped parsley or sliced green onions.

RUSSIAN TURKEY STEW

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
285 kcal	34.4 gm	19.8 gm	7.5 gm	23.7 %	73 mg	258 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, POULTRY	1 1/2 oz	9 tbsp 2 2/8 tsp	
TURKEY, ROAST, BONELESS	18 lbs		
FLOUR, WHEAT, GP (TPK2)	6 1/2 oz	1 c 7 tbsp 1 7/8 tsp	
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
ONIONS, YELLOW	5 lbs 6 oz		
PASTA, NOODLES, EGG	8 lbs 10 oz	1 gal 2 qt 7 tbsp 6/8 tsp	
SPICE, PARSLEY	1 1/2 oz	1 c 12 tbsp 1 1/8 tsp	
PARSLEY	1 1/2 oz	11 tbsp 4/8 tsp	
SPICE, GARLIC	1 3/4 oz	5 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, PAPRIKA	0 lbs 3 oz	12 tbsp 1 4/8 tsp	
ONIONS, GREEN	5 1/2 oz		
MUSHROOMS	3 lbs 10 oz	1 gal 1 c 2 tbsp 2/8 tsp	
TOMATOES, DICED, CANNED	6 lbs 2 oz	2 qt 1 pt 1 c 9 tbsp 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Cut turkey into 1 inch cubes. Saute turkey in a lightly greased steam-jacketed kettle. Cook until slightly browned, remove from pan. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for use in Step 4.
- 2 Add onions, bell peppers, and garlic to kettle. Saute until onions are translucent. Add mushrooms and saute 5 more minutes. Sprinkle flour over vegetables, stir, saute for one minute.
- 3 Add tomatoes, paprika, poultry seasoning, salt, and pepper. Saute 5 minutes.
- 4 Return turkey back into the pan, add milk and stir well. CCP: Hold for service at 140 F. or higher.
- 5 Bring a kettle of water to boil. Add noodles and cook until soft. Drain pasta and toss in parsley and green onions. Serve turkey sauce over pasta.

PASTA PRIMIVARA

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
266 kcal	50.5 gm	9.7 gm	3.6 gm	12.2 %	2 mg	744 mg		0 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	6 lbs 14 oz	1 gal 1 pt 1 c 15 tbsp 2 5/8 tsp	
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
CELERY, FRESH	1 lb 2 oz	1 qt 4 tbsp 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 4 oz	14 tbsp 1 5/8 tsp	
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
PASTA, ROTINI	12 lbs		
OIL, SALAD, CANOLA	0 lbs 4 oz	8 tbsp 1 tsp	
SPICE, PARSLEY	0 lbs 3 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	
VEG, SQUASH, YELLOW	1 lb	1 pt 1 6/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
SPICE, BASIL, SWEET	0 lbs 3/8 oz	4 tbsp 1 3/8 tsp	
SQUASH, SUMMER	2 lbs 8 oz		
VEG, BROCCOLI	2 lbs	1 qt 1 c 13 tbsp 2/8 tsp	
PEPPERS, RED	2 lbs	1 qt 1 pt 1 tbsp 1 2/8 tsp	
CHEESE, PARMESAN	0 lbs 4 oz	1 c 2 tbsp 4/8 tsp	
TOMATOES, DICED, CANNED	4 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
CARROTS	2 lbs 12 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Add salt and canola oil to water; heat to rolling boil.
- 2 Add rotini to a steam-jacketed kettle and cook for 10 to 12 minutes, or until tender. Drain. Rinse with cold water; drain thoroughly. Use immediately in recipe preparation or place in shallow containers and cover.
- 3 Blend canola oil and flour together to form a roux; using a wire whip, stir until smooth. Cook roux for 3 minutes stirring constantly.
- 4 Drain tomatoes. Reserve 1 gal tomato liquid. Set aside for use in Step 7.
- 5 Reconstitute milk in water. Gradually add milk and tomato liquid roux while stirring constantly. Bring to a boil. Cover; reduce heat; simmer 5 minutes or until thickened, stirring frequently to prevent sticking.
- 6 Add parmesan cheese, salt, garlic powder, pepper, oregano and basil to thickened sauce. Stir to blend well.
- 7 Add tomatoes, onions, mushrooms, carrots, zucchini, yellow squash, green peppers, red peppers, celery, broccoli and parsley to thickened sauce. Stir, bring to a boil. Cover; reduce heat; simmer 7 to 10 minutes until tender.
- 8 Add rotini to thickened sauce and vegetable mixture. Heat to a simmer while stirring for 1 minute to coat the rotini with the vegetable sauce. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 9 Pour 3 gallons vegetable rontini mixture into each ungreased pan. CCP: Hold for service at 140 F. or higher.

PASTA PRIMAVERA

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
274 kcal	51.3 gm	10.4 gm	3.7 gm	12.2 %	3 mg	754 mg		0 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	6 lbs 14 oz	1 gal 1 pt 1 c 15 tbs 2 5/8 tsp	
SPICE, OREGANO	0 lbs 1/8 oz	1 tbs 5/8 tsp	
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbs 3 tsp	
FLOUR, WHEAT, GP (TPK2)	14 3/4 oz	1 pt 1 c 5 tbs 1 5/8 tsp	
PEPPERS, GREEN	2 lbs	1 qt 1 pt 1 tbs 1 2/8 tsp	
ONIONS, YELLOW	3 lbs 8 oz		
PASTA, ROTINI	10 lbs		
OIL, SALAD, CANOLA	6 1/8 oz	12 tbs 2 4/8 tsp	
SPICE, PARSLEY	1 1/4 oz	1 c 7 tbs 6/8 tsp	
VEG, SQUASH, YELLOW	2 lbs 8 oz	1 qt 1 c 1 tbs 1 1/8 tsp	
MILK, LOW FAT, WHITE 1%	4 lbs 8 oz	2 qt 4 tbs 2 3/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbs 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 3/4 oz	4 tbs 1 1/8 tsp	
SPICE, BASIL, SWEET	0 lbs 5/8 oz	8 tbs 7/8 tsp	
SQUASH, SUMMER	2 lbs 8 oz		
VEG, BROCCOLI	2 lbs	1 qt 1 c 13 tbs 2/8 tsp	
PEPPERS, RED	2 lbs	1 qt 1 pt 1 tbs 1 2/8 tsp	
CHEESE, PARMESAN	0 lbs 7 oz	1 c 15 tbs 2 3/8 tsp	
TOMATOES, DICED, CANNED	19 lbs 14 oz	2 gal 1 qt 1 c 9 tbs 1/8 tsp	
CARROTS	2 lbs 12 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbs 2/8 tsp	

METHODS

- 1 Add salt and canola oil to water; heat to rolling boil.
- 2 Add rotini to a steam-jacketed kettle and cook for 10 to 12 minutes, or until tender. Drain. Rinse with cold water; drain thoroughly. Use immediately in recipe preparation or place in shallow containers and cover.
- 3 Blend canola oil and flour together to form a roux; using a wire whip, stir until smooth. Cook roux for 3 minutes stirring constantly.
- 4 Drain tomatoes. Reserve 1 gal tomato liquid. Set aside for use in Step 7.
- 5 Gradually add milk and tomato liquid roux while stirring constantly. Bring to a boil. Cover; reduce heat; simmer 5 minutes or until thickened, stirring frequently to prevent sticking.
- 6 Add parmesan cheese, salt, garlic powder, pepper, oregano and basil to thickened sauce. Stir to blend well.
- 7 Add tomatoes, onions, mushrooms, carrots, zucchini, yellow squash, green peppers, red peppers, celery, broccoli and parsley to thickened sauce. Stir, bring to a boil. Cover; reduce heat; simmer 7 to 10 minutes until tender.
- 8 Add rotini to thickened sauce and vegetable mixture. Heat to a simmer while stirring for 1 minute to coat the rotini with the vegetable sauce. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 9 Pour 3 gallons vegetable rotini mixture into each ungreased pan. CCP: Hold for service at 140 F. or higher.

FISH FLORENTINE

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
206 kcal	5.3 gm	22.6 gm	10.1 gm	44.1 %	71 mg	720 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 8 oz	15 tbsp 2/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
STARCH, CORN	4 1/2 oz	15 tbsp 2 7/8 tsp	
ONIONS, YELLOW	5 lbs		
OIL, SALAD, CANOLA	0 lbs 1 oz	2 tbsp 2/8 tsp	
EGG, WHITES	0 lbs 6 oz	0 gal	
JUICE, LEMON	1 3/4 oz	3 tbsp 7/8 tsp	
VEG, SPINACH	6 lbs	1 gal 1 c 7 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
SAUCE, SOY, GAL	10 1/4 oz	1 c 2 tbsp 6/8 tsp	
FISH, CATFISH FILLETS	32 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Stir-cook onions with sugar and pepper in a lightly sprayed steam-jacketed kettle or stockpot 8 to 10 minutes, or until tender. Add soy sauce; stir and remove from heat.
- 2 Drain spinach. Press out excess liquid. Blend spinach, beaten egg whites, lemon juice, nutmeg.
- 3 Combine spinach with onion mixture. Divide evenly among 5 steam table pans. Roll fish filets and place on top of spinach mixture, placing 20 rolls per pan. Set aside for use in Step 6. CCP: Refrigerate at 40 F. or lower.
- 4 Heat oil with paprika and red pepper in steam-jacketed kettle or stockpot. Add chicken broth and salt; stir to blend well. Bring to a boil. Reduce heat to a simmer.
- 5 Blend corn starch and cold water, stir to make smooth slurry. Add slurry to hot liquid, stirring constantly. Reduce heat: simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must register 165 F. or higher for 15 seconds.
- 6 Pour 1-3/4 cups red pepper sauce/glaze evenly over fish to coat top and sides. Cover. Using a convection oven, bake at 325 F. 25-30 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. DO NOT OVERCOOK.
- 7 Remove from oven. Serve one fish roll with spinach/onion mixture. CCP: Hold at 140 F. or higher for service.

FISH FLORENTINE (BREADED/FROZEN)

Yield 100 Portions
Each Portion 3 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
197 kcal	17 gm	16 gm	7 gm	32 %	45 mg	352 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
FISH, POLLOCK, FILLETS, BREADED	25 lbs		

METHODS

- 1 Place frozen fish portions in a single layer on lightly sprayed sheet pans.
- 2 Using convection oven, bake at 425 F. for 14-16 minutes or until golden brown. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 Cooking times will vary according to equipment used.

JAMAICAN RUM CHICKEN

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
313 kcal	8.8 gm	41.6 gm	11.2 gm	32.2 %	126 mg	624 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 6 oz	11 tbsp 1 tsp	
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
STARCH, CORN	3 1/2 oz	12 tbsp 1 2/8 tsp	
ONIONS, YELLOW	4 1/4 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
SPICE, PARSLEY	1 1/4 oz	1 c 7 tbsp 1 7/8 tsp	
SUGAR, BROWN, LT	1 lb 4 oz	1 pt 13 tbsp 1 7/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
VINEGAR, RED	0 lbs 8 oz	15 tbsp 5/8 tsp	
SPICE, MARJORAM	0 lbs 1/4 oz	4 tbsp 5/8 tsp	
TOMATOES, DICED, CANNED	2 lbs 8 oz	1 qt 11 tbsp 1 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken in roasting pans.
 - 2 Combine vinegar, salt, and pepper; stir to blend.
 - 3 Ladle marinade over chicken in each roasting pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
 - 4 Place chicken breasts on each lightly sprayed sheet pan. Lightly spray chicken with cooking spray. Discard remaining marinade.
-
- 5 Using a convection oven, bake 12 to 14 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
 - 6 Transfer chicken to steam table pans. Hold at 140 F. or higher for use in Step 9.
 - 7 Prepare base according to manufacturer's directions.
 - 8 Combine tomatoes, broth, sugar, onions, rum flavoring, parsley, garlic, nutmeg, cumin and sage. Bring to a boil. Cover; reduce heat; simmer 15 minutes.
 - 9 Blend cornstarch and cold water together to make a smooth slurry. Add slurry to hot sauce, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking.
 - 10 Pour 1 quart sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

JAMAICAN STYLE CHICKEN

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
313 kcal	9 gm	42 gm	11 gm	31.6 %	126 mg	624 mg		45 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 6 oz	11 tbsp 1 tsp	
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
WATER 1	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
CHICKEN, BREAST	42 lbs 12 oz		
STARCH, CORN	3 1/2 oz	12 tbsp 1 2/8 tsp	
ONIONS, YELLOW	4 5/8 oz		
SPICE, CUMIN	0 lbs 3/8 oz	0 gal	
SPICE, PARSLEY	1 1/4 oz	1 c 7 tbsp 1 7/8 tsp	
SUGAR, BROWN, LT	1 lb 4 oz	1 pt 13 tbsp 1 7/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
VINEGAR, RED	1 lb 14 3/4 oz	1 pt 1 c 10 tbsp 1 1/8 tsp	
SPICE, MARJORAM	0 lbs 1/4 oz	4 tbsp 5/8 tsp	
TOMATOES, DICED, CANNED	4 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
WATER 2	12 1/2 oz	1 c 7 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 5/8 oz	2 tbsp 1 6/8 tsp	

METHODS

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken in roasting pans.
- 2 Combine vinegar, salt and pepper; stir to blend.
- 3 Ladle marinade over chicken in each roasting pan; cover. CCP: Marinate under refrigeration at 41F. or lower for 45 minutes.
- 4 Place chicken breasts on each lightly sprayed sheet pan. Lightly spray chicken with cooking spray. Discard remaining marinade.
- 5 Using a convection oven, bake 12 to 14 minutes at 325F. on high fan, closed vent. CCP: Internal temperature must reach 165F. or higher for 15 seconds.
- 6 Transfer chicken to steam table pans. Hold at 140F. or higher for use in Step 10.
- 7 Prepare base according to manufacturer's directions.
- 8 Combine tomatoes, broth, sugar, onions, parsley, garlic, nutmeg, cumin and marjoram. Bring to a boil. Cover; reduce heat; simmer 15 minutes.
- 9 Blend cornstarch and cold water together to make a smooth slurry. Add slurry to hot sauce, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking.
- 10 Pour 1 quart sauce evenly over chicken in each pan. CCP: Hold for service at 140F. or higher.

BAKED FISH SCANDIA

Yield 100 Portions
Each Portion 1 EA 4OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
165 kcal	6.1 gm	26.8 gm	2.9 gm	15.8 %	69 mg	193 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, HOT	0 lbs 1/4 oz	1 5/8 tsp	
FISH, FLOUNDER, FILLETS, RAW, MIN 3	30 lbs		
YOGURT, PLAIN, LOW FAT	4 lbs	1 gal 3 qt 5 tbsp 1 7/8 tsp	
BREAD CRUMBS	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
SPICE, ONION	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
SPICE, PARSLEY	0 lbs 1/4 oz	4 tbsp 2 2/8 tsp	
JUICE, LEMON	0 lbs 12 oz	1 c 6 tbsp 1 tsp	
CHEESE, CHEDDAR, SHREDDED	1 lb	1 qt 6/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	

METHODS

- 1 In a bowl, mix bread crumbs, lemon juice, onion powder, white pepper, hot pepper sauce and parsley.
- 2 Spray each steam table pan with non-stick cooking spray.
- 3 Place 25 fish portions into each steam table pan.
- 4 Cover each portion with 1 tablespoon of low fat plain yogurt.
- 5 Sprinkle 3 ounces cheese per pan, on top of yogurt.
- 6 Sprinkle 1 tablespoon of crumb mixture onto each portion.
- 7 Using a convection oven, bake 25 minutes at 350 F. or until fish flakes easily with a fork. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

THAI BEEF SALAD

Yield 100 Portions
Each Portion 1 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
489 kcal	46.1 gm	27.6 gm	21.2 gm	39 %	64 mg	1008 mg		0 mg

Ingredients	Weight	Measure	Issue
BEEF, FAJITA STRIPS, RAW	25 lbs		
PEPPERS, GREEN	4 lbs 14 oz	3 qt 1 pt 13 tbsp 1 3/8 tsp	
ONIONS, YELLOW	2 lbs		
OIL, SALAD, CANOLA	1 3/4 oz	3 tbsp 2 tsp	
CABBAGE, DANISH	10 lbs 12 oz	4 gal 1 qt 1 c 10 tbsp 1 5/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, GINGER	1 1/2 oz	8 tbsp 5/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SAUCE, SOY, GAL	1 lb 2 oz	1 pt 1/8 tsp	
SOUP AND GRAVY BASE, BEEF	1 1/4 oz	2 tbsp 1 1/8 tsp	
TORTILLAS	15 lbs 14 oz		
LETTUCE, IND	8 lbs		
CARROTS	2 lbs 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine beef strips with garlic, soy sauce, ginger, black pepper and red pepper. CCP: Marinate under refrigeration at or below 41 F. for at least 30 minutes.
 - 2 Combine cabbage, lettuce, bell pepper, carrots, and onion. Lay in bottom of serving pans.
 - 3 Slice tortillas into thin strips and bake in 325 F. convection oven until crisp and golden.
 - 4 Combine beef base according to manufacturer's directions. Combine broth, soy sauce, ginger, and canola oil.
-
- 5 Heat grill until hot, sear beef until brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
 - 6 CCP: Hold beef at 140 F. or higher for service. Lay warm beef strips over salad, and pour sauce over. Place toasted tortilla strips around the edges.

VEGETARIAN BURRITO

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
424 kcal	61.4 gm	24.1 gm	9.1 gm	19.3 %	10 mg	1310 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, CHILI POWDER	0 lbs 1 oz	3 tbsp 1 6/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, CUMIN	0 lbs 1 oz	0 gal	
TOMATOES	10 lbs 4 oz		
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
BEANS, PINTO	8 lbs 8 oz	1 gal 1 tbsp 1/8 tsp	
SALSA, MILD	12 lbs	1 gal 1 qt 1 c 7/8 tsp	
CHEESE, MONTEREY JACK	10 lbs	2 gal 2 qt 2 tbsp 7/8 tsp	
BLACK BEANS	8 lbs 8 oz	1 gal 1 qt 1 pt 6 tbsp 2 tsp	
TORTILLAS	12 lbs 8 oz		
LETTUCE, IND	7 lbs 14 oz		
BEANS, KIDNEY	8 lbs	3 qt 1 pt 15 tbsp 2 1/8 tsp	

METHODS

- 1 Spray a steam-jacketed kettle with vegetable spray. Saute onion until translucent. Add garlic, chili powder, and cumin. Cook until aroma is released.
- 2 Add drained beans and simmer for 20 minutes.
- 3 To assemble burritos, place a scoop of bean mixture down the center of the tortilla, add 2 tablespoons lettuce, 1 tablespoons tomato and 3 tablespoons shredded Monterey jack cheese. To roll, turn the lower lip of the burrito up, and roll laterally.
- 4 Wrap each burrito in foil deli papers and place in a pan for service. CCP: Hold for service at 41 F. or lower.
- 5 Serve with 3 tablespoons salsa on the side.

VEGETABLE LASAGNA

Yield 100 Portions
Each Portion 1 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
320 kcal	43 gm	22 gm	7 gm	19.7 %	16 mg	665 mg		257 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	0 lbs 11 oz	1 c 15 tbsp 3 tsp	
SPICE, OREGANO	0 lbs 2 oz	1 c 2 tbsp 2 5/8 tsp	
CHEESE, COTTAGE	16 lbs	2 gal 1 tbsp 2 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 1/2 oz	1 c 1 tsp	
SAUCE, MARINARA	18 lbs 2 oz	1 gal 3 qt 1 pt 1 c 15 tbsp 2 5/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
BREAD CRUMBS	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
OIL, SALAD, CANOLA	0 lbs 4 oz	8 tbsp 1 tsp	
SPICE, PARSLEY	0 lbs 1/2 oz	9 tbsp 1 3/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SQUASH, SUMMER	5 lbs 4 oz		
VEG, BROCCOLI	6 lbs 14 oz	1 gal 1 pt 1 c 15 tbsp 2 5/8 tsp	
TOMATO, PASTE	5 lbs	2 qt 10 tbsp 1 5/8 tsp	
CHEESE, PIZZA BLEND	3 lbs 12 oz	3 qt 1 pt 1 c 2 5/8 tsp	
CHEESE, PARMESAN	3 1/2 oz	15 tbsp 2 6/8 tsp	
PASTA, LASAGNA	5 lbs 12 oz		

METHODS

- 1 Cook lasagna noodles in a steam-jacketed kettle for 10 to 12 minutes in boiling salted water, until tender. Drain. Hold in cold water.
- 2 In a small kettle, heat vegetable oil. Add the chopped broccoli, squash, drained mushrooms, and onions. Saute for 3 minutes or until zucchini is slightly tender. Stir in flour, cook 3 minutes. Remove from heat and set aside.
- 3 In a steam kettle, heat the marinara sauce and tomato paste. Add oregano and garlic powder. Simmer, uncovered for 30 minutes.
- 4 Add the sauteed vegetables to the tomato sauce. Stir to combine. Simmer for 10 minutes.
- 5 In a large bowl, combine the cottage cheese, parsley, garlic powder, and bread crumbs. Mix well.
- 6 Combine parmesan cheese and mozzarella cheese.
- 7 Spread 1 cup vegetable sauce on the bottom of each steam table pan to prevent sticking.
- 8 Assembly: First layer: 7-1/2 lasagna noodles; 1 quart of cottage cheese mixture; 1 quart and 1 cup of vegetable sauce; 2-1/4 cups parmesan-mozzarella cheese mixture; Second layer: repeat first layer; Third layer: 7-1/2 lasagna noodles; 2-1/2 cups vegetable sauce.
- 9 Sprinkle 1/2 cup parmesan cheese over each pan of lasagna. Cover with wrap or foil. Using a convection oven, bake at 350 F. for 40 minutes until bubbling. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 10 Remove from oven and allow to set for 15 minutes before serving. Cut each pan 5 by 5 (25 portions per pan). CCP: Hold for service at 140 F. or higher.

LASAGNA, VEGETABLE, V8

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
499 kcal	86 gm	23 gm	7 gm	12.6 %	45 mg	1429 mg		544 mg

Ingredients	Weight	Measure	Issue
SAUCE, MARINARA	14 lbs 8 oz	1 gal 2 qt 1 c 9 tbsp 1 4/8 tsp	
ENTREE, LASAGNA W/VEG/CHEESE	50 lbs		
CHEESE, PIZZA BLEND	1 lb 8 oz	1 qt 1 pt 1 1/8 tsp	

METHODS

- 1 Ladle 2 cups marinara sauce into steam table pans.
- 2 Remove lasagna from aluminum pans and place in steam table pans with sauce.
- 3 Follow manufacturer's directions for heating. The common method is to cook each lasagna 90 minutes at 325 F. in convection oven. If the lasagna is defrosted, cook covered for sixty minutes. Check cooking temperatures on label instructions.
- 4 Remove from oven, uncover, and sprinkle each pan with one cup shredded mozzarella. Let stand 30 minutes.
- 5 Cut the lasagna in rows of 6 pieces by 4 pieces so that each full steam table pan yields 24 portions.
- 6 Place on steam table inside an empty steam table pan to prevent lasagna from getting too hot. CCP: Hold at 140 F. for service. Holding above 140 F. will cause lasagna to be too soft to

TUNA PLATE TRIO

Yield 100 Portions
Each Portion 1 PLATE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
427 kcal	19.1 gm	25.3 gm	25.4 gm	53.5 %	122 mg	678 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	3 lbs 8 oz	0 gal	
SPICE, MUSTARD	0 lbs 1/2 oz	2 tbsp 6/8 tsp	
CELERY, FRESH	15 lbs	3 gal 2 qt 11 tbsp 5/8 tsp	
VINEGAR, WHITE	0 lbs 14 oz	1 c 10 tbsp 2 1/8 tsp	
RELISH, PICKLE, SWEET	2 lbs 4 oz	1 qt 2 tbsp 2 tsp	
TOMATOES	8 lbs 4 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 12 oz	1 c 11 tbsp 6/8 tsp	
LETTUCE, IND	6 lbs 12 oz		
CARROTS	9 lbs 12 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FISH, TUNA LIGHT, FLEX POUCH	20 lbs		
PIMIENTOS (DICED)	0 lbs 4 oz	12 tbsp 3 tsp	

METHODS

- 1 Open the pouch and flake the tuna.
- 2 Place eggs in baskets; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; serve immediately. CCP: All fresh shell eggs must be heated to 155 F. or higher for 15 seconds. Peel and chop hard cooked eggs.
- 3 Add eggs, celery, chopped pimientos, and pickles to tuna. Toss lightly until well blended. CCP: Refrigerate at 41 F. or lower.
- 4 Add mayonnaise to tuna mixture. Toss lightly.
- 5 Coleslaw: Reconstitute milk; add mayonnaise, pepper, mustard, salt, and sugar; mix well. Add vinegar gradually; blend well. Pour dressing over cabbage; toss lightly until well mixed. CCP: Cover and refrigerate product at 41 F. or lower until ready for service.
- 6 To prepare salad plate: Line plate with lettuce, portion 1/2 cup coleslaw and 3/4 cup tuna salad on top of the lettuce. Arrange 2 to 3 carrot sticks and tomato wedges on top of the lettuce. CCP: Hold for service at 41 F. or lower.

GRILLED TURKEY SAUSAGE PATTY, PRE-MADE

Yield 100 Portions
Each Portion 1 PATTY

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
122 kcal	0 gm	14 gm	6.2 gm	45.7 %	45 mg	264 mg		22 mg

Ingredients	Weight	Measure	Issue
TURKEY, PATTIES	25 lbs		

METHODS

- 1 Preheat grill to 350 F.
- 2 Grill 12 minutes or until patties are browned and well done. Turn frequently to ensure even browning. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

MAMBO PORK ROAST

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
358 kcal	25.8 gm	28.7 gm	14.7 gm	37 %	81 mg	203 mg		0 mg

Ingredients	Weight	Measure	Issue
PEACHES, SLICED	7 lbs 2 oz	3 qt 14 tbsp 1/8 tsp	
PORK, LOIN, BONELESS	31 lbs		
RICE, PARBOILED, LONG GRAIN	5 lbs	3 qt 4 tbsp 4/8 tsp	
PINEAPPLE, SLICED	5 lbs 8 oz	3 qt 1 pt 1 c 6 tbsp 1 2/8 tsp	
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SPICE, PARSLEY	0 lbs 3/8 oz	7 tbsp 2/8 tsp	
SPICE, ALLSPICE	0 lbs 1/8 oz	1 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
VINEGAR, RED	1 lb 4 oz	1 pt 5 tbsp 2 7/8 tsp	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
WATER 2	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Crush the pineapple. Combine peaches, pineapple, juice from fruits, vinegar, cinnamon, parsley, and allspice in a large bowl. Reserve for use in Step 2.
- 2 Rub the pork roasts with salt and pepper. Place roasts with at least 3 inches space dividing each roast. Divide the fruit sauce among roasting pans. Cover, roast in 350 F. oven for 2-1/2 hours, basting with fruit sauce every 45 minutes. If pan dries out, add 2 inches of water, recover, and continue cooking. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Rinse the rice in cool water(wat2). Place the rice and water in a steamer, cover and steam for 15 to 20 minutes or until tender.
- 4 Slice pork roasts in 1-ounce slices. Place 4 slices of pork with 1/4 cup of the fruit sauce over 1/2 cup rice.

WHITE FISH WITH MUSHROOMS

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
133 kcal	3.1 gm	24.7 gm	2 gm	13.5 %	67 mg	385 mg		0 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	13 lbs	2 gal 1 qt 1 c 12 tbsp 2 3/8 tsp	
FISH, FLOUNDER, FILLETS, RAW, MIN 3	30 lbs		
ONIONS, YELLOW	1 lb 2 oz		
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
JUICE, LEMON	1 lb 2 oz	1 pt 1 tbsp 1 4/8 tsp	
SPICE, GARLIC	0 lbs 7/8 oz	2 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/2 oz	1 tbsp 3 tsp	
ONIONS, GREEN	1 lb		
SAUCE, SOY, GAL	0 lbs 5 oz	8 tbsp 2 6/8 tsp	

METHODS

- 1 Season fish with salt and pepper. Drizzle with oil.
- 2 In a tilt griddle, saute onions, add garlic and mushrooms. Cook for 5 minutes.
- 3 Add soy sauce and 1 cup of lemon juice. Continue to cook into a dark mushroom broth for 3 minutes.
- 4 Broil or bake fish in 400 F. conventional oven on sheet pans for 20 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Place mushrooms on the bottom of the 2-inch steam table pans. Layer fish on top, garnish with raw scallions and remaining lemon juice. CCP: Hold for service at 140 F. or higher.

BAKED CHICKEN WITH MUSHROOMS

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
288 kcal	3.1 gm	42 gm	11 gm	34.4 %	126 mg	420 mg		0 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	7 lbs 5/8 oz	1 gal 1 qt 7 tbsp 1 5/8 tsp	
ONIONS, YELLOW	1 lb		
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
JUICE, LEMON	1 lb 2 oz	1 pt 1 tbsp 1 4/8 tsp	
SPICE, GARLIC	0 lbs 7/8 oz	2 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/2 oz	1 tbsp 3 tsp	
ONIONS, GREEN	10 5/8 oz		
SAUCE, SOY, GAL	0 lbs 5 oz	8 tbsp 2 6/8 tsp	
CHICKEN BREAST, P/C, W/GRILL MARKS	31 lbs 4 oz		

METHODS

- 1 Season chicken with salt and pepper. Drizzle with oil.
- 2 In a tilt griddle, saute onions, add garlic and mushrooms. Cook for 5 minutes.
- 3 Add soy sauce and 1 cup of lemon juice. Continue to cook into a dark mushroom broth for 3 minutes.
- 4 Broil or bake chicken in 400 F. conventional oven on sheet pans for 20 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Place mushrooms on the bottom of the 2-inch steam table pans. Layer chicken on top, garnish with raw scallions and remaining lemon juice. CCP: Hold for service at 140 F. or higher.

WHITE FISH WITH MUSHROOMS

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
186 kcal	3 gm	26 gm	7 gm	33.9 %	93 mg	394 mg		87 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	7 lbs 10 oz	1 gal 1 qt 1 pt 2 tbsp 2 2/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
FISH, POLLOCK, FILLETS	30 lbs		
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
JUICE, LEMON	1 lb 2 oz	1 pt 1 tbsp 1 4/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/2 oz	1 tbsp 3 tsp	
ONIONS, GREEN	11 3/4 oz		
SAUCE, SOY, GAL	0 lbs 5 oz	8 tbsp 2 6/8 tsp	

METHODS

- 1 Season fish with salt and pepper. Drizzle with oil.
- 2 In a steam jacketed kettle, saute onions, add garlic and mushrooms. Cook for 5 minutes.
- 3 Add soy sauce and 1 cup of lemon juice. Continue to cook into a dark mushroom broth for 3 minutes.
- 4 Broil or bake fish in 400 F. conventional oven on sheet pans for 20 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Place mushrooms on the bottom of the 2-inch steam table pans. Layer fish on top, garnish with raw scallions and remaining lemon juice. CCP: Hold for service at 140 F. or higher.

SCALLOPS, BREADED/FROZEN

Yield 100 Portions
Each Portion 4.5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
219 kcal	21.8 gm	8.9 gm	11 gm	45.2 %	61 mg	521 mg		0 mg

Ingredients	Weight	Measure	Issue
SCALLOPS, BRD, FRZN, 6LB PKG	18 lbs		

METHODS

- 1 Follow manufacturer's instructions. CCP: Internal temperature must reach 145 F. or higher. CCP: Hold for service at 140 F or higher.

TURKEY POLYNESIAN

Yield 100 Portions
Each Portion 3 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
227 kcal	21.4 gm	19.6 gm	7 gm	27.8 %	55 mg	1222 mg		0 mg

Ingredients	Weight	Measure	Issue
SUGAR, BROWN, LT	1 lb 10 oz	1 pt 1 c 11 tbsp 7/8 tsp	
CHERRIES, MARASCHINO	2 lbs 4 oz	1 qt 2 4/8 tsp	
PINEAPPLE, CRUSHED	6 lbs	3 qt 1 c 15 tbsp 1 tsp	
SAUCE, SOY, GAL	2 lbs 8 oz	1 qt 7 tbsp 4/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	22 lbs		

METHODS

- 1 Chop maraschino cherries. Combine pineapple, cherries, brown sugar and soy sauce. Place 1 quart fruit mixture in steam table pans.
- 2 Slice turkey into 3-1/2 ounce slices.
- 3 Arrange turkey (approximately 50 turkey slices) on top of pineapple mixture in steam table pans, tightly packed shingle style. Top with remaining pineapple mixture. Cover.
- 4 Using a convection oven, bake 20 minutes at 300 F. CCP: Internal temperature must reach 140 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

VEGETARIAN PANEER INDIAN CURRY

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
240 kcal	10 gm	12 gm	16 gm	60 %	50 mg	540 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, INDIAN CURRY, SHAHI PANEER,	28 lbs		

METHODS

- 1 Place bags of paneer curry into a steam jacket kettle. Cover bags with water and slowly bring to a boil. Reduce to a simmer, simmer until paneer curry is hot.
- 2 Check temperature, 145F internal. Remove from kettle. Carefully open bags and pour into a serving pan. Garnish with chopped parsley if desired. Cover, CCP: hold hot for service, 145F.

ANGEL HAIR PASTA, FILIPINO S/SHRIMP

Yield 100 Portions
Each Portion 1/2 OUNCE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
327 kcal	49.8 gm	25 gm	1.7 gm	4.7 %	0 mg	1219 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
ONIONS, YELLOW	6 lbs 10 5/8 oz		
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	5 1/4 oz	8 tbsp 4/8 tsp	
SHRIMP, P&D, TAIL OFF	20 lbs		
PASTA, CAPELLINI, ANGEL HAIR	12 lbs		
SAUCE, TERIYAKI	2 lbs 4 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	

METHODS

- 1 CCP: Thaw shrimp under refrigeration at 41 F. or below.
- 2 Bring water to a boil. Add salt to boiling water. Break pasta into 6 inch pieces. Add to boiling water while stirring constantly. Cook 6 to 8 minutes, or until tender. Drain. Rinse with hot water. Drain thoroughly. Divide between two steam table pans.
- 3 Spray griddle with non-stick cooking spray. Cook onions and vegetables for five minutes, stirring frequently with spatula. Add shrimp. Grill three minutes. CCP: Internal temperature must reach 145 or higher for 15 seconds.
- 4 Add garlic to shrimp mixture. Mix well. Divide shrimp and vegetables between the two steam table pans of pasta. Add two cups teriyaki sauce. Toss to mix well. CCP: Hold for service at 140 F. or higher.

OVEN ROASTED TURKEY, PRECOOKED

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
178 kcal	3.8 gm	20.8 gm	8.1 gm	41 %	63 mg	929 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb	1 c 14 tbsp 3/8 tsp	
STARCH, CORN	8 1/8 oz	1 c 12 tbsp 2 4/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	25 lbs		

METHODS

- 1 Slice cold roast turkey into 1 oz. slices. Cut across the grain in thin slices.
- 2 Stack sliced turkey into four-ounce portions each, and arrange in steam table pans, allowing twenty-five portions per pan.
- 3 Prepare base according to manufacturer's directions.
- 4 Dissolve cornstarch in water. Slowly add mixture to broth, stirring vigorously with a wire whip. Boil one minute.
- 5 Ladle one-quart broth over roast turkey in each pan. Cover and bake in convection oven at 350 F. with fan on, for 10 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

LASAGNA, FROZEN

Yield 100 Portions
Each Portion 9 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
410 kcal	44 gm	26 gm	15 gm	32.9 %	46 mg	974 mg		352 mg

Ingredients	Weight	Measure	Issue
PASTA, LASAGNA, ENTREE	50 lbs		
SAUCE, MARINARA	14 lbs 8 oz	1 gal 2 qt 1 c 9 tbsp 1 4/8 tsp	
CHEESE, PIZZA BLEND	1 lb 8 oz	1 qt 1 pt 1 1/8 tsp	

METHODS

- 1 Ladle 2 cups marinara sauce into steam table pans.
- 2 Remove lasagna from aluminum pans and place in steam table pans with sauce.
- 3 Follow manufacturer's directions for heating. The common method is to cook each lasagna 90 minutes at 325 F. in convection oven. If the lasagna is defrosted, cook covered for sixty minutes. Check cooking temperatures on label instructions.
- 4 Remove from oven, uncover, and sprinkle each pan with one cup shredded mozzarella. Let stand 30 minutes.
- 5 Cut the lasagna in rows of 6 pieces by 4 pieces so that each full steam table pan yields 24 portions.
- 6 Place on steam table inside an empty steam table pan to prevent lasagna from getting too hot. CCP: Hold at 140 F. for service. Holding above 140 F. will cause lasagna to be too soft to cut.

NOTES

- 1 If frozen lasagnas are in half size pans, use two in each full size pan. Discard aluminum pans. Top lasagna with two cups sauce. Cover each pan.

MEXICAN TURKEY PASTA

Yield 100 Portions
Each Portion 1 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
366 kcal	54.1 gm	24 gm	7.5 gm	18.4 %	34 mg	1612 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	2 lbs 8 oz	1 qt 11 tbsp 7/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
VEG, CORN	4 lbs 5 3/8 oz	3 qt 1 pt 7 tbsp 6/8 tsp	
CELERY, FRESH	4 lbs	3 qt 1 pt 1 c 1 tbsp 2 7/8 tsp	
PEPPERS, GREEN	1 lb	1 pt 1 c 2 1/8 tsp	
ONIONS, YELLOW	8 lbs		
SPICE, CUMIN	0 lbs 1 oz	0 gal	
OIL, SALAD, CANOLA	0 lbs 1/8 oz	7/8 tsp	
PEPPERS, JALAPENO, SLICED	1 5/8 oz	7 tbsp 4/8 tsp	
PASTA, ELBOW	4 lbs 2 oz		
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
SPICE, SANTA FE	10 1/4 oz	0 gal	
TOMATO, PASTE	4 lbs	1 qt 1 pt 14 tbsp 2 4/8 tsp	
CHEESE, MONTEREY JACK	4 lbs	1 gal 2 6/8 tsp	
TOMATOES, DICED, CANNED	27 lbs	3 gal 1 pt 1 c 1 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 5 3/8 oz	1 pt 1 c 1 1/8 tsp	
BLACK BEANS	15 lbs 12 oz	2 gal 2 qt 1 c 8 tbsp 1 6/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	12 lbs		

METHODS

- 1 Rinse black beans in cold water; drain well. Set aside for use in Step 3.
- 2 Stir-cook celery, onions and peppers in a lightly sprayed steam jacketed kettle or stockpot 8 to 10 minutes or until tender, stirring constantly. Add the Sante Fe Style seasoning. Stir-cook for 1 minute to release the volatile oils.
- 3 Prepare base according to manufacturer's directions.
- 4 Add the tomatoes, chicken broth, turkey, beans, corn, tomato paste, sugar and jalapeno peppers to cooked vegetable mixture. Stir to blend well. Bring to a boil; reduce heat; simmer, covered, 15 minutes, stirring occasionally.
- 5 Add salt and canola oil to water; heat to a rolling boil.
- 6 Add macaroni slowly while stirring constantly until water boils again. Cook 10 to 12 minutes or until tender, stir occasionally. **DO NOT OVERCOOK.**
- 7 Drain. Rinse with cold water; drain thoroughly. Use immediately in recipe preparation or place in shallow containers and cover.
- 8 Add macaroni to sauce and turkey/vegetable mixture. Heat to a simmer while stirring for 1 minute to coat the macaroni with the turkey/vegetable sauce.
- 9 Pour 2-1/3 gal turkey/vegetable/macaroni mixture into 4-12 x 20 x 4 inch ungreased steam table pans; cover.
- 10 Using a convection oven, bake at 350 F. 20 to 25 minutes on high fan, closed vent. CCP: Internal temperature must register 165 F. or higher for 15 seconds. Remove from oven; uncover.
- 11 Evenly distribute 1 qt shredded Monterey jack cheese over turkey/vegetable/macaroni mixture in each pan. Bake an additional 3 minutes to melt cheese. CCP: Hold for service at 140 F. or higher.

BASIL BAKED FISH PORTIONS

Yield 100 Portions
Each Portion 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
121 kcal	1.9 gm	23.9 gm	1.8 gm	13.4 %	67 mg	241 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1 oz	2 tbsp 2/8 tsp	
FISH, POLLOCK, FILLETS	30 lbs		
JUICE, LEMON	8 1/2 oz	15 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, BASIL, SWEET	1 1/4 oz	1 c 2 1/8 tsp	
LEMONS	3 lbs 2 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Defrost fish. CCP: Defrost under refrigeraton at 41 F. or lower.
- 2 Spray inside of steam table pans generously with non-stick cooking spray. Arrange twenty fillets in each pan.
- 3 Brush fillets generously with lemon juice. Sprinkle lightly with salt and black pepper and generously with dried crushed basil leaves. Spray fish generously with non-stick cooking spray.
- 4 Bake uncovered in convection oven at 350 F. with fan on for 8 to 10 minutes, depending upon the thickness of fish. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.
- 5 Serve with 1 wedge of lemon.

NOTES

- 1 For best results, cook progressively in batches. Any white fish may be used.

BASIL BAKED FISH PORTIONS

Yield 100 Portions
Each Portion 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
132 kcal	1.9 gm	27 gm	1.5 gm	10.2 %	82 mg	948 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
FISH, HADDOCK, FILLETS, FZN, US GR	22 lbs		
JUICE, LEMON	8 1/2 oz	15 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, BASIL, SWEET	1 1/4 oz	1 c 2 1/8 tsp	
LEMONS	3 lbs 2 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Defrost fish. CCP: Defrost under refrigeraton at 41 F. or lower.
- 2 Spray inside of steam table pans generously with non-stick cooking spray. Arrange twenty fillets in each pan.
- 3 Brush fillets generously with lemon juice. Sprinkle lightly with salt and black pepper and generously with dried crushed basil leaves. Spray fish generously with non-stick cooking spray.
- 4 Bake uncovered in convection oven at 350 F. with fan on for 8 to 10 minutes, depending upon the thickness of fish. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.
- 5 Serve with 1 wedge of lemon.

NOTES

- 1 For best results, cook progressively in batches. Any white fish may be used.

TURKEY ALA KING (PRECOOKED TURKEY)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 12 oz	1 c 6 tbsp 1 7/8 tsp	
SHORTENING, GP	2 lbs 8 oz	1 qt 1 c 8 tbsp 1 5/8 tsp	
CELERY, FRESH	7 lbs	1 gal 2 qt 1 pt 7 tbsp 1 1/8 tsp	
FLOUR, BREAD	2 lbs 8 oz	2 qt 4 tbsp 1 3/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
ONIONS, YELLOW	1 lb 4 oz		
MILK, NONFAT, DRY	12 3/4 oz	1 qt 1 c 5 tbsp 1 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
PIMIENTOS (DICED)	0 lbs 14 oz	1 pt 13 tbsp 1 1/8 tsp	

SHEPHERD'S PIE

Yield 100 Portions
Each Portion 12 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
361 kcal	37 gm	24 gm	13 gm	32.4 %	68 mg	925 mg		245 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1 oz	2 tbsp 2/8 tsp	
WATER 1	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
SOUR CREAM	4 lbs	1 qt 1 pt 1 c 7 tbsp 3 tsp	
SAUCE, WORCESTERSHIRE	8 1/2 oz	14 tbsp 1/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
BREAD, WHITE, SANDWICH	2 lbs 4 oz		
FLOUR, WHEAT, GP (TPK2)	13 1/4 oz	1 pt 1 c 2/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
EGG, WHOLE, TABLE	1 lb 8 oz	0 gal	
BEEF, GROUND PRECOOKED	16 lbs		
JUICE, VEGETABLE	1 lb 10 oz	1 pt 1 c 2 2/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
VEG, MIXED	5 lbs	3 qt 7 tbsp 1 2/8 tsp	
VEG, GREEN BEANS, FRENCH	5 lbs	1 gal 1 qt 6 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	5 1/2 oz	1 pt 4 tbsp 2 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	
ONIONS, GREEN	7 lbs 8 oz		
CHEESE, PARMESAN	2 lbs	2 qt 1 c 1 tbsp 4/8 tsp	
WATER 2	21 lbs	2 gal 2 qt 3 tbsp 2/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 7 oz	13 tbsp 7/8 tsp	

SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE, GRANULES	4 lbs 12 oz	2 qt 1 pt 4 tbsp 4/8 tsp	

METHODS

- 1 Prepare beef base according to manufacturer's directions. Bring to a boil. Add Worcestershire sauce, garlic, and thyme. Combine flour and vegetable juice to form slurry. Temper the slurry by adding 2 ounces hot broth to flour mixture. Gradually add the slurry to boiling broth while stirring vigorously with a wire whip. Simmer 20 minutes.
- 2 Add precooked ground beef and frozen vegetables to the broth mixture. Stir well. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 3 Blend potatoes and milk together. Blend water, butter, salt and pepper in mixer bowl. At low speed, using wire whip, rapidly add potato and milk mixture to liquid; mix 1/2 minutes. Stop mixer; scrape down sides and bottom of bowl. Whip at high speed about 2 minutes or until light and fluffy. DO NOT OVERWHIP. Combine eggs, sour cream, parmesan cheese, and black pepper. Mix well. On medium speed using the whip attachment, slowly add sour cream mixture to potatoes. Add green onions and whip one minute more on high.
- 4 Spray steam table pans thoroughly with non-stick cooking spray.
- 5 Assemble the pies by placing the ingredients in each pan in the following order: Spread 1-1/2 quarts mashed potatoes over bottom of each pan. Cover the mashed potatoes in each pan with 8 bread slices. Spread 1 gallon meat-vegetable mixture evenly over the potatoes in each pan. Top with 2 quarts mashed potatoes. Spread evenly. Score with spatula into rows of 6 x 4.
- 6 Bake 30 minutes uncovered in 325 F. convection oven on high fan. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 7 Cut 6 x 4. CCP: Hold for service at 140 F. or higher.

BEEF STIR FRY

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
235 kcal	9 gm	16 gm	14 gm	53.6 %	46 mg	615 mg		35 mg

Ingredients	Weight	Measure	Issue
BEEF, FAJITA STRIPS, RAW	18 lbs		
OIL, SALAD, CANOLA	0 lbs 12 oz	1 c 8 tbsp 3 tsp	
VEGETABLE, MIXED, ORIENTAL	20 lbs		
SAUCE, TERIYAKI	2 lbs 4 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	

METHODS

- 1 Preheat griddle to 400 F.
- 2 Thaw vegetables.
- 3 Pour 1/2 cup oil on grill and quickly cook vegetables 3 minutes, stirring frequently with spatula.
- 4 Move vegetables to the coolest side of the grill. Add 1/2 cup oil to clean side of griddle and cook beef strips for 4 minutes. CCP: Internal temperature of beef must reach 145 F. or higher. Combine beef strips with vegetables.
- 5 Divide stir-fry equally between steam table pans. Pour 2 cup hot teriyaki sauce over vegetables in each pan.
- 6 CCP: Hold for service at 140 F. or higher.

NOTES

- 1 For best results cook progressively in batches.

INDONESIAN STYLE BEEF OVER NOODLES

Yield 100 Portions
Each Portion 1 1/2 CP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
499 kcal	46.9 gm	36.6 gm	17.8 gm	32.1 %	78 mg	1087 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, HOT	0 lbs 8 oz	1 c 2/8 tsp	
SAUCE, STEAK, AGED	1 lb 2 oz	0 gal	
PEANUT BUTTER, SMOOTH	1 lb 12 oz	1 pt 1 c 1 tbsp 6/8 tsp	
STARCH, CORN	4 1/2 oz	15 tbsp 2 7/8 tsp	
OIL, SALAD, CANOLA	15 3/8 oz	1 c 15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	5 1/4 oz	8 tbsp 4/8 tsp	
CATSUP, TOMATO	1 lb 10 oz	1 pt 1 c 1 tbsp 4/8 tsp	
PASTA, CAPELLINI, ANGEL HAIR	12 lbs		
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
ONIONS, GREEN	3 3/8 oz		
BEEF, ROAST, PRECOOKED	20 lbs		
SOUP AND GRAVY BASE, BEEF	0 lbs 5 oz	9 tbsp 1 4/8 tsp	

METHODS

- 1 Slice beef very thin (shave). Place beef in steam table pans.
- 2 Prepare base according to manufacturer's instructions. Add steak sauce, catsup, and red pepper sauce to broth. Bring to a boil.
- 3 Dissolve cornstarch in water. Slowly add mixture to broth while stirring vigorously with a wire whip. Boil 2 minutes, or until cloudiness from cornstarch becomes clear. Stir in peanut butter.
- 4 Divide the sauce between the two pans of shredded beef.
- 5 Cover and bake in 350 F. convection oven with fan on for 10 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds. Hold at 140 F. or higher for service.
- 6 Add salt to boiling water. Quickly scatter noodles into boiling water in small batches. This prevents noodles from sticking together. Stir periodically while adding noodles.
- 7 Cook pasta 6-8 minutes, or until white center no longer appears when a test noodle is cut in half. Stir frequently during cooking time. Begin testing for doneness after 8 minutes. Cooking times vary, depending upon noodle size. Drain immediately. Rinse excess starch from pasta with HOT tap water.
- 8 Divide pasta evenly between four steam table pans. Add 1/2 cup oil to each pan of pasta. CCP: Hold for service at 140 F. or higher for service.
- 9 Serve 8 oz ladle of beef over one cup noodles. Garnish with chopped green onion and crushed red pepper.

HOT & SPICY CHICKEN WINGS

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
160 kcal	1 gm	15 gm	11 gm	61.9 %	80 mg	410 mg		0 mg

Ingredients	Weight	Measure	Issue
CHICKEN, HOT WINGS, PRECOOKED	13 lbs		
CHICKEN, DRUMMETTES, BREADED, PRECOOKED	13 lbs		

METHODS

- 1 Cook according to manufacturer's instructions. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 2 CCP: Hold for service at 140 F. or higher.

MAMBO PORK ROAST (PRECKD PORK)

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
270 kcal	28 gm	27 gm	5 gm	16.7 %	72 mg	56 mg		30 mg

Ingredients	Weight	Measure	Issue
PORKLOIN, BNLS, PRECOOKED, FRZ, LIG	25 lbs		
PEACHES, SLICED	6 lbs 8 oz	2 qt 1 pt 1 c 11 tbsp 2 7/8 tsp	
PINEAPPLE, SLICED	5 lbs 8 oz	3 qt 1 pt 1 c 6 tbsp 1 2/8 tsp	
WATER 1	0 lbs 8 oz	15 tbsp 1 tsp	
STARCH, CORN	4 1/2 oz	15 tbsp 2 7/8 tsp	
SPICE, PARSLEY	0 lbs 1/4 oz	4 tbsp 2 2/8 tsp	
SPICE, ALLSPICE	0 lbs 1/4 oz	1 tbsp 5/8 tsp	
VINEGAR, RED	3 lbs 8 oz	1 qt 1 pt 10 tbsp 7/8 tsp	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
WATER 2	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
JUICE, ORANGE	1 lb 12 oz	1 pt 1 c 3 tbsp 1/8 tsp	

METHODS

- 1 Crush the pineapple. Combine peaches, pineapple, juice from fruits, vinegar, cinnamon, parsley, and allspice. Bring to a boil. Simmer 5 minutes.
- 2 Dissolve the cornstarch into the water 1. Slowly add the slurry to the fruit sauce, stirring constantly. Simmer 2 minutes.
- 3 Slice cold pork into 1 oz slices. Arrange in shallow steam table pans.
- 4 Add 2 cups of the fruit sauce, mostly juice, to each of the 4 steam table pans. Cover tightly. Bake in convection oven at 300 F. with fan on, for 10 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

KIELBASA W/SAUERKRAUT & APPLES

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
382 kcal	11 gm	14 gm	31 gm	73 %	40 mg	1227 mg		28 mg

Ingredients	Weight	Measure	Issue
SAUERKRAUT	10 lbs	1 gal 3 qt 1 pt 1 c 15 tbsp 3/8 tsp	
SAUSAGE, POLISH LINKS, PRECOOKED	20 lbs		
PARSLEY	0 lbs 1 oz	7 tbsp 1 3/8 tsp	
APPLES, SLICED	12 lbs	0 gal	

METHODS

- 1 Cut Kielbasa into 1 ounce pieces.
- 2 Drain sauerkraut. Slice apples. In steam kettle or sauce pot, combine sauerkraut and sliced apples. Bring to a simmer. Add kielbasa. Mix well. Simmer five minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 3 Divide mixture between four steam table pans. Garnish each pan with 2 tablespoons parsley. CCP: Hold for service at 140 F. or higher.

TARRAGON CHICKEN & RICE

Yield 100 Portions
Each Portion 6 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
355 kcal	40 gm	44 gm	3 gm	7.6 %	57 mg	798 mg		89 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 8 oz	15 tbsp 2/8 tsp	
WATER 1	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
CHICKEN, FAJITA STRIPS, RAW	25 lbs		
FLOUR, WHEAT, GP (TPK2)	1 lb	1 pt 1 c 10 tbsp 2/8 tsp	
RICE, MIX, LONG GRAIN, WILD	10 lbs	1 gal 2 qt 1 pt 1 c 10 tbsp 1 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
MILK, NONFAT, DRY	7 1/4 oz	1 pt 1 c 1 1/8 tsp	
ONIONS, GREEN	10 5/8 oz		
WATER 2	23 lbs	2 gal 3 qt 1 tsp	
SPICE, TARAGON	0 lbs 4 oz	1 pt 1 c 14 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Divide chicken strips equally into steam table pans. Add 2 ounces tarragon and 3 cups green onions. Toss to mix thoroughly. CCP: Hold covered under refrigeration at 41 F. or lower for 30 minutes.
- 2 Prepare base according to manufacturer's directions. Dissolve milk into broth using a wire whip. Add 2 ounces tarragon. Bring to a boil. Simmer 10 minutes. Dissolve flour in water to form a slurry. To temper, add a little broth to the slurry, and then slowly add slurry to broth while whipping vigorously. Add black pepper. Simmer 30 minutes.
- 3 Stir-cook chicken strips in a lightly sprayed steam-jacketed kettle or stockpot about 10-15 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for service.
- 4 Ladle 3 quarts sauce over the chicken in each pan.
- 5 Prepare rice in a sauce pot or steam kettle by bringing the water to a boil. Add rice and salt to boiling water. Simmer covered for 20 minutes. Remove from heat and place in serving pans. CCP: Hold at 140 F. or higher for service.
- 6 **PORTION:** Serve 3 ounces chicken strips with 2 ounces sauce over 1/2 cup steamed rice.

CAJUN ROAST BEEF (PRECOOKED BEEF)

Yield 100 Portions
Each Portion 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
314 kcal	5.6 gm	41.3 gm	12.9 gm	37 %	117 mg	711 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, CAJUN	1 1/4 oz	0 gal	
SAUCE, HOT	0 lbs 8 oz	1 c 2/8 tsp	
SAUCE, WORCESTERSHIRE	8 1/2 oz	14 tbsp 1/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
STARCH, CORN	13 1/2 oz	1 pt 15 tbsp 2 5/8 tsp	
JUICE, VEGETABLE	0 lbs 8 oz	14 tbsp 3 tsp	
BEEF, ROAST, PRECOOKED	30 lbs		
SOUP AND GRAVY BASE, BEEF	2 lbs	1 pt 1 c 12 tbsp 2 2/8 tsp	

METHODS

- 1 Prepare base according to manufacturer's directions.
- 2 Combine beef broth, vegetable juice or tomato juice, thyme, cajun seasoning, worcestershire sauce, and hot sauce. Bring to a boil.
- 3 Dissolve cornstarch in water. Slowly add mixture to broth while stirring vigorously with a wire whip. Boil 2 minutes, or until cloudiness from cornstarch becomes clear.
- 4 Slice cold roast beef against the grain into 4 ounce slices. Arrange slices in steam table pans in shingle fashion.
- 5 Ladle 1-1/2 quarts sauce over beef in each pan. Cover.
- 6 Bake in convection oven at 350 F. with fan on, closed vent for 10 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 7 CCP: Hold for service at 140 F. or higher.

BAKED TANDOORI CHICKEN, BONELESS BRST

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
320 kcal	8 gm	42.7 gm	11.5 gm	32.3 %	128 mg	367 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHICKEN, BREAST	42 lbs 12 oz		
SAUCE, HOT	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
HONEY, BEAR SHAPE	1 lb 8 oz	1 pt 3/8 tsp	
MUSTARD, DIJION	1 lb	1 c 13 tbsp 4/8 tsp	
SPICE, TURMERIC, 1 LB CO	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
YOGURT, PLAIN, LOW FAT	6 lbs 8 oz	2 gal 3 qt 1 pt 1 tbsp 3/8 tsp	
SPICE, CUMIN	0 lbs 1 oz	0 gal	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 In a large stainless steel mixing bowl, combine plain yogurt, mustard, honey, cumin, salt, garlic powder, turmeric, paprika, and hot sauce.
- 2 Coat chicken breasts with yogurt mixture.
- 3 Place chicken breasts on lightly sprayed sheet pans. Lightly spray breasts with cooking spray.
- 4 Using a convection oven, bake 10 to 12 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for service.

BAKED HAM AND SPAGHETTI PIE

Yield 100 Portions
Each Portion 2 CUPS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
480 kcal	48 gm	30.7 gm	17.9 gm	33.6 %	62 mg	2288 mg		0 mg

Ingredients	Weight	Measure	Issue
PASTA, SPAGHETTI, QUICK COOK	10 lbs	2 gal 6 tbsp 1 2/8 tsp	
SPICE, ITALIAN	0 lbs 1 oz	0 gal	
SAUCE, MARINARA	16 lbs 10 1/2 oz	1 gal 3 qt 1 c 6 tbsp 1 4/8 tsp	
SPICE, GARLIC	2 1/2 oz	7 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	5 1/4 oz	8 tbsp 4/8 tsp	
CHEESE, PIZZA BLEND	1 lb	1 qt 6/8 tsp	
BACON, SLICED, PRECOOKED	5 lbs		
CHEESE, PARMESAN	2 lbs	2 qt 1 c 1 tbsp 4/8 tsp	
TOMATOES, DICED, CANNED	17 lbs 10 oz	2 gal 1 c 4 tbsp 3 tsp	
HAM, BONELESS	10 lbs		

METHODS

- Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat; set aside for later use.
- Chop bacon. Combine bacon, marinara sauce, tomatoes, garlic, basil, parmesan cheese and ham. Reserve for use in Step 5.
- Add salt to boiling water.
- Quickly scatter spaghetti noodles into boiling water in small batches. This prevents noodles from sticking together. Stir while adding noodles. Cook spaghetti 8 minutes. Stir frequently during cooking time. Drain immediately. Do not rinse.
- Combine hot pasta with sauce. Mix well.
- Divide between steam table pans. Cover each pan with foil. Seal tightly.
- Bake in preheated convection oven at 325 F. with fan on for 40 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds. Remove from oven and top with cheese.
- CCP: Hold for service at 140 F. or higher.

CANTONESE BBQ PORK RIBS

Yield 100 Portions
Each Portion 9.5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
688 kcal	4 gm	44 gm	54 gm	70.6 %	198 mg	878 mg		111 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, SWEET AND SOUR	1 lb	1 c 7 tbsp 2 4/8 tsp	
SAUCE, TERIYAKI	2 lbs 8 oz	1 pt 1 c 14 tbsp 3 tsp	
PORK, SPARERIBS, BOIL-IN-BAG	50 lbs		

METHODS

- 1 Follow manufacturers instructions for cooking BIB ribs.
- 2 Spray 4 full size sheet pans with non-stick cooking spray.
- 3 Place ribs rib-side up on sheet pans. Do not overlap.
- 4 Combine Sweet & Sour Sauce with Teriyaki Sauce. Brush ribs generously with sauce. Reserve sauce for use in Steps 5 and 6.
- 5 Bake ribs in preheated convection oven for 20 minutes with fan on. Turn ribs over and brush tops generously with sauce.
- 6 Bake additional 15 minutes or until well browned. Internal temperature should be 140 F. or higher for 15 seconds.
- 7 Remove from oven. Cut slabs of ribs in half. Each portion is 9-1/2 ounces. Partially separate the ribs in each portion by cutting 2/3 the way between ribs.
- 8 Ladle 6 ounces BBQ sauce in each steam table pan. Fill each pan with ribs by arranging ribs cross-wise in pan. Ladle 6 ounces BBQ sauce on top of ribs. Place pan on steam table covered until ready to serve. CCP: Hold for service at 140 F. or higher.

HERB TURKEY ROAST W/TOMATO GRAVY

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
207 kcal	10 gm	22 gm	9 gm	39.1 %	63 mg	1361 mg		76 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 8 oz	15 tbsp 2/8 tsp	
WATER 1	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SAUCE, WORCESTERSHIRE	4 1/4 oz	7 tbsp 1/8 tsp	
SPICE, ITALIAN	0 lbs 2 oz	0 gal	
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbsp 1 tsp	
JUICE, VEGETABLE	4 lbs 4 oz	1 qt 1 pt 1 c 15 tbsp 1 3/8 tsp	
TOMATOES, DICED, CANNED	13 lbs 12 oz	1 gal 2 qt 1 c 15 tbsp 2 4/8 tsp	
WATER 2	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	25 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 If frozen, thaw precooked roasted turkey breast. CCP: Thaw under refrigeration at 41 F. or lower. Preheat convection oven to 300 F., fan on, closed vent.
- 2 Slice turkey into 4 ounce portions. Stack portions vertically against each other in shingle fashion in steam table pans. Leave space between the rows for gravy.
- 3 Drain tomatoes and reserve juice for use in Step 4. Set tomatoes aside for use in Step 5.
- 4 Prepare base according to manufacturer's directions with water 1. Add vegetable juice, black pepper, worcestershire sauce and juice only from diced tomatoes. Bring to a boil.
- 5 Dissolve flour in water. Slowly add mixture to broth while stirring vigorously with a wire whip. Simmer 30 minutes. Add diced tomatoes and Italian seasoning.
- 6 Pour 2 quarts gravy into each pan of turkey and place on steam table. Cover with aluminum foil.
- 7 Bake in preheated convection oven at 300 F. with fan on for 10 minutes. Remove from oven. CCP: Hold for service at 140 F. or higher.
- 8 Hold remaining gravy in separate pan on steam table. CCP: Hold for service at 140 F. or higher.
- 9 Serve 4 ounces turkey with 2-3 ounces gravy.

NOTES

- 1 Recommend serving with mashed potatoes or rice.

BEEF AND BEAN BURRITOS, FROZEN

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
329 kcal	49 gm	14 gm	10 gm	27.4 %	24 mg	609 mg		86 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BURRITOS, BEEF & BEAN	25 lbs		
SALSA, MILD	18 lbs 8 oz	2 gal 6 tbsp 1 2/8 tsp	

METHODS

- 1 Preheat convection oven to 350 F. fan on.
- 2 Spray steam table pans generously with non-stick cooking spray.
- 3 Place 25 burritos seam side down in each steam table pan.
- 4 Reheat according to cooking instructions on package.
- 5 To serve, place one burrito on plate and top with salsa.
- 6 CCP: Hold for service at 140 F. or higher.

CORNER BEEF & CABBAGE (PRECOOKED)

Yield 100 Portions
Each Portion 9 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
154 kcal	14.1 gm	21.4 gm	1.4 gm	8.2 %	48 mg	1997 mg		0 mg

Ingredients	Weight	Measure	Issue
BEEF, CORNER BRISKET, PRECOOKED	30 lbs		
VINEGAR, WHITE	1 lb	1 c 14 tbsp 1 4/8 tsp	
CABBAGE, DANISH	37 lbs 8 oz	15 gal 1 pt 15 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	5 1/4 oz	8 tbsp 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	7 1/4 oz	1 c 1 3/8 tsp	

METHODS

- 1 Slice corner beef into 1-1/2 oz slices. Place in steam table pans.
- 2 In a large sauce pot or steam jacketed kettle, bring five gallons of water to a boil. Add vinegar, salt and sugar.
- 3 Cut cabbage into wedges about 4 ounces each. Cook cabbage in water with spices for about 15 minutes or until tender. Remove and place in steam table pans with enough juice to cover. Reserve cabbage juice.
- 4 Ladle reserved cabbage juice into each pan of sliced corner beef. CCP: Heat corner beef to 140 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for service.
- 5 Serve one cabbage wedge topped with 3 slices of corner beef.

SAVORY BAKED CHICKEN BREAST BONELESS

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
285 kcal	3 gm	42 gm	11 gm	34.7 %	126 mg	746 mg		30 mg

Ingredients	Weight	Measure	Issue
CHICKEN, BREAST	31 lbs 4 oz		
SAUCE, WORCESTERSHIRE	1 lb	1 c 10 tbsp 1 2/8 tsp	
SAUCE, TERIYAKI	3 lbs 6 oz	1 qt 1 c 5 tbsp 2/8 tsp	

METHODS

- 1 Place chicken breasts on lightly sprayed sheet pans.
- 2 Combine teriyaki and worcestershire sauce. Mix well. Brush chicken with glaze. Reserve glaze for use in Step 4.
- 3 Using a convection oven, bake at 325 F. 10 to 12 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.
- 4 Remove chicken from oven. Pour remaining glaze equally between serving pans. CCP: Hold for service at 140 F. or higher.

SAVORY BAKED CHICKEN, BONELESS PRECKED

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
288 kcal	2.8 gm	41.9 gm	10.9 gm	34.1 %	126 mg	708 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, WORCESTERSHIRE	1 lb	1 c 10 tbsp 1 2/8 tsp	
SAUCE, TERIYAKI	3 lbs 5 1/4 oz	1 qt 1 c 3 tbsp 2 6/8 tsp	
CHICKEN BREAST, P/C, W/GRILL MARKS	31 lbs 4 oz		

METHODS

- 1 Place chicken breasts on lightly sprayed sheet pans.
- 2 Combine teriyaki and worcestershire sauce. Mix well. Brush chicken with glaze. Reserve glaze for use in Step 4.
- 3 Using a convection oven, bake at 325 F. 10 to 12 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.
- 4 Remove chicken from oven. Pour sauce equally between serving pans. CCP: Hold for service at 140 F. or higher.

SPAGHETTI & MEAT SAUCE, PRECCOKED BEEF

Yield 100 Portions
Each Portion 1 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
416 kcal	59.3 gm	21.9 gm	10.8 gm	23.4 %	18 mg	961 mg		0 mg

Ingredients	Weight	Measure	Issue
PASTA, SPAGHETTI, QUICK COOK	12 lbs	2 gal 1 qt 1 pt 14 tbsp 2/8 tsp	
SPICE, ITALIAN	0 lbs 1 oz	0 gal	
SAUCE, MARINARA	30 lbs	3 gal 1 qt 15 tbsp 5/8 tsp	
OIL, SALAD, CANOLA	15 1/2 oz	1 pt 7/8 tsp	
BEEF, GROUND PRECOOKED	15 lbs		
SPICE, GARLIC	2 1/2 oz	7 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	5 1/4 oz	8 tbsp 4/8 tsp	

METHODS

- 1 Combine marinara sauce and precooked ground beef in steam kettle or saucepot. Mix well. Bring to a boil on medium heat. Reduce heat and simmer 5 minutes. Stir in seasonings. Reduce heat. CCP: Hold for service at 140 F. or higher.
- 2 Add salt to boiling water. Quickly scatter spaghetti noodles into boiling water in small batches. This prevents noodles from sticking together. Stir periodically while adding noodles.
- 3 Cook spaghetti 8-12 minutes, or until white center no longer appears when a test noodle is cut in half. Stir frequently during cooking time. Begin testing for doneness after 8 minutes. Cooking times vary, depending upon noodle size. Drain immediately. Rinse excess starch from pasta with HOT tap water. Fluff spaghetti with gloved hands or tongs while rinsing.
- 4 Divide pasta evenly between steam table pans. Add 1/2 cup canola oil to each pan of pasta. Coat pasta with oil. CCP: Hold for service at 140 F. or higher.
- 5 Serve 1 cup spaghetti with 1 cup meat sauce.

SPAGHETTI & MEAT BALLS, PCKD MEATBALLS

Yield 100 Portions
Each Portion 1 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
693 kcal	60.3 gm	27.1 gm	39.2 gm	50.9 %	67 mg	1911 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	12 lbs	2 gal 1 qt 1 pt 14 tbsp 2/8 tsp	
BEEF, MEATBALLS	25 lbs		
SPICE, ITALIAN	0 lbs 1 oz	0 gal	
SAUCE, MARINARA	30 lbs	3 gal 1 qt 15 tbsp 5/8 tsp	
OIL, SALAD, CANOLA	15 1/2 oz	1 pt 7/8 tsp	
SPICE, GARLIC	2 3/4 oz	8 tbsp 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	5 1/4 oz	8 tbsp 4/8 tsp	

METHODS

- 1 Spray sheet pans with non-stick cooking spray. Divide meatballs evenly between 3 sheet pans. Using a convection oven, bake at 350 F. 25 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 2 While meatballs are baking, combine marinara sauce and seasonings in steam kettle or saucepot. Mix well. Bring to a boil on medium heat. Reduce heat and simmer 5 minutes. CCP: Hold for service at 140 F. or higher.
- 3 Remove meatballs from oven. Divide meatballs into 2 steam table pans. Ladle 1 gallon marinara sauce over meatballs in each pan.
- 4 Add salt to boiling water. Quickly scatter spaghetti noodles into boiling water in small batches. This prevents noodles from sticking together. Stir periodically while adding noodles.
- 5 Cook spaghetti 8-12 minutes, or until white center no longer appears when a test noodle is cut in half. Stir frequently during cooking time. Begin testing for doneness after 8 minutes. Cooking times vary, depending upon noodle size. Drain immediately. Rinse excess starch from pasta with HOT tap water.
- 6 Divide pasta evenly between steam table pans. Add 1/2 cup canola oil to each pan of pasta. Coat pasta with oil. CCP: Hold for service at 140 F. or higher.
- 7 Serve 1 cup spaghetti with 4 meat balls and 6 ounces of sauce.

BAKED FLOUNDER FILLETS W/LEMON PEPPER

Yield 100 Portions
Each Portion 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
127 kcal	2.6 gm	24 gm	2 gm	14.2 %	67 mg	105 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
FISH, FLOUNDER, FILLETS, RAW, MIN 3	30 lbs		
SPICE, LEMON PEPPER	4 3/4 oz	0 gal	
LEMONS	3 lbs 2 oz		

METHODS

- 1 CCP: Defrost fish under refrigeration at 41 F. or lower.
- 2 Spray the inside of five steam table pans generously with non-stick cooking spray.
- 3 Arrange 20 fillets in each pan. Brush with lemon juice, then spray fish with non-stick spray. Sprinkle evenly with lemon pepper.
- 4 Bake uncovered in preheated convection oven at 350 F., fan on, for 8-10 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.
- 5 Serve with 1 wedge of lemon.

NOTES

- 1 For best results, cook progressively in batches.

HUNTER STYLE TURKEY STEW

Yield 100 Portions
Each Portion 1 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
285 kcal	20.8 gm	23.4 gm	11.7 gm	36.9 %	63 mg	1370 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbs 3 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 6 oz	1 qt 15 tbs 2 4/8 tsp	
ONIONS, YELLOW	4 lbs		
OIL, SALAD, CANOLA	11 1/2 oz	1 c 7 tbs 2 7/8 tsp	
JUICE, VEGETABLE	4 lbs 4 oz	1 qt 1 pt 1 c 15 tbs 1 3/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbs 2 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbs 2 7/8 tsp	
VEG, PEAS	2 lbs 8 oz	1 qt 1 pt 1 c 1 tbs 1 2/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 10 oz	1 c 2 tbs 3 tsp	
TURKEY, WHITE/DARK, PRECOOKED	25 lbs		
CARROTS	2 lbs 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbs 2/8 tsp	
POTATOES, WHITE	10 lbs 10 5/8 oz		

METHODS

- 1 Diced turkey. Season with salt, pepper, and granulated garlic powder. Flour the stew meat well.
- 2 Add oil to a steam jacketed kettle. Heat 2 minutes.
- 3 Brown turkey in oil. Once meat is well browned, add celery and onions. Cook 10 minutes, or until onions are transparent. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 4 Prepare base according to manufacturer's instructions. Add broth and vegetable juice to stew. Add bay leaves. Simmer for 5 minutes.
- 5 Add potatoes and cook another 20 minutes or until potatoes are done.
- 6 Add frozen vegetables and diced tomatoes and simmer 5 minutes more.
- 7 CCP: Hold for service at 140 F. or higher.
- 8 Serve with rice on the side or over rice.

HONEY GLAZED CHICKEN, BREAST BONELESS

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
295 kcal	6 gm	41 gm	11 gm	33.6 %	126 mg	122 mg		22 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	0 lbs 8 oz	15 tbsp 1 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
HONEY (5# CONTAINER)	1 lb 8 oz	1 pt 3/8 tsp	
JUICE, LEMON	4 1/4 oz	7 tbsp 2 6/8 tsp	

METHODS

- 1 Combine honey, lemon juice and boiling water. Mix well.
- 2 Spray sheet pans with non-stick cooking spray. Place chicken on sheet pans.
- 3 Pour honey and lemon juice mixture on chicken.
- 4 Using a convection oven, bake at 325 F. 10 to 12 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

ROSEMARY TURKEY ROAST

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
208 kcal	4.1 gm	24.8 gm	9.6 gm	41.5 %	75 mg	1381 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, WORCESTERSHIRE	1 lb	1 c 10 tbsp 1 2/8 tsp	
SPICE, ROSEMARY	2 1/2 oz	1 c 5 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	5 1/4 oz	8 tbsp 4/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	30 lbs		
SPICE, PEPPER, BLACK	1 3/4 oz	7 tbsp 6/8 tsp	

METHODS

- 1 Season each turkey breast roast with Worcestershire sauce, salt, pepper and rosemary.
- 2 Wrap each roast tightly in foil. Place 3 roasts on each sheet pan.
- 3 Cook in a preheated convection oven at 300 F. with fan on, for 45 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 4 Slice turkey roast into 4 oz slices. Arrange in steam table pans, shingle fashion, 25 portions per pan.
- 5 CCP: Hold for service at 140 F. or higher.

SWEDISH METBALLS (PRCKD MEATBALLS)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
424 kcal	11.7 gm	19.9 gm	34.1 gm	72.4 %	67 mg	1576 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BEEF, MEATBALLS	25 lbs		
FLOUR, WHEAT, GP (TPK2)	1 lb 6 oz	1 qt 15 tbsp 2 4/8 tsp	
JUICE, VEGETABLE	4 lbs 4 oz	1 qt 1 pt 1 c 15 tbsp 1 3/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 10 oz	1 c 2 tbsp 3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Prepare base according to manufacturer's directions.
- 2 Dissolve five cups flour in 2 quarts vegetable juice or tomato juice. Mix well to remove all lumps. Add black pepper. Slowly add flour mixture to broth while stirring rapidly with a wire whip. Simmer 15 minutes.
- 3 Divide frozen meatballs evenly between two steam table pans. Ladle one gallon brown gravy over meatballs in each pan. Cover. Bake at 350 F. with fan on for 1 hour. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 4 CCP: Hold for service at 140 F. or higher. Serve 4-1 ounce meatballs with 2 ounces gravy.

MEXICAN PEPPER STEAK

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
346 kcal	8 gm	27 gm	23 gm	59.8 %	84 mg	608 mg		45 mg

Ingredients	Weight	Measure	Issue
BEEF, FAJITA STRIPS, RAW	33 lbs		
PEPPERS, GREEN	9 lbs 12 oz	1 gal 3 qt 1 c 10 tbsp 2 6/8 tsp	
ONIONS, YELLOW	9 lbs		
SPICE, CUMIN	0 lbs 1 oz	0 gal	
OIL, SALAD, CANOLA	7 3/4 oz	1 c 4/8 tsp	
SALSA, MILD	9 lbs 4 oz	1 gal 3 tbsp 5/8 tsp	

METHODS

- 1 Combine oil and cumin. Mix well. Add fajita strips and mix so that all strips are coated.
- 2 Cook fajita strips on a 400 F. griddle on medium high for 5-7 minutes, turning frequently. CCP: Internal temperature must reach 145 F. for 15 seconds. Divide fajita strips evenly between two steam table pans. Do not scrape griddle.
- 3 Add julienne peppers and diced onions to griddle and cook about 5 minutes or until onions are tender. Divide peppers and onions equally between the pans of beef. Mix well.
- 4 Heat salsa. Add 2 quarts heated salsa to each pan. Mix well.
- 5 CCP: Hold for service at 140 F. or higher.

MEXICAN PEPPER STEAL (RST VEG)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
346 kcal	8 gm	27 gm	23 gm	59.8 %	84 mg	608 mg		45 mg

Ingredients	Weight	Measure	Issue
VEGETABLE, PEPPERS, SWEET ROASTED	10 lbs		
BEEF, FAJITA STRIPS, RAW	33 lbs		
SPICE, CUMIN	0 lbs 1 oz	0 gal	
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
VEGETABLE, ONIONS, ROASTED,	9 lbs		
SALSA, MILD	9 lbs 4 oz	1 gal 3 tbsp 5/8 tsp	

METHODS

- 1 Combine oil and cumin. Mix well. Add fajita strips and mix so that all strips are coated.
- 2 Cook fajita strips on a 400 F. griddle on medium high for 5-7 minutes, turning frequently. CCP: Internal temperature must reach 145 F. for 15 seconds. Divide fajita strips evenly between two steam table pans. Do not scrape griddle.
- 3 Add roasted peppers and onions to griddle and cook about 5 minutes or until hot. Divide peppers and onions equally between the pans of beef. Mix well.
- 4 Heat salsa. Add 2 quarts heated salsa to each pan. Mix well.
- 5 CCP: Hold for service at 140 F. or higher.

ST LOUIS STYLE BBQ RIBS, PRECOOKED

Yield 100 Portions
Each Portion 9.5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
919 kcal	2 gm	66 gm	70 gm	68.6 %	274 mg	367 mg		110 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, BARBECUE	4 lbs 6 oz	1 gal 3 qt 1 pt 1 c 3/8 tsp	
PORK, SPARERIBS, BOIL-IN-BAG	50 lbs		

METHODS

- 1 Place Boil in bag ribs in a steam jacketed kettle, fill with water and bring to a boil. Reduce to a simmer, cook until hot, internal temp 155 F. about 45 minutes or longer if frozen.
- 2 Remove hot ribs from bags into roasting pans. Remove and cut into portions. place into serving pans, generously brush with BBQ sauce.
- 3 Bake in preheated convection oven at 350 F. with fan on for 20 minutes. Remove from oven.
- 4 Ladle 6 oz BBQ sauce in each of four steam table pans. Fill each pan with ribs by arranging ribs cross-wise in pan. Ladle 6 ounces BBQ sauce on top of ribs. Place pans on steam table covered until ready to serve. CCP: Hold for service at 140 F. or higher.

MEAT LOAF (PRCKD MEATLOAF)

Yield 100 Portions
Each Portion 6 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
388 kcal	9 gm	28 gm	26 gm	60.3 %	91 mg	1515 mg		7 mg

Ingredients	Weight	Measure	Issue
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
STARCH, CORN	13 1/2 oz	1 pt 15 tbsp 2 5/8 tsp	
JUICE, VEGETABLE	4 lbs	1 qt 1 pt 1 c 7 tbsp 3 tsp	
WATER 2	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 10 oz	1 c 2 tbsp 3 tsp	
MEATLOAF, BEEF, PRECOOKED	40 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Prepare base according to manufacturer's directions with water 1. Combine beef broth, vegetable juice or tomato juice, thyme, and black pepper in a saucepot. Bring to a boil.
- 2 Dissolve cornstarch in water 2. Slowly add mixture to broth while stirring vigorously with a wire whip. Boil 2 minutes, or until cloudiness from cornstarch becomes clear.
- 3 Slice cold meat loaf into 6 ounce slices. Arrange slices in steam table pans in shingle fashion.
- 4 Ladle 1-1/2 quarts sauce over meat loaf in each pan. Cover.
- 5 Bake in convection oven at 350 F. with fan on for 15 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 6 CCP: Hold at 140 F. or higher for service.

CAJUN MEAT LOAF(PRCKD MEATLOAF)

Yield 100 Portions
Each Portion 6 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
391 kcal	9 gm	28 gm	26 gm	59.8 %	91 mg	1590 mg		11 mg

Ingredients	Weight	Measure	Issue
SPICE, CAJUN	1 1/4 oz	0 gal	
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
SAUCE, HOT	0 lbs 4 oz	8 tbsp 1/8 tsp	
SAUCE, WORCESTERSHIRE	8 1/2 oz	14 tbsp 1/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
STARCH, CORN	13 1/2 oz	1 pt 15 tbsp 2 5/8 tsp	
JUICE, VEGETABLE	4 lbs	1 qt 1 pt 1 c 7 tbsp 3 tsp	
WATER 2	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 10 oz	1 c 2 tbsp 3 tsp	
MEATLOAF, BEEF, PRECOOKED	40 lbs		

METHODS

- 1 Prepare base according to manufacturer's directions with water 1. Combine beef broth, vegetable juice or tomato juice, thyme, cajun seasoning, worcestershire sauce, and hot sauce in a saucepot. Bring to a boil.
- 2 Dissolve cornstarch in water 2. Slowly add mixture to broth while stirring vigorously with a wire whip. Boil 2 minutes, or until cloudiness from cornstarch becomes clear.
- 3 Slice cold meat loaf into 6 ounce slices. Arrange slices in steam table pans in shingle fashion.
- 4 Ladle 1-1/2 quarts sauce over meat loaf in each pan. Cover.
- 5 Bake in convection oven at 350 F. with fan on for 15 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 6 CCP: Hold at 140 F. or higher for service.

PORK TENDERLOIN (PRECOOKED)

Yield 100 Portions
Each Portion 6 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
202 kcal	3.8 gm	31.9 gm	5.5 gm	24.5 %	90 mg	67 mg		0 mg

Ingredients	Weight	Measure	Issue
STARCH, CORN	13 1/2 oz	1 pt 15 tbsp 2 5/8 tsp	
SPICE, ROSEMARY	0 lbs 1/4 oz	2 tbsp 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Slice pork loin into 2 oz. portions. Place in steam table pan.
- 2 Prepare broth according to manufacturer's instructions. Add rosemary, pepper, and worcestershire sauce. Bring to a boil.
- 3 Dissolve cornstarch in water. Slowly add mixture to broth while stirring vigorously with a wire whip. Boil 2 minutes, or until cloudiness from cornstarch disappears.
- 4 Ladle 1 quart gravy over the rows of pork tenderloin in each pan. Bake in convection oven at 350 F. with fan on, closed vent for 15 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

CHICKEN CORDON BLEU

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
422 kcal	17 gm	35 gm	24 gm	51.2 %	107 mg	1171 mg		204 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHICKEN, CORDON BLEU, ENTREE	44 lbs		

METHODS

- 1 Follow manufacturer's cooking instructions on label.
- 2 Spray inside of five steam table pans with non-stick cooking spray.
- 3 Arrange 20 frozen Chicken Cordon Bleu in each of five pans.
- 4 Bake uncovered in convection oven at 300 F. with fan on for 30-45 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

BLACKENED FISH

Yield 100 Portions
Each Portion 5 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
232 kcal	5 gm	33 gm	9 gm	34.9 %	116 mg	495 mg		127 mg

Ingredients	Weight	Measure	Issue
SPICE, CAJUN	1 lb 5 3/8 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
FISH, POLLOCK, FILLETS	30 lbs		
LEMONS	3 lbs 12 oz		

METHODS

- 1 Spread 2 cups Cajun seasoning in a sheet pan. Dredge fish in Cajun seasoning, pressing seasoning into both sides. Spray each side with non-stick cooking spray.
- 2 Cook fish on griddle at 450 F., about 2-3 minutes on each side, depending upon thickness of fish. CCP: Internal temperature must reach 145 F. for 15 seconds. CAUTION: Cooking fish to a higher temperature than 145 F. will cause fish to be dry. CCP: Hold for service at 140 F. or higher.
- 3 Serve with one wedge of lemon.

BLACKENED CATFISH

Yield 100 Portions
Each Portion 5.5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
191 kcal	5 gm	21.5 gm	10 gm	47.1 %	71 mg	443 mg		39 mg

Ingredients	Weight	Measure	Issue
SPICE, CAJUN	1 lb 6 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
LEMONS	3 lbs 12 oz		
FISH, CATFISH FILLETS	30 lbs		

METHODS

- 1 Spread 2 cups Cajun seasoning in a sheet pan. Dredge fish in Cajun seasoning, pressing seasoning into both sides. Spray each side with non-stick cooking spray.
- 2 Cook fish on griddle at 450 F., about 2-3 minutes on each side, depending upon thickness of fish. CCP: Internal temperature must reach 145 F. for 15 seconds. CAUTION: Cooking fish to a higher temperature than 145 F. will cause fish to be dry. CCP: Hold for service at 140 F. or higher.
- 3 Serve with one wedge of lemon.

MANICOTTI, FROZEN

Yield 100 Portions
Each Portion 7 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
575 kcal	64 gm	25.1 gm	25 gm	39.1 %	60 mg	1046 mg		150 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, MARINARA	31 lbs 4 oz	3 gal 1 qt 1 pt 1 c 2 tbsp 1 4/8 tsp	
PASTA, MANICOTTI, CHEESE	44 lbs		

METHODS

- 1 Preheat convection oven to 300 F. with fan on.
- 2 Spray steam table pans with non-stick cooking spray.
- 3 Remove manicotti from original container and place right-side up into steam table pans or keep in original package as directions instruct. Ladle marinara sauce over each pan to cover.
- 4 Cook according to times and temperatures contained in manufacturer's instructions on package. Usual cooking time is 60 minutes in preheated convection oven at 300 F.
- 5 Remove from oven. CCP: Hold for service at 140 F. or higher.

SALISBURY STEAK, FZN

Yield 100 Portions
Each Portion 5 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
509 kcal	6 gm	34 gm	39 gm	69 %	85 mg	734 mg		119 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BEEFSTEAK, SALISBURY, PRECOOKED,	42 lbs		

METHODS

- 1 Preheat convection oven to 325 F. with fan on.
- 2 Spray steam table pans with non-stick cooking spray.
- 3 Remove frozen Salisbury Steaks from original containers and place right-side up into steam table pans.
- 4 Cook according to times and temperatures contained in manufacturer's instructions on package. Usual cooking time is 60 minutes in preheated convection oven at 325 F. uncovered.
- 5 Remove from oven. CCP: Hold for service at 140 F. or higher.

CABBAGE ROLL SM STUFFED, FROZEN

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
216 kcal	25.5 gm	9.3 gm	8.5 gm	35.4 %	15 mg	1000 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
JUICE, VEGETABLE	6 lbs 6 oz	2 qt 1 pt 1 c 15 tbsp 5/8 tsp	

METHODS

- 1 Preheat convection oven to 325 F. with fan on.
- 2 Spray steam table pans with non-stick cooking spray.
- 3 Remove Cabbage Rolls from original container and place right side up into steam table pans. Divide vegetable juice evenly among pans.
- 4 Cook according to times and temperatures contained in manufacturer's instructions on package. Usual cooking time is bake uncovered in preheated convection oven at 325 F. for 60 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Remove from oven. CCP: Hold for service at 140 F. or higher.

JERKED ROAST TURKEY

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
189 kcal	6 gm	21 gm	9 gm	42.9 %	63 mg	1143 mg		52 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	7 1/2 oz	14 tbsp 3/8 tsp	
SEASONING, MIX, JERK CARIBBEAN	1 1/2 oz	0 gal	
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SAUCE, HOT	1 1/2 oz	3 tbsp 1/8 tsp	
SPICE, CLOVES	2 3/4 oz	11 tbsp 2 3/8 tsp	
SAUCE, WORCESTERSHIRE	1 lb 10 oz	1 pt 10 tbsp 2 6/8 tsp	
STARCH, CORN	4 1/2 oz	15 tbsp 2 7/8 tsp	
WATER 3	1 lb	1 c 14 tbsp 1 7/8 tsp	
SPICE, NUTMEG	0 lbs 1/2 oz	2 tbsp 1/8 tsp	
WATER 2	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	25 lbs		

METHODS

- 1 Slice turkey into 4 ounce portions diagonally into thirds.
- 2 Combine nutmeg, jerk seasoning, worcestershire sauce, hot sauce and boiling water 1.
- 3 Divide turkey equally into steam table pans. Add marinade. CCP: Marinate under refrigeration at 41 F. or lower for one hour.
- 4 Prepare base according to manufacturer's directions with water 2. Add cloves. Bring to a boil. Simmer 45 minutes. Strain broth to remove cloves.
- 5 Dissolve cornstarch in water 3. Slowly add mixture to broth while stirring vigorously with a wire whip. Boil 2 minutes, or until cloudiness from cornstarch disappears.
- 6 Arrange turkey slices in 2 inch pan, shingle fashion. Add 1-1/2 quarts boiling chicken stock. Cover and bake in convection oven at 300 F. on high fan, closed vent for 20 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds. CCP: Hold for service at 140 F.

LEMON PEPPER CATFISH

Yield 100 Portions
Each Portion 4.5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
179 kcal	2.6 gm	20.9 gm	9.3 gm	46.8 %	70 mg	90 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, LEMON PEPPER	4 3/4 oz	0 gal	
LEMONS	3 lbs 12 oz		
FISH, CATFISH FILLETS	30 lbs		

METHODS

- 1 Spray steam table pans with non-stick cooking spray.
- 2 Arrange 20 fish fillets in a single layer in the pans. Sprinkle fish evenly with lemon pepper and spray fish with cooking spray.
- 3 Using a convection oven, bake at 350 F. 6-8 minutes with fan on. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher. Serve with 1 wedge of lemon.

NOTES

- 1 For best results, cook progressively in batches.

GRILLED HALIBUT STEAK

Yield 100 Portions
Each Portion 7 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
217 kcal	0 gm	42 gm	7 gm	29 %	63 mg	105 mg		91 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	3 lbs	1 qt 1 c 15 tbsp 2 6/8 tsp	
FISH, HALIBUT, STEAKS	43 lbs 12 oz		
OIL, SALAD, CANOLA	15 3/8 oz	1 c 15 tbsp 3 tsp	
SPICE, PARSLEY	0 lbs 1/4 oz	4 tbsp 2 2/8 tsp	
JUICE, LEMON	0 lbs 8 oz	14 tbsp 2 5/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
ONIONS, GREEN	1 lb		
SPICE, PEPPER, BLACK	0 lbs 1 oz	4 tbsp 3/8 tsp	

METHODS

- 1 Combine salt, pepper and garlic together with the parsley. Mix well. Hold for step 2.
- 2 Lightly season thawed Halibut steaks on one side. On a lightly oiled 375F. griddle, place the seasoned side of the steak on the hot griddle. Cook until brown on one side, about 5 - 6 minutes. While they are cooking, season the top of the steaks. Flip the Halibut to brown on the other side, continue to cook thoroughly until internal temperature reaches 155F. Remove fish from griddle, shingle into serving pans for service. CCP: Internal temperature of 155F. for 15 seconds or longer.
- 3 Melt butter, combine with lemon juice and evenly divide by drizzling over the cooked steaks in the serving pans.
- 4 Trim the green onions, slice thin. Evenly divide the green onions over the top of each pan, sprinkling over the steaks. Cover, place into warmer box and hold hot for service. CCP: Hold at 140F. or higher for service.

NOTES

- 1 Alternate Cooking Method:
- 2 Brown Halibut on both sides, remove from griddle and shingle into serving pans.
- 3 Place the serving pan in a 350F. oven. Finish cooking steaks until 155F. internal temperature.

GRILLED HALIBUT FILET

Yield 100 Portions
Each Portion 7 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
217 kcal	0 gm	42 gm	7 gm	29 %	63 mg	105 mg		91 mg

Ingredients	Weight	Measure	Issue
VEGETABLE, PEPPERS, SWEET ROASTED	2 lbs		
FISH, HALIBUT, STEAKS	43 lbs 12 oz		
VEGETABLE, ONIONS, ROASTED,	3 lbs		
SPICE, PARSLEY	0 lbs 1/2 oz	9 tbsp 1 3/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
OIL, SALAD, OLIVE	15 3/8 oz	1 pt 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1 oz	4 tbsp 3/8 tsp	

METHODS

- 1 Combine salt, pepper, garlic and 1/4 oz parsley together. Mix well. Hold for step 2.
- 2 Lightly season thawed Mahi Mahi steaks on one side. On a lightly oiled 375F. griddle, place the seasoned side of the steak on the hot griddle. Cook until brown on one side, about 5 - 6 minutes. While they are cooking, season the top of the steaks. Flip the Mahi Mahi to brown on the other side, continue to cook throughly until internal temperature reaches 155F. Remove fish from griddle, shingle into serving pans for service. CCP: Internal temperature 155F. for 15 seconds or longer.
- 3 When fish has been removed from griddle, scrape clean, add peppers, onions, 1/4 oz parsley and pour oil over the top. Mix well and continue to stir on the griddle until hot throughout. When hot, evenly divide over the top of the fish in the serving pans.
- 4 Cover, hold for service at 140F. or higher.

NOTES

- 1 Alternate Cooking Method:
- 2 Brown Mahi Mahi on both sides, remove from griddle and shingle into serving pans.
- 3 Place the serving pan in a 350F. oven. Finish cooking fish until 155F. internal temperature.

ASIAN BBQ CHICKEN

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
471 kcal	10 gm	60 gm	52 gm	99.4 %	288 mg	787 mg		716 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHICKEN, BREAST	31 lbs 4 oz		
SAUCE, BARBECUE	10 lbs	4 gal 1 qt 1 pt 13 tbsp 3 tsp	
SPICE, GARLIC	3 1/2 oz	10 tbsp 6/8 tsp	
SPICE, GINGER	1 1/4 oz	6 tbsp 2 4/8 tsp	
ONIONS, GREEN	7 1/4 oz		
SAUCE, SOY, GAL	10 lbs	1 gal 1 c 12 tbsp 1 7/8 tsp	

METHODS

- 1 Preheat the grill at 350 degrees.
- 2 Combine BBQ sauce, soy sauce, garlic powder and ginger in a mixing bowl.
- 3 Add chicken, seal and marinate under refrigeration for 4 hours, turning occasionally.
- 4 Remove the chicken from marinade and allow any excess to drain away.
- 5 Grill chicken for about 3 minutes, turn the chicken over and complete cooking until done.
- 6 Top each portion with green onions and serve.

MONGOLIAN BARBECUE

Yield 100 Portions
Each Portion 1 CUP (7 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
162 kcal	0 gm	26 gm	6 gm	33.3 %	72 mg	364 mg		22 mg

Ingredients	Weight	Measure	Issue
WATER	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
PINEAPPLE, SLICED	10 lbs	1 gal 2 qt 1 pt 1 c 15 tbsp 3 tsp	
CHICKEN, BREAST	7 lbs 8 oz		
CELERY, FRESH	10 lbs	2 gal 1 qt 1 c 12 tbsp 2 4/8 tsp	
BEAN, SPROUTS	10 lbs		
STARCH, CORN	1 lb	1 pt 1 c 8 tbsp 2 1/8 tsp	
PEPPERS, GREEN	10 lbs	1 gal 3 qt 1 pt 7 tbsp 2/8 tsp	
ONIONS, YELLOW	10 lbs		
SPINACH	10 lbs	9 gal 1 qt 1 pt 1 c 3 tbsp 4/8 tsp	
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
CABBAGE, DANISH	10 lbs	4 gal 12 tbsp 2 3/8 tsp	
TOMATOES	10 lbs		
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
BEEF, KNUCKLE	7 lbs 8 oz		
BROCCOLI, FRESH	10 lbs	3 gal 1 pt 1 c 8 tbsp 2 2/8 tsp	
SPICE, GARLIC	0 lbs 3 oz	8 tbsp 2 3/8 tsp	
SPICE, GINGER	0 lbs 1 oz	5 tbsp 1 4/8 tsp	
ONIONS, GREEN	10 lbs		
MUSHROOMS	10 lbs	2 gal 3 qt 1 pt 1 c 3 tbsp 3 tsp	
SAUCE, SOY, GAL	2 lbs	1 pt 1 c 8 tbsp 2 7/8 tsp	
SAUCE, TERIYAKI	8 lbs	3 qt 9 tbsp 1 7/8 tsp	

CARROTS	10 lbs		
OIL, SALAD, OLIVE	1 lb	1 pt 1 tbsp 1 7/8 tsp	
SPICE, CILANTRO	0 lbs 8 oz	0 gal	
SPICE, PEPPER, BLACK	0 lbs 1 oz	4 tbsp 3/8 tsp	

METHODS

- Thinly slice beef (1/8 in. strips). Marinate for 2 hours or overnight under refrigeration. Cook beef until cooked thoroughly. Set aside for use in step 6.
- Combine water, soy sauce, brown sugar, pepper, garlic, and ginger. Blend well and bring to a boil.
- Combine cornstarch and water; stir until smooth. Add to boiling sauce; cook until thickened stirring constantly.
- Set aside for use in step 6.
- Preheat griddle, grease with oil/shortening, and water as needed. Sesame oil or Olive oil is optional as available.
- Vegetables may be set on salad bar for patron self-service, or add 1 1/2 oz of each 3 oz of cooked beef to griddle until meat is thoroughly reheated to 165 degrees and vegetables are stir fired yet crisp. Add sauce per patron request.
- Serve over rice or oriental noodles.

NOTES

- Self serve vegetables; qty will vary due to customer acceptability. Variation: Mongolian Barbecue Turkey, Substitute 25 lb of boneless turkey for oven roast, follow remainder of card.

SHORT RIBS, BEEF

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
345 kcal	27 gm	29 gm	13 gm	33.9 %	98 mg	315 mg		27 mg

Ingredients	Weight	Measure	Issue
HONEY, BEAR SHAPE	7 3/4 oz	10 tbsp 1 1/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 1/4 oz	1 2/8 tsp	
GARLIC, DRY	0 lbs 4 oz	13 tbsp 1 1/8 tsp	
ONIONS, YELLOW	1 lb		
OIL, SALAD, CANOLA	15 3/8 oz	1 c 15 tbsp 3 tsp	
SAUCE, CHILI	15 3/8 oz	1 c 9 tbsp 1 6/8 tsp	
PARSLEY	0 lbs 1/2 oz	3 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/8 oz	2 tbsp 4/8 tsp	
PINEAPPLE, CRUSHED	3 lbs 13 1/2 oz	2 qt 15 tbsp 2/8 tsp	
BEEF SHORT RIBS, BONE-IN, FZN	32 lbs		
SPICE, PEPPER, BLACK	0 lbs 3/8 oz	1 tbsp 1 6/8 tsp	

METHODS

- 1 Heat the oil in the kettle. Add the ribs and brown well on all sides in small batches. Set ribs aside.
- 2 Quarter the onions. Then add the onions, pineapple, chili sauce, honey, worcestershire sauce, and garlic. Return the ribs to the kettle, coating them well with the sauce.
- 3 Bake and cover at 350 degrees F (175 degrees C) for 1 hour. Remove cover, season with salt and pepper to taste, and bake for one more hour. Garnish with parsley.

APPLE,CELERY,AND PINEAPPLE SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
105 kcal	10.4 gm	0.6 gm	6.6 gm	56.6 %	4 mg	64 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	4 lbs 4 oz	2 qt 1 pt 1 c 14 tbsp 1 2/8 tsp	
CELERY, FRESH	4 lbs 2 oz	3 qt 1 pt 1 c 9 tbsp 1 4/8 tsp	
APPLES, EATING, RED, SWEET	10 lbs 10 oz	2 gal 1 qt 1 pt 8 tbsp 2 6/8 tsp	
LETTUCE, IND	6 lbs 4 oz		
MAYONNAISE,	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	

METHODS

- 1 Combine mayonnaise and apples.
- 2 Drain and chunk pineapple.
- 3 Add pineapple and celery to apple mixture; mix lightly.
- 4 Place 1 lettuce leaf on each serving dish; add 1/2 cup salad mixture. CCP: Cover and refrigerate until ready to serve. Hold for service at 41 F. or lower.

CABBAGE,APPLE,AND CELERY SALAD

Yield 100 Portions
Each Portion 1/2 CUP 3 1/2OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
73 kcal	8 gm	1 gm	5 gm	61.6 %	3 mg	77 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	4 lbs 4 oz	1 gal 1 tbsp 1/8 tsp	
APPLES, EATING, RED, SWEET	5 lbs 2 oz	1 gal 1 pt 9 tbsp 1 6/8 tsp	
CABBAGE, DANISH	16 lbs 4 oz	6 gal 2 qt 1 c 4 tbsp 2 3/8 tsp	
MAYONNAISE,	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	

METHODS

- 1 Combine mayonnaise and apples.
- 2 Combine apple mixture, cabbage, and celery.
- 3 Cover; refrigerate at least 2 to 3 hours. Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

CABBAGE,APPLE, AND RAISIN SALAD

Yield 100 Portions
Each Portion 1/2 CUP 3 1/2OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
105 kcal	17 gm	1 gm	5 gm	42.9 %	3 mg	66 mg		35 mg

Ingredients	Weight	Measure	Issue
RAISINS, SEEDLESS	2 lbs 8 oz	1 qt 1 pt 1 c 13 tbsp 4/8 tsp	
MAYONNAISE, 1 GAL	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
APPLES, EATING, RED, SWEET	5 lbs 2 oz	1 gal 1 pt 9 tbsp 1 6/8 tsp	
CABBAGE, DANISH	16 lbs 4 oz	6 gal 2 qt 1 c 4 tbsp 2 3/8 tsp	

METHODS

- 1 Combine mayonnaise and apples.
- 2 Combine apple mixture, cabbage, and raisins.
- 3 Cover; refrigerate at least 2 to 3 hours. Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

SPINACH SALAD

Yield 100 Portions
Each Portion 1 CUP 2 1/2OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
49 kcal	3 gm	4 gm	7.7 gm	141.4 %	32 mg	99 mg		43 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	0 lbs 1 oz	4 tbsp 1 4/8 tsp	
BACON, SLICED, SHINGLE	3 lbs		
ONIONS, YELLOW	3 lbs		
SPINACH	8 lbs 10 5/8 oz	8 gal 1 pt 1 c 1 3/8 tsp	
OIL, SALAD, CANOLA	1 lb 2 oz	1 pt 5 tbsp 1 3/8 tsp	
VINEGAR, RED	1 lb 5 oz	1 pt 7 tbsp 2 5/8 tsp	
SPICE, PAPRIKA	0 lbs 1 oz	4 tbsp 4/8 tsp	
MUSHROOMS	3 lbs 5 oz	3 qt 1 pt 1 c 10 tbsp 1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 1/4 oz	5 tbsp 3/8 tsp	
EGGS, WHOLE, COOKED, W/O SHELL	1 lb 8 oz	1 qt 1 c 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Place eggs in baskets as needed; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. Peel and chop eggs.
- 2 Combine eggs, onions, mushrooms, and spinach. Toss lightly to mix ingredients.
- 3 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 4 Cook bacon until crisp; drain, chop. Set aside for use in Step 6.
- 5 Combine sugar, mustard, paprika, pepper, vinegar, and water; blend well. Mix at medium speed 2 minutes using a wire whip. Add oil gradually while mixing at low speed 3 minutes; scrape down bowl. Mix at medium speed 2 minutes or until well blended. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower. Just before serving, whip or stir well.
- 6 Add bacon just before serving. Add dressing. Toss lightly.

NOTES

- 1 1. In Step 3, 7 ounces or 1-3/4 cups imitation bacon bits may be used per 100 servings.

SPINACH AND APPLE SALAD

Yield 100 Portions
Each Portion 1 1/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
57 kcal	14.3 gm	1.3 gm	0.2 gm	3.2 %	0 mg	26 mg		0 mg

Ingredients	Weight	Measure	Issue
RAISINS, SEEDLESS	1 lb 15 oz	1 qt 1 pt 3 tsp	
APPLES, EATING, RED, SWEET	7 lbs 1 oz	1 gal 2 qt 1 c 10 tbsp 2/8 tsp	
ONIONS, YELLOW	3 lbs 1 oz		
SPINACH	8 lbs 10 5/8 oz	8 gal 1 pt 1 c 1 3/8 tsp	

METHODS

- 1 Combine apples, onions, and raisins. Toss lightly with spinach to mix ingredients.
- 2 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

SPINACH AND MUSHROOM SALAD

Yield 100 Portions
Each Portion 1 3/4 CUPS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
17 kcal	3 gm	1.6 gm	0.2 gm	10.6 %	0 mg	24 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	3 lbs		
SPINACH	8 lbs 10 5/8 oz	8 gal 1 pt 1 c 1 3/8 tsp	
MUSHROOMS	4 lbs 15 oz	1 gal 1 qt 1 pt 1 c 5 tbsp 7/8 tsp	

METHODS

- 1 Combine onions, mushrooms, and spinach. Toss lightly to mix ingredients.
- 2 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

RED WINE VINAIGRETTE DRESSING

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
51 kcal	1.1 gm	0.1 gm	5.2 gm	91.8 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	0 lbs 1/2 oz	2 tbsp 6/8 tsp	
OIL, SALAD, CANOLA	1 lb 2 oz	1 pt 5 tbsp 1 3/8 tsp	
VINEGAR, RED	1 lb 4 oz	1 pt 5 tbsp 2 7/8 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 1/4 oz	5 tbsp 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Combine sugar, mustard, paprika, pepper, vinegar, and water; blend well. Mix at medium speed 2 minutes using a wire whip.
- 2 Add oil gradually while mixing at low speed 3 minutes; scrape down bowl.
- 3 Mix at medium speed 2 minutes or until well blended.
- 4 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 5 Whip or stir well before using.

FRIJOLE SALAD

Yield 100 Portions
Each Portion 3/4 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
70 kcal	15.3 gm	2 gm	0.2 gm	2.6 %	0 mg	291 mg		0 mg

Ingredients	Weight	Measure	Issue
CUCUMBERS	4 lbs 2 oz		
DRESSING, FRENCH, FF	4 lbs 2 oz	1 qt 1 pt 1 c 4 tbsp 2 7/8 tsp	
CABBAGE, DANISH	10 lbs	4 gal 12 tbsp 2 3/8 tsp	
TOMATOES	6 lbs 2 oz		
BEANS, KIDNEY	6 lbs 14 oz	3 qt 13 tbsp 3 tsp	

METHODS

- 1 Drain beans; rinse well; drain.
- 2 Combine beans and french dressing.
- 3 Cover; refrigerate at least 6 hours. CCP: Hold for service at 41 F. or lower.
- 4 Add cabbage, tomatoes, and cucumbers just before serving. Mix lightly.

CARROT SALAD

Yield 100 Portions
Each Portion 1/2 CUP (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
135 kcal	14 gm	1 gm	8 gm	53.3 %	5 mg	224 mg		32 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 10 oz	1 c 3 tbsp 4/8 tsp	
RAISINS, SEEDLESS	1 lb 15 oz	1 qt 1 pt 3 tsp	
CELERY, FRESH	4 lbs 2 oz	3 qt 1 pt 1 c 9 tbsp 1 4/8 tsp	
MAYONNAISE, 1 GAL	2 lbs 8 oz	1 qt 13 tbsp 5/8 tsp	
JUICE, LEMON	0 lbs 2 oz	3 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	1 1/2 oz	10 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbsp 1 5/8 tsp	
LETTUCE, IND	4 lbs 5 oz		
CARROTS	12 lbs 3 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Combine shredded carrots, diced celery, and raisins.
- 3 Reconstitute milk; with mayonnaise, salt, sugar, water and lemon juice. Blend well.
- 4 Add to vegetables; toss together lightly.
- 5 Cover; refrigerate at least 2 to 3 hours. CCP: Hold for service at 41 F. or lower.

CARROT AND PINEAPPLE SALAD

Yield 100 Portions
Each Portion 1/2 CUP (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
122 kcal	10 gm	0.9 gm	8.2 gm	60.5 %	5 mg	213 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 10 oz	1 c 3 tbsp 4/8 tsp	
PINEAPPLE, SLICED	6 lbs 12 oz	1 gal 1 pt 14 tbsp 1 2/8 tsp	
MAYONNAISE, 1 GAL	2 lbs 8 oz	1 qt 13 tbsp 5/8 tsp	
JUICE, LEMON	0 lbs 2 oz	3 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	2 1/2 oz	1 c 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbsp 1 5/8 tsp	
LETTUCE, IND	4 lbs 5 oz		
CARROTS	12 lbs 3 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Drain and chunk pineapple. Combine carrots and pineapple.
- 3 Reconstitute milk; combine with mayonnaise, salt, sugar, and lemon juice. Blend well.
- 4 Add to vegetables; toss together lightly.
- 5 Place 1 lettuce leaf on each serving dish; add salad mixture. Cover; refrigerate at least 2 to 3 hours. CCP: Hold for service at 41 F. or lower.

CARROT,CELERY, AND APPLE SALAD

Yield 100 Portions
Each Portion 1/2 CUP (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
120 kcal	9.5 gm	0.9 gm	8.2 gm	61.5 %	5 mg	218 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	4 lbs 2 oz	3 qt 1 pt 1 c 9 tbsp 1 4/8 tsp	
MAYONNAISE, 1 GAL	2 lbs 8 oz	1 qt 13 tbsp 5/8 tsp	
APPLES, EATING, RED, SWEET	5 lbs 5 oz	1 gal 1 pt 1 c 4 tbsp 1 3/8 tsp	
JUICE, LEMON	0 lbs 2 oz	3 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	2 1/2 oz	1 c 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbsp 1 5/8 tsp	
LETTUCE, IND	4 lbs 5 oz		
CARROTS	9 lbs 12 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Combine carrots, diced celery, and diced unpared apples.
- 3 Reconstitute milk; combine with mayonnaise, salt, sugar, and lemon juice. Blend well.
- 4 Add to vegetables; toss together lightly.
- 5 Place 1 lettuce leaf on each serving dish; add salad mixture. Cover; refrigerate at least 2 to 3 hours. CCP: Hold for service at 41 F. or lower.

PIMIENTO CHEESE STUFFED CELERY

Yield 100 Portions
Each Portion 2 PC (1 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
39 kcal	1.4 gm	2.8 gm	2.4 gm	55.4 %	3 mg	102 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	8 lbs 4 oz	1 gal 3 qt 1 pt 1 c 2 tbsp 2 7/8 tsp	
MAYONNAISE, 1 GAL	0 lbs 8 oz	15 tbsp 1 3/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 1/2 oz	2 4/8 tsp	
CHEESE, CHEDDAR, SHREDDED	3 lbs	3 qt 2 1/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 1/8 tsp	
PIMIENTOS (DICED)	0 lbs 14 oz	1 pt 13 tbsp 1 1/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Cut celery into 2 to 3 inch pieces. Place celery in ice water 1 hour or until crisp. Drain. Place on sheet pans lined with waxed paper. Refrigerate for use in Step 3.
- 3 Combine cheese, pimientos, mayonnaise, red pepper, and Worcestershire sauce; blend well.
- 4 Fill hollow section of each celery piece with mixture.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

COTTAGE CHEESE STUFFED CELERY

Yield 100 Portions
Each Portion 2 PIECES (1 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
14 kcal	1.5 gm	1.5 gm	0.2 gm	12.9 %	1 mg	64 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	8 lbs 4 oz	1 gal 3 qt 1 pt 1 c 2 tbsp 2 7/8 tsp	
HORSERADISH	1 3/8 oz	2 tbsp 1 7/8 tsp	
CHEESE, COTTAGE	2 lbs	1 qt 6/8 tsp	
ONIONS, YELLOW	0 lbs 1/8 oz		
CATSUP, TOMATO	2 1/4 oz	4 tbsp 7/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Cut celery into 2 to 3 inch pieces. Place celery in ice water 1 hour or until crisp. Drain. Place on sheet pans lined with waxed paper. Refrigerate for use in Step 3.
- 3 Combine cottage cheese, tomato catsup, prepared horseradish, and grated onions; blend thoroughly.
- 4 Fill hollow section of each celery piece with mixture.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

PEANUT BUTTER STUFFED CELERY

Yield 100 Portions
Each Portion 2 PIECES (1 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
50 kcal	6.2 gm	1.5 gm	2.6 gm	46.8 %	0 mg	50 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	8 lbs 4 oz	1 gal 3 qt 1 pt 1 c 2 tbs 2 7/8 tsp	
HONEY, BEAR SHAPE	1 lb	1 c 5 tbs 1 2/8 tsp	
PEANUT BUTTER, SMOOTH	1 lb 2 oz	1 c 15 tbs 2 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Fill hollow section of each celery piece with mixture.
- 3 Cut celery into 2 to 3 inch pieces. Place celery in ice water 1 hour or until crisp. Drain. Place on sheet pans lined with waxed paper. Refrigerate for use in Step 3.
- 4 Combine peanut butter with honey; blend thoroughly.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

CREAM CHEESE STUFFED CELERY

Yield 100 Portions
Each Portion 2 PIECES (1 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
14 kcal	1.5 gm	1.6 gm	0.2 gm	12.9 %	1 mg	77 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	8 lbs 4 oz	1 gal 3 qt 1 pt 1 c 2 tbsp 2 7/8 tsp	
CREAM CHEESE, LITE	2 lbs	1 pt 1 c 12 tbsp 1 4/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Cut celery into 2 to 3 inch pieces. Place celery in ice water 1 hour or until crisp. Drain. Place on sheet pans lined with waxed paper. Refrigerate for use in Step 2.
- 3 Fill hollow section of each celery piece with softened cream cheese.
- 4 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

CHEF'S SALAD

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
101 kcal	4.6 gm	8.6 gm	5.5 gm	49 %	72 mg	240 mg		0 mg

Ingredients	Weight	Measure	Issue
CUCUMBERS	2 lbs 6 oz		
CELERY, FRESH	4 lbs 2 oz	3 qt 1 pt 1 c 9 tbsp 1 4/8 tsp	
PEPPERS, GREEN	2 lbs 7 oz	1 qt 1 pt 1 c 6 tbsp 2 2/8 tsp	
CABBAGE, DANISH	1 lb 4 oz	2 qt 1 tbsp 1 7/8 tsp	
TOMATOES	8 lbs 5 oz		
CHEESE, SWISS, SLICED	2 lbs	1 qt 2 tbsp 2 6/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	2 lbs		
LETTUCE, IND	7 lbs 9 oz		
EGGS, WHOLE, COOKED, W/O SHELL	2 lbs 8 oz	2 qt 5 tbsp 1 2/8 tsp	
HAM, BONELESS	2 lbs		

METHODS

- 1 Wash lettuce. Tear or cut into large pieces.
- 2 Wash vegetables. Combine lettuce with cabbage, peppers, celery, and cucumbers; toss lightly.
- 3 Cut turkey, ham and cheese into 1/2 inch strips and eggs and tomatoes into 8 wedges each.
- 4 Place eggs in baskets; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. Peel and wedge eggs. Set aside for use in Step 5.
- 5 Place 1 cup salad vegetables in salad bowls. Add 2 thin strips meat, 4 thin strips cheese, 2 egg wedges (cut each egg into 8 wedges), and 2 tomato wedges.
- 6 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower. If desired, 3/4 Garlic Croutons (Recipe D 016 01) may be prepared.

CHEF'S SALAD (ENTREE)

Yield 100 Portions
Each Portion 1 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
195 kcal	7.9 gm	15.9 gm	11.3 gm	52.2 %	94 mg	375 mg		0 mg

Ingredients	Weight	Measure	Issue
CUCUMBERS	3 lbs 9 oz		
CELERY, FRESH	4 lbs 2 oz	3 qt 1 pt 1 c 9 tbsp 1 4/8 tsp	
PEPPERS, GREEN	4 lbs	3 qt 2 tbsp 2 4/8 tsp	
CABBAGE, DANISH	1 lb 14 oz	3 qt 2 tbsp 1 2/8 tsp	
TOMATOES	12 lbs 3 oz		
CHEESE, SWISS, SLICED	6 lbs	3 qt 8 tbsp 2 1/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	3 lbs		
LETTUCE, IND	11 lbs 6 oz		
EGGS, WHOLE, COOKED, W/O SHELL	2 lbs 8 oz	2 qt 5 tbsp 1 2/8 tsp	
HAM, BONELESS	3 lbs		

METHODS

- 1 Wash lettuce. Tear or cut lettuce into large pieces.
- 2 Wash vegetables. Combine lettuce with cabbage, peppers, celery, and cucumbers; toss lightly.
- 3 Cut ham, turkey and cheese into thin strips and eggs and tomatoes into 8 wedges each.
- 4 Place eggs in baskets; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. Peel and wedge eggs. Set aside for use in Step 5.
- 5 Place about 1-1/2 cups of salad vegetables in salad bowls. Add 6 thin strips meat, 12 thin strips cheese, 3 egg wedges, and 2 tomato wedges.
- 6 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower. If desired, 3/4 Garlic Croutons (Recipe D 016 01) may be prepared.

COLE SLAW

Yield 100 Portions
Each Portion 1/2 CP(2 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
154 kcal	6 gm	1 gm	13 gm	76 %	8 mg	246 mg		27 mg

Ingredients	Weight	Measure	Issue
MAYONNAISE, 1 GAL	4 lbs	1 qt 1 pt 1 c 11 tbsp 1 5/8 tsp	
VINEGAR, WHITE	0 lbs 4 oz	7 tbsp 1 7/8 tsp	
CABBAGE, DANISH	15 lbs	6 gal 1 c 3 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 12 oz	1 c 11 tbsp 6/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Shred or slice cabbage very thin. Chill cabbage in covered container until crisp.
- 3 Combine mayonnaise, salt, sugar, and vinegar.
- 4 Add to cabbage; mix well.
- 5 Cover; refrigerate until ready to serve. Just before serving, sprinkle lightly with paprika to garnish. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 In Step 1, 2 lb 8 oz shredded red cabbage A.P. may be used for 2 lb cabbage.

MEXICAN COLE SLAW

Yield 100 Portions
Each Portion 1/2 CUP (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
159 kcal	7 gm	1 gm	13 gm	73.6 %	8 mg	227 mg		6 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	4 lbs 2 oz	3 qt 1 pt 1 c 9 tbsp 1 4/8 tsp	
MAYONNAISE, 1 GAL	4 lbs	1 qt 1 pt 1 c 11 tbsp 1 5/8 tsp	
VINEGAR, WHITE	0 lbs 4 oz	7 tbsp 1 7/8 tsp	
PEPPERS, GREEN	3 lbs 10 oz	2 qt 1 pt 1 c 1 6/8 tsp	
ONIONS, YELLOW	0 lbs 9 oz		
CABBAGE, DANISH	7 lbs 8 oz	3 gal 9 tbsp 1 7/8 tsp	
TOMATOES	4 lbs 1 oz		
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	10 3/4 oz	1 c 8 tbsp 1 2/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Shred or slice cabbage for cole slaw. Chill cabbage in covered container until crisp.
- 3 Combine mayonnaise, salt, sugar, celery, tomatoes, onions, peppers, and vinegar.
- 4 Add to cabbage; mix well.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 In Step 1, 2 lb 8 oz shredded red cabbage A.P. may be used for 2 lb cabbage.

COLESLAW (PREPARED)

Yield 100 Portions
Each Portion 3 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
160 kcal	20 gm	1 gm	9 gm	50.6 %	5 mg	240 mg		27 mg

Ingredients	Weight	Measure	Issue
SALAD, COLE SLAW	18 lbs 12 oz	4 gal 1 qt 1 pt 13 tbsp 3 tsp	

METHODS

- 1 Place prepared salad on salad bar.
- 2 CCP: Hold for service at 41F. or lower.

COLE SLAW W/CREAMY DRESSING

Yield 100 Portions
Each Portion 1/2 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
93 kcal	7 gm	1 gm	77 gm	745.2 %	4 mg	180 mg		31 mg

Ingredients	Weight	Measure	Issue
WATER	1 3/4 oz	3 tbsp 1 1/8 tsp	
MAYONNAISE, 1 GAL	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
VINEGAR, WHITE	0 lbs 8 oz	15 tbsp 6/8 tsp	
CABBAGE, DANISH	15 lbs	6 gal 1 c 3 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	3 1/2 oz	1 c 7 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 12 oz	1 c 11 tbsp 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
MUSTARD, YELLOW	0 lbs 1 oz	1 tbsp 2 4/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Reconstitute milk with the water, add mayonnaise, pepper, mustard, salt, water, vinegar and sugar; mix well.
- 3 Shred cabbage for cole slaw.
- 4 Pour dressing over cabbage; toss lightly until well mixed.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

COLE SLAW W/VINEGAR DRESSING

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
47 kcal	11.3 gm	0.7 gm	0.1 gm	1.9 %	0 mg	127 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 8 oz	15 tbsp 1 tsp	
VINEGAR, WHITE	2 lbs	1 pt 1 c 12 tbsp 3 tsp	
CABBAGE, DANISH	15 lbs	6 gal 1 c 3 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 12 oz	1 pt 1 c 15 tbsp 1 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine black pepper, salt, granulated sugar, vinegar, and water; mix well.
- 2 Pour dressing over cabbage; toss lightly until well mixed.
- 3 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

CABBAGE AND CARROT SLAW W/CREAMY DRSG

Yield 100 Portions
Each Portion 1/2 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
97 kcal	7.7 gm	0.9 gm	6.6 gm	61.2 %	4 mg	188 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 14 oz	1 c 10 tbsp 2 4/8 tsp	
VINEGAR, WHITE	0 lbs 8 oz	15 tbsp 6/8 tsp	
CABBAGE, DANISH	12 lbs 8 oz	5 gal 15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	3 1/2 oz	1 c 7 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 12 oz	1 c 11 tbsp 6/8 tsp	
CARROTS	3 lbs 11 oz		
MAYONNAISE,	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
MUSTARD, YELLOW	0 lbs 1 oz	1 tbsp 2 4/8 tsp	

METHODS

- 1 Trim, wash, and prepare cabbage as directed on Recipe No. A-31.
- 2 Reconstitute milk; add mayonnaise, pepper, mustard, salt and sugar; mix well.
- 3 Add vinegar gradually; blend well.
- 4 Use finely shredded cabbage and finely shredded carrots. Pour dressing over cabbage; toss lightly until well mixed.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

PINEAPPLE COLE SLAW

Yield 100 Portions
Each Portion 1/2 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
109 kcal	11.1 gm	0.9 gm	6.5 gm	53.7 %	4 mg	176 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 14 oz	1 c 10 tbsp 2 4/8 tsp	
MAYONNAISE, 1 GAL	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
VINEGAR, WHITE	0 lbs 8 oz	15 tbsp 6/8 tsp	
CABBAGE, DANISH	12 lbs 8 oz	5 gal 15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	3 1/2 oz	1 c 7 tbsp 1 1/8 tsp	
PINEAPPLE, SLICES, CN	6 lbs 12 oz	1 gal 1 pt 14 tbsp 1 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 12 oz	1 c 11 tbsp 6/8 tsp	
MUSTARD, YELLOW	0 lbs 1/4 oz	1 3/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Reconstitute milk; add mayonnaise, mustard, salt, and sugar; mix well.
- 3 Add vinegar gradually; blend well.
- 4 Drain and chunk pineapple. Combine pineapple with finely shredded cabbage. Pour dressing over cabbage mix; toss lightly until well mixed.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

PINEAPPLE MARSHMALLOW COLE SLAW

Yield 100 Portions
Each Portion 2/3CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
129 kcal	16 gm	1 gm	6.5 gm	45.3 %	4 mg	181 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 14 oz	1 c 10 tbsp 2 4/8 tsp	
PINEAPPLE, SLICED	6 lbs 12 oz	1 gal 1 pt 14 tbsp 1 2/8 tsp	
MAYONNAISE, 1 GAL	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
VINEGAR, WHITE	0 lbs 8 oz	15 tbsp 6/8 tsp	
CABBAGE, DANISH	12 lbs 8 oz	5 gal 15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	3 1/2 oz	1 c 7 tbsp 1 1/8 tsp	
MARSHMALLOWS, WHITE, MINI	1 lb 5 oz		
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 12 oz	1 c 11 tbsp 6/8 tsp	
MUSTARD, YELLOW	0 lbs 1/4 oz	1 3/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Reconstitute milk; add mayonnaise, mustard, salt, and sugar; mix well.
- 3 Add vinegar gradually; blend well.
- 4 Drain and chunk pineapple. Combine finely shredded cabbage and pineapple. Pour dressing over cabbage mix; toss lightly until well mixed.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower. Just before serving, add miniature marshmallows.

VEGETABLE SLAW WITH CREAMY DRESSING

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
97 kcal	7.8 gm	0.9 gm	6.5 gm	60.3 %	4 mg	185 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 14 oz	1 c 10 tbsp 2 4/8 tsp	
MAYONNAISE, 1 GAL	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
VINEGAR, WHITE	0 lbs 8 oz	15 tbsp 6/8 tsp	
PEPPERS, GREEN	1 lb 13 oz	1 qt 1 c 8 tbsp 7/8 tsp	
ONIONS, YELLOW	0 lbs 7 oz		
CABBAGE, DANISH	12 lbs 8 oz	5 gal 15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	3 1/2 oz	1 c 7 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 12 oz	1 c 11 tbsp 6/8 tsp	
CARROTS	2 lbs 7 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
MUSTARD, YELLOW	0 lbs 1 oz	1 tbsp 2 4/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Reconstitute milk; add mayonnaise, pepper, mustard, salt, and sugar; mix well.
- 3 Add vinegar gradually; blend well.
- 4 Combine finely shredded cabbage, finely shredded carrots, fresh onions, and sweet peppers. Pour dressing over vegetables; toss lightly until well mixed.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

COLESLAW (PREPARED COLESLAW DRESSING)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
26 kcal	6 gm	1 gm	0 gm	0 %	1 mg	21 mg		33 mg

Ingredients	Weight	Measure	Issue
CABBAGE, DANISH	18 lbs 12 oz	7 gal 2 qt 1 c 7 tbsp 3 tsp	
DRESSING, COLESLAW	4 lbs	1 qt 1 pt 1 c 4 tbsp 3/8 tsp	
CARROTS	3 lbs 4 oz		

METHODS

- 1 Use finely shredded cabbage and finely shredded carrots. Pour dressing over cabbage; toss lightly until mixed well.
- 2 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

HONEY MUSTARD DRESSING

Yield 100 Portions
Each Portion 1 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
27 kcal	6.7 gm	0.2 gm	0.2 gm	6.7 %	0 mg	36 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 12 oz	1 pt 1 c 5 tbsp 1 7/8 tsp	
SPICE, MUSTARD	0 lbs 1 oz	4 tbsp 1 4/8 tsp	
HONEY, BEAR SHAPE	1 lb 11 oz	1 pt 4 tbsp 4/8 tsp	
VINEGAR, WHITE	0 lbs 6 oz	11 tbsp 1 3/8 tsp	
SPICE, ONION	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	

METHODS

- 1 Combine water, honey, and vinegar in mixer bowl.
- 2 Add garlic powder, mustard, onion powder, and salt to mixture.
- 3 Using a wire whip, mix at medium speed 3 minutes or until well blended.
- 4 Cover; refrigerate at 41 F. or lower until ready to serve.
- 5 Whip or stir well before serving.

LOW CAL YOGURT DRESSING

Yield 100 Portions
Each Portion 2 TBSP (1 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
26 kcal	3.7 gm	1.6 gm	0.5 gm	17.3 %	2 mg	91 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	6 lbs 7 oz	1 gal 2 qt 5 tbsp 1 1/8 tsp	
VINEGAR, WHITE	0 lbs 6 oz	11 tbsp 1 3/8 tsp	
YOGURT, PLAIN, LOW FAT	6 lbs 8 oz	2 gal 3 qt 1 pt 1 tbsp 3/8 tsp	
ONIONS, YELLOW	1 lb 4 oz		
PARSLEY	3 1/8 oz	1 c 7 tbsp 6/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	

METHODS

- 1 Mix together plain yogurt, onions, parsley, celery leaves, sugar, vinegar, salt, and garlic. Stir well to blend.
- 2 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

COTTAGE CHEESE SALAD

Yield 100 Portions
Each Portion 1/4 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
55 kcal	3 gm	8 gm	1 gm	16.4 %	5 mg	232 mg		4 mg

Ingredients	Weight	Measure	Issue
CHEESE, COTTAGE	12 lbs 8 oz	1 gal 2 qt 1 c 1 tbsp 1 2/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
LETTUCE, IND	4 lbs 5 oz		

METHODS

- 1 Trim, wash and prepare lettuce as directed on recipe No. A31
- 2 For line service: Line a serving pan with the lettuce and place cottage cheese on the lettuce.
- 3 For platted service: Place 1 lettuce leaf on each serving dish; add 1/4 cup cottage cheese.
- 4 Garnish with paprika. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

COTTAGE CHEESE AND PEACH SALAD

Yield 100 Portions
Each Portion 1/4C-CH+1/2PEAC

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
93 kcal	13 gm	8.5 gm	1.1 gm	10.6 %	5 mg	235 mg		0 mg

Ingredients	Weight	Measure	Issue
PEACHES, SLICED	22 lbs 8 oz	2 gal 2 qt 10 tbsp 1 6/8 tsp	
CHEESE, COTTAGE	12 lbs 8 oz	1 gal 2 qt 1 c 1 tbsp 1 2/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
LETTUCE, IND	4 lbs 5 oz		

METHODS

- 1 Trim, wash and prepare lettuce as directed on recipe No. A31
- 2 Separate leaves. Place 1 lettuce leaf on each serving dish.
- 3 Drain peach halves. Place one peach half, hollow side up, on each lettuce leaf.
- 4 Place 1/4 cup cottage cheese on each peach hollow.
- 5 Garnish with paprika. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

COTTAGE CHEESE AND PEAR SALAD

Yield 100 Portions
Each Portion 1/4 CP CH+PEAR

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
81 kcal	10 gm	8 gm	1 gm	11.1 %	5 mg	234 mg		48 mg

Ingredients	Weight	Measure	Issue
CHEESE, COTTAGE	12 lbs 8 oz	1 gal 2 qt 1 c 1 tbsp 1 2/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
LETTUCE, IND	6 lbs 4 oz		
PEARS, HALVES	19 lbs 4 oz	2 gal 1 pt 1 c 5 tbsp 1 7/8 tsp	

METHODS

- 1 Trim, wash and prepare lettuce as directed on recipe No. A31
- 2 For Platted service; Separate leaves. Place 1 lettuce leaf on each serving dish. Drain pear halves. Place 1 pear half on each lettuce leaf, hollow side up. Place 1/4 cup cottage cheese in each pear hollow.
- 3 For Service Line: Line a serving pan with lettuce, place cottage cheese in pan on lettuce, Drain pear halves. Arrange pear half in pan for service.
- 4 Garnish with paprika. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

COTTAGE CHEESE AND PINEAPPLE SALAD

Yield 100 Portions
Each Portion 1/4C.CH+1 PINE.

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
92 kcal	12.4 gm	8.3 gm	1.2 gm	11.7 %	5 mg	233 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	13 lbs 8 oz	2 gal 1 qt 1 c 12 tbsp 2 3/8 tsp	
CHEESE, COTTAGE	12 lbs 8 oz	1 gal 2 qt 1 c 1 tbsp 1 2/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
LETTUCE, IND	4 lbs 5 oz		

METHODS

- 1 Trim, wash and prepare lettuce as directed on recipe No. A31
- 2 Separate leaves. Place 1 lettuce leaf on each serving dish.
- 3 Drain pineapple slices. Place 1 slice pineapple on lettuce leaf.
- 4 Place 1/4 cup cottage cheese on each pineapple slice.
- 5 Garnish with paprika. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

COTTAGE CHEESE AND TOMATO SALAD

Yield 100 Portions
Each Portion 1/4C CH+TOM

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
65 kcal	5.1 gm	8.5 gm	1.2 gm	16.6 %	5 mg	235 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, COTTAGE	12 lbs 8 oz	1 gal 2 qt 1 c 1 tbsp 1 2/8 tsp	
TOMATOES	12 lbs 12 oz		
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
LETTUCE, IND	4 lbs 5 oz		

METHODS

- 1 Trim, wash and prepare vegetables as directed on recipe No. A31
- 2 Place 1/4 cup cottage cheese in center of each lettuce leaf.
- 3 Cut each tomato into 8 wedges; set aside for use in Step 4.
- 4 Place 1 lettuce leaf on each serving dish.
- 5 Arrange 3 tomato wedges around cottage cheese.
- 6 Sprinkle with paprika. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

CUCUMBER AND ONION SALAD

Yield 100 Portions
Each Portion 1/2 CP(3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
30 kcal	8 gm	0 gm	0 gm	0 %	0 mg	120 mg		11 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
CUCUMBERS	17 lbs 14 oz		
VINEGAR, WHITE	3 lbs	1 qt 1 c 11 tbsp 1 4/8 tsp	
ONIONS, YELLOW	3 lbs 5 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb	1 pt 4 tbsp 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Combine cucumbers and julienne onions.
- 3 Combine salt, pepper, sugar, vinegar, and water; blend well.
- 4 Pour over cucumbers and onions.
- 5 Cover and refrigerate for at least 1-1/2 hours. Keep refrigerated until ready to serve. CCP: Hold for service at 41 F. or lower.

THOUSAND ISLAND DRESSING (LO-CAL)

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
30 kcal	3.7 gm	2 gm	0.8 gm	24 %	2 mg	242 mg		0 mg

Ingredients	Weight	Measure	Issue
VINEGAR, WHITE	0 lbs 2 oz	3 tbsp 2 4/8 tsp	
YOGURT, PLAIN, LOW FAT	7 lbs	3 gal 1 c 9 tbsp 2 3/8 tsp	
ONIONS, YELLOW	1 lb		
SAUCE, CHILI	2 lbs	1 pt 1 c 5 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MUSTARD, YELLOW	0 lbs 3 oz	5 tbsp 1 4/8 tsp	

METHODS

- 1 Combine chili sauce, mustard, onions, vinegar, and salt; blend well.
- 2 Add plain yogurt, stir until well blended.
- 3 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

FRUIT SALAD

Yield 100 Portions
 Each Portion 1/2 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
72 kcal	17.4 gm	1.5 gm	0.3 gm	3.8 %	1 mg	11 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	6 lbs 12 oz	1 gal 1 pt 14 tbsp 1 2/8 tsp	
YOGURT, PLAIN, LOW FAT	2 lbs 8 oz	1 gal 1 c 11 tbsp 1 4/8 tsp	
APPLES, EATING, RED, SWEET	6 lbs 14 oz	1 gal 2 qt 15 tbsp 4/8 tsp	
BANANAS	6 lbs 3 oz	1 gal 1 pt 11 tbsp 1 1/8 tsp	
ORANGES	9 lbs 14 oz		
GRAPEFRUIT	1 lb 15 oz		
SUGAR, REFINED, WHITE, GRANULATED	4 1/2 oz	10 tbsp 5/8 tsp	
LETTUCE, IND	4 lbs 5 oz		

METHODS

- 1 Trim, wash and prepare fruits and lettuce as directed on recipe No. A31
- 2 Drain and chunk pineapple. Reserve about 3 cups juice for use in Step 4.
- 3 Add oranges and grapefruit.
- 4 Add apples and bananas. Toss lightly.
- 5 Blend sugar into plain yogurt in mixer bowl at low speed. Gradually add reserved pineapple juice. Mix at low speed until just blended. Fold dressing into fruit salad. Toss lightly. Cover; refrigerate.
- 6 Separate leaves. Place 1 lettuce leaf on each serving dish; add 1/2 cup salad mixture. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

GARDEN COTTAGE CHEESE SALAD

Yield 100 Portions
Each Portion 1/2 CP(3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
50 kcal	3.6 gm	6.7 gm	1 gm	18 %	4 mg	195 mg		0 mg

Ingredients	Weight	Measure	Issue
CUCUMBERS	4 lbs 3 oz		
CELERY, FRESH	2 lbs 1 oz	1 qt 1 pt 1 c 12 tbsp 2 2/8 tsp	
CHEESE, COTTAGE	10 lbs	1 gal 1 qt 1 tbsp 4/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
RADISHES	1 lb 1 oz		
ONIONS, GREEN	0 lbs 10 oz		
LETTUCE, IND	4 lbs 5 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Combine vegetables; toss lightly.
- 3 Chop cucumbers, radishes, green onions, celery and peppers. Combine cottage cheese with vegetables; mix well.
- 4 Place 1 lettuce leaf on each serving dish; add salad mixture. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

GARDEN VEGETABLE SALAD

Yield 100 Portions
Each Portion 3/4 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
12 kcal	2.6 gm	0.5 gm	0.1 gm	7.5 %	0 mg	21 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	4 lbs 2 oz	3 qt 1 pt 1 c 9 tbsp 1 4/8 tsp	
PEPPERS, GREEN	2 lbs 7 oz	1 qt 1 pt 1 c 6 tbsp 2 2/8 tsp	
LETTUCE, IND	7 lbs 9 oz		
CARROTS	2 lbs 7 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Combine carrots, celery, and peppers. Tear prepared lettuce into small pieces; mix with other vegetables; toss lightly.
- 3 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

MARINATED CARROTS

Yield 100 Portions
Each Portion 1/2 CUP (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
137 kcal	23 gm	1.2 gm	4.9 gm	32.2 %	0 mg	137 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
SPICE, MUSTARD	0 lbs 1/2 oz	2 tbsp 6/8 tsp	
SOUP, TOMATO	3 lbs 2 oz	1 qt 1 c 11 tbsp 1 3/8 tsp	
VINEGAR, WHITE	3 lbs	1 qt 1 c 11 tbsp 1 4/8 tsp	
PEPPERS, GREEN	2 lbs 7 oz	1 qt 1 pt 1 c 6 tbsp 2 2/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 10 oz	1 qt 1 c 15 tbsp 7/8 tsp	
CARROTS	19 lbs 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Add carrots to boiling water.
- 3 Bring back to a boil; reduce heat; simmer 5 minutes or until tender-crisp. Drain. Set aside for use in Step 6.
- 4 Combine soup, sugar, vinegar, pepper, and mustard in a mixer bowl. Blend at medium speed 3 minutes.
- 5 Add canola oil slowly to mixture at low speed 2 minutes.
- 6 Add onions and peppers. Scrape down bowl. Blend 1 minute.
- 7 Pour mixture over warm carrots. Cover; refrigerate overnight or until flavors are well blended. Keep refrigerated until ready to serve.
CCP: Hold for service at 41 F. or lower.

TANGY TARRAGON LOW CAL DRESSING

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
22 kcal	4.4 gm	0.1 gm	0 gm	0 %	0 mg	118 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 8 oz	1 qt 12 tbsp 1 6/8 tsp	
VINEGAR, WHITE	3 lbs	1 qt 1 c 11 tbsp 1 4/8 tsp	
SPICE, PARSLEY	0 lbs 1/2 oz	9 tbsp 1 3/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 14 oz	1 c 15 tbsp 2 3/8 tsp	
SPICE, TARRAGON	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine vinegar, water, sugar, salt, parsley, tarragon, garlic, and pepper; blend well.
- 2 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 3 Shake or beat well before using.

BASIL DRESSING, LOW CALORIE

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
22 kcal	4.6 gm	0.1 gm	0 gm	0 %	0 mg	118 mg		0 mg

Ingredients	Weight	Measure	Issue
VINEGAR, WHITE	5 lbs 4 oz	2 qt 1 pt 3/8 tsp	
SPICE, ONION	0 lbs 1 oz	4 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	14 1/4 oz	1 pt 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine vinegar, water, sugar, salt, pepper, onion powder, and basil; blend well.
- 2 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 3 Shake or beat well before using.

TANGY YOGURT SALAD DRESSING

Yield 100 Portions
Each Portion 1 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
19 kcal	3.2 gm	0.8 gm	0.3 gm	14.2 %	1 mg	13 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	0 lbs 1/4 oz	1 tbsp 3/8 tsp	
HORSERADISH	0 lbs 3 oz	5 tbsp 2 1/8 tsp	
VINEGAR, WHITE	0 lbs 8 oz	15 tbsp 6/8 tsp	
YOGURT, PLAIN, LOW FAT	3 lbs 4 oz	1 gal 1 qt 1 pt 1 c 1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbsp 2 6/8 tsp	

METHODS

- 1 Combine sugar, vinegar, and mustard; stir until sugar is dissolved.
- 2 Add plain yogurt and horseradish. Blend well.
- 3 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

JELLIED CRNBRY&ORG SALAD(CN CRNBRY SAU

Yield 100 Portions
Each Portion 1 SQUARE (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
108 kcal	15.3 gm	8.6 gm	0.1 gm	0.8 %	0 mg	479 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
ORANGES	2 lbs 8 oz		
CRANBERRY, SAUCE	7 lbs	2 qt 1 pt 1 c 7 tbsp 1 2/8 tsp	
WATER 2	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
LETTUCE, IND	4 lbs 5 oz		
GELATIN, CITRUS	3 lbs	1 qt 1 c 2 tsp	

METHODS

- 1 Trim, wash and prepare salad fruits and vegetables as directed on recipe No. A31
- 2 Add gelatin to boiling water (WA1 Water on recipe); stir until dissolved.
- 3 Add cold water (WA2 water on recipe); mix well.
- 4 Pour 3 quarts gelatin mixture into each pan; chill until slightly thickened.
- 5 Quarter oranges; remove seeds. DO NOT PEEL. Grind oranges.
- 6 Use canned Cranberry Sauce; beat with wire whip until smooth.
- 7 Combine oranges, cranberry sauce and celery; mix well.
- 8 Add 2 quarts cranberry mixture to gelatin in each pan; stir to distribute evenly.
- 9 Chill until firm. Cut 5 by 7.
- 10 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate at 41 F. or lower until ready to serve.

JELLIED CRANBERRY AND PINEAPPLE SALAD

Yield 100 Portions
Each Portion 1 SQ (5 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
144 kcal	19.9 gm	8.8 gm	2.2 gm	13.8 %	0 mg	473 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	6 lbs 13 oz	1 gal 1 pt 1 c 1 tbsp 5/8 tsp	
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
JUICE, LEMON	0 lbs 8 oz	14 tbsp 2 5/8 tsp	
CRANBERRY, SAUCE	7 lbs 5 oz	2 qt 1 pt 1 c 15 tbsp 1 7/8 tsp	
LEMONS	1 lb 8 oz		
WATER 2	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
NUTS, PECANS, SHELLED, HALVES	0 lbs 8 oz	1 pt 3 tsp	
LETTUCE, IND	4 lbs 5 oz		
GELATIN, RAINBOW	3 lbs	1 qt 1 c 2 tsp	

METHODS

- 1 Trim, wash and prepare lemons and lettuce as directed on recipe No. A31
- 2 Drain pineapple; reserve juice for use in Step 4. Crush the pineapple and set aside for use in Step 6.
- 3 Using a wire whip, beat cranberry sauce at medium speed in mixer bowl until smooth. Set aside for use in Step 3.
- 4 Add gelatin to boiling water (Wa1 water on recipe); stir until dissolved. Add cranberry sauce; mix well.
- 5 Add cold water (Wa2 water on recipe) and reserved juice, lemon juice, and rind; mix well.
- 6 Pour 1 gallon gelatin mixture into each pan; chill until slightly thickened.
- 7 Add 1 quart pineapple and 2/3 cups chopped nuts to gelatin mixture in each pan; stir to distribute evenly.
- 8 Chill until firm. Cut 5 by 7.
- 9 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate at 41 F. or lower until ready to serve.

JELLIED FRUIT SALAD

Yield 100 Portions
Each Portion 1 SQUARE (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
101 kcal	13.6 gm	8.7 gm	0.1 gm	0.9 %	0 mg	468 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
APPLES, EATING, RED, SWEET	1 lb 12 oz	1 qt 1 pt 5 tbsp 1 7/8 tsp	
BANANAS	3 lbs 1 oz	2 qt 1 c 4 tbsp 5/8 tsp	
MARSHMALLOWS, WHITE, MINI	1 lb		
WATER 2	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
LETTUCE, IND	4 lbs 5 oz		
GELATIN, CITRUS	3 lbs	1 qt 1 c 2 tsp	

METHODS

- 1 Trim, wash and prepare salad fruits and lettuce as directed on recipe No. A31
- 2 Drain apricots; reserve juice for use in Step 3. Cut apricots in half; set aside for use in Step 5.
- 3 Add gelatin to boiling water (Wa1 water in recipe); stir until dissolved.
- 4 Add cold water and reserved juice(Wa2 water in recipe); mix well.
- 5 Pour 3 quarts gelatin mixture into each pan; chill until slightly thickened.
- 6 Add equal amounts of apricots, apples, and bananas to gelatin mixture in each pan; stir to distribute evenly.
- 7 Sprinkle 3 cups marshmallows over mixture in each pan.
- 8 Chill until firm. Cut 5 by 7.
- 9 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate at 41 F. or lower until ready to serve.

JELLIED ORANGE SALAD

Yield 100 Portions
Each Portion 1 SQUARE (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
99 kcal	12.7 gm	8.9 gm	0.1 gm	0.9 %	0 mg	463 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	6 lbs 13 oz	1 gal 1 pt 1 c 1 tbsp 5/8 tsp	
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
ORANGES	8 lbs 7 oz		
JUICE, ORANGE	6 lbs 10 oz	3 qt 1 tbsp 3/8 tsp	
LETTUCE, IND	4 lbs 5 oz		
GELATIN, CITRUS	3 lbs	1 qt 1 c 2 tsp	

METHODS

- 1 Trim, wash and prepare salad fruits and lettuce as directed on recipe No. A31
- 2 Add gelatin to boiling water; stir until dissolved.
- 3 Crush the pineapple. Add orange juice and crushed pineapple; mix well.
- 4 Pour 3 quarts gelatin mixture into each pan; chill until slightly thickened.
- 5 Add peeled fresh oranges, sliced and cut into halves to gelatin mixture in each pan; stir to distribute evenly.
- 6 Chill until firm. Cut 5 by 7.
- 7 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate at 41 F. or lower until ready to serve.

JELLIED PEAR SALAD

Yield 100 Portions
Each Portion 1 SQUARE (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
83 kcal	9 gm	8.5 gm	0.1 gm	1.1 %	0 mg	464 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
WATER 2	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
LETTUCE, IND	4 lbs 5 oz		
GELATIN, CITRUS	3 lbs	1 qt 1 c 2 tsp	
PEARS, HALVES	13 lbs 4 oz	1 gal 2 qt 5 tbsp 1 tsp	

METHODS

- 1 Trim, wash and prepare lettuce as directed on recipe No. A31
- 2 Drain pears; reserve juice for use in Step 3. Cut pear halves into 2 or 3 pieces; set aside for use in Step 5.
- 3 Add lime gelatin to boiling water (Wa1 water on recipe); stir until dissolved.
- 4 Add cold water and reserved juice (to equal amount of liquid on Wa2 on recipe); mix well.
- 5 Pour 3 quarts gelatin mixture into each pan; chill until slightly thickened.
- 6 Add pears to gelatin mixture in each pan; stir to distribute evenly.
- 7 Chill until firm. Cut 5 by 7.
- 8 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate at 41 F. or lower until ready to serve.

JELLIED PINEAPPLE,PEAR,& BANANA SALA

Yield 100 Portions
Each Portion 1 SQUARE (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
111 kcal	16.3 gm	8.8 gm	0.1 gm	0.8 %	0 mg	467 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	6 lbs 12 oz	1 gal 1 pt 14 tbsp 1 2/8 tsp	
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
BANANAS	3 lbs 1 oz	2 qt 1 c 4 tbsp 5/8 tsp	
MARSHMALLOWS, WHITE, MINI	1 lb		
WATER 2	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
LETTUCE, IND	4 lbs 5 oz		
PEARS, HALVES	6 lbs 10 oz	3 qt 2 tbsp 2 tsp	
GELATIN, RAINBOW	3 lbs	1 qt 1 c 2 tsp	

METHODS

- 1 Trim, wash and prepare fruits and lettuce as directed on recipe No. A31
- 2 Drain and chunk pineapple. Drain canned pear halves; reserve juice for use in Step 3. Cut pear halves into 6 pieces; set aside for use in Step 5.
- 3 Add gelatin to boiling water(Wa1 water on recipe); stir until dissolved.
- 4 Add cold water and reserved juice(to equal amount of liquid on Wa2 on recipe); mix well.
- 5 Pour 3 quarts gelatin mixture into each pan; chill until slightly thickened.
- 6 Add equal amounts of pineapple, pears and bananas to gelatin mixture in each pan; stir to distribute evenly.
- 7 Sprinkle 3 cups marshmallows over mixture in each pan.
- 8 Chill until firm. Cut 5 by 7.
- 9 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover. CCP; refrigerate at 41 F. or lower until ready to serve.

JELLIED STRAWBERRY SALAD

Yield 100 Portions
Each Portion 1 SQUARE (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
82 kcal	8.7 gm	8.6 gm	0.1 gm	1.1 %	0 mg	463 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	3 lbs 6 oz	2 qt 1 c 7 tbsp 5/8 tsp	
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
FRUIT, STRAWBERRIES	6 lbs	2 qt 1 pt 10 tbsp 2 3/8 tsp	
BANANAS	3 lbs 1 oz	2 qt 1 c 4 tbsp 5/8 tsp	
WATER 2	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
LETTUCE, IND	4 lbs 5 oz		
GELATIN, RAINBOW	3 lbs	1 qt 1 c 2 tsp	

METHODS

- 1 Trim, wash and prepare fruits and lettuce as directed on recipe No. A31
- 2 Add gelatin to boiling water(Wa1 water on recipe); stir until dissolved.
- 3 Crush the pineapple. Add pineapple, cold water(Wa2 water on recipe); partially thawed strawberries, and thinly sliced bananas. Stir to distribute evenly.
- 4 Pour 3 quarts gelatin mixture into each pan; chill until slightly thickened.
- 5 Chill until firm. Cut 5 by 7.
- 6 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate at 41 F. or lower until ready to serve.

JELLIED BANANA SALAD

Yield 100 Portions
Each Portion 1 SQUARE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
84 kcal	9.2 gm	8.7 gm	0.1 gm	1.1 %	0 mg	463 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
BANANAS	15 lbs 6 oz	2 gal 3 qt 1 pt 7 tbsp 2 6/8 tsp	
WATER 2	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
LETTUCE, IND	4 lbs 5 oz		
GELATIN, CITRUS	3 lbs 8 oz	1 qt 1 c 14 tbsp 2/8 tsp	

METHODS

- 1 Add gelatin to boiling water(Wa1 water on recipe); stir until dissolved.
- 2 Add cold water(Wa2 water on recipe); mix well.
- 3 Pour 3 quarts gelatin mixture into each pan; chill until slightly thickened.
- 4 Add 1/3 sliced bananas to gelatin in each pan; stir gently to distribute evenly.
- 5 Chill until firm. Cut 5 by 7.
- 6 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate at 41 F. or lower until ready to serve.

JELLIED FRUIT COCKTAIL SALAD

Yield 100 Portions
Each Portion 1 SQ (4 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
122 kcal	9.7 gm	9.2 gm	4.1 gm	30.2 %	0 mg	467 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
FRUIT COCKTAIL	13 lbs 8 oz	1 gal 2 qt 1 c 4 tbsp 2 5/8 tsp	
JUICE, LEMON	1 lb 8 oz	1 pt 12 tbsp 1 7/8 tsp	
WATER 2	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
NUTS, PECANS, SHELLED, HALVES	1 lb	1 qt 1 tbsp 3 tsp	
LETTUCE, IND	6 lbs 5 oz		
GELATIN, RAINBOW	3 lbs	1 qt 1 c 2 tsp	

METHODS

- 1 Trim, wash and prepare lettuce as directed on recipe No. A31
- 2 Drain fruit cocktail; reserve juice for use in Step 3 and fruit for use in Step 5.
- 3 Add gelatin to boiling water (Wa1 water on recipe); stir until dissolved.
- 4 Add cold water, reserved juice and lemon juice (to equal amount of liquid on Wa2 on recipe); mix well.
- 5 Pour 3 quarts gelatin mixture into each pan; chill until slightly thickened.
- 6 Add 2 quarts fruit cocktail and 1-1/3 cups chopped nuts to gelatin mixture in each pan; stir to distribute evenly.
- 7 Chill until firm. Cut 5 by 7.
- 8 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate at 41 F. or lower until ready to serve.

GERMAN COLE SLAW

Yield 100 Portions
Each Portion 1/2 CP(2 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
62 kcal	4.7 gm	0.8 gm	4.7 gm	68.2 %	0 mg	153 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	1 lb 1 oz	1 qt 7/8 tsp	
VINEGAR, WHITE	1 lb 8 oz	1 pt 13 tbs 2 2/8 tsp	
PEPPERS, GREEN	0 lbs 15 oz	1 pt 13 tbs 2 tsp	
ONIONS, YELLOW	0 lbs 14 oz		
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbs 7/8 tsp	
CABBAGE, DANISH	15 lbs	6 gal 1 c 3 tbs 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbs 2 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbs 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	
PIMIENTOS (DICED)	0 lbs 7 oz	1 c 6 tbs 2 1/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Combine onions, peppers, celery, and cabbage; toss lightly.
- 3 Combine vinegar, canola oil, sugar, salt, and pepper; pour over cabbage mixture; mix well.
- 4 Garnish with pimientos. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

TACO SALAD

Yield 100 Portions
Each Portion 1 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
265 kcal	29.4 gm	17.8 gm	9.2 gm	31.2 %	29 mg	908 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
SPICE, CHILI POWDER	4 1/4 oz	15 tbsp 2/8 tsp	
ONIONS, YELLOW	2 lbs 12 1/2 oz		
SPICE, CUMIN	0 lbs 1 oz	0 gal	
TOMATOES	4 lbs 1 oz		
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
CHEESE, CHEDDAR, SHREDDED	3 lbs 2 oz	3 qt 8 tbsp 2 1/8 tsp	
TOMATO, PASTE	15 1/2 oz	1 c 10 tbsp 2 5/8 tsp	
CHIPS, TORTILLA	3 lbs 2 oz	3 gal 1 qt 1 pt 8 tbsp 1 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 tsp	
SPICE, PAPRIKA	0 lbs 1 oz	4 tbsp 4/8 tsp	
TOMATOES, DICED, CANNED	3 lbs 3 oz	1 qt 1 pt 1 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7/8 oz	1 tbsp 3 tsp	
LETTUCE, IND	8 lbs 10 oz		
BEANS, KIDNEY	17 lbs 2 oz	2 gal 1 tbsp 3/8 tsp	
BEEF, GROUND, 90% MIN LEAN	7 lbs		

METHODS

- Place beef in steam-jacketed kettle; cook in its own juice until it loses its pink color, stirring to break apart. Drain or skim off excess fat. Combine chili powder, cumin, paprika, salt, garlic powder and red pepper. Stir into cooked beef. Drain beans; reserve beans for use in Step 4. Combine bean liquid with hot water to make 2 gallons; reserve for use in Step 4. Add beans, tomatoes, tomato paste, and onions to cooked beef; stir well. Add reserved bean liquid and hot water to the beef mixture; stir. Bring to a boil; cover; reduce heat; simmer 1 hour. DO NOT BOIL. Stir occasionally. CCP: Keep hot for use in Step 5 at 140 F. or higher. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- Tear lettuce into pieces.
- Combine lettuce, onions, and tomatoes. Toss lightly.
- Place 1 cup salad mixture in each soup bowl.
- Ladle 1/2 cup hot chili over each salad.
- Sprinkle 2 tablespoons cheese over each salad.
- Combine tomatoes, onions, peppers, salt and sugar; blend well. Cover and refrigerate at 41 F. or lower at least 1 hour before serving.
- Sprinkle 6 to 9 corn chips and 2 tablespoons taco sauce over each salad. Serve immediately. Taco Salad may be served with sour cream or guacamole.

NOTES

- In Steps 5 and 6, add chili and cheese just before serving to prevent wilted lettuce and unappetizing appearance.

TACO LAYERED SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
137 kcal	16.8 gm	11.8 gm	3.3 gm	21.7 %	9 mg	643 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUR CREAM	6 lbs	2 qt 1 pt 1 c 3 3/8 tsp	
OLIVES, RIPE, SLICED	1 lb 8 oz		
ONIONS, RED	2 lbs 8 oz		
PEPPERS, GREEN	1 lb	1 pt 1 c 2 1/8 tsp	
ONIONS, YELLOW	2 lbs 12 oz		
SPICE, TACO	1 lb	2 qt 1 pt 12 1/2 tsp	
TOMATOES	4 lbs		
CHEESE, CHEDDAR, SHREDDED	4 lbs	1 gal 2 6/8 tsp	
BEANS, REFRIED, CN	14 lbs	1 gal 2 qt 1 pt 10 1/2 tsp	
LETTUCE, IND	4 lbs		

METHODS

- 1 Combine sour cream with taco seasoning and mix well. Set aside. CCP: Hold cold at 40 F.
- 2 Evenly spread 3-1/2 pounds (1/2 #10 can) into 4-2" hotel pans or 4" long half pans.
- 3 Top refried beans with 3 cups of seasoned sour cream. Evenly spread over beans.
- 4 Dice the peppers, tomatoes and onions. Evenly distribute the green peppers, sliced black olives, tomatoes and red onions over the sour cream.
- 5 Top diced vegetables with shredded cheese, top shredded cheese with thinly sliced lettuce.
- 6 Cover with plastic wrap. Place into refrigerator for service. CCP: Hold cold at 40 F. or lower.

ITALIAN STYLE PASTA SALAD

Yield 100 Portions
Each Portion 1/2 CUP (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
152 kcal	15 gm	6 gm	8 gm	47.4 %	13 mg	352 mg		97 mg

Ingredients	Weight	Measure	Issue
WATER 1	0 lbs 9 oz	1 c 1 tbsp 6/8 tsp	
SPICE, OREGANO	0 lbs 1/8 oz	1 tbsp 5/8 tsp	
CELERY, FRESH	1 lb 1 oz	1 qt 7/8 tsp	
OLIVES, RIPE, SLICED	1 lb 14 oz		
VINEGAR, WHITE	0 lbs 10 oz	1 c 3 tbsp 2/8 tsp	
PEPPERS, GREEN	0 lbs 10 oz	1 c 14 tbsp 1 3/8 tsp	
ONIONS, YELLOW	0 lbs 9 oz		
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
TOMATOES	2 lbs 9 oz		
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 1/8 tsp	
CHEESE, PROVOLONE, SLICED	2 lbs 8 oz	1 qt 10 tbsp 2/8 tsp	
PASTA, SHELL	3 lbs 2 oz		
WATER 2	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
SALAMI, COOKED, SLICED	2 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- Combine vinegar, water (Fic Wa1 on recipe), salt, garlic powder, pepper, oregano, and basil in a mixer bowl. Using a wire whip, beat at medium speed about 2 minutes or until well blended. Add oil gradually while mixing at low speed 3 minutes. Mix at medium speed 1 minute or until well blended. Cover, refrigerate until ready to serve. Set aside for use in Step 4.
- Combine salt, oil & water (Fic Wa2 on recipe), 1 in a steam jacketed kettle, bring to a boil. Slowly add pasta, stirring constantly or until water boils again. Cook 7 to 10 minutes or until just tender. Drain; rinse with cold water. Drain thoroughly.
- Finely slice, sliced provolone cheese and salami. Add sliced olives, diced celery, sliced onions, sliced peppers, and diced tomatoes to cooked pasta. Toss lightly.
- Add Vinegar and Oil Dressing. Toss lightly. Cover; refrigerate at least 3 hours or until flavors are well blended. Keep refrigerated until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- In Step 1, 2 pounds prepared fat free Italian Salad Dressing may be used per 100 servings.

COBB SALAD

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
168 kcal	5.6 gm	8.9 gm	12.5 gm	67 %	58 mg	342 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	0 lbs 7/8 oz	3 tbsp 2 7/8 tsp	
CHEESE,BLUE-VEINED	1 lb 14 oz	1 pt 1 c 7 tbsp 1 6/8 tsp	
VINEGAR, WHITE	10 5/8 oz	1 c 4 tbsp 7/8 tsp	
ONIONS, YELLOW	1 lb 10 oz		
SPICE, ONION	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
CHICKEN, DICED, PRECOOKED	2 lbs 2 oz		
OIL, SALAD, CANOLA	12 7/8 oz	1 c 10 tbsp 2 3/8 tsp	
JUICE, LEMON	0 lbs 2 oz	3 tbsp 2 2/8 tsp	
AVOCADOS	3 lbs 5 oz	2 qt 1 pt 4 tbsp 2 tsp	
TOMATOES	2 lbs 8 oz		
SPICE, GARLIC	1 1/8 oz	3 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
BACON, SLICED, PRECOOKED	1 lb 6 oz		
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	
LETTUCE, IND	8 lbs 10 oz		
EGGS, WHOLE, COOKED, W/O SHELL	1 lb 14 oz	1 qt 1 pt 4 tbsp 2/8 tsp	

METHODS

- Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat; set aside for later use.
- Trim, wash and prepare vegetables. Tear lettuce into pieces. Place 3/4 cup lettuce into each individual salad bowl.
- Place 1 tablespoon blue cheese in the center on top of lettuce.
- Place eggs in baskets; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; cool. CCP: All fresh shell eggs must be heated to 155 F. or higher for 15 seconds. Peel eggs and cut into wedges.
- Arrange following ingredients around cheese in separate wedge-shaped sections: 1 tablespoon each of bacon, tomatoes, eggs, and chicken; 1-1/2 tablespoons avocado (toss avocado in lemon juice to prevent darkening); and 2 teaspoons onions.
- CCP: Cover; refrigerate at 41 F. or lower.
- Combine sugar, garlic powder, dry mustard, onion powder, paprika, salt and red pepper in mixing bowl. Add water, lemon juice and vinegar. Using a wire whip, beat at medium speed about 2 minutes or until well blended. Add oil gradually while mixing at low speed 3 minutes. Beat a medium speed 2 minutes or until well blended. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- Serve dressing with Cobb Salad.

KIDNEY BEAN SALAD

Yield 100 Portions
Each Portion 1/2 CP(3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
157 kcal	9.8 gm	3.3 gm	10.8 gm	61.9 %	48 mg	286 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	4 lbs 2 oz	3 qt 1 pt 1 c 9 tbsp 1 4/8 tsp	
MAYONNAISE, 1 GAL	3 lbs	1 qt 1 c 12 tbsp 2 tsp	
VINEGAR, WHITE	0 lbs 8 oz	15 tbsp 6/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
ONIONS, YELLOW	0 lbs 13 oz		
RELISH, PICKLE, SWEET	2 lbs	1 pt 1 c 11 tbsp 6/8 tsp	
EGGS, WHOLE, COOKED, W/O SHELL	2 lbs	1 qt 1 pt 10 tbsp 2 2/8 tsp	
BEANS, KIDNEY	20 lbs 10 oz	2 gal 1 qt 1 pt 9 tbsp 3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Combine mayonnaise, pepper, and vinegar in mixer bowl; whip or mix well. Set aside for use in Step 4.
- 3 Drain beans; rinse; drain thoroughly.
- 4 Place eggs in baskets; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. Peel and chop eggs.
- 5 Combine mayonnaise mixture, beans, celery, eggs, onions, peppers, and relish; mix carefully.
- 6 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

FRUIT MEDLEY SALAD

Yield 100 Portions
Each Portion 1/2 CP(3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
102 kcal	16.5 gm	1.5 gm	4.1 gm	36.2 %	0 mg	26 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	3 lbs 6 oz	2 qt 1 c 7 tbs 5/8 tsp	
WATER 1	1 lb 14 oz	1 pt 1 c 9 tbs 1 2/8 tsp	
RAISINS, SEEDLESS	0 lbs 8 oz	1 c 9 tbs 1/8 tsp	
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbs 1 tsp	
COCONUT, DRIED, SWT, FLAKES	0 lbs 5 oz	1 c 13 tbs 1 3/8 tsp	
NUTS, WALNUT, ENGLISH, SHELLLED	8 1/2 oz	1 pt 2 7/8 tsp	
APPLES, EATING, RED, SWEET	7 lbs 8 oz	1 gal 2 qt 1 pt 1 c 3 tbs 1 3/8 tsp	
BANANAS	4 lbs 4 oz	3 qt 13 tbs 2 tsp	
TOPPING, DESSERT & BAKERY	1 lb		
CHERRIES, MARASCHINO	0 lbs 8 oz	14 tbs 1 2/8 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbs 2 1/8 tsp	
FLAVORING, VANILLA	0 lbs 1/4 oz	1 6/8 tsp	
LETTUCE, IND	4 lbs 5 oz		

METHODS

- 1 Trim, wash and prepare fruits and vegetables as directed on recipe No. A31
- 2 Toast coconut; cool; set aside for use in Step 3.
- 3 Drain and chunk pineapple. Combine pineapple, apples, and bananas in pineapple juice until ready to mix. Drain well.
- 4 Add celery, walnuts, raisins, chopped maraschino cherries, and coconut to drained pineapple, apples, and bananas mixture. Mix lightly; set aside for use in Step 6.
- 5 Place cold water in mixing bowl; add topping, milk, and vanilla. Whip at low speed 3 minutes or until blended. Scrape down bowl.
- 6 Whip at high speed 5 to 10 minutes or until stiff peaks are formed.
- 7 Add to fruit mixture tossing well to coat pieces. Cover, refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 8 Place 1 lettuce leaf on each serving dish; add 1/2 cup salad mixture.

LETTUCE AND TOMATO SALAD

Yield 100 Portions
Each Portion 3 SL TOM+LET LV

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
19 kcal	4.1 gm	1 gm	0.2 gm	9.5 %	0 mg	6 mg		0 mg

Ingredients	Weight	Measure	Issue
TOMATOES	22 lbs 5 oz		
LETTUCE, IND	4 lbs 5 oz		

METHODS

- 1 Trim, wash and prepare lettuce and tomatoes as directed on recipe No. A31
- 2 Separate leaves. Place 1 lettuce leaf on each serving dish.
- 3 Slice each tomato into 6 slices.
- 4 Arrange 4 slices tomatoes on each lettuce leaf. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

MACARONI SALAD

Yield 100 Portions
Each Portion 1/2 CP(3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
164 kcal	19 gm	4 gm	8 gm	43.9 %	28 mg	197 mg		16 mg

Ingredients	Weight	Measure	Issue
WATER	26 lbs	3 gal 1 c 12 tbsp 5/8 tsp	
CELERY, FRESH	3 lbs 3 oz	3 qt 2 3/8 tsp	
MAYONNAISE, 1 GAL	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
VINEGAR, WHITE	0 lbs 6 oz	11 tbsp 1 3/8 tsp	
ONIONS, YELLOW	1 lb 8 oz		
OIL, SALAD, CANOLA	0 lbs 3/4 oz	1 tbsp 1 6/8 tsp	
RELISH, PICKLE, SWEET	1 lb 8 oz	1 pt 12 tbsp 1 3/8 tsp	
PASTA, ELBOW	4 lbs 12 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
SPICE, PAPRIKA	0 lbs 1/8 oz	1 5/8 tsp	
EGGS, WHOLE	1 lb 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMIENTOS (DICED)	9 3/8 oz	1 c 14 tbsp 1 1/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Bring water, oil and salt to a boil in a steam jacketed kettle. Slowly add macaroni while stirring constantly, until water boils again. Cook about 15 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain. Rinse with cold water; drain thoroughly
- 3 Place eggs in baskets as needed; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; serve immediately. CCP: All fresh shell eggs must be heated to 155 F. or higher for 15 seconds. Allow eggs to cool. Peel and chop eggs.
- 4 Combine macaroni, chopped eggs, diced celery, diced onions, pickle relish, mayonnaise, chopped pimientos, pepper, and vinegar. Toss lightly.
- 5 Garnish with paprika.
- 6 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

MIXED FRUIT SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
246 kcal	63.2 gm	3.2 gm	0.6 gm	2.2 %	0 mg	29 mg		0 mg

Ingredients	Weight	Measure	Issue
PEACHES, SLICED	9 lbs 14 oz	1 gal 1 c 13 tbsp 1 5/8 tsp	
PINEAPPLE, SLICED	7 lbs 2 oz	1 gal 1 pt 1 c 15 tbsp 5/8 tsp	
APPLES, EATING, RED, SWEET	11 lbs 6 oz	2 gal 2 qt 1 c 4 tbsp 1 3/8 tsp	
BANANAS	11 lbs 5 3/8 oz	2 gal 1 pt 4 tbsp 1 1/8 tsp	
ORANGES	7 lbs 10 oz		
GRAPEFRUIT	39 lbs 8 oz		
CANTALOUPE	17 lbs 2 oz		
HONEYDEW MELONS	39 lbs 2 oz		
LETTUCE, IND	4 lbs 4 oz		
PEARS, HALVES	9 lbs 12 oz	1 gal 1 c 14 tbsp 1 4/8 tsp	
GRAPES, WHITE, SEEDLESS	7 lbs 5 3/8 oz	1 gal 1 qt 1 pt 1 3/8 tsp	

METHODS

- 1 Drain and chunk pineapple. Combine any three fruits per 100 servings; cover; refrigerate.
- 2 Place 1 lettuce leaf on serving dish; arrange fruit on lettuce. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

PERFECTION SALAD

Yield 100 Portions
Each Portion 1 SQUARE (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
61 kcal	2.5 gm	8.9 gm	0.1 gm	1.5 %	0 mg	494 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
VINEGAR, WHITE	0 lbs 8 oz	15 tbsp 6/8 tsp	
PEPPERS, GREEN	0 lbs 10 oz	1 c 14 tbsp 1 3/8 tsp	
CABBAGE, DANISH	1 lb 14 oz	3 qt 2 tbsp 1 2/8 tsp	
WATER 2	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
LETTUCE, IND	4 lbs 5 oz		
CARROTS	7 1/2 oz		
GELATIN, CITRUS	3 lbs	1 qt 1 c 2 tsp	
PIMIENTOS (DICED)	0 lbs 14 oz	1 pt 13 tbsp 1 1/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
 - 2 Dissolve gelatin in boiling water (FIC Wa1 on recipe).
 - 3 Add cold water (FIC Wa2 on receipt) and vinegar; mix well.
 - 4 Pour 2-3/4 quarts into each pan.
 - 5 Chill until slightly thickened.
 - 6 Combine cabbage, carrots, celery, peppers, and pimientos.
 - 7 Add 1-1/2 quarts vegetables to gelatin in each pan.
 - 8 Chill until firm. Cut 5 by 7.
-
- 9 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

GOLDEN GLOW SALAD

Yield 100 Portions
Each Portion 3 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
81 kcal	7.8 gm	8.9 gm	0.1 gm	1.1 %	0 mg	495 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
VINEGAR, WHITE	0 lbs 8 oz	15 tbsp 6/8 tsp	
PINEAPPLE, CRUSHED	6 lbs 13 oz	3 qt 1 pt 1 c 13 tbsp 1 6/8 tsp	
WATER 2	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
LETTUCE, IND	4 lbs 5 oz		
CARROTS	4 lbs 4 oz		
GELATIN, CITRUS	3 lbs	1 qt 1 c 2 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Dissolve gelatin in boiling water (FIC Wa1 on recipe).
- 3 Add cold water (FIC Wa 2 on recipe and vinegar; mix well.
- 4 Pour 2-1/2 quarts gelatin mixture into each pan.
- 5 Chill until slightly thickened.
- 6 Combine fresh carrots, and undrained pineapple.
- 7 Add 1-3/4 quarts carrot-pineapple mixture to gelatin in each pan.
- 8 Chill until firm. Cut 5 by 7.
- 9 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

JELLIED SPRING SALAD

Yield 100 Portions
Each Portion 1 SQUARE (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
59 kcal	2 gm	8.8 gm	0 gm	0 %	0 mg	484 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
CUCUMBERS	2 lbs 2 oz		
VINEGAR, WHITE	0 lbs 8 oz	15 tbsp 6/8 tsp	
ONIONS, GREEN	1 lb 3 oz		
WATER 2	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
LETTUCE, IND	4 lbs 4 oz		
GELATIN, CITRUS	3 lbs	1 qt 1 c 2 tsp	
PIMIENTOS (DICED)	0 lbs 2 oz	6 tbsp 1 4/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Dissolve gelatin in boiling water (FIC Wa1 on Recipe).
- 3 Add cold water (FIC Wa1 on Recipe) and vinegar; mix well.
- 4 Pour 2-3/4 quarts into each pan.
- 5 Chill until slightly thickened.
- 6 Combine cucumbers, green onions, and pimientos.
- 7 Add 1-1/2 quarts vegetables to gelatin in each pan.
- 8 Chill until firm. Cut 5 by 7.
- 9 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

PICKLED BEET AND ONION SALAD

Yield 100 Portions
Each Portion 1/2 CUP (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
75 kcal	17.5 gm	0.9 gm	0.2 gm	2.4 %	0 mg	289 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, CLOVES	0 lbs 3/8 oz	1 tbsp 1 7/8 tsp	
BEETS, SLICED	26 lbs	2 gal 3 qt 1 pt 1 c 15 tbsp 2/8 tsp	
VINEGAR, WHITE	4 lbs	1 qt 1 pt 1 c 9 tbsp 3 tsp	
ONIONS, YELLOW	2 lbs 12 oz		
SUGAR, BROWN, LT	1 lb 8 oz	1 pt 1 c 6 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 12 oz	1 c 11 tbsp 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Drain beets; reserve juice for use in Step 2; beets for use in Step 4.
- 2 Combine reserved juice, vinegar, cinnamon, cloves, salt, pepper, and sugars.
- 3 Cover; bring to a boil; reduce heat; simmer 10 minutes. Cool.
- 4 Combine beets and onions.
- 5 Pour sauce over beets and onions. Cover; refrigerate at least 3 to 4 hours before serving. Keep refrigerated until ready to serve. CCP: Hold for service at 41 F. or lower.

PASTA SALAD

Yield 100 Portions
Each Portion 1/2 CUP3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
143 kcal	17 gm	5 gm	7 gm	44.1 %	4 mg	434 mg		67 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	3 lbs 8 oz	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
OLIVES, RIPE, SLICED	1 lb 13 oz		
DRESSING, ITALIAN	3 lbs	1 qt 1 c 12 tbsp 2 tsp	
ONIONS, YELLOW	1 lb 11 oz		
TOMATOES	3 lbs 9 oz		
BROCCOLI, FRESH	2 lbs 12 oz	3 qt 1 pt 2 tbsp 2 4/8 tsp	
PARSLEY	1 3/4 oz	13 tbsp 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 1/8 tsp	
SQUASH, ZUCCHINI	2 lbs 10 oz		
CHEESE, PARMESAN	1 lb 4 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
MUSHROOMS	2 lbs 1 oz	2 qt 1 c 11 tbsp 2 7/8 tsp	
CARROTS	1 lb 4 oz		
OIL, SALAD, OLIVE	0 lbs 1/2 oz	1 tbsp 2/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Bring salt, oil and water to a rolling boil. Slowly add spaghetti noodles, stirring constantly until water boils again. Cook 7 to 10 minutes or until tender. Rinse with cold water; drain thoroughly.
- 3 Add dressing to cooked spaghetti. Toss lightly. Set aside for use in Step 4.
- 4 Lightly spray griddle with non-stick cooking spray. Saute broccoli and julienne carrots on lightly sprayed griddle for 8 to 10 minutes or until tender crisp.
- 5 Add diced tomatoes, sliced squash, sliced mushrooms, diced onions, sliced olives, basil, parsley, parm cheese and sauteed vegetables to pasta mixture. Toss lightly. Place into serving bowl, cover and hold cold for service. CCP: 41 F or lower for service.

PASTA SALAD (PREPARED)

Yield 100 Portions
Each Portion 3 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
260 kcal	31 gm	5 gm	15 gm	51.9 %	25 mg	900 mg		0 mg

Ingredients	Weight	Measure	Issue
SALAD, PASTA, SHELL	18 lbs 12 oz		

METHODS

- 1 Place prepared salad on salad bar.
- 2 CCP: Hold for service 41F. or lower.

CORN RELISH DRESSING

Yield 100 Portions
Each Portion 2 1/2 TB (1 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
27 kcal	6.4 gm	0.6 gm	0.2 gm	6.7 %	0 mg	94 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsp 4/8 tsp	
DRESSING, FRENCH, FF	1 lb	1 c 12 tbsp 1 1/8 tsp	
PEPPERS, GREEN	0 lbs 10 oz	1 c 14 tbsp 1 3/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
CORN, WHOLE #10	6 lbs 10 oz	1 gal 1 pt 5 tbsp 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	
PIMIENTOS (DICED)	0 lbs 7 oz	1 c 6 tbsp 2 1/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Combine corn, celery, onions, peppers, pimientos, and pepper.
- 3 Add Fat Free French Dressing or French Dressing Recipe No. M 058 00; mix well.
- 4 Cover; refrigerate 6 hours or until flavors are blended. Keep refrigerated until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 Serve as a relish with meat or fish. If served as a salad, double recipe. EACH PORTION: 1/3 Cup or 2 ounces.

POTATO SALAD

Yield 100 Portions
Each Portion 2/3CP(4 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
246 kcal	19 gm	3 gm	17 gm	62.2 %	43 mg	557 mg		20 mg

Ingredients	Weight	Measure	Issue
WATER	16 lbs	1 gal 3 qt 1 pt 9 tbsps 2 7/8 tsp	
CELERY, FRESH	4 lbs 2 oz	3 qt 1 pt 1 c 9 tbsps 1 4/8 tsp	
MAYONNAISE, 1 GAL	4 lbs	1 qt 1 pt 1 c 11 tbsps 1 5/8 tsp	
VINEGAR, WHITE	5 1/2 oz	10 tbsps 1 4/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
OIL, SALAD, CANOLA	0 lbs 10 oz	1 c 4 tbsps 2 4/8 tsp	
RELISH, PICKLE, SWEET	1 lb 3 oz	1 pt 3 tbsps 5/8 tsp	
PARSLEY	0 lbs 1 oz	7 tbsps 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsps 1 6/8 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsps 2/8 tsp	
EGGS, WHOLE	1 lb 12 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsps 1/8 tsp	
PIMIENTOS (DICED)	0 lbs 10 oz	1 pt 1 2/8 tsp	
POTATOES, WHITE	22 lbs 2 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Peel (or not) potatoes, dice into 1/2" dice. cover with cold water; bring to a boil; add salt; cover. Cook until tender, 6-10 minutes.
- 3 Drain well. Cool slightly.
- 4 Combine onions, canola oil, salt, pepper, and vinegar. Add to potatoes. Cover; refrigerate 1 hour.
- 5 Place eggs in baskets; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water. CCP: All fresh shell eggs must be heated to 155 F. or higher for 15 seconds. Cool. Peel and chop eggs.
- 6 Combine diced celery, chopped eggs, relish, chopped pimientos, and mayonnaise; add to potato mixture. Mix lightly but thoroughly to coat potatoes with mayonnaise mixture.
- 7 Garnish with parsley and paprika.
- 8 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

DEVILED POTATO SALAD

Yield 100 Portions
Each Portion 2/3CP (4 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
276 kcal	20 gm	4 gm	19 gm	62 %	47 mg	673 mg		23 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	4 lbs 2 oz	3 qt 1 pt 1 c 9 tbsp 1 4/8 tsp	
MAYONNAISE, 1 GAL	4 lbs 4 oz	2 qt 3 tbsp 7/8 tsp	
VINEGAR, WHITE	5 1/2 oz	10 tbsp 1 4/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
OIL, SALAD, CANOLA	0 lbs 10 oz	1 c 4 tbsp 2 4/8 tsp	
RELISH, PICKLE, SWEET	1 lb 3 oz	1 pt 3 tbsp 5/8 tsp	
PARSLEY	0 lbs 1 oz	7 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/2 oz	5 tbsp 1 3/8 tsp	
BACON, SLICED, PRECOOKED	0 lbs 12 oz		
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 1 oz	2 tbsp 7/8 tsp	
EGGS, WHOLE	1 lb 12 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMIENTOS (DICED)	0 lbs 10 oz	1 pt 1 2/8 tsp	
MUSTARD, YELLOW	0 lbs 6 oz	10 tbsp 2 7/8 tsp	
POTATOES, WHITE	22 lbs 2 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Peel (or not) potatoes and dice into 1/2" dice. place into steam jacketed kettle and cover with cold water; bring to a boil; add salt; cover. Cook until tender about 6-10 minutes.
- 3 Drain well. Cool slightly.
- 4 Combine onions, canola oil, salt, pepper, and vinegar. Add to potatoes. Cover; refrigerate 1 hour.
- 5 Place eggs in baskets; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water. CCP: All fresh shell eggs must be heated to 155 F. or higher for 15 seconds. When cool, peel eggs and chop. Set aside for use in Step 6.
- 6 Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat; chop and set aside for use in Step 6.
- 7 Combine diced celery, chopped eggs, relish, chopped pimientos, mustard, sugar, bacon, and mayonnaise.
- 8 Mix lightly but thoroughly to coat potatoes with mayonnaise mixture.
- 9 Garnish with parsley and paprika.
- 10 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

POTATO SALAD WITH VINEGAR DRESSING

Yield 100 Portions
Each Portion 2/3CP (4 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
129 kcal	31 gm	2 gm	0 gm	0 %	0 mg	456 mg		18 mg

Ingredients	Weight	Measure	Issue
WATER	8 3/8 oz	1 c 1/8 tsp	
CELERY, FRESH	3 lbs 6 oz	3 qt 12 tbsp 3/8 tsp	
VINEGAR, WHITE	2 lbs 2 oz	1 qt 2 4/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
RELISH, PICKLE, SWEET	1 lb 3 oz	1 pt 3 tbsp 5/8 tsp	
PARSLEY	0 lbs 1 oz	7 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/4 oz	5 tbsp 2/8 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 12 oz	1 pt 1 c 15 tbsp 1 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMIENTOS (DICED)	0 lbs 10 oz	1 pt 1 2/8 tsp	
POTATOES, WHITE	27 lbs 1 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Peel (or not) potatoes, dice into 1/2" dice. Place into steam jacketed kettle with cold water; bring to a boil; add salt; cover. Cook until tender about 6-10 minutes.
- 3 Drain well. Cool slightly.
- 4 Add onions to potatoes. Cover and refrigerate 1 hour.
- 5 Add diced celery, relish, and pimientos to potato mixture.
- 6 Combine pepper, salt, sugar, vinegar, and water to make vinegar dressing. Mix lightly but thoroughly to coat potatoes.

- 7 Garnish with parsley and paprika.
- 8 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

POTATO SALAD (PREPARED)

Yield 100 Portions
Each Portion 3 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
240 kcal	23 gm	6 gm	15 gm	56.3 %	150 mg	640 mg		20 mg

Ingredients	Weight	Measure	Issue
SALAD, POTATO, RED SKINNED	18 lbs 12 oz	1 gal 3 qt 1 c 13 tbsp 1 4/8 tsp	

METHODS

- 1 Place prepared salad on salad bar.
- 2 CCP: Hold for service at 41F. or lower.

POTATO SALAD (DEHY,SLICED POTATOES)

Yield 100 Portions
Each Portion 2/3CP (4 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
178 kcal	8.7 gm	2 gm	13.9 gm	70.3 %	42 mg	475 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	2 lbs 10 5/8 oz	2 qt 1 pt 1 tbs 6/8 tsp	
MAYONNAISE, 1 GAL	4 lbs	1 qt 1 pt 1 c 11 tbs 1 5/8 tsp	
VINEGAR, WHITE	4 3/8 oz	8 tbs 1 tsp	
ONIONS, DRY, WHITE, CHOPPED	0 lbs 4 oz	1 c 5 tbs 2 3/8 tsp	
RELISH, PICKLE, SWEET	1 lb	1 c 13 tbs 1 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 7/8 oz	4 tbs 1 4/8 tsp	
PEPPERS, GREEN, DEHY	7 7/8 oz	0 gal	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbs 2/8 tsp	
EGGS, WHOLE, COOKED, W/O SHELL	1 lb 12 oz	1 qt 1 c 13 tbs 1 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	
PIMIENTOS (DICED)	8 1/2 oz	1 c 11 tbs 1 6/8 tsp	
POTATOES, WHITE	4 lbs 6 oz		

METHODS

- 1 Add potatoes to boiling salted water; cover. Bring quickly to a boil. Reduce heat; simmer 20 to 25 minutes or until tender. Drain. Set aside for use in Step 3.
- 2 Rehydrate onions and peppers. Drain before using.
- 3 Place eggs in baskets; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. Peel and chop eggs.
- 4 Carefully combine potatoes, onions, peppers, relish, celery, pimientos, eggs, salt, and pepper.
- 5 Combine mayonnaise and vinegar; fold into potato mixture. Cover; refrigerate until ready to serve.
- 6 Garnish with paprika. CCP: Hold for service at 41 F. or lower.

HOT POTATO SALAD

Yield 100 Portions
Each Portion 2/3 CUP (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
131 kcal	25.4 gm	3.3 gm	1.7 gm	11.7 %	4 mg	382 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
SPICE, MUSTARD	0 lbs 1/4 oz	1 tbsp 3/8 tsp	
BACON, SLICED, SHINGLE	3 lbs		
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
VINEGAR, WHITE	3 lbs	1 qt 1 c 11 tbsp 1 4/8 tsp	
ONIONS, YELLOW	1 lb 7 oz		
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 12 oz	1 c 11 tbsp 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	
POTATOES, WHITE	28 lbs 5 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Cover potatoes with water; bring to a boil; add salt; cover. Cook until tender. Drain well. Set aside for use in Step 2.
- 3 Cook bacon until crisp. Drain; combine bacon with potatoes. Set bacon fat aside for use in Step 4.
- 4 Carefully mix potato and bacon mixture with onions, celery, salt, and pepper.
- 5 Combine bacon fat, water, vinegar, sugar, and mustard; heat to boiling point.
- 6 Pour hot mixture over potato mixture; combine carefully.
- 7 Pour 2-1/8 gallon mixture into each pan.
- 8 Place in oven at 350 F. for 15 minutes or until thoroughly heated. Serve hot. CCP: Hold for service at 140 F. or higher.

HOT POTATO SALAD (DEHYDRATED,SLICED)

Yield 100 Portions
Each Portion 2/3CP (4 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
76 kcal	13.3 gm	1.9 gm	1.6 gm	18.9 %	4 mg	378 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
BACON, SLICED, SHINGLE	3 lbs		
VINEGAR, WHITE	2 lbs	1 pt 1 c 12 tbsp 3 tsp	
ONIONS, DRY, WHITE, CHOPPED	0 lbs 3/4 oz	4 tbsp 2/8 tsp	
RELISH, PICKLE, SWEET	1 lb 3 oz	1 pt 3 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 4/8 tsp	
POTATOES, WHITE, SLICES (DEHY)	6 lbs 4 oz	0 gal	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 4 oz	1 pt 13 tbsp 1 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Add potatoes to boiling salted water. Cover. Bring quickly to a boil. Reduce heat; simmer 20 to 25 minutes or until potatoes are tender. Drain. Set aside for use in Step 3.
- 2 Rehydrate onions; drain well.
- 3 Combine onions, relish and pepper; mix well; add to potatoes. Set aside for use in Step 6.
- 4 Cook bacon until crisp. Remove bacon from fat; set bacon fat aside for use in Step 5. Set bacon aside for use in Step 7.
- 5 Combine vinegar, water, and sugar. Add gradually to bacon fat. Cook until sugar is dissolved stirring constantly.
- 6 Pour hot dressing over potato mixture; combine carefully.
- 7 Add bacon; reserve enough to sprinkle on top as a garnish. Serve hot. CCP: Hold for service at 140 F. or higher.

HOT POTATO SALAD (DEHY DICED POTATO)

Yield 100 Portions
Each Portion 2/3CP (4 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
76 kcal	13.3 gm	1.9 gm	1.6 gm	18.9 %	4 mg	378 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
BACON, SLICED, SHINGLE	3 lbs		
VINEGAR, WHITE	2 lbs	1 pt 1 c 12 tbsp 3 tsp	
POTATOES, WHITE, DEHY, DICED	6 lbs 3 oz	0 gal	
ONIONS, DRY, WHITE, CHOPPED	1 lb 8 oz	2 qt 2 tbsp 1 6/8 tsp	
RELISH, PICKLE, SWEET	1 lb 3 oz	1 pt 3 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 3/8 oz	3 tbsp 1 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 4 oz	1 pt 13 tbsp 1 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Add diced potatoes to boiling salted water. Cover. Bring quickly to a boil. Reduce heat; simmer 20 to 25 minutes or until potatoes are tender. Drain. Set aside for use in Step 3.
- 2 Rehydrate onions; drain well.
- 3 Combine onions, relish and pepper; mix well; add to potatoes. Set aside for use in Step 6.
- 4 Cook bacon until crisp. Remove bacon from fat; set bacon fat aside for use in Step 5. Set bacon aside for use in Step 7.
- 5 Combine vinegar, water, and sugar. Add gradually to bacon fat. Cook until sugar is dissolved stirring constantly.
- 6 Pour hot dressing over potato mixture; combine carefully.
- 7 Add bacon; reserve enough to sprinkle on top as a garnish. Serve hot. CCP: Hold for service at 140 F. or higher.

SPRING SALAD

Yield 100 Portions
Each Portion 3/4CP (2 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
14 kcal	3 gm	0.7 gm	0.1 gm	6.4 %	0 mg	7 mg		0 mg

Ingredients	Weight	Measure	Issue
CUCUMBERS	3 lbs 9 oz		
PEPPERS, GREEN	1 lb 13 oz	1 qt 1 c 8 tbsp 7/8 tsp	
TOMATOES	5 lbs 2 oz		
RADISHES	1 lb 1 oz		
ONIONS, GREEN	2 lbs 7 oz		
LETTUCE, IND	5 lbs 7 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Tear prepared lettuce into large pieces.
- 3 Combine lettuce with radishes, cucumbers, peppers, and onions; toss lightly.
- 4 Cover; CCP: Refrigerate at 41 F. or lower for use in Step 4.
- 5 Add tomatoes to other salad vegetables just before serving. Toss lightly. CCP: Hold for service at 41 F. or lower.

THREE BEAN SALAD

Yield 100 Portions
Each Portion 1/3CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
122 kcal	15 gm	1 gm	7 gm	51.6 %	0 mg	371 mg		18 mg

Ingredients	Weight	Measure	Issue
VINEGAR, WHITE	3 lbs	1 qt 1 c 11 tbsp 1 4/8 tsp	
ONIONS, YELLOW	1 lb 6 oz		
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
BEANS, GREEN, CUT	6 lbs 5 oz	2 qt 1 pt 1 c 14 tbsp 2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs	1 qt 8 tbsp 1 6/8 tsp	
BEANS, KIDNEY	6 lbs 14 oz	3 qt 13 tbsp 3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
BEANS, WAX	6 lbs 5 oz	2 qt 1 pt 1 c 14 tbsp 2 6/8 tsp	

METHODS

- 1 Drain all beans. Rinse kidney beans with cool water; drain.
- 2 Combine beans and onions. Set aside for use in Step 4.
- 3 Combine sugar, vinegar, canola oil, salt, and pepper; whip or shake thoroughly.
- 4 Add dressing; blend well.
- 5 Cover; refrigerate at least 6 hours until flavors are well blended. Keep refrigerated until ready to serve. CCP: Hold for service at 41 F. or lower.

PICKLED GREEN BEAN SALAD

Yield 100 Portions
Each Portion 1/3CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
117 kcal	13.5 gm	1 gm	6.9 gm	53.1 %	0 mg	446 mg		0 mg

Ingredients	Weight	Measure	Issue
VINEGAR, WHITE	3 lbs	1 qt 1 c 11 tbsp 1 4/8 tsp	
ONIONS, YELLOW	15 1/8 oz		
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
BEANS, GREEN, CUT	18 lbs 15 oz	2 gal 1 pt 1 c 12 tbsp 2 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 lbs	1 qt 8 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Drain all beans.
- 2 Combine beans and onions. Set aside for use in Step 4.
- 3 Combine sugar, vinegar, canola oil, salt, and pepper; whip or shake thoroughly.
- 4 Add dressing; blend well.
- 5 Cover; refrigerate at least 6 hours until flavors are well blended. Keep refrigerated until ready to serve. CCP: Hold for service at 41 F. or lower.

TOSSED LETTUCE, CUC, AND TOMATO SALAD

Yield 100 Portions
Each Portion 1 CUP (2 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
11 kcal	2.4 gm	0.6 gm	0.1 gm	8.2 %	0 mg	5 mg		0 mg

Ingredients	Weight	Measure	Issue
CUCUMBERS	4 lbs 12 oz		
TOMATOES	4 lbs 1 oz		
ONIONS, GREEN	0 lbs 10 oz		
LETTUCE, IND	8 lbs 10 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Tear prepared lettuce into large pieces.
- 3 Combine lettuce with onions and cucumbers; toss lightly.
- 4 Cover; Add tomatoes to other salad vegetables just before serving. Toss lightly. CCP: Hold for service at 41 F. or lower.

TOSSED GARDEN SALAD

Yield 100 Portions
Each Portion 1 CUP (2 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
14 kcal	3 gm	1 gm	0 gm	0 %	0 mg	18 mg		15 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
ONIONS, YELLOW	0 lbs 9 oz		
TOMATOES	4 lbs 1 oz		
LETTUCE, IND	8 lbs 10 oz		
CARROTS	2 lbs 8 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Tear prepared lettuce into large pieces. Wash and dry very well.
- 3 Combine lettuce with carrots, celery, and onions; toss lightly.
- 4 Cover. Add tomatoes to other salad vegetables just before serving. Toss lightly. CCP: Hold for service at 41 F. or lower.

TOSSED CALICO GARDEN SALAD

Yield 100 Portions
Each Portion 1 CUP (2 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
13 kcal	3 gm	1 gm	0 gm	0 %	0 mg	12 mg		14 mg

Ingredients	Weight	Measure	Issue
CUCUMBERS	1 lb 3 oz		
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsp 4/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
TOMATOES	4 lbs 1 oz		
ONIONS, GREEN	0 lbs 10 oz		
LETTUCE, IND	8 lbs 10 oz		
CARROTS	1 lb 4 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Tear prepared lettuce into large pieces. Wash and dry very well.
- 3 Combine lettuce with onions, cucumbers, carrots, celery and green peppers; toss lightly.
- 4 Cover; Add tomatoes to other salad vegetables just before serving. Toss lightly. CCP: Hold for service at 41 F. or lower.

TOSSED ROMAINE, CUC, AND TOMATO SALAD

Yield 100 Portions
Each Portion 1 CUP (2 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
12 kcal	2.5 gm	0.7 gm	0.2 gm	15 %	0 mg	5 mg		0 mg

Ingredients	Weight	Measure	Issue
CUCUMBERS	4 lbs 12 oz		
ROMAINE	8 lbs 11 oz		
TOMATOES	4 lbs 1 oz		
ONIONS, GREEN	0 lbs 10 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Tear lettuce into large pieces. Combine lettuce with onions and cucumbers; toss lightly. Cover.
- 3 Add tomatoes to other salad vegetables just before serving. Toss lightly. CCP: Hold for service at 41 F. or lower.

TOSSED GREEN LEAF LETTUCE,CUC,TOM SALA

Yield 100 Portions
Each Portion 1 CUP (2 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
11 kcal	2.4 gm	0.6 gm	0.1 gm	8.2 %	0 mg	5 mg		0 mg

Ingredients	Weight	Measure	Issue
CUCUMBERS	4 lbs 12 oz		
TOMATOES	4 lbs 1 oz		
ONIONS, GREEN	0 lbs 10 oz		
LETTUCE, IND	8 lbs 10 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Tear lettuce into large pieces. Combine lettuce with onions and cucumbers; toss lightly. Cover.
- 3 Add tomatoes to other salad vegetables just before serving. Toss lightly. CCP: Hold for service at 41 F. or lower.

TOSSED GREEN SALAD

Yield 100 Portions
Each Portion 1 CUP (1 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
6 kcal	1.3 gm	0.4 gm	0.1 gm	15 %	0 mg	4 mg		0 mg

Ingredients	Weight	Measure	Issue
ROMAINE	4 lbs		
LETTUCE, IND	7 lbs		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Tear greens into large pieces. Combine greens; toss lightly. Wash and dry very well.
- 3 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 In Step 1, per 100 servings: 2 pounds fresh escarole may be used for fresh endive and 3 pounds fresh spinach may be used for romaine.

TOSSED VEGETABLE SALAD

Yield 100 Portions
Each Portion 1 CUP (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
17 kcal	3.8 gm	0.8 gm	0.1 gm	5.3 %	0 mg	18 mg		0 mg

Ingredients	Weight	Measure	Issue
CUCUMBERS	3 lbs 9 oz		
CELERY, FRESH	4 lbs 2 oz	3 qt 1 pt 1 c 9 tbsp 1 4/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
CABBAGE, DANISH	2 lbs 6 oz	3 qt 1 pt 1 c 6 tbsp 6/8 tsp	
TOMATOES	4 lbs 1 oz		
RADISHES	1 lb 1 oz		
LETTUCE, IND	6 lbs 8 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Slice celery into 1/4 inch pieces, Cucumbers, Onions and Radishes into 1/8 inch pieces set aside for use in step 3.
- 3 Tear prepared lettuce into large pieces. Combine lettuce with cabbage, celery, cucumbers, onions and radishes; toss lightly.
- 4 Cover. Add tomatoes to other salad vegetables just before serving. Toss lightly. CCP: Hold for service at 41 F. or lower.

TOSSED CALICO VEGETABLE SALAD

Yield 100 Portions
Each Portion 1 CUP (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
18 kcal	4 gm	0.8 gm	0.1 gm	5 %	0 mg	19 mg		0 mg

Ingredients	Weight	Measure	Issue
CUCUMBERS	3 lbs 9 oz		
CELERY, FRESH	4 lbs 2 oz	3 qt 1 pt 1 c 9 tbsp 1 4/8 tsp	
CABBAGE, RED	2 lbs 6 oz	3 qt 1 pt 1 c 6 tbsp 6/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
TOMATOES	4 lbs 1 oz		
RADISHES	1 lb 1 oz		
LETTUCE, IND	6 lbs 8 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Slice celery into 1/4 inch pieces, Cucumbers, Onions and Radishes into 1/8 inch pieces set aside for use in step 3.
- 3 Tear lettuce into large pieces. Combine lettuce with red cabbage, celery, cucumbers, onions, and radishes; toss lightly.
- 4 Cover. Add tomatoes to other salad vegetables just before serving. Toss lightly. CCP: Hold for service at 41 F. or lower.

VEGETABLE SALAD

Yield 100 Portions
Each Portion 1/2CP (4 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
45 kcal	9.7 gm	1.5 gm	0.2 gm	4 %	0 mg	275 mg		0 mg

Ingredients	Weight	Measure	Issue
PEAS, #10	6 lbs 9 oz	3 qt 2/8 tsp	
CELERY, FRESH	6 lbs 14 oz	1 gal 2 qt 1 c 15 tbsp 2 4/8 tsp	
DRESSING, FRENCH, FF	2 lbs	1 pt 1 c 8 tbsp 2 1/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
CARROTS, SLICED #10	6 lbs 9 oz	1 gal 1 qt 6 tbsp 6/8 tsp	
BEANS, GREEN, CUT	6 lbs 5 oz	2 qt 1 pt 1 c 14 tbsp 2 6/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Drain beans, carrots, and peas thoroughly. Cut carrots into 1/2-inch pieces.
- 3 Combine beans, carrots, and peas with celery and onions; toss lightly.
- 4 Add French Dressing to vegetable mixture; toss lightly.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

WALDORF SALAD

Yield 100 Portions
Each Portion 1/2CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
139 kcal	7.9 gm	1.1 gm	11.1 gm	71.9 %	5 mg	74 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 7 oz	13 tbsp 1 2/8 tsp	
CELERY, FRESH	5 lbs 8 oz	1 gal 1 qt 12 tbsp 2 tsp	
MAYONNAISE, 1 GAL	2 lbs 8 oz	1 qt 13 tbsp 5/8 tsp	
NUTS, WALNUT, ENGLISH, SHELLLED	1 lb	1 pt 1 c 14 tbsp 1/8 tsp	
APPLES, EATING, RED, SWEET	10 lbs 10 oz	2 gal 1 qt 1 pt 8 tbsp 2 6/8 tsp	
JUICE, LEMON	0 lbs 4 oz	7 tbsp 1 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 3/4 oz	5 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbsp 1 5/8 tsp	
LETTUCE, IND	4 lbs 5 oz		

METHODS

- 1 Trim, wash and prepare fruits and vegetables as directed on recipe No. A31
- 2 Reconstitute milk.
- 3 Combine lemon juice, sugar, and mayonnaise. Add to milk. Mix well.
- 4 Add diced celery, coarsely chopped nuts, and apples diced into 1/2 pieces to mayonnaise mixture. Toss well to coat pieces.
- 5 Place 1 lettuce leaf on each serving dish; add salad. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

APPLE,CELERY,AND RAISIN SALAD

Yield 100 Portions
Each Portion 1/2CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
135 kcal	14.1 gm	0.7 gm	8.2 gm	54.7 %	5 mg	79 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 7 oz	13 tbs 1 2/8 tsp	
RAISINS, SEEDLESS	1 lb 15 oz	1 qt 1 pt 3 tsp	
CELERY, FRESH	5 lbs 8 oz	1 gal 1 qt 12 tbs 2 tsp	
MAYONNAISE, 1 GAL	2 lbs 8 oz	1 qt 13 tbs 5/8 tsp	
APPLES, EATING, RED, SWEET	10 lbs 10 oz	2 gal 1 qt 1 pt 8 tbs 2 6/8 tsp	
JUICE, LEMON	0 lbs 4 oz	7 tbs 1 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 3/4 oz	5 tbs 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbs 1 5/8 tsp	
LETTUCE, IND	4 lbs 5 oz		

METHODS

- 1 Trim, wash and prepare fruits and vegetables as directed on recipe No. A31
- 2 Reconstitute milk.
- 3 Combine lemon juice, sugar, and mayonnaise. Add to milk. Mix well.
- 4 Add diced celery, raisins, and apples diced into 1/2 pieces to Salad Dressing mixture. Toss well to coat pieces.
- 5 Place 1 lettuce leaf on each serving dish; add salad. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

WALDORF SALAD UNPLATED

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
136 kcal	7 gm	1 gm	11 gm	72.8 %	5 mg	71 mg		14 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 7 oz	13 tbsp 1 2/8 tsp	
CELERY, FRESH	5 lbs 8 oz	1 gal 1 qt 12 tbsp 2 tsp	
MAYONNAISE, 1 GAL	2 lbs 8 oz	1 qt 13 tbsp 5/8 tsp	
NUTS, WALNUT, ENGLISH, SHELLLED	1 lb	1 pt 1 c 14 tbsp 1/8 tsp	
APPLES, EATING, RED, SWEET	10 lbs 10 oz	2 gal 1 qt 1 pt 8 tbsp 2 6/8 tsp	
JUICE, LEMON	0 lbs 4 oz	7 tbsp 1 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 3/4 oz	5 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbsp 1 5/8 tsp	

METHODS

- 1 Trim, wash and prepare fruits and vegetables as directed on recipe No. A31
- 2 Combine lemon juice, sugar, milk powder, water, and mayonnaise. Mix well.
- 3 Add diced celery, chopped nuts, and skin on diced apples to mayonnaise mixture. Toss well to coat pieces. Place into service pan/bowl, cover.
- 4 CCP: Hold for service at 41 F. or lower.

GUACAMOLE SALAD

Yield 100 Portions
Each Portion 2 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
85 kcal	3.9 gm	0.9 gm	7.5 gm	79.4 %	2 mg	111 mg		0 mg

Ingredients	Weight	Measure	Issue
MAYONNAISE, 1 GAL	1 lb	1 c 14 tbsp 2 6/8 tsp	
SPICE, CHILI POWDER	0 lbs 1/4 oz	2 6/8 tsp	
ONIONS, YELLOW	0 lbs 7 oz		
AVOCADOS	8 lbs 11 oz	1 gal 2 qt 1 pt 15 tbsp 2 5/8 tsp	
TOMATOES	3 lbs		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
LETTUCE, IND	4 lbs 5 oz		
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Trim, wash and prepare avocados and onions as directed on recipe No. A31
- 2 Combine avocados, minced onions, garlic, chili powder, salt, pepper, and mayonnaise in mixer bowl. Whip at high speed until well blended.
- 3 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 1. For Salad: Serve 2 tablespoons guacamole on each lettuce leaf. Garnish with tomato wedge.

GERMAN STYLE TOMATO SALAD

Yield 100 Portions
Each Portion 1/3 CUP (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
87 kcal	3.6 gm	1.2 gm	7.1 gm	73.4 %	6 mg	211 mg		0 mg

Ingredients	Weight	Measure	Issue
BACON, SLICED, SHINGLE	3 1/4 oz		
MAYONNAISE, 1 GAL	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
TOMATOES	15 lbs 5 oz		
PARSLEY	4 1/4 oz	1 c 15 tbsp 1 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Cut tomatoes into 1/2-inch cubes.
- 3 Add chopped onions, parsley, salt, and pepper. Toss lightly. Cover; refrigerate until ready to serve.
- 4 Combine mayonnaise and cream. Set aside for use in Step 5.
- 5 Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat; chop fine. Set aside for use in Step 6.
- 6 Just before serving, add dressing to tomato mixture; toss gently.
- 7 Sprinkle bacon on top and serve. CCP: Hold for service at 41 F. or lower.

COUNTRY STYLE TOMATO SALAD

Yield 100 Portions
Each Portion 1/3CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
52 kcal	8 gm	1 gm	2 gm	34.6 %	0 mg	148 mg		13 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
VINEGAR, WHITE	1 lb 8 oz	1 pt 13 tbsp 2 2/8 tsp	
PEPPERS, GREEN	1 lb 12 oz	1 qt 1 c 5 tbsp 6/8 tsp	
ONIONS, YELLOW	1 lb 4 oz		
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
TOMATOES	12 lbs 4 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 12 oz	1 c 11 tbsp 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Cut tomatoes into 1/2-inch cubes.
- 3 Add chopped onions, chopped fresh sweet peppers, chopped celery, salt, and pepper. Toss lightly. Cover; refrigerate until ready to serve.
- 4 Combine vinegar, granulated sugar, and canola oil. Add to salad; toss.
- 5 Cover; marinate in refrigerator at least 1 hour before serving. CCP: Hold for service at 41 F. or lower.

TOMATO FRENCH DRESSING

Yield 100 Portions
Each Portion 1 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
28 kcal	1.9 gm	0.2 gm	2.3 gm	73.9 %	0 mg	51 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	0 lbs 1/4 oz	1 tbsp 3/8 tsp	
SOUP, TOMATO	2 lbs	1 pt 1 c 10 tbsp 1 5/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 1 oz	1 tbsp 2 tsp	
VINEGAR, WHITE	0 lbs 12 oz	1 c 6 tbsp 2 5/8 tsp	
ONIONS, YELLOW	0 lbs 2 oz		
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 3/4 oz	3 tbsp 3 tsp	

METHODS

- 1 Combine soup, vinegar, sugar, onions, Worcestershire sauce, mustard, and garlic powder in mixer bowl.
- 2 Using a wire whip, beat at medium speed about 2 minutes or until well blended.
- 3 Add canola oil gradually while mixing at low speed for 3 minutes.
- 4 Beat at medium speed 2 minutes or until well blended.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 6 Whip or stir well before using.

VINAIGRETTE DRESSING

Yield 100 Portions
 Each Portion 1 TBSP (1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
44 kcal	0.6 gm	0.1 gm	4.6 gm	94.1 %	0 mg	138 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	0 lbs 1/2 oz	2 tbsp 6/8 tsp	
WATER 1	1 lb	1 c 14 tbsp 1 7/8 tsp	
VINEGAR, WHITE	1 lb	1 c 14 tbsp 1 4/8 tsp	
PEPPERS, GREEN	2 1/2 oz	7 tbsp 1 7/8 tsp	
ONIONS, YELLOW	1 5/8 oz		
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
PARSLEY	0 lbs 1 oz	7 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs	0 gal	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 1 oz	2 tbsp 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Combine sugar, salt, dry mustard, and black and 1/2 tsp red pepper in mixer bowl. Add vinegar and water.
- 2 Using a wire whip, beat at medium speed about 2 minutes or until well blended.
- 3 Add canola oil gradually while mixing at low speed 3 minutes.
- 4 Add onions, peppers, and parsley; mix at medium speed 1 minute or until well blended.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 6 Whip or stir well before using.

QUICK FRUIT DRESSING

Yield 100 Portions
Each Portion 1 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
16 kcal	2.9 gm	0.6 gm	0.2 gm	11.3 %	1 mg	8 mg		0 mg

Ingredients	Weight	Measure	Issue
JUICE, PINEAPPLE	1 lb 9 oz	1 pt 13 tbsp 1 1/8 tsp	
YOGURT, PLAIN, LOW FAT	2 lbs 8 oz	1 gal 1 c 11 tbsp 1 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 1/2 oz	10 tbsp 5/8 tsp	

METHODS

- 1 Blend sugar into plain yogurt in mixer bowl at low speed.
- 2 Gradually add pineapple juice. Mix at low speed until just blended.
- 3 Cover and refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 4 Stir well before using.

ZERO SALAD DRESSING

Yield 100 Portions
Each Portion 2 TBSP (1 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
8 kcal	1.6 gm	0.2 gm	0 gm	0 %	0 mg	159 mg		0 mg

Ingredients	Weight	Measure	Issue
VINEGAR, WHITE	1 lb 8 oz	1 pt 13 tbsp 2 2/8 tsp	
PEPPERS, GREEN	0 lbs 1 oz	3 tbsp 2/8 tsp	
ONIONS, YELLOW	0 lbs 1 oz		
PARSLEY	0 lbs 1/8 oz	2 7/8 tsp	
JUICE, VEGETABLE	6 lbs 2 oz	2 qt 1 pt 1 c 7 tbsp 2 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
CARROTS	0 lbs 15 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Combine vegetable juice, vinegar, salt, ground onions, ground peppers, ground carrots and chopped parsley; blend well.
- 3 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 4 Shake well before using.

NOTES

1. In Step 2, 3 cups canned tomato juice concentrate mixed with 2-1/4 quarts water may be used for canned tomato juice per 1 gallon of dressing.

FRENCH DRESSING

Yield 100 Portions
Each Portion 1 TBSP (1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
40 kcal	1.5 gm	0.1 gm	3.9 gm	87.8 %	0 mg	83 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	0 lbs 1/2 oz	2 tbsp 6/8 tsp	
VINEGAR, WHITE	1 lb	1 c 14 tbsp 1 4/8 tsp	
ONIONS, YELLOW	1 1/8 oz		
OIL, SALAD, CANOLA	2 lbs 4 oz	1 qt 10 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
CATSUP, TOMATO	0 lbs 11 oz	1 c 4 tbsp 2 3/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbsp 1 5/8 tsp	

METHODS

- 1 Combine mustard flour, paprika, salt, sugar, catsup, and minced onions in mixer bowl.
- 2 Using a wire whip, beat at medium speed about 2 minutes or until well blended.
- 3 Continue beating; slowly add vinegar and canola oil alternately.
- 4 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 5 Shake or beat well before using.

FRENCH DRESSING (LO-CAL)

Yield 100 Portions
Each Portion 2 TBSP (1 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
14 kcal	3 gm	0.2 gm	0.1 gm	6.4 %	0 mg	421 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	1 1/4 oz	5 tbsp 1 7/8 tsp	
VINEGAR, WHITE	2 lbs	1 pt 1 c 12 tbsp 3 tsp	
ONIONS, YELLOW	0 lbs 1/2 oz		
SPICE, SALT, TABLE, IODIZED	3 3/4 oz	5 tbsp 2 4/8 tsp	
CATSUP, TOMATO	1 lb 5 3/8 oz	1 pt 8 tbsp 1 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	

METHODS

- 1 Combine mustard, paprika, salt, sugar, catsup, and onions in mixer bowl.
- 2 Using a wire whip, beat at medium speed about 2 minutes or until well blended.
- 3 Continue beating; slowly add vinegar and water alternately.
- 4 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 5 Shake or beat well before using.

BLUE CHEESE DRESSING

Yield 100 Portions
Each Portion 1 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
19 kcal	1.2 gm	1.3 gm	1 gm	47.4 %	3 mg	47 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	0 lbs 3/8 oz	1 tbsp 2 1/8 tsp	
CHEESE,BLUE-VEINED	9 1/2 oz	1 c 1 tbsp 1 7/8 tsp	
VINEGAR, WHITE	0 lbs 1/2 oz	2 7/8 tsp	
YOGURT, PLAIN, LOW FAT	3 lbs	1 gal 1 qt 1 c 4 tbsp 5/8 tsp	
SPICE, ONION	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	

METHODS

- 1 Place plain yogurt, vinegar, mustard flour, garlic powder, and onion powder in mixer bowl.
- 2 Using whip, mix at low speed 2 minutes until just blended.
- 3 Fold in cheese until just blended.
- 4 CCP: Cover; refrigerate product at 41 F. or lower until ready to serve.

GARLIC FRENCH DRESSING

Yield 100 Portions
Each Portion 1 TBSP (1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
40 kcal	1.7 gm	0.2 gm	3.7 gm	83.3 %	0 mg	53 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	13 1/4 oz	1 c 9 tbsp 1 1/8 tsp	
SPICE, MUSTARD	0 lbs 1/2 oz	2 tbsp 6/8 tsp	
VINEGAR, WHITE	0 lbs 10 oz	1 c 3 tbsp 2/8 tsp	
SPICE, ONION	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
OIL, SALAD, CANOLA	0 lbs 13 oz	1 c 11 tbsp 2/8 tsp	
JUICE, LEMON	0 lbs 10 oz	1 c 2 tbsp 1 7/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs	0 gal	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	

METHODS

- 1 Combine sugar, garlic powder, dry mustard, onion powder, paprika, salt, and 1/8 tsp red pepper in mixer bowl. Add water, lemon juice, and vinegar.
- 2 Using a wire whip, beat at medium speed about 2 minutes or until well blended.
- 3 Add canola oil gradually while mixing at low speed 3 minutes.
- 4 Beat at medium speed 2 minutes or until well blended.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

TANGY SALAD DRESSING

Yield 100 Portions
Each Portion 1 TBSP (1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
41 kcal	1.7 gm	0.1 gm	3.9 gm	85.6 %	0 mg	118 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	0 lbs 1/4 oz	1 tbsp 3/8 tsp	
SAUCE, WORCESTERSHIRE	2 3/8 oz	3 tbsp 2 7/8 tsp	
VINEGAR, WHITE	0 lbs 15 oz	1 c 12 tbsp 1 7/8 tsp	
PEPPERS, GREEN	0 lbs 8 oz	1 c 8 tbsp 1 1/8 tsp	
OIL, SALAD, CANOLA	0 lbs 14 oz	1 c 13 tbsp 4/8 tsp	
PARSLEY	0 lbs 1/2 oz	3 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
CATSUP, TOMATO	1 lb 1 oz	1 pt 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 3/4 oz	1 tbsp 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Combine catsup, mustard, salt, pepper, vinegar, sugar, and Worcestershire sauce in mixer bowl. Beat at medium speed about 2 minutes or until blended.
- 2 Add canola oil while mixing at medium speed for 3 minutes or until well blended.
- 3 Add finely chopped parsley and finely chopped peppers; mix at medium speed 1 minute or until blended.
- 4 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 5 Whip or stir well before using.

MEXICAN POTATO SALAD

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
156 kcal	19.2 gm	2.6 gm	8.3 gm	47.9 %	0 mg	113 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	0 lbs 3/8 oz	1 tbsp 2 1/8 tsp	
WATER 1	1 lb	1 c 14 tbsp 1 7/8 tsp	
WATER 3	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
SPICE, PEPPER, GOURMET	0 lbs 3/8 oz	1 tbsp 1 6/8 tsp	
OIL, SALAD, CANOLA	1 lb 13 oz	1 pt 1 c 12 tbsp 1 1/8 tsp	
PEPPERS, JALAPENO, SLICED	1 lb 1/8 oz	1 qt 6 tbsp 1 tsp	
TOMATOES	2 lbs 1 oz		
BROCCOLI, FRESH	9 lbs 14 oz	3 gal 1 pt 14 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
VINEGAR, RED	1 lb	1 c 14 tbsp 1 1/8 tsp	
SPICE, PAPRIKA	0 lbs 3/8 oz	1 tbsp 1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 3/4 oz	3 tbsp 3 tsp	
WATER 2	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
BEANS, KIDNEY	2 lbs 5 oz	1 qt 5 tbsp 7/8 tsp	
POTATOES, WHITE	22 lbs 2 oz		

METHODS

- Trim, wash and prepare salad vegetables as directed on recipe No. A31
- Dice potatoes into 1-inch pieces, cover potatoes with water (fic WA2 on recipe), bring to a boil; add salt; reduce heat to a simmer; cover. Cook 10 minutes or until just tender.
- Drain well. Cool slightly. Set aside for use in Step 7.
- Combine vinegar, water (FIC WA1 on recipe), and minced jalapeno peppers in mixer bowl; mix well.
- Combine sugar, mustard, paprika, pepper, and cumin; blend well; add to vinegar mixture.
- Mix at medium speed 2 minutes using a wire whip.
- Add canola oil gradually while mixing at low speed 3 minutes; scrape down bowl. Mix at medium speed 2 minutes or until well blended.
- Pour dressing over potatoes. Mix lightly but thoroughly. Cover; refrigerate for use in Step 9.
- Coarsely chop Broccoli, cover broccoli with water (FIC WA 3 on recipe); bring to a boil; reduce heat. Simmer 4 minutes or until just tender. Drain thoroughly.
- Slice tomatoes into 1/4 inch by 3/4 strips. Add broccoli, tomatoes and drained kidney beans to potato mixture. Toss lightly but thoroughly. Cover; refrigerate at least 3 hours or until flavors are well blended. CCP: Hold for service at 41 F. or lower.

NOTES

- In Step 1, For 100 portions: 7-1/4 pounds frozen broccoli may be used. Add to boiling water. Cook 1 minute or until thoroughly heated.

THOUSAND ISLAND DRESSING

Yield 100 Portions
Each Portion 1 TBSP (1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
87 kcal	1.3 gm	0.2 gm	8.1 gm	83.8 %	11 mg	105 mg		0 mg

Ingredients	Weight	Measure	Issue
MAYONNAISE, 1 GAL	2 lbs 8 oz	1 qt 13 tbsp 5/8 tsp	
ONIONS, YELLOW	0 lbs 1/2 oz		
RELISH, PICKLE, SWEET	0 lbs 5 oz	9 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/8 oz	1 6/8 tsp	
CATSUP, TOMATO	0 lbs 11 oz	1 c 4 tbsp 2 3/8 tsp	
EGGS, WHOLE, COOKED, W/O SHELL	4 1/2 oz	15 tbsp 1/8 tsp	
PIMIENTOS (DICED)	0 lbs 4 oz	12 tbsp 3 tsp	

METHODS

- 1 Place eggs in baskets; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. Peel and chop eggs.
- 2 Mince onions, Finely chop Pimientos. Combine eggs, onions, pimientos, relish, catsup, mayonnaise, and salt; blend well.
- 3 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 4 Stir well before using.

CREAMY ITALIAN DRESSING

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
99 kcal	0.5 gm	0.1 gm	9.7 gm	88.2 %	6 mg	71 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 12 oz	1 c 6 tbsp 3 tsp	
SPICE, OREGANO	0 lbs 5/8 oz	5 tbsp 2 6/8 tsp	
VINEGAR, WHITE	0 lbs 6 oz	11 tbsp 1 3/8 tsp	
SPICE, ONION	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, BASIL, SWEET	0 lbs 3/8 oz	4 tbsp 3 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 1/8 oz	7/8 tsp	
MAYONNAISE,	3 lbs	1 qt 1 c 12 tbsp 2 tsp	

METHODS

- 1 Combine mayonnaise, water, vinegar, basil, oregano, garlic, onion powder, and sugar in mixer bowl.
- 2 Beat at medium speed 3 to 5 minutes.
- 3 Cover; refrigerate at least 8 hours before serving. CCP: Hold for service at 41 F. or lower.

CREAMY HORSERADISH DRESSING

Yield 100 Portions
Each Portion 1 TBSP (1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
79 kcal	3.7 gm	0 gm	6.4 gm	72.9 %	4 mg	102 mg		0 mg

Ingredients	Weight	Measure	Issue
DRESSING, FRENCH, FF	1 lb	1 c 12 tbsp 1 1/8 tsp	
MAYONNAISE, 1 GAL	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
HORSERADISH	0 lbs 10 oz	1 c 2 tbsp 2 6/8 tsp	
VINEGAR, WHITE	0 lbs 4 oz	7 tbsp 1 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 6 oz	13 tbsp 1 7/8 tsp	

METHODS

- 1 Combine french dressing, mayonnaise, horseradish, vinegar, and sugar; blend well.
- 2 Cover; refrigerate at least 1 to 2 hours for flavors to blend. Keep refrigerated until ready to serve. CCP: Hold for service at 41 F. or lower.

LOW CALORIE TOMATO DRESSING

Yield 100 Portions
Each Portion 2 TBSP (1 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
24 kcal	5.4 gm	0.6 gm	0.2 gm	7.5 %	0 mg	195 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP, TOMATO	7 lbs	3 qt 12 tbsp 2 5/8 tsp	
SPICE, ONION	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
RELISH, PICKLE, SWEET	0 lbs 6 oz	11 tbsp 3/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
VINEGAR, RED	1 lb 2 oz	1 pt 2 tbsp 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Combine soup, garlic, onion powder, pepper, relish, and red wine vinegar; blend well.
- 2 Cover; refrigerate until ready to serve. Stir well before using. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 Vinegar White may be used in place of Red Wine Vinegar.

RUSSIAN DRESSING

Yield 100 Portions
Each Portion 1 TBSP (1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
100 kcal	0.7 gm	0.2 gm	9.7 gm	87.3 %	6 mg	94 mg		0 mg

Ingredients	Weight	Measure	Issue
MAYONNAISE, 1 GAL	3 lbs	1 qt 1 c 12 tbsp 2 tsp	
ONIONS, YELLOW	0 lbs 1/2 oz		
SAUCE, CHILI	1 lb	1 c 10 tbsp 1 7/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	
PIMIENTOS (DICED)	1 1/2 oz	4 tbsp 2 5/8 tsp	

METHODS

- 1 Mince Onions and finely chop pimientos.
- 2 Combine chili sauce, onions, paprika, pepper, pimientos, and mayonnaise; blend well.
- 3 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 4 Stir well before using.

SOUR CREAM DRESSING

Yield 100 Portions
Each Portion 1 TBSP (1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
49 kcal	1 gm	0.5 gm	4.1 gm	75.3 %	7 mg	85 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUR CREAM	3 lbs 8 oz	1 qt 1 pt 8 tbsp 3 tsp	
MAYONNAISE, 1 GAL	1 lb	1 c 14 tbsp 2 6/8 tsp	
VINEGAR, WHITE	0 lbs 2 oz	3 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	

METHODS

- Carefully blend mayonnaise into sour cream.
- Combine vinegar and salt. Add to sour cream mixture stirring carefully.
- Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- In Step 1, Sour Cream Sauce Mix may be used for sour cream. Mix according to instructions on container.

BLUE CHEESE & SOUR CREAM DRESSING

Yield 100 Portions
Each Portion 1 TBSP (1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
63 kcal	1.1 gm	1.3 gm	5.3 gm	75.7 %	10 mg	142 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE,BLUE-VEINED	0 lbs 12 oz	1 c 6 tbsp 6/8 tsp	
SOUR CREAM	3 lbs 8 oz	1 qt 1 pt 8 tbsp 3 tsp	
MAYONNAISE, 1 GAL	1 lb	1 c 14 tbsp 2 6/8 tsp	
VINEGAR, WHITE	0 lbs 2 oz	3 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	

METHODS

- Carefully blend mayonnaise into sour cream.
- Combine vinegar, crumbled blue-veined cheese, and salt. Add to sour cream mixture stirring carefully. Stir with wire whip until blended.
- Cover; refrigerate at least 2 hours before serving. Keep refrigerated until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- In Step 1, Sour Cream Sauce Mix may be used for sour cream. Mix according to instructions on container.

VINEGAR AND OIL DRESSING

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
42 kcal	0.2 gm	0 gm	4.5 gm	96.4 %	0 mg	110 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 2 oz	1 pt 2 tbsp 1 3/8 tsp	
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
VINEGAR, WHITE	1 lb 4 oz	1 pt 6 tbsp 3/8 tsp	
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
OIL, SALAD, OLIVE	1 lb	1 pt 1 tbsp 1 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Combine vinegar, water, salt, garlic powder, pepper, and oregano in mixer bowl.
- 2 Using a wire whip, beat at medium speed about 2 minutes or until well blended.
- 3 Add olive oil gradually while mixing at low speed 3 minutes.
- 4 Mix at medium speed 1 minute or until well blended.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 6 Whip or stir well before using.

NOTES

- 1 In step 3 other type salad oils can be used.

ZESTY ROTINI PASTA SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
105 kcal	19 gm	4 gm	1 gm	8.6 %	1 mg	1 mg		40 mg

Ingredients	Weight	Measure	Issue
WATER	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
CUCUMBERS	3 lbs 11 oz		
SPICE, SESAME SEED	2 1/4 oz	7 tbsp 3/8 tsp	
PEPPERS, GREEN	2 lbs 7 oz	1 qt 1 pt 1 c 6 tbsp 2 2/8 tsp	
ONIONS, YELLOW	1 lb 11 oz		
PASTA, ROTINI	3 lbs 2 oz		
TOMATOES	3 lbs 9 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
SPICE, POPPYSEED	0 lbs 1 oz	3 tbsp 6/8 tsp	
SPICE, PAPRIKA	0 lbs 1 oz	4 tbsp 4/8 tsp	
CHEESE, PARMESAN	0 lbs 6 oz	1 c 11 tbsp 6/8 tsp	
DRESSING, ITALIAN, FF	3 lbs 3 oz	1 qt 1 pt 4 tbsp 4/8 tsp	
OIL, SALAD, OLIVE	0 lbs 1/2 oz	1 tbsp 2/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Fill a steam jacketed kettle with water, add the salt and olive oil, bring to a boil. Add rotini slowly while stirring constantly, until water boils again. Cook about 10 to 12 minutes or until tender; stir occasionally. DO NOT OVER COOK.
- 3 Drain. Rinse with cold water.
- 4 Combine dressing with cheese, sesame seeds, poppy seeds, and paprika. Add to rotini. Toss lightly.
- 5 Add diced tomatoes, peeled and diced cucumbers, diced peppers, and chopped onions. Toss lightly. Cover and refrigerate at least 3 hours or until flavors are blended. Keep refrigerated until ready to serve.

SALSA PASTA SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
100 kcal	19.4 gm	3.7 gm	1.1 gm	9.9 %	0 mg	485 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CARROTS	1 lb 10 5/8 oz	1 qt 1 c 2 tbsp 2 4/8 tsp	
VEG, CORN	2 lbs 8 oz	2 qt 5 tbsp 1 2/8 tsp	
OLIVES, RIPE, SLICED	9 1/2 oz		
ONIONS, YELLOW	4 5/8 oz		
PASTA, ROTINI	3 lbs 2 oz		
OIL, SALAD, CANOLA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
PEPPERS, JALAPENO, SLICED	3 1/2 oz	15 tbsp 7/8 tsp	
TOMATOES	4 lbs 6 oz		
PEAS, GARBANZO	2 lbs 10 5/8 oz	1 qt 14 tbsp 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
VEG, PEAS	2 lbs 4 oz	1 qt 1 pt 6 tbsp 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 1/2 oz	1 tbsp 4/8 tsp	

METHODS

- 1 Add salt and oil to water; heat to rolling boil. Slowly add rotini while stirring constantly until water boils again. Cook 10 to 12 minutes. DO NOT OVERCOOK. Drain, rinse with cold water; drain thoroughly.
- 2 Combine tomatoes, onions, peppers, salt, and sugar; mix well.
- 3 Add tomato mixture to rotini. Toss lightly but thoroughly.
- 4 Refrigerate for use in Step 8.
- 5 Add carrots to boiling water. Return to a boil; reduce heat; cover; simmer 8 to 10 minutes or until just tender.
- 6 Drain; set aside for use in Step 8.
- 7 Add peas and corn to water. Bring to a boil; reduce heat; cover; simmer 4 minutes. Drain.
- 8 Add chickpeas, olives, carrots, peas, and corn to rotini mixture. Toss lightly. Cover; refrigerate at least 3 hours or until flavors are well blended. Keep refrigerated until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 In Step 2, 2-3/4 quarts prepared salsa may be used.

CONFETTI RICE SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
418 kcal	16.6 gm	2.3 gm	34.2 gm	73.6 %	22 mg	478 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
RICE, PARBOILED, LONG GRAIN	4 lbs	2 qt 1 c 12 tbsp 2 7/8 tsp	
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
MAYONNAISE, 1 GAL	0 lbs 11 oz	1 c 5 tbsp 6/8 tsp	
VINEGAR, WHITE	2 1/8 oz	4 tbsp 2/8 tsp	
YOGURT, PLAIN, LOW FAT	3 lbs 4 oz	1 gal 1 qt 1 pt 1 c 1 6/8 tsp	
PEPPERS, GREEN	1 lb 13 oz	1 qt 1 c 8 tbsp 7/8 tsp	
ONIONS, YELLOW	0 lbs 8 oz		
TOMATOES	3 lbs 1 oz		
PARSLEY	0 lbs 1/2 oz	3 tbsp 2 2/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	
PIMIENTOS (DICED)	1 lb 12 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	

METHODS

- Combine rice, water, and 3/4 oz of salt per hd; bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR.
- Remove from heat; transfer to shallow serving pans. Cover, refrigerate for 1 hour.
- Trim, wash and prepare salad vegetables as directed on recipe No. A31
- Prepare Vegetables, Dice tomatoes into 1/4 inch pieces, Chop Celery, parsley, onions and pimientos set aside for use in step 6.
- Combine plain yogurt, mayonnaise, vinegar, add 1 oz of salt per hd, parsley, garlic powder, and pepper; mix thoroughly. Combine with chilled rice.
- Add tomatoes, celery, pimientos, peppers, and onions. Mix lightly.
- Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- In Step 5, rice salad may be served on lettuce. Use 4 pounds fresh lettuce, trimmed and cored for 100 portions.

CREAMY CUCUMBER RICE SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
110 kcal	17.5 gm	3 gm	2.8 gm	22.9 %	3 mg	256 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
RICE, PARBOILED, LONG GRAIN	4 lbs	2 qt 1 c 12 tbsp 2 7/8 tsp	
CUCUMBERS	4 lbs 3 oz		
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
YOGURT, PLAIN, LOW FAT	6 lbs 8 oz	2 gal 3 qt 1 pt 1 tbsp 3/8 tsp	
PEPPERS, GREEN	1 lb 13 oz	1 qt 1 c 8 tbsp 7/8 tsp	
ONIONS, YELLOW	8 7/8 oz		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SPICE, DILLWEED	0 lbs 1/2 oz	2 tbsp 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	
PIMIENTOS (DICED)	1 lb 12 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Combine rice, water, and add 3/4oz of salt per hd; bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR during this time.
- 3 Remove from heat; transfer to shallow serving pans. Cover, refrigerate for 1 hour.
- 4 Combine plain yogurt, 1 lb 5 oz per hd chopped pared cucumbers, mayonnaise, dill weed, garlic powder, use 1 oz salt per hd and black pepper; mix thoroughly. Combine with chilled rice.
- 5 Prepare 2 lb 8 oz per hd unpared cucumbers quartered lengthwise and slice into pieces. Chop Onions, celery, peppers and pimientos. Set aside for use in step 6.
- 6 Add celery, cucumbers, pimientos, peppers, and onions. Mix lightly.
- 7 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 In Step 5, rice salad may be served on lettuce. Use 4 pounds fresh lettuce, trimmed and cored for 100 portions.

KIWI FRUIT SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
102 kcal	23.8 gm	2.2 gm	0.7 gm	6.2 %	1 mg	21 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	4 lbs	2 qt 1 pt 1 c 3 tbsp 5/8 tsp	
JUICE, LIME	1 lb 4 oz	1 pt 4 tbsp 2 6/8 tsp	
YOGURT, PLAIN, LOW FAT	5 lbs 6 oz	2 gal 1 qt 1 pt 1 tbsp 1 5/8 tsp	
APPLES, EATING, RED, SWEET	8 lbs 6 oz	1 gal 3 qt 1 pt 6 tbsp 7/8 tsp	
KIWIFRUIT	8 lbs 6 oz		
ORANGES	5 lbs 5 3/8 oz		
SPICE, GINGER	0 lbs 1/8 oz	2 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	
LETTUCE, IND	4 lbs 4 oz		

METHODS

- 1 Trim, wash and prepare fruit and salad vegetables as directed on recipe No. A31
- 2 Combine plain yogurt, sugar, lime juice, nutmeg, and ginger in mixer bowl. Blend at medium speed until smooth, about 2 minutes.
- 3 Cut unpared & cored apples into 1/2 inch pieces. Cut peeled oranges into 1/2 inch pieces. Cube pared kiwifruit into 3/4 inch pieces. Set aside for use in step 4
- 4 Drain and chunk pineapple. Combine apples, kiwi fruit, oranges, and pineapple. Mix lightly.
- 5 Place 1 lettuce leaf on each serving dish. Place 1/2 cup fruit mixture on lettuce. CCP: Cover; refrigerate product at 41 F. or lower.
- 6 Serve each portion with 1 ounce of dressing.

MARINATED BLACK BEAN SALAD

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
134 kcal	27.7 gm	6.8 gm	0.8 gm	5.4 %	0 mg	479 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CORN	11 lbs	2 gal 1 qt 11 tbsp 1/8 tsp	
PEPPERS, GREEN	2 lbs 12 oz	2 qt 5 tbsp 2 7/8 tsp	
ONIONS, YELLOW	1 lb 6 oz		
SPICE, CUMIN	0 lbs 1/2 oz	0 gal	
PEPPERS, JALAPENO, SLICED	7 1/4 oz	1 c 15 tbsp 1 7/8 tsp	
JUICE, LEMON	12 7/8 oz	1 c 7 tbsp 2 7/8 tsp	
SPICE, GARLIC	0 lbs 5/8 oz	1 tbsp 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
PEPPERS, RED	2 lbs 12 oz	2 qt 5 tbsp 2 7/8 tsp	
TOMATOES, DICED, CANNED	6 lbs 10 oz	3 qt 8 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 3/4 oz	1 tbsp 2 1/8 tsp	
BLACK BEANS	17 lbs 8 oz	2 gal 3 qt 1 pt 2 tbsp 1 2/8 tsp	
LETTUCE, IND	4 lbs 4 oz		
SPICE, CILANTRO	10 5/8 oz	0 gal	

METHODS

- 1 Combine beans, corn, tomatoes, green peppers, red peppers, onions, lemon juice, jalapeno peppers, cilantro, cumin, sugar, salt, and garlic powder. Mix well to thoroughly combine all ingredients.
- 2 CCP: Cover; refrigerate product at 41 F. or lower.
- 3 Place lettuce leaf in serving dish. Top with 3/4 cup salad. CCP: Refrigerate product at 41 F. or lower.

NOTES

1. In Step 1, 7 pounds dry black beans and 3 gallons water may be used. Follow Steps 1 through 5 of Recipe No. Q 030 00, Boston Baked Beans.

BLACK BEAN SALAD

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
194 kcal	27.6 gm	7 gm	7.4 gm	34.3 %	0 mg	611 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CORN	11 lbs	2 gal 1 qt 11 tbsp 1/8 tsp	
VINEGAR, WHITE	8 1/2 oz	1 c 5/8 tsp	
ONIONS, RED	1 lb 6 oz		
PEPPERS, GREEN	2 lbs 12 oz	2 qt 5 tbsp 2 7/8 tsp	
SPICE, CUMIN	0 lbs 3/4 oz	0 gal	
PEPPERS, JALAPENO, SLICED	7 1/4 oz	1 c 15 tbsp 1 7/8 tsp	
JUICE, LEMON	12 3/4 oz	1 c 7 tbsp 2 1/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
PEPPERS, RED	2 lbs 12 oz	2 qt 5 tbsp 2 7/8 tsp	
TOMATOES, DICED, CANNED	6 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 3/4 oz	1 tbsp 2 1/8 tsp	
BLACK BEANS	22 lbs 10 oz	3 gal 2 qt 1 pt 1 c 10 tbsp 2 tsp	
OIL, SALAD, OLIVE	1 lb 6 oz	1 pt 14 tbsp 5/8 tsp	
SPICE, CILANTRO	10 5/8 oz	0 gal	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Combine olive oil, vinegar, lemon juice, cilantro, cumin, sugar, salt, black pepper and garlic powder. Mix well to thoroughly combine all ingredients.
- 3 Prepare fresh Vegetables; Chop red onions, core and seed red and green peppers cut into 1/4 inch pieces. Set aside for use in step 4.
- 4 Add drained black beans, corn, tomatoes, green peppers, red peppers, onions and jalapeno peppers. Mix well to thoroughly combine all ingredients. CCP: Cover; refrigerate product at 41 F. or lower.

FRUIT BAR 1

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
251 kcal	64.4 gm	3.3 gm	0.8 gm	2.9 %	0 mg	24 mg		0 mg

Ingredients	Weight	Measure	Issue
FRUIT COCKTAIL	12 lbs	1 gal 1 qt 1 pt 7 tbsp 2 6/8 tsp	
APPLES, EATING, RED, SWEET	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
PEACHES	10 lbs		
BANANAS	10 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	
ORANGES	10 lbs		
STRAWBERRIES	4 lbs	3 qt 9 tbsp 1 7/8 tsp	
GRAPEFRUIT	5 lbs		
GRAPES, RED, SEEDLESS	5 lbs	3 qt 1 pt 1 c 1 tsp	
PAPAYA	10 lbs		
APPLES, EATING, GREEN, SWEET	2 lbs	1 qt 1 pt 1 c 4 tbsp 3/8 tsp	
HONEYDEW MELONS	30 lbs		
TANGERINES	7 lbs		
PEARS	10 lbs		
GRAPES, WHITE, SEEDLESS	5 lbs	3 qt 1 pt 1 c 1 tsp	
APPLES, EATING, YELLOW	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	

METHODS

- 1 Place fruit bar ingredients on salad bar. PORTION: 1/2 cup. CCP: Hold at 41 F. or lower for service.

FRUIT BAR SUB

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
259 kcal	66.5 gm	3.1 gm	0.8 gm	2.8 %	0 mg	26 mg		0 mg

Ingredients	Weight	Measure	Issue
PEACHES, SLICED	6 lbs	2 qt 1 pt 13 tbsp 1 4/8 tsp	
PINEAPPLE	10 lbs		
MANGOES	5 lbs		
FRUIT COCKTAIL	12 lbs	1 gal 1 qt 1 pt 7 tbsp 2 6/8 tsp	
BANANAS	10 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	
ORANGES, MANDARIN	6 lbs	2 qt 1 pt 12 tbsp 2 4/8 tsp	
PLUMS	5 lbs		
ORANGES	10 lbs		
STRAWBERRIES	4 lbs	3 qt 9 tbsp 1 7/8 tsp	
GRAPEFRUIT	5 lbs		
GRAPES, RED, SEEDLESS	5 lbs	3 qt 1 pt 1 c 1 tsp	
APPLES, SLICED	6 lbs	0 gal	
PAPAYA	10 lbs		
APPLES, EATING, GREEN, SWEET	2 lbs	1 qt 1 pt 1 c 4 tbsp 3/8 tsp	
HONEYDEW MELONS	30 lbs		
PEARS, HALVES	6 lbs	2 qt 1 pt 1 c 1 tsp	
GRAPES, WHITE, SEEDLESS	5 lbs	3 qt 1 pt 1 c 1 tsp	
APPLES, EATING, YELLOW	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	

METHODS

- 1 Place fruit bar ingredients on salad bar. PORTION: 1/2 cup. CCP: Hold at 41 F. or lower for service.

FRUIT BAR 2

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
243 kcal	62.1 gm	3.4 gm	0.8 gm	3 %	0 mg	6 mg		0 mg

Ingredients	Weight	Measure	Issue
MANGOES	10 lbs		
FRUIT COCKTAIL	12 lbs	1 gal 1 qt 1 pt 7 tbsp 2 6/8 tsp	
APPLES, EATING, RED, SWEET	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
KIWIFRUIT	1 lb		
BANANAS	10 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	
ORANGES	10 lbs		
GRAPEFRUIT	5 lbs		
WATERMELONS	20 lbs		
GRAPES, RED, SEEDLESS	5 lbs	3 qt 1 pt 1 c 1 tsp	
APPLES, EATING, GREEN, SWEET	2 lbs	1 qt 1 pt 1 c 4 tbsp 3/8 tsp	
NECTARINES	10 lbs		
PEARS	10 lbs		
GRAPES, WHITE, SEEDLESS	5 lbs	3 qt 1 pt 1 c 1 tsp	
APPLES, EATING, YELLOW	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	

METHODS

- 1 Place fruit bar ingredients on salad bar. PORTION: 1/2 cup. CCP: Hold at 41 F. or lower for service.

FRUIT BAR 3

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
239 kcal	61.4 gm	3.2 gm	0.7 gm	2.6 %	0 mg	21 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE	20 lbs		
FRUIT COCKTAIL	12 lbs	1 gal 1 qt 1 pt 7 tbsp 2 6/8 tsp	
APPLES, EATING, RED, SWEET	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
BANANAS	10 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	
PLUMS	5 lbs		
ORANGES	10 lbs		
GRAPEFRUIT	5 lbs		
CANTALOUPE	30 lbs		
APPLES, EATING, GREEN, SWEET	2 lbs	1 qt 1 pt 1 c 4 tbsp 3/8 tsp	
TANGERINES	7 lbs		
PEARS	10 lbs		
GRAPES, WHITE, SEEDLESS	5 lbs	3 qt 1 pt 1 c 1 tsp	
APPLES, EATING, YELLOW	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	

METHODS

- 1 Place fruit bar ingredients on salad bar. PORTION: 1/2 cup. CCP: Hold at 41 F. or lower for service.

FRUIT BAR AIRFOR

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
430 kcal	90 gm	16.5 gm	4.6 gm	9.6 %	10 mg	314 mg		0 mg

Ingredients	Weight	Measure	Issue
PEACHES, SLICED	1 lb	1 c 12 tbsp 2 6/8 tsp	
PINEAPPLE, SLICED	1 lb	1 pt 12 tbsp 2 4/8 tsp	
PINEAPPLE	20 lbs		
MANGOES	5 lbs		
FRUIT COCKTAIL	1 lb	1 c 13 tbsp 3 tsp	
APPLES, EATING, RED, SWEET	8 lbs	1 gal 3 qt 1 c 1 4/8 tsp	
PEACHES	5 lbs		
BANANAS	10 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	
ORANGES, MANDARIN	1 lb	1 c 12 tbsp 2 4/8 tsp	
PLUMS	5 lbs		
ORANGES	5 lbs		
STRAWBERRIES	4 lbs	3 qt 9 tbsp 1 7/8 tsp	
GRAPEFRUIT	5 lbs		
WATERMELONS	20 lbs		
CANTALOUPE	30 lbs		
APPLES, SLICED	1 lb	0 gal	
PAPAYA	5 lbs		
HONEYDEW MELONS	20 lbs		
NECTARINES	5 lbs		
PEARS	5 lbs		
PEARS, HALVES	1 lb	1 c 13 tbsp 1 2/8 tsp	

GRAPES, WHITE, SEEDLESS	10 lbs	1 gal 3 qt 1 pt 2 tsp	
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METHODS

- 1 Place fruit bar ingredients on salad bar. PORTION: 1/2 cup. CCP: Hold at 41 F. or lower for service.

FRUIT BAR LCS

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
91 kcal	23.5 gm	1 gm	0.3 gm	3 %	0 mg	2 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE	6 lbs		
MANGOES	4 lbs		
APPLES, EATING, RED, SWEET	10 lbs	2 gal 1 qt 4 tbsp 1 7/8 tsp	
BANANAS	10 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	
ORANGES	10 lbs		
STRAWBERRIES	4 lbs	3 qt 9 tbsp 1 7/8 tsp	
GRAPES, RED, SEEDLESS	4 lbs	3 qt 7/8 tsp	
GRAPES, WHITE, SEEDLESS	4 lbs	3 qt 7/8 tsp	

METHODS

- 1 Place fruit bar ingredients on salad bar. PORTION: 1/2 cup. CCP: Hold at 41 F. or lower for service.

FRUIT BAR LCS (CANNED)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
243 kcal	63 gm	3 gm	1 gm	3.7 %	0 mg	24 mg		59 mg

Ingredients	Weight	Measure	Issue
PEACHES, SLICED	6 lbs 12 oz	3 qt 3 tbsp 5/8 tsp	
FRUIT COCKTAIL	6 lbs 12 oz	3 qt 10 tbsp 1 3/8 tsp	
ORANGES, MANDARIN	6 lbs 12 oz	3 qt 2 tbsp 1 2/8 tsp	
PEARS, HALVES	6 lbs 12 oz	3 qt 6 tbsp 1 tsp	

METHODS

- 1 Place fruit on serving line. CCP: Hold for service at 41F. or lower.

NOTES

- 1 1 #10 can of Peaches per 100 portions.
- 2 1 #10 can Fruit Cocktail per 100 portions.
- 3 1 #10 can Mandarin Oranges per 100 portions.
- 4 1 #10 can Pears per 100 portions.

BEEF & VEGETABLE SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
416 kcal	3.1 gm	10.2 gm	36.5 gm	79 %	49 mg	533 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	2 lbs 4 oz	2 qt 8 tbsp 2/8 tsp	
MAYONNAISE, 1 GAL	9 lbs	1 gal 1 c 5 tbsp 2 7/8 tsp	
BEEF, FAJITA STRIPS, RAW	12 lbs		
MUSTARD, DIJION	1 lb	1 c 13 tbsp 4/8 tsp	
VINEGAR, WHITE	1 lb	1 c 14 tbsp 1 4/8 tsp	
TOMATOES, CHERRY	2 lbs		
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
ONIONS, YELLOW	1 lb		
SPICE, PARSLEY	1 lb	1 gal 1 pt 14 tbsp 1 2/8 tsp	
BROCCOLI, FRESH	2 lbs	2 qt 1 pt 4 tbsp 2 7/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	3 tbsp 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
PEPPERS, RED	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Grill beef strips 3 to 4 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Set aside, hold covered and refrigerate until vegetables are prepared. CCP: Hold at 36-40 F. until ready for next step.
- 2 Prepare vegetables. Cut celery small, diced. Cut peppers with a julienne cut. Cut broccoli florets small. Cut cherry tomatoes in half. Chop parsley. Add vegetables to cut beef, return to chill box until dressing is prepared. CCP: Hold at 36-40 F. until ready for next step.
- 3 Combine the mustard, mayonnaise, vinegar, garlic, pepper and salt and mix well. Remove beef and vegetable mix from refrigerator, pour dressing over vegetables and beef, mix well. Taste and adjust seasoning.
- 4 Place into serving container, cover until service. CCP: Hold covered for service at 36-40 F.

WILD RICE AND TURKEY SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
276 kcal	39.8 gm	12.6 gm	8.1 gm	26.4 %	17 mg	344 mg		0 mg

Ingredients	Weight	Measure	Issue
RAISINS, SEEDLESS	15 1/4 oz	1 pt 15 tbsp 2 1/8 tsp	
CELERY, FRESH	2 lbs 4 oz	2 qt 8 tbsp 2/8 tsp	
MAYONNAISE, 1 GAL	0 lbs 12 oz	1 c 7 tbsp 4/8 tsp	
ONIONS, RED	1 lb 2 oz		
YOGURT, PLAIN, LOW FAT	3 lbs	1 gal 1 qt 1 c 4 tbsp 5/8 tsp	
APPLES, EATING, RED, SWEET	2 lbs 2 oz	1 qt 1 pt 1 c 11 tbsp 1 2/8 tsp	
RICE, MIX, LONG GRAIN, WILD	9 lbs	1 gal 2 qt 14 tbsp 7/8 tsp	
JUICE, LEMON	4 1/4 oz	7 tbsp 2 6/8 tsp	
SUGAR, BROWN, LT	5 1/4 oz	11 tbsp 3 tsp	
PARSLEY	3 1/8 oz	1 c 7 tbsp 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
ONIONS, GREEN	1 lb		
NUTS, PECANS, SHELLLED, HALVES	1 lb	1 qt 1 tbsp 3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
TURKEY, DICED	6 lbs		

METHODS

- 1 Cook rice according to manufacturer's directions with the seasoning package. When rice is cooked, drain remaining water and spread on sheet tray to rapidly cool the rice. When rice has cooled, cover and hold cold for use in Step 4.
- 2 While rice is cooking, prepare the dressing by mixing yogurt, mayonnaise, salt, pepper, sugar, and lemon juice to together in a large bowl or hotel pan. Wrap and store dressing in refrigerator until service. CCP: Hold cold at 36-40 F. for use in Step 4.
- 3 Prepare apples, red onions, green onions, celery and parsley as stated.
- 4 Thaw the turkey. Toast the pecans. Mix raisins, pecans and turkey with the vegetables. Add dressing to the vegetables.
- 5 Add cold rice to the dressing/vegetable mixture and mix well. Place in serving pan. Cover. CCP: Hold for service at 36-40 F.

SEAFOOD SALAD

Yield 100 Portions
Each Portion 3 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
155 kcal	6.2 gm	13.8 gm	7.3 gm	42.4 %	14 mg	627 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	9 lbs	2 gal 1 pt 1 tsp	
SPICE, SEAFOOD, OLD BAY	0 lbs 1/4 oz	0 gal	
MAYONNAISE, 1 GAL	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
JUICE, LEMON	8 1/4 oz	15 tbsp 1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
SHRIMP, P&D, TAIL OFF	9 lbs 8 oz		
CRAB MEAT, IMITATION	10 lbs 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Cook and chop shrimp. Shred crab meat. Dice celery. Combine shrimp, crab meat, celery, lemon juice, salt, pepper, old bay seasoning, and mayonnaise and mix well.
- 2 Place in serving pan. CCP: Refrigerate product at 41 F. or lower until ready to serve.

ASIAN SHRIMP SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
241 kcal	22.6 gm	10.7 gm	11.9 gm	44.4 %	0 mg	423 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	1 1/2 oz	6 tbsp 2 2/8 tsp	
CUCUMBERS	2 lbs 12 oz		
CABBAGE, CHINESE	4 lbs 5 3/8 oz	1 gal 3 qt 1 tbsp 7/8 tsp	
ONIONS, RED	2 lbs 4 oz		
SALAD OIL, SESAME SEED, 1GAL	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
OIL, SALAD, CANOLA	15 1/4 oz	1 c 15 tbsp 2 2/8 tsp	
SHRIMP, P&D, TAIL OFF	8 lbs		
PASTA, CAPELLINI, ANGEL HAIR	5 lbs		
PEPPERS, RED	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 tsp	
VINEGAR, RED	1 lb	1 c 14 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	10 1/2 oz	1 c 7 tbsp 2 4/8 tsp	
SAUCE, SOY, GAL	1 lb 4 oz	1 pt 3 tbsp 1 6/8 tsp	

METHODS

- 1 Thaw shrimp. Dice into small pieces. Place shrimp in boiling water; cover; return to boil. Reduce heat; simmer 3 to 5 minutes. Immediately remove shrimp from cooking liquid and rinse in cold water or ice bath for 2 minutes. Drain shrimp. CCP: Hold at 41 F. or lower for use in Step 7.
- 2 Bring water to a boil. Break pasta into 3 sections while adding to the water to cook. Cook pasta 8-10 minutes until tender, but firm to the bite (al dente). Drain and cool. When cool, drain again and place into a large bowl.
- 3 Add the cabbage and sesame oil and toss well. Set aside in the refrigerator. CCP: Hold cold 36-40 F until ready for next step.
- 4 Prepare dressing by mixing the red vinegar with the soy sauce, oil, sugar, dry mustard and red pepper. Set aside.
- 5 Prepare the cucumbers by peeling and cutting into quarters lengthwise and cutting into 1/2 " chunks. Add to dressing. Set aside.
- 6 Add cut peppers and onions to the dressing and toss well.
- 7 Add chopped shrimp and vegetables to the cabbage and pasta mixture. Toss well.
- 8 Place into storage container. Cover. CCP: Hold at 36-40 F for service.

GRILLED SHRIMP SALAD WITH VEGETABLES

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
107 kcal	3.2 gm	11.1 gm	5.3 gm	44.6 %	0 mg	216 mg		0 mg

Ingredients	Weight	Measure	Issue
VINEGAR, WHITE	8 1/2 oz	1 c 5/8 tsp	
ONIONS, RED	4 lbs 8 oz		
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
OIL, SALAD, CANOLA	0 lbs 2 oz	4 tbsp 4/8 tsp	
PARSLEY	0 lbs 1/8 oz	2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
SHRIMP, P&D, TAIL OFF	13 lbs		
SQUASH, ZUCCHINI	2 lbs 2 oz		
PEPPERS, RED	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 tsp	
OIL, SALAD, OLIVE	15 1/4 oz	1 pt 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Preheat griddle to 350 F. Lightly coat a hot griddle with salad oil and evenly spread onions and peppers on the griddle. Saute 3-5 minutes or until vegetables are firm to the bite (al dente). Add the zucchini and red pepper. Continue to saute another 3 minutes.
- 2 Add shrimp to griddle and saute for 5 minutes. Move around the griddle for even cooking. When shrimp is cooked through remove from griddle and place into large pan. Spread to a thin layer to enhance quick cool. Allow to stand for 5 minutes. Mix often. CCP: Heat to 145 F or higher for 15 seconds.
- 3 While still warm toss olive oil, vinegar, parsley, salt and pepper with shrimp. Mix well.
- 4 Place into serving container, cover, vent corners until cool. Rapidly decrease temperature to 70F within two hours of griddling shrimp. CCP: Hold covered and cold, 36-40 F for service.

BROCCOLI AND TORTELLINI SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
111 kcal	16 gm	5 gm	3 gm	24.3 %	2 mg	322 mg		94 mg

Ingredients	Weight	Measure	Issue
RAISINS, SEEDLESS	15 1/4 oz	1 pt 15 tbsp 2 1/8 tsp	
DRESSING, RANCH, FF	1 lb 8 oz	1 pt 1 c 1 7/8 tsp	
ONIONS, RED	2 lbs 4 oz		
TOMATOES, CHERRY	2 lbs		
PASTA, TORTELLINI	9 lbs 8 oz	2 gal 1 qt 1 pt 1 c 14 tbsp 1 2/8 tsp	
BROCCOLI, FRESH	13 lbs 4 oz	4 gal 1 qt 4 tbsp 2 2/8 tsp	
PEPPERS, RED	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
CHEESE, PARMESAN	0 lbs 7 oz	1 c 15 tbsp 2 3/8 tsp	
DRESSING, ITALIAN, FF	1 lb 8 oz	1 pt 15 tbsp 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Prepare tortellini according to instructions on package. When cooked, drain well and cool rapidly. Place into bowl or pan.
- 2 Add remaining ingredients to pasta and gently mix well being careful so that pasta does not break up.
- 3 Place into serving container for service. CCP: Hold for service at 41 F.

ORZO PASTA SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
106 kcal	9 gm	2 gm	8 gm	67.9 %	5 mg	148 mg		28 mg

Ingredients	Weight	Measure	Issue
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
OLIVES, RIPE, SLICED	9 1/2 oz		
VINEGAR, WHITE	0 lbs 8 oz	15 tbsp 6/8 tsp	
ONIONS, RED	1 lb 4 oz		
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
JUICE, LEMON	0 lbs 8 oz	14 tbsp 2 5/8 tsp	
TOMATOES	3 lbs 8 oz		
BROCCOLI, FRESH	6 lbs 8 oz	2 gal 1 c 8 tbsp 2/8 tsp	
PARSLEY	4 1/2 oz	1 pt 1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1 oz	13 tbsp 1 1/8 tsp	
PASTA, ORZO	5 lbs		
OIL, SALAD, OLIVE	1 lb 8 oz	1 pt 1 c 2 tbsp 1 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
PIMIENTOS (DICED)	1 lb	1 pt 1 c 3 tbsp 2 5/8 tsp	

METHODS

- 1 In a steam jacketed kettle, bring the water to a boil. Slowly add pasta while stirring and continue stirring until the water comes back to a boil. Cook pasta 7-10 minutes until pasta is al dente, firm to the bite, not overcooked. Drain well, flush with cold water to stop cooking. Drain well.
- 2 Combine the oil with the vinegar and lemon juice. Add salt, black pepper, basil and oregano. Whisk well.
- 3 Dice the onions, green peppers and tomatoes. Add the onions, green peppers, tomatoes, pimentos, olives, broccoli and parsley. Mix well.
- 4 Add well-drained pasta to vegetable/dressing mixture and mix well. CCP: Hold for service at 36-40 F.

CRAB SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
105 kcal	4.7 gm	4.6 gm	6.9 gm	59.1 %	11 mg	444 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	6 lbs 12 oz	1 gal 2 qt 1 c 8 tbsp 6/8 tsp	
MAYONNAISE, 1 GAL	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
JUICE, LEMON	8 5/8 oz	1 c 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
CRAB MEAT, IMITATION	8 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Chop imitation crab meat. Combine all ingredients and mix well. CCP: Hold for service at 36-40 F.

CORNERED BEEF AND POTATO SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
135 kcal	10.5 gm	6.3 gm	7.4 gm	49.3 %	15 mg	444 mg		0 mg

Ingredients	Weight	Measure	Issue
POTATOES, RED	10 lbs 10 5/8 oz		
BEEF, CORNERED BRISKET, PRECOOKED	8 lbs		
CELERY, FRESH	1 lb 2 oz	1 qt 4 tbsp 1/8 tsp	
SOUR CREAM	1 lb 10 oz	1 pt 1 c 2 2/8 tsp	
VINEGAR, WHITE	1 lb 10 oz	1 pt 1 c 1 tbsp 1 6/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, GARLIC	0 lbs 5/8 oz	1 tbsp 2 5/8 tsp	
OIL, SALAD, OLIVE	1 lb 6 oz	1 pt 14 tbsp 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
PICKLES, DILL, SLICED	1 lb		

METHODS

- 1 Quartered red skinned potatoes and cover with cold water in a steam jacketed kettle . Bring the potatoes to a boil, reduce to a simmer and cook until potatoes are tender, but still firm (al dente) about 8-10 minutes. When potatoes are cooked, drain and cover with cold water.
- 2 While potatoes are cooking, prepare the dressing by combining the oil, vinegar, sour cream, black pepper and garlic.
- 3 Dice the cornered beef.
- 4 Chop the pickles, celery and onions and place into dressing. If potatoes are not ready for mixing, place the dressing into the refrigerator. CCP: Hold at 36-40 F. for service.
- 5 Add potatoes to vegetable mixture when they are cold. Mix well being careful not to break up potatoes.
- 6 Place into serving containers and hold for service. CCP: Hold at 36-40 F. for service.

MANDARIN ALMOND TURKEY SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
244 kcal	7.2 gm	16.5 gm	16.9 gm	62.3 %	42 mg	591 mg		0 mg

Ingredients	Weight	Measure	Issue
NUTS, ALMONDS, SLIVERED, US #1 GR,	2 lbs	2 qt 6 tbsp 1 2/8 tsp	
CELERY, FRESH	7 lbs 14 oz	1 gal 3 qt 1 c 12 tbsp 7/8 tsp	
VINEGAR, WHITE	0 lbs 8 oz	15 tbsp 6/8 tsp	
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
ONIONS, YELLOW	1 lb 10 5/8 oz		
ORANGES, MANDARIN	3 lbs	1 qt 1 c 6 tbsp 1 2/8 tsp	
PARSLEY	1 lb	1 qt 1 pt 1 c 6 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	17 lbs		
OIL, SALAD, OLIVE	1 lb 8 oz	1 pt 1 c 2 tbsp 1 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Combine the oil and vinegar with the chopped parsley. Mix well. Season with salt and pepper.
- 2 Chop turkey. Add turkey, celery, peppers, onions, oranges and almonds. Mix well.
- 3 Place into serving pans, cover and hold for service. CCP: Hold cold for 36-40 F. for service.

EGG SALAD

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
213 kcal	5 gm	9 gm	17 gm	71.8 %	293 mg	294 mg		38 mg

Ingredients	Weight	Measure	Issue
MAYONNAISE, 1 GAL	3 lbs	1 qt 1 c 12 tbsp 2 tsp	
ONIONS, YELLOW	14 1/4 oz		
PICKLES, SWEET, CHIP	2 lbs 4 oz	1 qt 1 pt 2/8 tsp	
EGGS, WHOLE	16 lbs		
MUSTARD, YELLOW	0 lbs 13 oz	1 c 7 tbsp 2 1/8 tsp	

METHODS

- 1 Remove eggs from refrigeration 30 minutes before using. Place eggs in baskets; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. CCP: Refrigerate at 41 F. or lower. CCP: All fresh shell eggs must be heated to 155 F. or higher for 15 seconds. Cool. Shell; finely chop eggs.
- 2 Combine eggs, small dice onions, pickles, mustard, and mayonnaise; mix together lightly.
- 3 CCP: Hold for service at 41 F. or lower.

NOTES

- 1 See F 001 00 for Cold water method for cooked eggs or Steamer method for cooking eggs.

PASTA & TOMATO SALAD

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
129 kcal	24.9 gm	4.9 gm	1 gm	7 %	1 mg	181 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, RED	2 lbs 4 oz		
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
ONIONS, YELLOW	2 lbs		
PASTA, ROTINI	6 lbs		
TOMATOES	11 lbs		
PARSLEY	1 lb 10 oz	3 qt 1 tbsp 1 1/8 tsp	
CHEESE, PARMESAN	5 1/2 oz	1 c 8 tbsp 2 7/8 tsp	
DRESSING, ITALIAN, FF	3 lbs 8 oz	1 qt 1 pt 13 tbsp 3 tsp	

METHODS

- 1 In a steam jacket kettle, bring water to a boil, slowly add the pasta while stirring. Bring water back to a boil and cook 8-10 minutes or until pasta is tender to the bite (al dente). Drain well, add cold water to cool the pasta. Drain when cool. Place into a large mixing bowl or pan sufficient to mix all the ingredients.
- 2 Cut tomatoes into 8 wedges. Cut each wedge again in half, to yield 16 wedges per tomato. Add to pasta.
- 3 Cut onions and peppers with a julienne cut. Add onions, peppers, chopped parsley, parmesan cheese, and salad dressing to the pasta. Mix well.
- 4 Place into storage or serving pans, cover and hold cold for service. CCP: Hold for service at 40 F. or lower.

ITALIAN VEGETABLE PASTA MEDLEY

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
129 kcal	24.9 gm	4.7 gm	1.6 gm	11.2 %	0 mg	288 mg		0 mg

Ingredients	Weight	Measure	Issue
CUCUMBERS	4 lbs 2 oz		
OLIVES, RIPE, SLICED	2 lbs		
ONIONS, RED	2 lbs 4 oz		
PEPPERS, GREEN	6 lbs 2 oz	1 gal 1 pt 10 tbs 1 1/8 tsp	
PASTA, PENNE	5 lbs		
CABBAGE, DANISH	3 lbs 12 oz	1 gal 2 qt 4 tbs 2 4/8 tsp	
TOMATOES	5 lbs 8 oz		
PEPPERS, RED	6 lbs 2 oz	1 gal 1 pt 10 tbs 1 1/8 tsp	
MUSHROOMS	5 lbs 2 oz	1 gal 2 qt 3 tbs 1 3/8 tsp	
DRESSING, ITALIAN, FF	4 lbs 8 oz	2 qt 13 tbs 1 2/8 tsp	

METHODS

- 1 In a steam jacket kettle, bring the water to a boil. Slowly add the pasta to the boiling water. Stir until the water returns to a boil. Cook pasta until al dente, firm to the bite, and do not overcook. Drain and rinse with cold water to stop the cooking process. When cool, set aside in the refrigerator for Step 3.
- 2 While the pasta is cooking, prepare the vegetables and toss all of the vegetables and olives with the Italian dressing.
- 3 When pasta is cold, combine the vegetable mix with the pasta. Toss well but do not break up the tomatoes.
- 4 Place into a serving or storage container. CCP: Hold for service at 41 F. or lower.

HAM SALAD

Yield 100 Portions
Each Portion 3 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
239 kcal	3.6 gm	16.5 gm	16.3 gm	61.4 %	49 mg	1242 mg		0 mg

Ingredients	Weight	Measure	Issue
MAYONNAISE, 1 GAL	3 lbs	1 qt 1 c 12 tbsp 2 tsp	
RELISH, PICKLE, SWEET	2 lbs 4 oz	1 qt 2 tbsp 2 tsp	
HAM, BONELESS	16 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine diced ham, sweet relish, mayonnaise, and pepper and mix well. Place into a holding or serving container, cover. CCP: Hold for service at 36-40 F.

ROAST BEEF SALAD

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
279 kcal	2.4 gm	24.8 gm	17.3 gm	55.8 %	76 mg	260 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	7 lbs 14 oz	1 gal 3 qt 1 c 12 tbsp 7/8 tsp	
MAYONNAISE, 1 GAL	3 lbs	1 qt 1 c 12 tbsp 2 tsp	
ONIONS, YELLOW	3 lbs 5 3/8 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
BEEF, ROAST, PRECOOKED	18 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Dice the roast beef.
- 2 Combine diced roast beef, celery, onions, mayonnaise, salt and pepper. Mix well.
- 3 Place into a holding or serving container, cover. CCP: Hold for service at 36-40 F.

SOUTHWEST GRILLED CHICKEN SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
224 kcal	17.6 gm	21.8 gm	8.3 gm	33.3 %	28 mg	427 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
VEG, CORN	8 lbs	1 gal 2 qt 1 pt 10 tbsp 2 6/8 tsp	
VINEGAR, WHITE	8 1/2 oz	1 c 5/8 tsp	
ONIONS, RED	1 lb 10 5/8 oz		
CHICKEN, FAJITA STRIPS, RAW	12 lbs 8 oz		
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
SPICE, CUMIN	0 lbs 5/8 oz	0 gal	
PEPPERS, JALAPENO, SLICED	0 lbs 8 oz	1 pt 2 tbsp 2 6/8 tsp	
JUICE, LEMON	4 1/4 oz	7 tbsp 2 6/8 tsp	
SPICE, GARLIC	0 lbs 3/8 oz	3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
PEPPERS, RED	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
TOMATOES, DICED, CANNED	6 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 1/2 oz	1 tbsp 4/8 tsp	
BLACK BEANS	8 lbs	1 gal 1 qt 1 c 1 tbsp 1 6/8 tsp	
OIL, SALAD, OLIVE	1 lb 6 oz	1 pt 14 tbsp 5/8 tsp	
SPICE, CILANTRO	10 5/8 oz	0 gal	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Thaw chicken fajita strips. Lightly spray griddle with cooking spray. Grill chicken strips 5 to 7 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Set aside for use in Step 2.
- 2 Combine cooked chicken fajita strips with the oil, vinegar, lemon juice, cilantro, cumin, sugar, and garlic together. Mix well. Season with salt and pepper.
- 3 Add the black beans, corn, tomatoes, green and red peppers, onions, and jalapenos to the chicken strips mixture and mix well.
- 4 Place into serving container and cover. CCP: Hold for service at 36-40 F. for service.

RANCH VEGETABLE SALAD

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
85 kcal	17.4 gm	3 gm	0.8 gm	8.5 %	0 mg	358 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CORN	1 lb	1 pt 1 c 5 tbsp 1 1/8 tsp	
DRESSING, RANCH, FF	6 lbs 5 3/8 oz	3 qt 13 tbsp 5/8 tsp	
OLIVES, RIPE, SLICED	1 lb		
CAULIFLOWER	10 lbs 4 oz	4 gal 2 qt 10 tbsp 1 tsp	
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
ONIONS, YELLOW	2 lbs		
BROCCOLI, FRESH	6 lbs 8 oz	2 gal 1 c 8 tbsp 2/8 tsp	
PARSLEY	1 lb 10 oz	3 qt 1 tbsp 1 1/8 tsp	
SQUASH, SUMMER	3 lbs 2 oz		
VEG, BROCCOLI	4 lbs	2 qt 1 pt 1 c 10 tbsp 3/8 tsp	
SQUASH, ZUCCHINI	3 lbs 2 oz		
PEPPERS, RED	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
VEG, PEAS	1 lb	1 pt 13 tbsp 1 1/8 tsp	

METHODS

- 1 Prepare fresh vegetables as directed within the ingredient list. Place vegetables in a bowl or pan large enough to mix salad.
- 2 Add frozen corn, peas, sliced olives and parsley.
- 3 Add ranch dressing and mix well. Place into serving or storage container, cover and place in refrigerator. Cover. CCP: Hold for service at 36-40 F.

DILLED POTATO SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
221 kcal	19 gm	3 gm	14 gm	57 %	43 mg	236 mg		52 mg

Ingredients	Weight	Measure	Issue
POTATOES, RED	24 lbs		
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
MAYONNAISE, 1 GAL	4 lbs	1 qt 1 pt 1 c 11 tbsp 1 5/8 tsp	
VINEGAR, WHITE	0 lbs 4 oz	7 tbsp 1 7/8 tsp	
PARSLEY	1 lb	1 qt 1 pt 1 c 6 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
PEPPERS, RED	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
SPICE, DILLWEED	0 lbs 4 oz	1 c 1 tbsp 3/8 tsp	
ONIONS, GREEN	1 lb 12 oz		
EGGS, WHOLE, COOKED, W/O SHELL	2 lbs	1 qt 1 pt 10 tbsp 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Thoroughly wash potatoes, drain well. Cut potatoes into quarters, place into a steam jacket kettle, cover with cold water. Slowly bring water to a boil, reduce to a simmer. Cook the potatoes until they are tender, but not fully cooked (al dente). Drain well. Cover again with cold water to rapidly cool, drain well. Place drained potatoes into refrigerator. Allow to chill before preparing recipe.
- 2 Place eggs in baskets; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; cool. CCP: All fresh shell eggs must be heated to 155 F. or higher for 15 seconds. Peel eggs and chop for use in Step 3.
- 3 Combine mayonnaise with dill and vinegar, mix well. Add diced celery, small dice onions, diced peppers, chopped eggs, fresh chopped parsley, salt and pepper and combine.
- 4 Add well drained potatoes, mix well to combine, being careful not to break up potatoes when mixing.
- 5 Place into serving or storage container. Cover. CCP: Hold for service at 41 F. or below.

SALAD DRESSING ASSORTMENT (BOTTLE)

Yield 100 Portions
Each Portion 3 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
DRESSING, RANCH	2 lbs 12 oz	1 qt 1 c 3 tbsp 4/8 tsp	
DRESSING, RANCH, FF	1 lb	1 pt 1 2/8 tsp	
DRESSING, FRENCH, FF	0 lbs 8 oz	14 tbsp 5/8 tsp	
DRESSING, ITALIAN	1 lb 8 oz	1 pt 14 tbsp 1 tsp	
DRESSING, BLUE CHEESE	1 lb	1 c 13 tbsp 1 7/8 tsp	
DRESSING, VINAIGRETTE, BALSAMIC	1 lb	1 pt 6 tbsp 1 7/8 tsp	
DRESSING, 1000 ISLAND	1 lb 8 oz	1 pt 11 tbsp 1 6/8 tsp	
VINEGAR, RED	1 lb	1 c 14 tbsp 1 1/8 tsp	
DRESSING, ITALIAN, FF	0 lbs 8 oz	15 tbsp 2 2/8 tsp	
OIL, SALAD, OLIVE	2 lbs	1 qt 3 tbsp 5/8 tsp	
DRESSING, CAESAR	1 lb	1 c 14 tbsp 2 6/8 tsp	

METHODS

- 1 Place dressings on service line as necessary.

SALAD DRESSING ASSORTMENT (PACKETS)

Yield 100 Portions
Each Portion 1.5 FL OZ (3 TBSP)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
DRESSING, RANCH, IND	2 lbs	1 pt 1 c 12 tbsp 1 4/8 tsp	
DRESSING, ITALIAN IND	1 lb 8 oz	1 pt 14 tbsp 1 tsp	
DRESSING, 1000 ISLAND	1 lb 8 oz	1 pt 11 tbsp 1 6/8 tsp	
DRESSING, PARM & PEPPER, IND	1 lb	1 pt 1 tbsp 2 6/8 tsp	
DRESSING, VIN, BALSAMIC, IND	1 lb	1 pt 6 tbsp 1 7/8 tsp	
DRESSING, HONEY DIJON, IND	1 lb	1 c 14 tbsp 6/8 tsp	
DRESSING, BL CHEESE IND	1 lb	1 c 13 tbsp 1 7/8 tsp	
DRESSING, CAESAR, CRMY, IND	1 lb	1 c 14 tbsp 2 6/8 tsp	

METHODS

- 1 Place dressings on service line as necessary.

NOTES

- 1 Packets per 100 portions:
- 2 15 each Italian Dressing, Ind
- 3 10 each Blue Cheese Dressing, Ind
- 4 15 each 1000 Island Dressing, Ind
- 5 10 each Honey Dijon Dressing, FF, Ind
- 6 10 each Ranch Dressing, FF, Ind
- 7 10 each Parmesan & Pepper Dressing, Ind

BROCCOLI SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
308 kcal	30.8 gm	4.5 gm	19.2 gm	56.1 %	8 mg	125 mg		0 mg

Ingredients	Weight	Measure	Issue
RAISINS, SEEDLESS	4 lbs 12 oz	3 qt 1 pt 13 tbsp 2 2/8 tsp	
VINEGAR, WHITE	0 lbs 4 oz	7 tbsp 1 7/8 tsp	
NUTS, WALNUT, ENGLISH, SHELLLED	2 lbs	1 qt 1 pt 1 c 12 tbsp 2/8 tsp	
ONIONS, YELLOW	0 lbs 9 oz		
BROCCOLI, FRESH	29 lbs	9 gal 1 qt 1 c 7 tbsp 2 1/8 tsp	
MILK, NONFAT, DRY	0 lbs 2 oz	13 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 12 oz	1 pt 1 c 15 tbsp 1 5/8 tsp	
MAYONNAISE,	4 lbs	1 qt 1 pt 1 c 11 tbsp 1 5/8 tsp	

METHODS

- 1 Reconstitute milk. Combine mayonnaise, sugar, vinegar, and milk. Mix well. Add to broccoli.
- 2 Add raisins, chopped walnuts (optional), and onions to broccoli mixture. Stir to coat all pieces with mayonnaise.
- 3 CCP: Refrigerate product at 41F. or lower. Hold for service at 41 F. or lower.

SALAD BAR

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
565 kcal	48.9 gm	11.8 gm	37.5 gm	59.7 %	11 mg	1878 mg		0 mg

Ingredients	Weight	Measure	Issue
CARROTS, BABY, PEELED RTU	2 lbs		
ALFALFA SPROUTS	1 lb	3 qt 1 c 11 tbsp 2 7/8 tsp	
DRESSING, RANCH	2 lbs	1 pt 1 c 12 tbsp 1 4/8 tsp	
RAISINS, SEEDLESS	1 lb	1 pt 1 c 2 tbsp 2/8 tsp	
CUCUMBERS	8 lbs 4 oz		
CELERY, FRESH	2 lbs 4 oz	2 qt 8 tbsp 2/8 tsp	
DRESSING, RANCH, FF	2 lbs	1 qt 2 4/8 tsp	
ROMAINE	4 lbs 4 oz		
OLIVES, RIPE, SLICED	1 lb 8 oz		
DRESSING, FRENCH, FF	3 lbs 5 3/8 oz	1 qt 1 c 14 tbsp 1 4/8 tsp	
CAULIFLOWER	5 lbs 2 oz	2 gal 1 qt 5 tbsp 4/8 tsp	
BEETS, SLICED	2 lbs	1 pt 1 c 11 tbsp 1/8 tsp	
CABBAGE, RED	2 lbs 8 oz	1 gal 3 tbsp 5/8 tsp	
HORSERADISH	2 lbs	1 pt 1 c 12 tbsp 1 4/8 tsp	
DRESSING, ITALIAN	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
BEAN, SPROUTS	1 lb		
CHEESE, COTTAGE	2 lbs 4 oz	1 qt 8 tbsp 7/8 tsp	
TOMATOES, CHERRY	9 lbs		
DRESSING, BLUE CHEESE	2 lbs	1 pt 1 c 11 tbsp 6/8 tsp	
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		

SALAD, COLE SLAW	6 lbs 4 oz	1 gal 1 qt 1 pt 1 c 9 tbsp 3 tsp	
DRESSING, VINAIGRETTE, BALSAMIC	2 lbs	1 qt 13 tbsp 5/8 tsp	
SPINACH	1 lb 6 oz	1 gal 1 qt 12 tbsp 2 tsp	
ORANGES, MANDARIN	2 lbs	1 pt 1 c 9 tbsp 1 7/8 tsp	
BROCCOLI, FRESH	3 lbs 4 oz	1 gal 12 tbsp 1/8 tsp	
NUTS, MIXED, SHELLED	1 lb	1 pt 1 c 4 tbsp 3 tsp	
BACON BITS, IMITATION	1 lb	1 qt 2 4/8 tsp	
PEAS, GARBANZO	2 lbs	1 pt 1 c 10 tbsp 1 5/8 tsp	
RADISHES	2 lbs 4 oz		
SALAD, PASTA, SHELL	6 lbs 4 oz		
CASHEW NUTS, SHELLED	1 lb	1 pt 1 c 4 tbsp 1 7/8 tsp	
CHEESE, CHEDDAR, SHREDDED	2 lbs 12 oz	2 qt 1 pt 1 c 1 7/8 tsp	
PICKLES, SWEET, CHIP	2 lbs	1 qt 1 c 5 tbsp 1 2/8 tsp	
APPLESAUCE	1 lb	1 c 13 tbsp 1 5/8 tsp	
DRESSING, 1000 ISLAND	2 lbs	1 pt 1 c 10 tbsp 2/8 tsp	
SALAD, POTATO, RED SKINNED	6 lbs 4 oz	2 qt 1 c 15 tbsp 4/8 tsp	
VINEGAR, RED	2 lbs	1 pt 1 c 12 tbsp 2 2/8 tsp	
NOODLES, CHOW MEIN	1 lb	2 qt 1 pt 1 tbsp 7/8 tsp	
EGGS, COOKED, FZN, DICED	1 lb	1 pt 1 c 5 tbsp 1 1/8 tsp	
CRANBERRY, SAUCE	1 lb	1 c 10 tbsp 5/8 tsp	
PEPPERS, RED AND GREEN STRIPS	3 lbs 2 oz	0 gal	
PEPPERS, CHERRY, PICKLED, HOT	2 lbs		
CROUTONS, TOASTED	1 lb	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
MUSHROOMS	4 lbs 2 oz	1 gal 1 pt 1 c 7 tbsp 2 5/8 tsp	
OLIVES, GRN W/PIMIENTO	2 lbs		
CRAB MEAT, IMITATION	5 lbs		
LETTUCE, IND	4 lbs 4 oz		
DRESSING, ITALIAN, FF	2 lbs	1 pt 1 c 14 tbsp 2 5/8 tsp	
OIL, SALAD, OLIVE	1 lb	1 pt 1 tbsp 1 7/8 tsp	
DRESSING, CAESAR	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	

METHODS

SALAD BAR LCS

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
309 kcal	27.8 gm	9 gm	18.6 gm	54.2 %	5 mg	1003 mg		0 mg

Ingredients	Weight	Measure	Issue
DRESSING, RANCH	3 lbs	1 qt 1 c 10 tbsp 2 2/8 tsp	
CUCUMBERS	6 lbs		
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbsp 3 tsp	
ROMAINE	8 lbs		
OLIVES, RIPE, SLICED	2 lbs		
CAULIFLOWER	2 lbs	3 qt 1 pt 2 tbsp 2 4/8 tsp	
CHEESE, COTTAGE	5 lbs	2 qt 1 pt 1 6/8 tsp	
PEPPERS, GREEN	2 lbs	1 qt 1 pt 1 tbsp 1 2/8 tsp	
ONIONS, YELLOW	2 lbs		
SALAD, COLE SLAW	6 lbs 4 oz	1 gal 1 qt 1 pt 1 c 9 tbsp 3 tsp	
DRESSING, VINAIGRETTE, BALSAMIC	2 lbs	1 qt 13 tbsp 5/8 tsp	
TOMATOES	10 lbs		
BACON BITS, IMITATION	1 lb	1 qt 2 4/8 tsp	
VEG, BROCCOLI	2 lbs	1 qt 1 c 13 tbsp 2/8 tsp	
SALAD, PASTA, SHELL	6 lbs 4 oz		
CHEESE, CHEDDAR, SHREDDED	2 lbs 12 oz	2 qt 1 pt 1 c 1 7/8 tsp	
SALAD, POTATO, RED SKINNED	6 lbs 4 oz	2 qt 1 c 15 tbsp 4/8 tsp	
PEPPERS, RED AND GREEN STRIPS	3 lbs 2 oz	0 gal	
OLIVES, GRN W/PIMIENTO	2 lbs		
CARROTS	2 lbs		
FISH, TUNA LIGHT, FLEX POUCH	5 lbs		

METHODS

- 1 Place salad bar ingredients on salad bar. PORTION: 1 cup. CCP: Hold at 41 F. or lower for service.

SALAD BAR SUB

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
725 kcal	58.7 gm	14.8 gm	48.5 gm	60.2 %	15 mg	2421 mg		0 mg

Ingredients	Weight	Measure	Issue
CARROTS, BABY, PEELED RTU	2 lbs		
ALFALFA SPROUTS	1 lb	3 qt 1 c 11 tbsp 2 7/8 tsp	
DRESSING, RANCH	2 lbs	1 pt 1 c 12 tbsp 1 4/8 tsp	
CUCUMBERS	6 lbs		
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbsp 3 tsp	
DRESSING, RANCH, FF	2 lbs	1 qt 2 4/8 tsp	
ROMAINE	4 lbs		
OLIVES, RIPE, SLICED	1 lb 8 oz		
DRESSING, FRENCH, FF	3 lbs 8 oz	1 qt 1 pt 3 tbsp 6/8 tsp	
CAULIFLOWER	2 lbs	3 qt 1 pt 2 tbsp 2 4/8 tsp	
MUSTARD, DIJON	3 lbs	1 qt 1 c 7 tbsp 1 3/8 tsp	
BEETS, SLICED	2 lbs	1 pt 1 c 11 tbsp 1/8 tsp	
CABBAGE, RED	2 lbs	3 qt 15 tbsp 1 1/8 tsp	
HORSERADISH	5 lbs	2 qt 1 c 7 tbsp 5/8 tsp	
DRESSING, ITALIAN	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
BEAN, SPROUTS	1 lb		
CHEESE, COTTAGE	2 lbs 4 oz	1 qt 8 tbsp 7/8 tsp	
TOMATOES, CHERRY	9 lbs		
DRESSING, BLUE CHEESE	2 lbs	1 pt 1 c 11 tbsp 6/8 tsp	
CHEESE, COTTAGE (DEHY)	3 lbs		
PEPPERS, GREEN	2 lbs	1 qt 1 pt 1 tbsp 1 2/8 tsp	

ONIONS, YELLOW	2 lbs		
SALAD, COLE SLAW	6 lbs 4 oz	1 gal 1 qt 1 pt 1 c 9 tbsp 3 tsp	
DRESSING, VINAIGRETTE, BALSAMIC	2 lbs	1 qt 13 tbsp 5/8 tsp	
SPINACH	1 lb	3 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
OLIVES, BLACK, PITTED	1 lb	1 pt 1 c 6 tbsp 4/8 tsp	
ORANGES, MANDARIN	2 lbs	1 pt 1 c 9 tbsp 1 7/8 tsp	
BROCCOLI, FRESH	2 lbs	2 qt 1 pt 4 tbsp 2 7/8 tsp	
BACON BITS, IMITATION	1 lb	1 qt 2 4/8 tsp	
SAUCE, TARTER	3 lbs	0 gal	
PEAS, GARBANZO	2 lbs	1 pt 1 c 10 tbsp 1 5/8 tsp	
RADISHES	2 lbs		
SALAD, PASTA, SHELL	6 lbs 4 oz		
CHEESE, CHEDDAR, SHREDDED	2 lbs 12 oz	2 qt 1 pt 1 c 1 7/8 tsp	
PICKLES, SWEET, CHIP	2 lbs	1 qt 1 c 5 tbsp 1 2/8 tsp	
DRESSING, 1000 ISLAND	2 lbs	1 pt 1 c 10 tbsp 2/8 tsp	
SALAD, POTATO, RED SKINNED	6 lbs 4 oz	2 qt 1 c 15 tbsp 4/8 tsp	
VINEGAR, RED	1 lb	1 c 14 tbsp 1 1/8 tsp	
NOODLES, CHOW MEIN	1 lb	2 qt 1 pt 1 tbsp 7/8 tsp	
CRANBERRY, SAUCE	3 lbs	1 qt 14 tbsp 1 7/8 tsp	
PEPPERS, RED AND GREEN STRIPS	3 lbs 2 oz	0 gal	
PEPPERS, CHERRY, PICKLED, HOT	2 lbs		
CROUTONS, TOASTED	1 lb	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
MUSHROOMS	4 lbs	1 gal 1 pt 14 tbsp 1 2/8 tsp	
OLIVES, GRN W/PIMIENTO	2 lbs		
CRAB MEAT, IMITATION	5 lbs		
LETTUCE, IND	4 lbs		
DRESSING, ITALIAN, FF	2 lbs	1 pt 1 c 14 tbsp 2 5/8 tsp	
OIL, SALAD, OLIVE	1 lb	1 pt 1 tbsp 1 7/8 tsp	
DRESSING, CAESAR	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	

METHODS

- 1 Place salad bar ingredients on salad bar. PORTION: 1 cup. CCP: Hold at 41 F. or lower for service.

BLUEBERRIES, # 10

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
BLUEBERRIES, (CND)	25 lbs 8 oz	2 gal 3 qt 1 pt 1 c 6 tbsp 1 4/8 tsp	

FRUIT COCKTAIL, # 10

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
FRUIT COCKTAIL	25 lbs	2 gal 3 qt 1 pt 13 tbsp 2 2/8 tsp	

PINEAPPLE,CHUNKS/TIDBITS, # 10

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	27 lbs	4 gal 2 qt 1 pt 1 c 9 tbs 1 6/8 tsp	

PRUNES,WHOLE,UNPITTED, # 10

Yield 100 Portions
Each Portion 3 PRUNES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PRUNES, CN	27 lbs 8 oz	3 gal 1 qt 1 c 4 tbsp 2 6/8 tsp	

APPLES, SLICED, #10

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
APPLES, SLICED	13 lbs 8 oz	0 gal	

APPLES,EATING,RED

Yield 100 Portions
Each Portion 1 APPLE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
APPLES, EATING, RED, SWEET	37 lbs 8 oz	8 gal 2 qt 1 tbsp 6/8 tsp	

BANANAS, FRESH

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
BANANAS	28 lbs	5 gal 1 qt 10 tbsp 2 2/8 tsp	

BANANAS, WHOLE

Yield 100 Portions
Each Portion 1 BANANA

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
BANANAS	40 lbs	7 gal 2 qt 15 tbsp 1 tsp	

CANTALOUPE, QUARTERED

Yield 100 Portions
Each Portion 1/4 CANTALOUPE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
CANTALOUPE	21 lbs 14 oz		

CANTALOUPE, DICED

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
CANTALOUPE	35 lbs		

CHERRIES,SWEET,FRESH

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
CHERRIES, SWEET	17 lbs 10 oz	3 gal 2 qt 1 c 14 tbs 2 6/8 tsp	

COCONUT FLAKES

Yield 100 Portions
Each Portion 1 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
COCONUT, DRIED, SWT, FLAKES	1 lb 5 oz	1 qt 1 pt 1 c 11 tbs 2 1/8 tsp	

FRUIT COCKTAIL

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
FRUIT COCKTAIL	42 lbs 3 oz	4 gal 3 qt 1 pt 1 c 1 tbsp 5/8 tsp	

GRAPEFRUIT, FRESH

Yield 100 Portions
Each Portion 1/2 GRAPEFRUIT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
GRAPEFRUIT	46 lbs 9 oz		

GRAPEFRUIT, FRESH, SEGMENT

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
GRAPEFRUIT	48 lbs		

GRAPES, FRESH

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
GRAPES, RED, SEEDLESS	16 lbs 11 oz	3 gal 1 pt 2 tbsp 1/8 tsp	

PINEAPPLE, SLICED

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
10 kcal	1 gm	1 gm	1 gm	90 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	25 lbs 5 oz	4 gal 1 qt 1 pt 13 tbsp 3 tsp	

PINEAPPLE, FRESH, DICED

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE	33 lbs 4 oz		

PLUMS, FRESH

Yield 100 Portions
Each Portion 1 PLUM

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PLUMS	15 lbs 10 oz		

RAISINS

Yield 100 Portions
Each Portion 1 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
RAISINS, SEEDLESS	2 lbs 4 oz	1 qt 1 pt 1 c 1 7/8 tsp	

STRAWBERRIES, FRESH, SLICED

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
STRAWBERRIES	18 lbs 4 oz	3 gal 2 qt 1 c 7 tbsp 2 3/8 tsp	

STRAWBERRIES, FRESH, WHOLE

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
STRAWBERRIES	16 lbs 9 oz	3 gal 1 qt 2 tbsp 2 2/8 tsp	

STRAWBERRIES, FROZEN

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
FRUIT, STRAWBERRIES	27 lbs 13 oz	3 gal 1 c 7 tbs 1 6/8 tsp	

TANGERINES

Yield 100 Portions
Each Portion 1 TANGERINE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
TANGERINES	22 lbs 15 oz		

WATERMELON, WEDGE

Yield 100 Portions
Each Portion 1 WEDGE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
WATERMELONS	51 lbs		

WATERMELON, DICED

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
WATERMELONS	34 lbs		

MANGOS, DICED

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
MANGOES	27 lbs 12 oz		

MANGOS, SLICED

Yield 100 Portions
Each Portion 4 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
MANGOES	18 lbs 9 oz		

KIWI FRUIT

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
KIWIFRUIT	5 lbs 14 oz		

HONEYDEW MELONS, SLICED

Yield 100 Portions
Each Portion 1/10 MELON

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
HONEYDEW MELONS	40 lbs 15 oz		

HONEYDEW MELONS, DICED

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
HONEYDEW MELONS	37 lbs 14 oz		

NECTARINES

Yield 100 Portions
Each Portion 1 NECTARINE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
NECTARINES	28 lbs 2 oz		

ORANGES, SLICED

Yield 100 Portions
Each Portion 3 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
ORANGES	20 lbs 9 oz		

ORANGES, FRESH

Yield 100 Portions
Each Portion 1 ORANGE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
ORANGES	37 lbs 8 oz		

ORANGES, MANDARIN

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
ORANGES, MANDARIN	19 lbs 4 oz	2 gal 1 pt 10 tbs 1 2/8 tsp	

PAPAYA, DICED

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PAPAYA	24 lbs		

PAPAYA, SLICED

Yield 100 Portions
Each Portion 3 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PAPAYA	22 lbs 8 oz		

PEACHES,QUARTERS/SLICES

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PEACHES, SLICED	43 lbs 14 oz	4 gal 3 qt 1 pt 1 c 4 tbsp 1 7/8 tsp	

PEACHES, FRESH

Yield 100 Portions
Each Portion 1 PEACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PEACHES	25 lbs		

PEARS, HALVES

Yield 100 Portions
Each Portion 2 HALVES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PEARS, HALVES	41 lbs 7 oz	4 gal 3 qt 1 tbsp 1 5/8 tsp	

PEARS, QUARTERS/SLICES

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PEARS, HALVES	36 lbs 7 oz	4 gal 1 pt 14 tbsp 1 7/8 tsp	

PEARS, FRESH

Yield 100 Portions
Each Portion 1 PEAR

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PEARS	36 lbs		

PINEAPPLE, CHUNKS

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	37 lbs 2 oz	6 gal 1 qt 1 pt 1 c 15 tbsp 5/8 tsp	

PEACHES, QUARTERS/SLICES, # 10

Yield 100 Portions
Each Portion 1 -2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PEACHES, SLICED	25 lbs	2 gal 3 qt 1 c 2 tbsp 2 5/8 tsp	

PEARS, QUARTERS/SLICES, # 10

Yield 100 Portions
Each Portion 1 -2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PEARS, HALVES	26 lbs 8 oz	3 gal 10 tbsp 2 tsp	

PINEAPPLE, SLICES, # 10

Yield 100 Portions
Each Portion 1 -2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	1 gm	1 gm	1 gm	900 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	27 lbs	4 gal 2 qt 1 pt 1 c 9 tbsp 1 6/8 tsp	

ALFALFA SPROUTS, FRESH

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
ALFALFA SPROUTS	1 lb 9 oz	1 gal 1 qt 1 c 7 tbsp 2 tsp	

BACON BITS, IMITATION

Yield 100 Portions
Each Portion 1 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
BACON BITS, IMITATION	1 lb 9 oz	1 qt 1 pt 5 tbsp 6/8 tsp	

BEANS, KIDNEY

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
BEANS, KIDNEY	8 lbs	3 qt 1 pt 15 tbsp 2 1/8 tsp	

BEAN SPROUTS

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
BEAN, SPROUTS	25 lbs 8 oz		

BEETS, SLICED

Yield 100 Portions
Each Portion 4 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
BEETS, SLICED	19 lbs 8 oz	2 gal 1 pt 1 c 15 tbsp 7/8 tsp	

BROCCOLI, FRESH

Yield 100 Portions
Each Portion 2 TO 3 STALKS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
BROCCOLI, FRESH	25 lbs 10 oz	8 gal 1 qt 1 tbsp 1 tsp	

CARROTS STRIPS,FRESH (4 BY 1/2 INCH)

Yield 100 Portions
Each Portion 6 STRIPS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
CARROTS	8 lbs		

CAULIFLOWER, FRESH

Yield 100 Portions
Each Portion 2 FLOWERETS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
CAULIFLOWER	12 lbs	5 gal 1 qt 1 c 2 3/8 tsp	

CELERY,STICKS OR STRIPS,FRESH (1/2)

Yield 100 Portions
Each Portion 4 STRIPS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	9 lbs	2 gal 1 pt 1 tsp	

CUCUMBER,PARED,SLICED,FRESH

Yield 100 Portions
Each Portion 4 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
CUCUMBERS	9 lbs		

LETTUCE, TRIMMED, SEPARATED, FRESH

Yield 100 Portions
Each Portion VARIABLE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
LETTUCE, IND	4 lbs 5 oz		

MUSHROOM,SLICED,TRIMMED,FRESH

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
MUSHROOMS	3 lbs 2 oz	3 qt 1 pt 12 tbsp 6/8 tsp	

MUSHROOMS, SLICED, (CANNED)

Yield 100 Portions
Each Portion 1 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	4 lbs	2 qt 1 pt 1 c 10 tbs 3/8 tsp	

ONIONS,CHOPPED,DRY

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	4 lbs 10 oz		

ONIONS,SLICED,DRY

Yield 100 Portions
Each Portion 3 TO 4 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	6 lbs 11 oz		

ONIONS, GREEN, WHOLE

Yield 100 Portions
Each Portion 1 GREEN ONION

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, GREEN	3 lbs		

PEAS,CHICK (GARBANZO BEANS)

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
PEAS, GARBANZO	7 lbs	3 qt 12 tbsp 2 5/8 tsp	

PEPPERS, STRIPS

Yield 100 Portions
Each Portion VARIABLE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
PEPPERS, GREEN	6 lbs 8 oz	1 gal 1 pt 1 c 12 tbsp 1 7/8 tsp	

RADISHES, FRESH

Yield 100 Portions
Each Portion 3 RADISHES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
RADISHES	7 lbs 12 oz		

ROMAINE, FRESH

Yield 100 Portions
Each Portion VARIABLE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
ROMAINE	4 lbs 12 oz		

TOMATOES,CHERRY,FRESH

Yield 100 Portions
Each Portion 2 TO 3 TOMATOES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
TOMATOES, CHERRY	7 lbs		

TOMATOES, WEDGES, FRESH

Yield 100 Portions
Each Portion 2 WEDGES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
TOMATOES	8 lbs 5 oz		

TOMATOES, SLICED, FRESH

Yield 100 Portions
Each Portion 2 SLICES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
TOMATOES	11 lbs 5 oz		

CELERY, DICED

Yield 100 Portions
Each Portion 2 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	4 lbs 5 oz	1 gal 4 tbsp 2 4/8 tsp	

ONIONS, GREEN, CHOPPED

Yield 100 Portions
Each Portion 2 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, GREEN	3 lbs 5 oz		

PEPPERS, FRESH, DICED

Yield 100 Portions
Each Portion 2 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
PEPPERS, GREEN	3 lbs 13 oz	2 qt 1 pt 1 c 9 tbsp 2 1/8 tsp	

RADISH, FRESH SLICE

Yield 100 Portions
Each Portion 2 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
RADISHES	3 lbs 8 oz		

CHEESE, COTTAGE, LOW FAT

Yield 100 Portions
Each Portion 2 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, COTTAGE	6 lbs 3/8 oz	3 qt 1 tbsp 1 4/8 tsp	

BROCCOLI, FRESH, FLOWERETS

Yield 100 Portions
Each Portion 2

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
BROCCOLI, FRESH	9 lbs 14 oz	3 gal 1 pt 14 tbsp 1 2/8 tsp	

CABBAGE, SHREDDED

Yield 100 Portions
Each Portion 2 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
CABBAGE, DANISH	2 lbs 7 oz	3 qt 1 pt 1 c 12 tbsp 2 2/8 tsp	

BACON, LETTUCE, AND TOMATO SANDWICH

Yield 100 Portions
Each Portion 1 SANDWIC

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
292 kcal	28.2 gm	10.1 gm	14.6 gm	45 %	21 mg	745 mg		0 mg

Ingredients	Weight	Measure	Issue
BACON, SLICED, SHINGLE	12 lbs		
MAYONNAISE, 1 GAL	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
TOMATOES	11 lbs 6 oz		
LETTUCE, IND	5 lbs 6 oz		

METHODS

- 1 Trim, wash and prepare lettuce and Tomatoes as directed on recipe No. A31
- 2 Prepare bacon according to recipe L00200 or L00202.
- 3 Place 2 slices bacon, 2 slices tomato, and lettuce leaf on 1 slice of bread; spread second slice of bread with about 2 teaspoons Salad Dressing. Top with second slice of bread.
- 4 Cut each sandwich in half. Prepare in 25 portion batches.

BACON, LETTUCE AND TOMATO SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
308 kcal	28 gm	11 gm	16 gm	46.8 %	24 mg	811 mg		87 mg

Ingredients	Weight	Measure	Issue
MAYONNAISE, 1 GAL	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	
BREAD, WHITE, SANDWICH	11 lbs		
TOMATOES	12 lbs 4 oz		
BACON, SLICED, PRECOOKED	10 lbs		
LETTUCE, IND	5 lbs 4 oz		

METHODS

- 1 Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat; set aside for later use.
- 2 Place 2 slices bacon, 2 slices tomato, and lettuce leaf on 1 slice of bread; spread second slice of bread with about 2 teaspoons mayonnaise. Top with second slice of bread.
- 3 Cut each sandwich in half. Prepare in 25 portion batches.

GYROS

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
425 kcal	44.3 gm	36.3 gm	11 gm	23.3 %	80 mg	655 mg		0 mg

Ingredients	Weight	Measure	Issue
CUCUMBERS	5 lbs		
YOGURT, PLAIN, LOW FAT	6 lbs 8 oz	2 gal 3 qt 1 pt 1 tbsp 3/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
TOMATOES	8 lbs 11 oz		
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
BREAD, PITA	18 lbs 12 oz		
SPICE, DILLWEED	0 lbs 1/2 oz	2 tbsp 4/8 tsp	
BEEF, ROAST, PRECOOKED	20 lbs		
LETTUCE, IND	4 lbs 5 oz		

METHODS

- 1 Trim, wash and prepare vegetables as directed on recipe No. A31
- 2 Slice beef thin about 20 slices per pound. Place 4 pounds, about 80 slices in each pan for use in Step 5. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 3 Separate onion slices into rings. Chop tomatoes and shred lettuce. Set aside for use in Step 6.
- 4 Peel, seed and chop cucumbers. Combine plain yogurt, cucumbers, dill weed and garlic powder. Mix well. CCP: Refrigerate at 41 F. or lower for use in Step 6.
- 5 Cut pita bread in half, forming 2 pockets. Place on pans. Using a convection oven, bake at 325 F. for 5 minutes or until warm and pliable on high fan, closed vent.
- 6 Using a convection oven heat gyro meat at 325 F. 5 minutes or until just hot. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Place 3 oz meat in each pita pocket.

- 7 Top each pita with 1 tablespoon yogurt-cucumber sauce, 2 onion rings, 2 tablespoons diced tomatoes and 2 tablespoons lettuce. CCP: Hold for service at 140 F. or higher.

GYROS (RTU GYROS MEAT, BREAD & TZKI SAU

Yield 100 Portions
Each Portion 1 GYRO

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
621 kcal	61.6 gm	24.6 gm	33.7 gm	48.8 %	46 mg	1671 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	1 lb 10 5/8 oz		
TOMATOES	10 lbs		
GYROS, COOKED, PRESLICED	22 lbs		
TZATZIKI SAUCE, CUC SAUCE FOR GYROS	10 lbs	0 gal	
BREAD, PITA	21 lbs		
LETTUCE, IND	3 lbs 5 3/8 oz		

METHODS

- 1 Separate onion slices into rings. Chop tomatoes and shred lettuce. Set aside for use in Step 4.
- 2 Place bread on 5 pans. Bake 10 minutes or until warm and pliable.
- 3 Thaw gyro meat. Using a convection oven heat gyro meat in 325 F. for 5 minutes or until just hot. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Place about 3 tablespoons of prepared tzatziki sauce on each gyro bread. Top with 6 slices of meat (3 oz). Top with tomatoes, lettuce, and onion rings. Fold in half; secure with toothpick or roll up bread around filling and wrap with 3-inch wide strip of aluminum foil.

STEAK AND CHEESE SUBMARINE

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
457 kcal	30.5 gm	37.3 gm	19.6 gm	38.6 %	100 mg	788 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHEESE, AMERICAN, SLICED	5 lbs 3 oz	2 qt 1 c 2 4/8 tsp	
BEEF, STEAK SANDWICH	25 lbs		
ROLLS, HOAGIE (FRESH)	25 lbs		

METHODS

- 1 Grill steaks on one side 30 seconds on lightly sprayed grill at 350 F.
- 2 Turn steaks; cover half of steaks with cheese slices. Grill steaks 30 seconds. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Slice rolls in half lengthwise. Place 1 steak on bottom half of each roll. Add steak with cheese on top.
- 4 Cover with top half of roll. CCP: Hold at 140 F. or higher for service.

STEAK,CHEESE & ONION SUBMARINE

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
495 kcal	39.7 gm	38.2 gm	19.7 gm	35.8 %	100 mg	791 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHEESE, AMERICAN, SLICED	5 lbs 3 oz	2 qt 1 c 2 4/8 tsp	
ONIONS, YELLOW	22 lbs 3 oz		
BEEF, STEAK SANDWICH	25 lbs		
ROLLS, HOAGIE (FRESH)	25 lbs		

METHODS

- 1 Lightly spray grill with non-stick cooking spray. Grill thinly sliced onions 5 to 6 minutes.
- 2 Grill steaks on one side 30 seconds on lightly sprayed grill at 350 F. Turn steaks; cover half of steaks with cheese slices. Grill steaks 30 seconds. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Slice rolls in half lengthwise. Place 1 steak on bottom half of each roll. Add steak with cheese on top. Add 1/3 cup grilled onions on each sandwich.
- 4 Cover with top half of roll. CCP: Hold at 140 F. or higher for service.

STEAK & ONION SUBMARINE

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
389 kcal	39.2 gm	31.9 gm	10.9 gm	25.2 %	73 mg	369 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
ONIONS, YELLOW	22 lbs 3 oz		
BEEF, STEAK SANDWICH	25 lbs		
ROLLS, HOAGIE (FRESH)	25 lbs		

METHODS

- 1 Lightly spray grill with non-stick cooking spray. Grill thinly sliced onions 5 to 6 minutes.
- 2 Grill steaks on one side 1/2 minute on lightly sprayed grill at 350 F. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Slice rolls in half lengthwise. Place 1 steak on bottom half of each roll. Top with 1/3 cup onions on each sandwich.
- 4 Cover with top half of roll. CCP: Hold at 140 F. or higher for service.

STEAK, CHEESE AND ONION SUBMARINE (PRE

Yield 100 Portions
Each Portion 1 SANDWIC

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
495 kcal	39.7 gm	38.2 gm	19.7 gm	35.8 %	100 mg	791 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, CHEESE, R-T-S	6 lbs 8 oz	2 qt 1 pt 1 c 11 tbsp 5/8 tsp	
ONIONS, YELLOW	22 lbs 3 oz		
BEEF, STEAK SANDWICH	25 lbs		
ROLLS, HOAGIE (FRESH)	25 lbs		

METHODS

- 1 Saute onions in a lightly sprayed steam jacketed kettle 8 to 10 minutes or until tender.
- 2 Prepare beef slices according to manufacturer's directions. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Slice rolls in half lengthwise. Place 3 ounces steak on bottom half of each roll. Add 1 oz of cheese and 1/3 cup onions on each sandwich.
- 4 Cover with top half of roll. CCP: Hold at 140 F. or higher for service.

ROAST BEEF SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
358 kcal	30 gm	30 gm	12 gm	30.2 %	76 mg	519 mg		98 mg

Ingredients	Weight	Measure	Issue
BREAD, WHITE, SANDWICH	12 lbs		
BEEF, ROAST, DELI	18 lbs 12 oz		
LETTUCE, IND	4 lbs 5 oz		
MAYONNAISE,	1 lb 11 oz	1 pt 1 c 4 tbsp 3/8 tsp	
MUSTARD, YELLOW	0 lbs 8 oz	14 tbsp 1 6/8 tsp	

METHODS

- 1 Trim, wash and prepare lettuce as directed on recipe No. A31
- 2 Combine mustard and mayonnaise; blend well.
- 3 Spread 1 slice of bread with 2 teaspoons mayonnaise mixture. Place 3 ounces or 3 to 4 slices, beef on bread. Top with lettuce if desired, and second slice of bread.
- 4 Cut each sandwich in half. CCP: Hold at 41 F. or lower until ready to serve.
- 5 Slice beef into thin slices, 16-22 slices pr pound.

NOTES

- 1 100 Crossiants may be substituted for wheat bread.

ROAST PORK SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
318 kcal	29.8 gm	28.6 gm	8.5 gm	24.1 %	70 mg	511 mg		0 mg

Ingredients	Weight	Measure	Issue
PORKLOIN, BNLS, PRECOOKED, FRZ, LIG	18 lbs 12 oz		
BREAD, WHITE, SANDWICH	12 lbs 8 oz		
LETTUCE, IND	4 lbs 4 oz		
MAYONNAISE,	1 lb 10 5/8 oz	1 pt 1 c 3 tbsp 1 3/8 tsp	
MUSTARD, YELLOW	0 lbs 9 oz	1 c 1 2/8 tsp	

METHODS

- 1 Slice meat into thin slices.
- 2 Combine mustard and mayonnaise; blend well.
- 3 Spread 1 slice bread with 2 teaspoons mayonnaise mixture. Place 3 ounces or 3 to 4 slices, meat on bread; top with second slice of bread. Add lettuce if desired.
- 4 Cut each sandwich in half. CCP: Hold at 41 F. or lower until ready to serve.

ROAST TURKEY SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
321 kcal	32 gm	22 gm	11 gm	30.8 %	55 mg	1022 mg		122 mg

Ingredients	Weight	Measure	Issue
BREAD, WHITE, SANDWICH	12 lbs		
TURKEY, WHITE/DARK, PRECOOKED	21 lbs		
LETTUCE, IND	4 lbs 5 oz		
MAYONNAISE,	1 lb 11 oz	1 pt 1 c 4 tbsp 3/8 tsp	
MUSTARD, YELLOW	0 lbs 8 oz	14 tbsp 1 6/8 tsp	

METHODS

- 1 Trim, wash and prepare lettuce as directed on recipe No. A31
- 2 Slice turkey into thin slices, 16 to 22 slices per pound.
- 3 Combine mustard and mayonnaise; blend well.
- 4 Spread 1 slice of bread with 2 teaspoons mayonnaise mixture. Place 3 ounces or 3 to 4 slices, meat on bread; top with second slice of bread. Add lettuce if desired.
- 5 Cut each sandwich in half. CCP: Hold at 41 F. or lower until ready to serve.

TURKEY CROISSANT

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
401 kcal	29.2 gm	22.3 gm	21.2 gm	47.6 %	94 mg	1059 mg		0 mg

Ingredients	Weight	Measure	Issue
ROLLS, BREAD CROISSANT	12 lbs 10 oz		
TURKEY, WHITE/DARK, PRECOOKED	21 lbs		
LETTUCE, IND	4 lbs 5 oz		
MAYONNAISE,	1 lb 11 oz	1 pt 1 c 4 tbsp 3/8 tsp	
MUSTARD, YELLOW	0 lbs 8 oz	14 tbsp 1 6/8 tsp	

METHODS

- 1 Trim, wash and prepare lettuce as directed on recipe No. A31
- 2 Slice turkey into thin slices, 16 to 22 slices per pound.
- 3 Combine mustard and mayonnaise; blend well.
- 4 Slice croissants in half. Overlap croissants on sheet pans. Bake until crisp in 300 F. convection oven, about 3 minutes on high fan, open vent. Remove from oven.
- 5 Spread bottom half of each hot croissant with 2 teaspoons mayonnaise mixture. Place 3 ounces, 3 to 4 slices meat on each croissant. Top with other half of croissant. Add lettuce if desired. CCP: Hold at 41 F. or lower for service.

SAUSAGE AND BISCUIT SANDWICH

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
327 kcal	23 gm	11 gm	21 gm	57.8 %	38 mg	842 mg		64 mg

Ingredients	Weight	Measure	Issue
PORK, SAUSAGE, PATTIES, PRECOOKED	12 lbs 8 oz		
BISCUIT MIX	8 lbs	0 gal	

METHODS

- 1 Prepare biscuit mix according to instructions on container. Using convection oven, bake at 350F. for 15 minutes or until lightly browned on low fan, open vent. Keep hot for use in Step 3.
- 2 Place 25 sausage patties on each sheet pan. Using a convection oven, bake uncovered at 325 F. for 7 minutes or until hot on low fan, open vent. Drain well. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Place 1 patty on bottom of each split biscuit. Add top biscuit. CCP: Hold for service at 140 F. or higher.

HAM BISCUIT SANDWICH

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
208 kcal	22.6 gm	9.3 gm	8.5 gm	36.8 %	17 mg	881 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BISCUIT MIX	7 lbs 14 oz	0 gal	
HAM, BONELESS	6 lbs 4 oz		

METHODS

- 1 Prepare biscuit mix according to instructions on container. Using convection oven, bake 350F. for 15 minutes or until lightly browned on low fan, open vent. Keep hot for use in Step 3.
- 2 Cut ham into 1-ounce slices. Grill on lightly sprayed 350 F. griddle until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Place 1 slice of ham on bottom of each split biscuit. Add top biscuit. CCP: Hold for service at 140 F. or higher.

GRILLED CHEESE SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
410 kcal	26 gm	16 gm	27 gm	59.3 %	73 mg	1236 mg		390 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	10 lbs 6 oz	1 gal 1 pt 1 tbsp 1 7/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	

METHODS

- 1 Place 2 slices cheese between 2 slices bread.
- 2 Brush lightly top and bottom of sandwiches with melted butter.
- 3 Grill on 400 F. griddle until sandwiches are lightly browned on each side and cheese is melted.
- 4 Cut each sandwich in half. Serve hot. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 In Step 3, sandwiches may be browned in a convection oven at 425 F. for 5 minutes.

GERMAN STYLE HAM SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
425 kcal	26.3 gm	16.9 gm	28.1 gm	59.5 %	82 mg	1344 mg		0 mg

Ingredients	Weight	Measure	Issue
HORSERADISH	1 1/4 oz	2 tbsp 1 1/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
BUTTER, PRINTS	4 lbs	1 qt 1 pt 1 c 15 tbsp 2 6/8 tsp	
ONIONS, DRY, WHITE, CHOPPED	0 lbs 2 oz	10 tbsp 2 6/8 tsp	
SPICE, POPPYSEED	0 lbs 1 oz	3 tbsp 6/8 tsp	
HAM, BONELESS	6 lbs 4 oz		
MUSTARD, YELLOW	1 lb	1 c 13 tbsp 4/8 tsp	

METHODS

- 1 Combine softened butter (2 lbs per Hd), mustard, horseradish, poppy seed, and dehydrated onions; mix well.
- 2 Spread 1 tablespoon filling on 1 slice bread. Slice ham into 100 slices. Place 1 slice ham and 1 slice of cheese over filling in each sandwich. Top with second slice bread.
- 3 Brush lightly top and bottom of sandwiches with butter (2 lbs per HD).
- 4 Grill on 400 F. griddle until sandwiches are lightly browned on each side and cheese is melted. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Cut each sandwich in half. Serve hot. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 In Step 4, hamwich may be browned in a 425 F. convection oven for 5 minutes.

GRILLED CHEESE WITH TOMATO SANDWICH

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
421 kcal	28.4 gm	16.9 gm	26.8 gm	57.3 %	73 mg	1240 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	12 lbs 8 oz	1 gal 1 qt 1 c 12 tbsp 2 7/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
TOMATOES	13 lbs 12 oz		

METHODS

- 1 Brush butter onto 1 slice of bread and place it butter side down on a paper lined sheet tray.
- 2 Top with 1 slice of cheese and 2 slices of tomato.
- 3 Butter another slice of bread and place it on top of the bread, tomato, cheese slice, buttered side up.
- 4 Continue to prepare sandwiches until all ingredients have assembled 100 sandwiches.
- 5 Preheat griddle to 400 F. and grill sandwiches until both sides are light brown and cheese has melted. Cut each sandwich in half. Serve hot. CCP: Hold at 140 F. or higher for service.
- 6 Trim, wash and prepare tomatoes as directed on recipe No. A31

GRILLED CHEESE AND HAM SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
405 kcal	26 gm	23 gm	23 gm	51.1 %	80 mg	1665 mg		239 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	5 lbs 3 oz	2 qt 1 c 2 4/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
HAM, BONELESS, PRECOOKED, SLICED	6 lbs 4 oz		

METHODS

- 1 Place 1oz slice cheese and 1oz slices ham on each sandwich.
- 2 Brush lightly top and bottom of sandwiches with melted butter.
- 3 Grill until sandwiches are lightly browned on each side and cheese is melted on 400 F. griddle. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Cut each sandwich in half. Serve hot. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 In Step 3, sandwiches may be oven toasted or browned in a 425 F. convection oven for 5 minutes.

GRILLED TURKEY AND CHEESE SANDWICH

Yield 100 Portions
Each Portion 1 SANDWCH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
334 kcal	27 gm	15 gm	18.4 gm	49.6 %	58 mg	1103 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	6 lbs 4 oz	2 qt 1 pt 14 tbsp 1 4/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
TURKEY, BREAST, SLICED	12 lbs 8 oz		

METHODS

- 1 Place 1oz cheese and 2oz turkey on each sandwich.
- 2 Brush lightly top and bottom of sandwiches with melted butter.
- 3 Grill until sandwiches are lightly browned on each side and cheese is melted on 400 F. griddle. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Cut each sandwich in half. Serve hot. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 In Step 3, sandwiches may be oven toasted or browned in a 425 F. convection oven for 5 minutes.

GRILLED HAM AND CHEESE (HAM STEAK)

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
414 kcal	16 gm	24 gm	28 gm	60.9 %	100 mg	1786 mg		710 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	12 lbs 8 oz	1 gal 1 qt 1 c 12 tbs 2 7/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs 8 oz		
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbs 2 7/8 tsp	
HAM, STEAKS	12 lbs 8 oz		

METHODS

- 1 Melt butter, hold on the side for step 3.
- 2 Cut ham slices in half to fit the sandwich.
- 3 Place 1 slice of cheese on one slice of bread, top with ham, top with another slice of bread. Lightly brush the tops of the bread.
- 4 Place buttered side on a preheated 375 F. griddle, cook until golden brown on one side. Brush the other slice of bread with melted butter, flip onto the griddle, cook until golden brown. Remove from griddle, cut each sandwich in half. Place into service pans and hold hot for service, very loosely covered. CCP: Hold at 140 F. for service.

ENGLISH MUFFIN W/ BACON,EGG & CHEESE

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
341 kcal	26 gm	19 gm	18 gm	47.5 %	231 mg	866 mg		264 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHEESE, AMERICAN, SLICED	6 lbs 4 oz	2 qt 1 pt 14 tbsp 1 4/8 tsp	
EGG, WHOLE, TABLE	10 lbs	0 gal	
MUFFINS, ENGLISH	12 lbs 8 oz		
BACON, SLICED, PRECOOKED	4 lbs		

METHODS

- 1 Arrange bacon slices in rows down the length of 18x26 sheet pan, 2-1/2 pounds per pan, with fat edges slightly overlapping lean edges. Using a convection oven, bake 25 minutes at 325 F. on high fan, open vent. Drain excess fat. Bake an additional 5 to 10 minutes or until bacon is slightly crisp. DO NOT OVERCOOK. Drain thoroughly. Place on absorbent paper or in perforated steam table pan. CCP: Set aside for use in Step 4 at 140 F. or higher.
- 2 Place muffin halves on sheet pans in rows, 5 by 7; Using a convection oven, toast 2 to 3 minutes at 325 F. Set aside for use in Step 6.
- 3 Place thawed eggs into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Cook until firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Place 1 slice bacon on egg.
- 5 Place 1 slice cheese on top of bacon. Continue to cook until cheese melts.
- 6 Place 1 cheese and bacon-topped fried egg on bottom half of each split muffin. Top with second half of muffin. CCP: Hold for service at 140 F. or higher.

ENGLISH MUFFIN W/ HAM,EGG & CHEESE

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
348 kcal	26 gm	22 gm	18 gm	46.6 %	239 mg	1108 mg		266 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHEESE, AMERICAN, SLICED	6 lbs 4 oz	2 qt 1 pt 14 tbsp 1 4/8 tsp	
EGG, WHOLE, TABLE	10 lbs	0 gal	
MUFFINS, ENGLISH	12 lbs 10 oz		
HAM, BONELESS	6 lbs 4 oz		

METHODS

- 1 Grill 1-ounce slices of ham until lightly browned on 325 F. griddle.
- 2 Place muffin halves on sheet pans in rows, 5 by 7; Using a convection oven, toast 2 to 3 minutes at 325 F. Set aside for use in Step 6.
- 3 Place thawed eggs into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Cook until firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Place 1 slice ham on egg.
- 5 Place 1 slice cheese on top of ham. Continue to cook until cheese melts.
- 6 Place 1 cheese and ham-topped fried egg on bottom half of each split muffin. Top with second half of muffin. CCP: Hold for service at 140 F. or higher.

ENG.,MUFFIN W/ CAN. BAC.,EGG & CHEESE

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
343 kcal	27 gm	22 gm	17 gm	44.6 %	237 mg	1081 mg		266 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
CHEESE, AMERICAN, SLICED	6 lbs 4 oz	2 qt 1 pt 14 tbs 1 4/8 tsp	
BACON, CANADIAN	6 lbs 4 oz		
EGG, WHOLE, TABLE	10 lbs	0 gal	
MUFFINS, ENGLISH	12 lbs 8 oz		

METHODS

- 1 Grill Canadian bacon on lightly greased 350 F. griddle about 1 minute on each side. Drain thoroughly.
- 2 Place muffin halves on sheet pans in rows, 5 by 7; Using a convection oven, toast 2 to 3 minutes in 325 F. oven. Set aside for use in Step 6.
- 3 Place thawed eggs into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Cook until firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Place 1 slice Canadian bacon on egg.
- 5 Place 1 slice cheese on top of bacon. Continue to cook until cheese melts.
- 6 Place 1 cheese and bacon-topped fried egg on bottom half of each split muffin. Top with second half of muffin. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 Canadian bacon may be oven fried. Using a convection oven, bake at 350 F. for 6 to 8 minutes on high fan, open vent. Set aside for use in Step 4.

ENGLISH MUFFIN W/ SAUSAGE, EGG & CHEESE

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
424 kcal	26 gm	21 gm	26 gm	55.2 %	89 mg	1096 mg		237 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHEESE, AMERICAN, SLICED	6 lbs 4 oz	2 qt 1 pt 14 tbsp 1 4/8 tsp	
PORK, SAUSAGE, PATTIES, PRECOOKED	6 lbs 4 oz		
MUFFINS, ENGLISH	12 lbs 10 oz		
EGG, PATTIES, PRECOOKED	12 lbs 8 oz		

METHODS

- 1 Cook sausage patties according to instructions on package. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Place muffin halves on sheet pans in rows, 5 by 7; Using a convection oven, toast 2 to 3 minutes at 325 F. Set aside for use in Step 6.
- 3 Prepare eggs according to manufacturer's directions. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Place 1 sausage patty on egg.
- 5 Place 1 slice cheese on top of sausage patty. Continue to cook until cheese melts.
- 6 Place 1 cheese and sausage-topped fried egg on bottom half of each split muffin. Top with second half of muffin. CCP: Hold for service at 140 F. or higher.

HAM, EGG, CHEESE MUFFIN

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
260 kcal	26 gm	11 gm	14 gm	48.5 %	50 mg	700 mg		0 mg

Ingredients	Weight	Measure	Issue
SANDWICH, MUFFIN/HAM/EGG	22 lbs 14 oz		

METHODS

- 1 Prepare in accordance with manufacturer's instructions.

CANADIAN BACON & CHEESE MUFFIN

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
234 kcal	29 gm	13 gm	7 gm	26.9 %	182 mg	569 mg		245 mg

Ingredients	Weight	Measure	Issue
SANDWICH, MUFFIN/HAM/EGG	23 lbs		

METHODS

- 1 Heat according to manufacturer directions. Remove from oven and hold hot for service.
- 2 CCP - hold 145F or higher for service.

ENGLISH MUFFIN W/TURKEY SAUSAGE, EGG

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
420 kcal	25.9 gm	29.7 gm	21.2 gm	45.4 %	267 mg	946 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHEESE, AMERICAN, SLICED	6 lbs 4 oz	2 qt 1 pt 14 tbsp 1 4/8 tsp	
EGG, WHOLE, TABLE	10 lbs	0 gal	
TURKEY, PATTIES	6 lbs 4 oz		
MUFFINS, ENGLISH	12 lbs 10 oz		

METHODS

- 1 Cook sausage patties according to instructions on package. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Place muffin halves on sheet pans in rows, 5 by 7; Using a convection oven, toast 2 to 3 minutes at 325 F. Set aside for use in Step 6.
- 3 Place thawed eggs into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Fry 2 minutes; turn. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Place 1 sausage patty on egg.
- 5 Place 1 slice cheese on top of sausage patty. Continue to cook until cheese melts.
- 6 Place 1 cheese and sausage-topped fried egg on bottom half of each split muffin. Top with second half of muffin. CCP: Hold for service at 140 F. or higher.

STEAK AND EGG MUFFIN

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
408 kcal	25.6 gm	39.3 gm	16.1 gm	35.5 %	86 mg	566 mg		0 mg

Ingredients	Weight	Measure	Issue
OIL, SALAD, CANOLA	15 1/4 oz	1 c 15 tbsp 2 2/8 tsp	
BEEF, STEAK SANDWICH	29 lbs 5 3/8 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
EGG, SUBSTITUTE	10 lbs	1 gal 1 pt 14 tbsp 1 2/8 tsp	
MUFFINS, ENGLISH	12 lbs 10 oz		
SPICE, PEPPER, BLACK	0 lbs 2 oz	8 tbsp 6/8 tsp	

METHODS

- 1 Preheat griddle to 400 F. Evenly spread one quarter of the oil on the griddle.
- 2 Cut each steak in half to yield a 3-4 ounce portion. Place raw steaks on the griddle, in batches of 25. Season one side with salt and pepper. Employ progressive cooking and spread remaining oil on the griddle. Cook on one side for 3-5 minutes or until the juice from the meat begins to collect on the tops and sides of the cut steak. Cook other side of steak for 3-5 minutes. CCP: Internal temperature must reach 155 F or higher for 15 seconds.
- 3 Remove from griddle and shingle into serving pan. Cover, but vent the cover to allow steam to escape. Hold for use in Step 5. CCP: Hold at 140 F. or higher for service.
- 4 Place thawed egg substitute into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Fry 2 minutes; turn. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 To prepare the sandwich, remove the tops of muffin from the tray. Place 3 ounces of steak on the bottom of the muffin and place egg substitute on top of the steak. Top with the other half of the English muffin.
- 6 Wrap each sandwich in foil and place into a serving pan. CCP: Hold for service at 140 F. or higher.

SAUSAGE, EGG, AND CHEESE BAGEL

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
733 kcal	47.3 gm	23.7 gm	15.2 gm	18.7 %	0 mg	1810 mg		0 mg

Ingredients	Weight	Measure	Issue
SANDWCH, BAGEL/EGG/SAUSAGE	37 lbs 4 oz		

METHODS

- 1 Prepare in accordance with manufacturer's instructions.

SAUSAGE & EGG PANCAKE SANDWICH

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
241 kcal	21.5 gm	6 gm	14.6 gm	54.5 %	19 mg	460 mg		0 mg

Ingredients	Weight	Measure	Issue
SANDWICH, MUFFIN/HAM/EGG	15 lbs 10 oz		

METHODS

- 1 Heat according to manufacturer's instructions.

ENGLISH MUFFIN WITH PRECOOKED BACON, E

Yield 100 Portions
Each Portion 1 SANDWIC

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
445 kcal	26.3 gm	25.7 gm	26.3 gm	53.2 %	253 mg	1311 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHEESE, AMERICAN, SLICED	6 lbs 4 oz	2 qt 1 pt 14 tbsp 1 4/8 tsp	
EGG, WHOLE, TABLE	10 lbs	0 gal	
MUFFINS, ENGLISH	12 lbs 10 oz		
BACON, SLICED, PRECOOKED	6 lbs		

METHODS

- 1 Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat. CCP: Set aside for use in Step 4 at 140 F. or higher.
- 2 Place muffin halves on sheet pans in rows, 5 by 7; Using a convection oven, toast 2 to 3 minutes at 325 F. Set aside for use in Step 6.
- 3 Place thawed eggs into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Cook until firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Place 1 slice bacon on egg.
- 5 Place 1 slice cheese on top of bacon. Continue to cook until cheese melts.
- 6 Place 1 cheese and bacon-topped fried egg on bottom half of each split muffin. Top with second half of muffin. CCP: Hold for service at 140 F. or higher.

CHICKEN SALAD SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
388 kcal	28.1 gm	28 gm	16.6 gm	38.5 %	78 mg	707 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	4 lbs 2 oz	3 qt 1 pt 1 c 9 tbsp 1 4/8 tsp	
MAYONNAISE, 1 GAL	2 lbs 12 oz	1 qt 1 c 4 tbsp 2 7/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
CHICKEN, DICED, PRECOOKED	18 lbs		
RELISH, PICKLE, SWEET	1 lb 14 oz	1 pt 1 c 7 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
LETTUCE, IND	3 lbs 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Combine chicken, celery, mayonnaise, pickle relish, salt and pepper. Mix lightly but thoroughly.
- 3 Spread 1 slice bread with 3/4 cup filling; top with lettuce and second slice of bread.
- 4 Cut each sandwich in half. CCP: Cover and refrigerate sandwiches at 41 F. or lower.

CHICKEN SALAD SANDWICH (CND CHICKEN)

Yield 100 Portions
Each Portion 1 SAND

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
434 kcal	28.5 gm	27.4 gm	21.5 gm	44.6 %	73 mg	1009 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	4 lbs 2 oz	3 qt 1 pt 1 c 9 tbsp 1 4/8 tsp	
MAYONNAISE, 1 GAL	3 lbs 8 oz	1 qt 1 pt 12 tbsp 3/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
RELISH, PICKLE, SWEET	1 lb 14 oz	1 pt 1 c 7 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
CHICKEN, BONED	20 lbs		
LETTUCE, IND	3 lbs 4 oz		
MAYONNAISE,	3 lbs 8 oz	1 qt 1 pt 12 tbsp 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Drain chicken. Cut chicken into 1 inch pieces.
- 3 Combine chicken, celery, mayonnaise, onions, lemon juice and pepper. Mix lightly but thoroughly.
- 4 Spread 1 slice bread with 3/4 cup filling; top with lettuce and second slice of bread.
- 5 Cut each sandwich in half. CCP: Cover and refrigerate sandwiches at 41 F. or lower.

TURKEY SALAD SANDWICH

Yield 100 Portions
Each Portion 1 SAND

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
307 kcal	30.4 gm	19.3 gm	11.6 gm	34 %	50 mg	1131 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	4 lbs 4 oz	1 gal 1 tbsp 1/8 tsp	
RELISH, PICKLE, SWEET	1 lb 14 oz	1 pt 1 c 7 tbsp 1 6/8 tsp	
BREAD, WHITE, SLICED	12 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	18 lbs		
LETTUCE, IND	3 lbs 4 oz		
MAYONNAISE,	3 lbs	1 qt 1 c 12 tbsp 2 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Combine turkey, celery, mayonnaise, pickle relish, salt and pepper. Mix lightly but thoroughly.
- 3 Spread 1 slice bread with 3/4 cup filling; top with lettuce and second slice of bread.
- 4 Cut each sandwich in half. CCP: Cover and refrigerate sandwiches at 41 F. or lower.

CORNER BEEF SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
235 kcal	34.7 gm	16.6 gm	3 gm	11.5 %	25 mg	1279 mg		0 mg

Ingredients	Weight	Measure	Issue
BEEF, CORNER BRISKET, PRECOOKED	16 lbs		
BREAD, RYE	14 lbs 2 oz		
LETTUCE, IND	4 lbs 5 oz		
MUSTARD, YELLOW	2 lbs	1 pt 1 c 10 tbsp 1 tsp	

METHODS

- 1 Slice corner beef across the grain into 1/16-inch slices.
- 2 Spread 1 slice bread with 2 teaspoons mustard. Place 3 to 4 slices corner beef on bread; top with lettuce and second slice bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

CORNED BEEF AND CHEESE SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
343 kcal	36.3 gm	24.2 gm	10.9 gm	28.6 %	51 mg	1334 mg		0 mg

Ingredients	Weight	Measure	Issue
BEEF, CORNED BRISKET, PRECOOKED	16 lbs		
CHEESE, SWISS, SLICED	6 lbs 4 oz	3 qt 1 c 1 tbsp 1/8 tsp	
BREAD, RYE	14 lbs 2 oz		
LETTUCE, IND	4 lbs 5 oz		
MUSTARD, YELLOW	2 lbs	1 pt 1 c 10 tbsp 1 tsp	

METHODS

- 1 Slice corned beef across the grain 1/16-inch slices.
- 2 Slice cheese into 1 oz slices. Spread 1 slice bread with 2 teaspoons mustard. Place 2 to 3 slices corned beef and 1 slice cheese on bread; top with lettuce and second slice bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

EGG SALAD SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
362 kcal	30.3 gm	13.6 gm	19.3 gm	48 %	324 mg	637 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	15 lbs	0 gal	
MAYONNAISE, 1 GAL	3 lbs	1 qt 1 c 12 tbs 2 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
ONIONS, YELLOW	0 lbs 14 oz		
PICKLES, SWEET, CHIP	2 lbs 4 oz	1 qt 1 pt 2/8 tsp	
LETTUCE, IND	4 lbs 5 oz		
EGGS, WHOLE, COOKED, W/O SHELL	16 lbs 8 oz	3 gal 1 qt 1 pt 1 c 1 5/8 tsp	
MUSTARD, YELLOW	0 lbs 12 oz	1 c 5 tbs 2 5/8 tsp	

METHODS

- 1 Remove eggs from refrigeration 30 minutes before using. Place eggs in baskets; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. CCP: Refrigerate at 41 F. or lower. CCP: All fresh shell eggs must be heated to 155 F. or higher for 15 seconds. Cool. Shell; finely chop eggs.
- 2 Combine eggs, onions, pickles, mustard, and mayonnaise; mix together lightly.
- 3 Spread 1 slice bread with 1/2 cup egg salad; top with lettuce if desired and second slice bread.
- 4 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

NEW YORK EGG SALAD SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
370 kcal	32 gm	14 gm	19.4 gm	47.2 %	324 mg	640 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	15 lbs	0 gal	
MAYONNAISE, 1 GAL	3 lbs	1 qt 1 c 12 tbsp 2 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
TOMATOES	11 lbs 6 oz		
PICKLES, SWEET, CHIP	2 lbs 2 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
LETTUCE, IND	4 lbs 4 oz		
MUSTARD, YELLOW	0 lbs 12 oz	1 c 5 tbsp 2 5/8 tsp	

METHODS

- 1 Place eggs in baskets; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. Peel and finely chop eggs.
- 2 Combine eggs, pickles, mustard, and mayonnaise; mix together lightly.
- 3 Spread 1 slice bread with 1/2 cup egg salad; top each with 2 slices tomato, lettuce if desired, and second slice bread.
- 4 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

HAM SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
294 kcal	26.6 gm	23.6 gm	9.6 gm	29.4 %	50 mg	1730 mg		0 mg

Ingredients	Weight	Measure	Issue
BREAD, WHITE, SANDWICH	12 lbs		
LETTUCE, IND	4 lbs 5 oz		
HAM, BONELESS	18 lbs 12 oz		
MUSTARD, YELLOW	2 lbs	1 pt 1 c 10 tbsp 1 tsp	

METHODS

- 1 Slice ham into thin slices, 20 to 24 slices per pound.
- 2 Spread 1 slice bread with mustard. Place 3 ounces or 3 slices of ham on bread; top with lettuce and second slice of bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

FRIED HAM SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
294 kcal	26.6 gm	23.6 gm	9.6 gm	29.4 %	50 mg	1730 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
LETTUCE, IND	4 lbs 5 oz		
HAM, BONELESS	18 lbs 12 oz		
MUSTARD, YELLOW	2 lbs	1 pt 1 c 10 tbsp 1 tsp	

METHODS

- 1 Slice ham into 1/4-inch slices, about 3 ounces each. Grill on lightly greased 350 F. griddle about 1 minute on each side until lightly browned.
- 2 Spread 1 slice bread with mustard. Place 3 ounces or 3 slices of ham on bread; top with lettuce and second slice of bread.
- 3 Cut each sandwich in half. Serve hot. CCP: Hold at 140 F. or higher for service.

HAM AND CHEESE SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
349 kcal	27.1 gm	23.5 gm	16 gm	41.3 %	60 mg	1727 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	5 lbs 3 oz	2 qt 1 c 2 4/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
LETTUCE, IND	4 lbs 5 oz		
HAM, BONELESS	12 lbs 8 oz		
MUSTARD, YELLOW	2 lbs	1 pt 1 c 10 tbsp 1 tsp	

METHODS

- 1 Slice ham into thin slices, 20 to 24 slices per pound.
- 2 Spread 1 slice bread with mustard. Place 2 slices ham on bread. Place 1 slice cheese on top of ham. Top with lettuce and second slice bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

HAM AND TOMATO SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
303 kcal	28.6 gm	24.1 gm	9.8 gm	29.1 %	50 mg	1733 mg		0 mg

Ingredients	Weight	Measure	Issue
BREAD, WHITE, SANDWICH	12 lbs		
TOMATOES	11 lbs 6 oz		
LETTUCE, IND	4 lbs 5 oz		
HAM, BONELESS	18 lbs 12 oz		
MUSTARD, YELLOW	2 lbs	1 pt 1 c 10 tbsp 1 tsp	

METHODS

- 1 Slice ham into thin slices, 20 to 24 slice per pound.
- 2 Spread 1 slice bread with mustard. Place 3 ounces ham on bread; top with lettuce, 2 slices tomato, and second slice of bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower until ready to serve.

GRILLED HAMBURGER

Yield 100 Portions
Each Portion 1 HAMBURGER

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
304 kcal	21.3 gm	29.2 gm	10.3 gm	30.5 %	73 mg	263 mg		0 mg

Ingredients	Weight	Measure	Issue
BEEF, PATTIES	18 lbs 12 oz		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		

METHODS

- 1 Grill patties 4 minutes or until browned on 350 F. griddle. Turn; grill on other side for 4 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 2 Serve hot on buns. CCP: Hold for service at 140 F. or higher.

GRILLED CHEESEBURGER

Yield 100 Portions
Each Portion 1 CHEESEBURGER

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
410 kcal	21.7 gm	35.5 gm	19.1 gm	41.9 %	100 mg	685 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	5 lbs 3 oz	2 qt 1 c 2 4/8 tsp	
BEEF, PATTIES	18 lbs 12 oz		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		

METHODS

- 1 Grill patties 4 minutes on each side or until browned on 350 F. griddle. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Place 1 slice cheese on each patty. Continue to grill until cheese melts.
- 2 Serve hot on buns. CCP: Hold for service at 140 F. or higher.

CHEESY BACON BURGER

Yield 100 Portions
Each Portion 1 HAMBURGER

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
572 kcal	43 gm	42 gm	24 gm	37.8 %	108 mg	1068 mg		284 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	6 lbs 4 oz	2 qt 1 pt 14 tbsp 1 4/8 tsp	
BACON, SLICED, SHINGLE	6 lbs		
BEEF, PATTIES	18 lbs 12 oz		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		

METHODS

- 1 Arrange slices in rows, 2-1/2 pounds per pan, down the length of 18x26 sheet pan, with fat edges slightly overlapping lean edges. Using a convection oven, bake 25 minutes at 325 F. on high fan, open vent. Drain excess fat. Bake an additional 5 to 10 minutes or until bacon is slightly crisp. DO NOT OVERCOOK. Drain thoroughly. Place on absorbent paper or in perforated steam table pan. Cut bacon in half. CCP: Hold for service at 140 F. or higher.
- 2 Grill patties on 350 F. griddle for 4 minutes or until browned; turn; CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Place 1 slice cheese on each patty, continue to grill until cheese melts. Top melted cheese with 2 half slices bacon.
- 3 Serve hot on buns. CCP: Hold for service at 140 F. or higher.

DOUBLE DECKER CHEESE BURGER

Yield 100 Portions
Each Portion 1 D.D.CH.BURGER

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
705 kcal	23.4 gm	67.2 gm	36.5 gm	46.6 %	200 mg	1347 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	10 lbs 6 oz	1 gal 1 pt 1 tbsp 1 7/8 tsp	
ONIONS, YELLOW	0 lbs 13 oz		
BEEF, PATTIES	37 lbs 8 oz		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
LETTUCE, IND	4 lbs 5 oz		
PICKLES, DILL, SLICED	3 lbs 2 oz		

METHODS

- 1 Grill patties 4 minutes or until browned on 350 F. griddle. Turn; grill on other side for 4 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Place 1 slice of cheese on each patty. Continue to grill until cheese melts.
- 2 Place 1 tablespoon shredded lettuce and 1 slice pickle on bottom and middle bun slices. Place a cheeseburger on top of bottom and middle slices of bun; place 1/2 teaspoon finely chopped onion on top of cheeseburger. Assemble layers; cover with top of bun. CCP: Hold for service at 140 F. or higher.

CHILI BURGER

Yield 100 Portions
Each Portion 1 CHILI BURGER

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
341 kcal	24.8 gm	31.4 gm	11.9 gm	31.4 %	77 mg	393 mg		0 mg

Ingredients	Weight	Measure	Issue
CHILI CON CARNE, W/O BEANS	6 lbs 12 oz	3 qt 7 tbsp 4/8 tsp	
BEEF, PATTIES	18 lbs 12 oz		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		

METHODS

- 1 Prepare canned chili con carne without beans. Grill patties 4 minutes or until browned on 350 F. griddle. Turn; grill on other side 4 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 2 Place hamburger patty on 1/2 of bun. Spread 2 tablespoons chili on each grilled hamburger. Cover with top bun.
- 3 Serve hot on buns. CCP: Hold for service at 140 F. or higher.

DELUXE HAMBURGER

Yield 100 Portions
Each Portion 1 HAMBURGER

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
339 kcal	29.4 gm	30.3 gm	10.6 gm	28.1 %	73 mg	510 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	3 lbs 5 oz		
TOMATOES	5 lbs 10 oz		
BEEF, PATTIES	18 lbs 12 oz		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
CATSUP, TOMATO	3 lbs 12 oz	1 qt 1 pt 1 c 1 tbsp 1 2/8 tsp	
LETTUCE, IND	3 lbs 4 oz		
PICKLES, DILL, SLICED	3 lbs 2 oz		
MUSTARD, YELLOW	1 lb 4 oz	1 pt 4 tbsp 1 3/8 tsp	

METHODS

- 1 Grill patties on 350 F. griddle 4 minutes or until browned. Turn; grill on other side 4 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 2 On each burger, spread 1 teaspoon mustard on bottom bun and 1 tablespoon catsup on top bun. Add 2 slices onion, 1 lettuce leaf, 1 slice tomato, and 2 slices pickle on bottom bun. Place grilled hamburger on bottom bun. Cover with top bun. CCP: Hold for service at 140 F. or higher.

PIZZA BURGER

Yield 100 Portions
Each Portion 1 PIZZA BURGER

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
345 kcal	24.7 gm	30.4 gm	12.4 gm	32.3 %	74 mg	544 mg		0 mg

Ingredients	Weight	Measure	Issue
BEEF, PATTIES, PRECOOKED	18 lbs 12 oz		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
SAUCE, PIZZA	9 lbs 13 oz	1 gal 1 c 10 tbsp 1 7/8 tsp	
PIZZA, CHEESE	5 lbs 8 oz		

METHODS

- 1 Grill patties on 350 F. griddle 4 minutes or until browned. Turn; grill on other side 4 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Place 3/4 oz pizza cheese on each patty. Continue to grill until cheese melts. Heat sauce to boiling.
- 2 Spread 3 tbsp pizza sauce on each hamburger. Cover with top bun. CCP: Hold for service at 140 F. or higher.

DELUXE CHEESE BURGER

Yield 100 Portions
Each Portion 1 BURGER

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
445 kcal	29.9 gm	36.6 gm	19.5 gm	39.4 %	100 mg	933 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	5 lbs 3 oz	2 qt 1 c 2 4/8 tsp	
ONIONS, YELLOW	3 lbs 5 oz		
TOMATOES	5 lbs 10 oz		
BEEF, PATTIES	18 lbs 12 oz		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
CATSUP, TOMATO	3 lbs 12 oz	1 qt 1 pt 1 c 1 tbsp 1 2/8 tsp	
LETTUCE, IND	3 lbs 4 oz		
PICKLES, DILL, SLICED	3 lbs 2 oz		
MUSTARD, YELLOW	1 lb 4 oz	1 pt 4 tbsp 1 3/8 tsp	

METHODS

- 1 Grill patties on 350 F. griddle 4 minutes or until browned. Turn and grill on the other side for 4 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Place 1 slice cheese on each patty, continue to grill until cheese melts.
- 2 Spread 1 tsp mustard on bottom bun and 1 tbsp catsup on top bun. Add 2 slices onion, 1 lettuce leaf, 1 slice tomato and 2 slices pickle on bottom bun. Place grilled cheeseburger on bottom bun; cover with top bun. Serve hot on buns. CCP: Hold for service at 140 F. or higher.

BEEF GROUND PATTIES,PRECOOKED, FZN

Yield 100 Portions
Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
602 kcal	43 gm	51 gm	24 gm	35.9 %	123 mg	504 mg		132 mg

Ingredients	Weight	Measure	Issue
BEEF, PATTIES, PRECOOKED	31 lbs 4 oz		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		

METHODS

- 1 Grill patties 4 minutes on each side on a 350 F. griddle. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 2 Serve hot on buns. CCP: Hold for service at 140 F. or higher.

BEEF GROUND PATTIES W/CHEESE,FZN,PRECK

Yield 100 Portions
 Each Portion 5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
588 kcal	22 gm	53 gm	31 gm	47.4 %	150 mg	719 mg		229 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	6 lbs 4 oz	2 qt 1 pt 14 tbsp 1 4/8 tsp	
BEEF, PATTIES, PRECOOKED	31 lbs 4 oz		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		

METHODS

- 1 Grill patties 4 minutes on each side on a 350 F. griddle. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Place 1 slice of cheese on each patty. Continue to grill until cheese melts.
- 2 Serve hot on buns. CCP: Hold for service at 140 F. or higher.

CHEESY BACONBURGER (BEEF PATTIES/PREC

Yield 100 Portions
Each Portion 1 BURGER

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
678 kcal	43 gm	50 gm	32 gm	42.5 %	130 mg	1521 mg		286 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	6 lbs 4 oz	2 qt 1 pt 14 tbsp 1 4/8 tsp	
BEEF, PATTIES	25 lbs		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
BACON, SLICED, PRECOOKED	6 lbs		

METHODS

- 1 Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat; set aside for later use. Cut bacon in half. CCP: Hold for use in Step 2 at 140 F. or higher.
- 2 Grill patties on 350 F. griddle for 4 minutes or until browned; turn; CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Place 1 slice cheese on each patty, continue to grill until cheese melts. Top melted cheese with 2 half slices bacon.
- 3 Serve hot on buns. CCP: Hold for service at 140 F. or higher.

HAM SALAD SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
392 kcal	29.3 gm	21.7 gm	19.3 gm	44.3 %	123 mg	1551 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	3 lbs 9 oz	0 gal	
MAYONNAISE, 1 GAL	3 lbs	1 qt 1 c 12 tbsp 2 tsp	
PICKLES, SWEET, CHIP	2 lbs 4 oz	1 qt 1 pt 2/8 tsp	
BREAD, WHEAT	11 lbs		
LETTUCE, IND	4 lbs 5 oz		
HAM, BONELESS	15 lbs		

METHODS

- 1 Place eggs in baskets as needed; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. Peel and chop eggs. Set aside for use in Step 2.
- 2 Grind ham. Chop Pickles. Combine ground ham, eggs, pickles and mayonnaise; mix together lightly.
- 3 Spread one slice of bread with 3/4 cup of ham salad. Top with lettuce if desired, and second slice of bread.
- 4 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

PEANUT BUTTER AND JELLY SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
373 kcal	44.8 gm	11.9 gm	17.9 gm	43.2 %	0 mg	494 mg		0 mg

Ingredients	Weight	Measure	Issue
JELLY, GRAPE, CONCORD	4 lbs 2 oz	1 qt 1 pt 1 c 10 tbsp 2 1/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
PEANUT BUTTER, SMOOTH	7 lbs 3 oz	3 qt 10 tbsp 5/8 tsp	

METHODS

- 1 Spread each slice of bread with 1 tablespoon peanut butter. Spread 1 slice bread with 1 tablespoon jelly. Top with second slice.
- 2 Cut each sandwich in half.

NOTES

- 1 In Step 1, jam may be used.

TUNA SALAD SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
364 kcal	31 gm	22 gm	14 gm	34.6 %	42 mg	722 mg		87 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
MAYONNAISE, 1 GAL	4 lbs	1 qt 1 pt 1 c 11 tbsp 1 5/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
ONIONS, YELLOW	2 lbs 3 oz		
JUICE, LEMON	1 lb	1 c 13 tbsp 2 2/8 tsp	
RELISH, PICKLE, SWEET	2 lbs 7 oz	1 qt 8 tbsp 5/8 tsp	
LETTUCE, IND	4 lbs 5 oz		
FISH, TUNA LIGHT, FLEX POUCH	16 lbs 10 oz		

METHODS

- 1 Combine tuna, celery and onions. Mix lightly and thoroughly.
- 2 Open the pouch and flake the tuna.
- 3 Chop Celery and Onions.
- 4 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 5 Combine mayonnaise, pickle relish, lemon juice and pepper. Stir to blend thoroughly.
- 6 Add mayonnaise mixture to tuna mixture. Mix lightly
- 7 Spread 1-slice bread with 3/4 cup tuna salad. Top with lettuce if desired and second slice of bread. Cut each sandwich in half. CCP: Refrigerate product at 41 F. or lower until ready to serve.

GRILLED TUNA & CHEESE SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
532 kcal	31 gm	28 gm	31 gm	52.4 %	88 mg	1195 mg		242 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	5 lbs 3 oz	2 qt 1 c 2 4/8 tsp	
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
MAYONNAISE, 1 GAL	4 lbs	1 qt 1 pt 1 c 11 tbsp 1 5/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
ONIONS, YELLOW	2 lbs 3 oz		
JUICE, LEMON	1 lb	1 c 13 tbsp 2 2/8 tsp	
RELISH, PICKLE, SWEET	2 lbs 7 oz	1 qt 8 tbsp 5/8 tsp	
FISH, TUNA LIGHT, FLEX POUCH	16 lbs 8 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Open the pouch and flake the tuna.
- 3 Chop Celery and Onions.
- 4 Combine tuna, onions, celery, relish, lemon juice, and mayonnaise. Mix together lightly.
- 5 Spread 1-slice bread with 3/4 cup tuna filling. Top each with 1 slice cheese and second slice of bread.
- 6 Brush top and bottom of sandwiches lightly with melted butter. Grill on 400 F. griddle until bread is golden brown on each side and cheese is melted. Serve hot. CCP: Hold at 140 F. or higher for service.

SALMON SALAD SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
407 kcal	32.2 gm	21.1 gm	19.8 gm	43.8 %	39 mg	630 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
MAYONNAISE, 1 GAL	4 lbs	1 qt 1 pt 1 c 11 tbsp 1 5/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
ONIONS, YELLOW	2 lbs 3 oz		
JUICE, LEMON	1 lb	1 c 13 tbsp 2 2/8 tsp	
RELISH, PICKLE, SWEET	2 lbs 7 oz	1 qt 8 tbsp 5/8 tsp	
SALMON, PINK	16 lbs 7 oz		
LETTUCE, IND	4 lbs 5 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Remove and discard skin and bones from salmon. Flake salmon.
- 3 Chop Celery and Onions.
- 4 Combine salmon, onions and celery. Mix lightly but thoroughly.
- 5 Combine mayonnaise, pickle relish, lemon juice and pepper. Stir to blend thoroughly.
- 6 Add mayonnaise mixture to salmon mixture. Mix lightly.
- 7 Spread 1 slice bread with 3/4 cups salmon salad. Top with lettuce if desired and second slice of bread; cover. Cut each sandwich in half. CCP: Refrigerate product at 41 F. or lower until ready to serve.

TUNA AND TOMATO SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
372 kcal	32.7 gm	22 gm	15.4 gm	37.3 %	42 mg	726 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
MAYONNAISE, 1 GAL	4 lbs	1 qt 1 pt 1 c 11 tbsp 1 5/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
ONIONS, YELLOW	2 lbs 3 oz		
JUICE, LEMON	1 lb	1 c 13 tbsp 2 2/8 tsp	
RELISH, PICKLE, SWEET	2 lbs 7 oz	1 qt 8 tbsp 5/8 tsp	
TOMATOES	11 lbs 6 oz		
LETTUCE, IND	4 lbs 5 oz		
FISH, TUNA LIGHT, FLEX POUCH	16 lbs 10 oz		

METHODS

- 1 Trim, wash and prepare salad vegetables as directed on recipe No. A31
- 2 Open the pouch and flake the tuna.
- 3 Chop Celery and Onions
- 4 Combine tuna, onions, celery, relish, lemon juice, and mayonnaise. Mix together lightly.
- 5 Add mayonnaise mixture to tuna mixture. Mix lightly.
- 6 Spread 1 slice bread with 3/4 cup tuna filling; top each with 2 slices tomato, lettuce if desired, and second slice of bread.
- 7 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

CREAM CHEESE BAGEL

Yield 100 Portions
Each Portion 1 BAGEL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
173 kcal	30.3 gm	9.8 gm	1.3 gm	6.8 %	2 mg	409 mg		0 mg

Ingredients	Weight	Measure	Issue
CREAM CHEESE, LITE	6 lbs 4 oz	2 qt 1 pt 1 c 12 tbsp 3 tsp	
BAGELS, VARIETY	12 lbs 8 oz		

METHODS

- 1 Place cream cheese in mixer bowl; beat at medium speed 3 to 4 minutes.
- 2 Cut bagels in half. Place in rows, 5 by 7, on ungreased sheet pans. Using a convection oven, toast 3 to 4 minutes at 325 F. until warm but still soft.
- 3 Spread each bagel half with 1 tablespoon cream cheese.

CREAM CHEESE & TOMATO BAGEL

Yield 100 Portions
Each Portion 1 BAGEL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
182 kcal	32.2 gm	10.2 gm	1.4 gm	6.9 %	2 mg	411 mg		0 mg

Ingredients	Weight	Measure	Issue
CREAM CHEESE, LITE	6 lbs 4 oz	2 qt 1 pt 1 c 12 tbsp 3 tsp	
BAGELS, VARIETY	11 lbs 2 oz		
TOMATOES	11 lbs 6 oz		

METHODS

- 1 Place cream cheese in mixer bowl; beat at medium speed 3 to 4 minutes.
- 2 Cut bagels in half. Place in rows, 5 by 7, on ungreased sheet pans. Using a convection oven, toast 3 to 4 minutes at 325 F. until warm but still soft.
- 3 Spread each bagel half with 1 tablespoon cream cheese. Place 1 slice tomato on each half.

CREAM CHEESE AND OLIVE BAGEL

Yield 100 Portions
Each Portion 1 BAGEL

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
177 kcal	30.5 gm	9.8 gm	1.6 gm	8.1 %	2 mg	449 mg		0 mg

Ingredients	Weight	Measure	Issue
CREAM CHEESE, LITE	6 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
BAGELS, VARIETY	12 lbs 8 oz		
OLIVES, GRN W/PIMIENTO	1 lb		

METHODS

- 1 Place cream cheese in mixer bowl; beat at medium speed 3 to 4 minutes. Finely chop olives. Add to cream cheese; beat an additional 2 minutes.
- 2 Cut bagels in half. Place in rows, 5 by 7, on ungreased sheet pans. Using a convection oven, toast 3 to 4 minutes at 325 F. until warm but still soft.
- 3 Spread each bagel half with 1 tablespoon cream cheese.

COLD CUT SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
430 kcal	31.6 gm	24 gm	22.6 gm	47.3 %	73 mg	1526 mg		0 mg

Ingredients	Weight	Measure	Issue
BREAD, WHITE, SANDWICH	12 lbs		
ONIONS, YELLOW	2 lbs 4 oz		
TOMATOES	11 lbs 6 oz		
BOLOGNA, SLICED	6 lbs 4 oz		
TURKEY, WHITE/DARK, PRECOOKED	6 lbs 4 oz		
SALAMI, COOKED, SLICED	6 lbs 4 oz		
LETTUCE, IND	4 lbs 5 oz		
HAM, BONELESS	6 lbs 4 oz		
MAYONNAISE,	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	

METHODS

- 1 Spread 1 slice of bread with mayonnaise.
- 2 Add 4 slices of meat. Top with lettuce, 2 slices of tomato, sliced onions, and second slice bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

COLD CUT SANDWICH WITH CHEESE

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
446 kcal	31.5 gm	25.7 gm	23.7 gm	47.8 %	76 mg	1558 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	5 lbs 3 oz	2 qt 1 c 2 4/8 tsp	
BREAD, WHITE, SANDWICH	11 lbs		
ONIONS, YELLOW	2 lbs 4 oz		
TOMATOES	11 lbs 6 oz		
BOLOGNA, SLICED	6 lbs 4 oz		
TURKEY, WHITE/DARK, PRECOOKED	6 lbs 4 oz		
LETTUCE, IND	4 lbs 5 oz		
HAM, BONELESS	6 lbs 4 oz		
MAYONNAISE,	2 lbs	1 pt 1 c 13 tbs 2 3/8 tsp	

METHODS

- 1 Spread 1 slice of bread with salad dressing.
- 2 Add 3 slices meat. Top with 1 slice cheese, lettuce, 2 slices tomato and sliced onions if desired. Top with second slice bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

WESTERN SANDWICH (DENVER)

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
253 kcal	26.8 gm	15.8 gm	8.7 gm	30.9 %	167 mg	898 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
PEPPERS, GREEN	0 lbs 10 oz	1 c 14 tbsp 1 3/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
EGG, WHOLE, TABLE	7 lbs 8 oz	0 gal	
LETTUCE, IND	4 lbs 4 oz		
HAM, BONELESS	7 lbs 8 oz		

METHODS

- 1 Prepare Peppers in accordance with recipe A31.
- 2 Chop Peppers and Onions.
- 3 Combine diced ham, eggs, onions, and peppers; stir to mix well.
- 4 Pour 1/3 cup mixture on lightly sprayed griddle. Cook until both sides are lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Place omelet on 1 slice of bread; top with lettuce and second slice of bread.
- 6 Cut each sandwich in half. Serve hot. CCP: Hold for service at 140 F. or higher.

SUBMARINE SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
645 kcal	36 gm	36.9 gm	38.9 gm	54.3 %	121 mg	2273 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	10 lbs 6 oz	1 gal 1 pt 1 tbsp 1 7/8 tsp	
TOMATOES	11 lbs 6 oz		
ROLLS, HOAGIE (FRESH)	25 lbs		
BOLOGNA, SLICED	6 lbs 4 oz		
TURKEY, WHITE/DARK, PRECOOKED	6 lbs 4 oz		
SALAMI, COOKED, SLICED	6 lbs 4 oz		
LETTUCE, IND	3 lbs 4 oz		
HAM, BONELESS	6 lbs 4 oz		
MAYONNAISE,	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	

METHODS

- 1 Trim, wash and prepare lettuce and tomatoes as directed on recipe No. A31
- 2 Cut rolls in half lengthwise; spread each half with mayonnaise.
- 3 On bottom half of each roll, arrange 4 slices meat, 2 slices cheese and 2 slices tomato.
- 4 Sprinkle shredded lettuce on top.
- 5 Cover with top half of roll. CCP: Hold for service at 41 F. or lower.

ITALIAN STYLE SUBMARINE

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
668 kcal	37.1 gm	38.9 gm	40.1 gm	54 %	103 mg	1868 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, OREGANO	1 1/2 oz	14 tbsp 5/8 tsp	
VINEGAR, WHITE	0 lbs 8 oz	15 tbsp 6/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
TOMATOES	12 lbs 4 oz		
ROLLS, HOAGIE (FRESH)	25 lbs		
CHEESE, PROVOLONE, SLICED	10 lbs 6 oz	1 gal 1 pt 1 c 3 tbsp 1 tsp	
BOLOGNA, SLICED	6 lbs 4 oz		
TURKEY, WHITE/DARK, PRECOOKED	6 lbs 4 oz		
SALAMI, COOKED, SLICED	6 lbs 4 oz		
LETTUCE, IND	3 lbs 4 oz		
OIL, SALAD, OLIVE	1 lb 8 oz	1 pt 1 c 2 tbsp 1 2/8 tsp	
HAM, BONELESS	6 lbs 4 oz		

METHODS

- 1 Trim, wash and prepare lettuce as directed on recipe No. A31
- 2 Cut rolls in half lengthwise.
- 3 On bottom half of each roll, arrange 4 slices meat, 2 slices cheese and 2 slices tomato.
- 4 Sprinkle shredded lettuce on top. Mix oil and vinegar. Sprinkle over lettuce. If desired, add oregano and thinly sliced onions.
- 5 Cover with top half of roll. CCP: Hold for service at 41 F. or lower.

GRILLED REUBEN SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
473 kcal	38.5 gm	24.1 gm	24.8 gm	47.2 %	76 mg	1551 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUERKRAUT	6 lbs 3 oz	1 gal 1 pt 1 c 12 tbsp 6/8 tsp	
BEEF, CORNED BRISKET, PRECOOKED	16 lbs		
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
DRESSING, 1000 ISLAND	4 lbs 2 oz	1 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
CHEESE, SWISS, SLICED	6 lbs 4 oz	3 qt 1 c 1 tbsp 1/8 tsp	
BREAD, RYE	12 lbs		

METHODS

- 1 Slice corned beef across the grain into 1/16-inch slices.
- 2 Spread each slice of bread with about 2 teaspoons Thousand Island dressing.
- 3 Slice cheese into 1 oz slices. Place 3 to 6 slices corned beef on 1 slice bread, 2 tablespoons sauerkraut, and 1 slice cheese; top with second slice of bread.
- 4 Brush lightly outside of sandwich with melted butter.
- 5 Place sandwiches with cheese side up Grill 4 minutes or until lightly browned at 375 F.; turn. Grill 6 minutes or until lightly browned and cheese is melted.
- 6 Cut each sandwich in half. Serve hot. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 6, sandwiches may be baked in a 400 F. convection oven, for 10 minutes on high fan, closed vent.

GRILLED PASTRAMI REUBEN SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
519 kcal	36 gm	29 gm	28 gm	48.6 %	100 mg	1451 mg		289 mg

Ingredients	Weight	Measure	Issue
SAUERKRAUT	6 lbs 3 oz	1 gal 1 pt 1 c 12 tbsp 6/8 tsp	
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
PASTRAMI, PRECOOKED, SLICED	16 lbs		
DRESSING, 1000 ISLAND	4 lbs 2 oz	1 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
CHEESE, SWISS, SLICED	6 lbs 4 oz	3 qt 1 c 1 tbsp 1/8 tsp	
BREAD, RYE	12 lbs		

METHODS

- 1 Spread each slice bread with about 2 teaspoons dressing.
- 2 Slice cheese into 1 oz slices. Place about 2 1/2 oz of meat on 1 slice bread, 2 tablespoons sauerkraut, and 1 slice cheese; top with second slice of bread.
- 3 Brush lightly outside of sandwich with melted butter.
- 4 Place sandwiches with cheese side up on griddle at 375 F. Grill 4 minutes or until lightly browned; turn. Grill 6 minutes or until lightly browned and cheese is melted.
- 5 Cut each sandwich in half. Serve hot. CCP: Hold for service at 140 F. or higher.

BAKED CHICKEN FILLET SANDWICH (BREADED)

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
460 kcal	36 gm	18 gm	27 gm	52.8 %	40 mg	891 mg		98 mg

Ingredients	Weight	Measure	Issue
MAYONNAISE, 1 GAL	2 lbs 5 oz	1 qt 7 tbsp 1 2/8 tsp	
TOMATOES	5 lbs 13 oz		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
CHICKEN, FILLET, BREADED, PRECOOKED	18 lbs 12 oz		
LETTUCE, IND	4 lbs 5 oz		

METHODS

- 1 Trim, wash and prepare lettuce as directed on recipe No. A31
- 2 Place chicken fillet on pans.
- 3 Using a convection oven, bake at 375F. 12 to 14 minutes or until thoroughly heated on high fan, closed vent. CCP: Internal temperature must reach 165F. or higher for 15 seconds.
- 4 Place 1 fillet on bottom half of bun. Spread 2 teaspoons mayonnaise on top half of bun (optional).
- 5 Place lettuce leaf and 1 tomato slice over fillet (optional). Cover with top half of bun. Serve hot. CCP: Hold for service at 140F. or higher.

BREADED CHICKEN FILLET & CHEESE SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
501 kcal	25 gm	41 gm	26 gm	46.7 %	106 mg	1121 mg		184 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	2 lbs 10 oz	1 qt 9 tbsp 7/8 tsp	
MAYONNAISE, 1 GAL	2 lbs 5 oz	1 qt 7 tbsp 1 2/8 tsp	
TOMATOES	5 lbs 11 oz		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
CHICKEN, FILLET, BREADED,	18 lbs 12 oz		
LETTUCE, IND	4 lbs 5 oz		

METHODS

- 1 Place chicken fillets on pans.
- 2 Using a convection oven, bake 12 to 14 minutes at 375 F. or until thoroughly heated on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Cut cheese slices in half. Place 1/2 slice cheese on top of each fillet. Return to oven; heat 1 minute or until cheese begins to melt.
- 4 Place 1 fillet on bottom half of bun. Spread 2 teaspoons mayonnaise on top half of bun (optional).
- 5 Place lettuce leaf and 1 tomato slice over fillet (optional). Cover with top half of bun. Serve hot. CCP: Hold for service at 140 F. or higher.
- 6 Trim, wash and prepare lettuce and tomatoes as directed on recipe No. A31

GRILLED CHICKEN FILLET SANDWICH (UNBRD)

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
327 kcal	23.4 gm	29.2 gm	12.2 gm	33.6 %	80 mg	350 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
TOMATOES	5 lbs 12 oz		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
CHICKEN, FILLET, BREADED,	18 lbs 12 oz		
LETTUCE, IND	4 lbs		
MAYONNAISE,	2 lbs 6 oz	1 qt 9 tbsp 1 1/8 tsp	
CHICKEN BREAST, P/C, W/GRILL MARKS	18 lbs 12 oz		

METHODS

- 1 Grill chicken fillets 6 minutes on each side or until thoroughly heated on a 350 F. lightly sprayed griddle. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 2 Place 1 fillet on bottom half of bun. Spread 2 teaspoons salad dressing on top half of bun (optional).
- 3 Place lettuce leaf and 1 tomato slice over fillet (optional). Cover with top half of bun. Serve hot. CCP: Hold for service at 140 F. or higher.

CANNONBALL SANDWICH (MEATBALL)

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
462 kcal	48.2 gm	26.6 gm	15.9 gm	31 %	70 mg	1581 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	2 lbs 10 oz		
BREAD CRUMBS	2 lbs 4 oz	2 qt 8 tbsp 2/8 tsp	
EGG, WHOLE, TABLE	12 7/8 oz	0 gal	
ROLLS, HOAGIE (FRESH)	25 lbs		
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
SAUCE, PIZZA	28 lbs 7 oz	3 gal 1 pt 1 c 2 tbsp 3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	20 lbs		

METHODS

- 1 Combine beef, onions, bread crumbs, eggs, salt and pepper; mix lightly but thoroughly.
- 2 Shape into 300 1-1/3 ounce meatballs. Place 100 meatballs on each pan.
- 3 Using a convection oven, bake 12-14 minutes at 350 F. on high fan, closed vent or until browned. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Discard fat.
- 4 Slice rolls in half lengthwise with bottom half thicker than top. Place 3 meatballs on bottom half of each roll. Pour 4 ounces of heated pizza sauce over meatballs, Top with 2 oz of shredded cheese (optional). Cover with top half of roll.
- 5 Serve hot. CCP: Hold for service at 140 F. or higher.

HOT ITALIAN SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
580 kcal	44.5 gm	24.5 gm	31.6 gm	49 %	48 mg	2224 mg		0 mg

Ingredients	Weight	Measure	Issue
ROLLS, HOAGIE (FRESH)	25 lbs		
SAUSAGE, ITALIAN	18 lbs 12 oz		
SAUCE, PIZZA	28 lbs 7 oz	3 gal 1 pt 1 c 2 tbsp 3 tsp	

METHODS

- 1 Place Italian sausage links in single layers on sheet pans. Pierce each sausage. Pour 1 cup hot water over sausages in each pan. Cover; bake in 400 F. oven 20 minutes. Remove cover; bake 15 minutes or until browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Slice rolls in half lengthwise with bottom half thicker than top.
- 3 Split sausages lengthwise. Place one sausage on bottom half of each roll.
- 4 Pour 4 ounces of pizza sauce over sausage. Cover with top half of roll.
- 5 Serve hot. CCP: Hold for service at 140 F. or higher.

CANNONBALL SAND.(CND MEATBALLS IN TOM)

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
371 kcal	37 gm	14 gm	18 gm	43.7 %	25 mg	1141 mg		0 mg

Ingredients	Weight	Measure	Issue
MEATBALLS, W/TOMATO SAUCE	66 lbs 4 oz		
ROLLS, HOAGIE (FRESH)	25 lbs		
CHEESE, PIZZA BLEND	12 lbs 8 oz	3 gal 1 pt 2 tbsp 2 4/8 tsp	

METHODS

- 1 Slice rolls in half lengthwise with bottom half thicker than top.
- 2 Heat meatballs and sauce thoroughly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Place 3 meatballs on bottom half of each roll and top with 2 oz of shredded cheese (optional).
- 3 Serve hot. CCP: Hold for service at 140 F. or higher.

HOT PASTRAMI SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
279 kcal	31.7 gm	21.7 gm	6.6 gm	21.3 %	49 mg	1177 mg		0 mg

Ingredients	Weight	Measure	Issue
PASTRAMI, PRECOOKED, SLICED	16 lbs		
BREAD, RYE	16 lbs		
MUSTARD, YELLOW	2 lbs	1 pt 1 c 10 tbsp 1 tsp	

METHODS

- 1 Place pastrami slices in a serving pan, steam until thoroughly heated. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Spread 1 slice of bread with mustard (optional); add 3 to 4 slices pastrami; top with second slice bread. Cut in half; serve hot. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 In Step 2 Pupernickel bread may be used in place of Rye bread.

BARBECUED BEEF SANDWICH (SLOPPY JOE)

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
440 kcal	29.3 gm	39.8 gm	17.3 gm	35.4 %	99 mg	413 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, WORCESTERSHIRE	4 1/2 oz	7 tbsp 1 3/8 tsp	
VINEGAR, WHITE	8 1/2 oz	1 c 5/8 tsp	
SPICE, CHILI POWDER	0 lbs 1/2 oz	1 tbsp 2 3/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
ONIONS, YELLOW	2 lbs		
SUGAR, BROWN, LT	10 7/8 oz	1 c 8 tbsp 2 4/8 tsp	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
TOMATO, PASTE	4 lbs 5 3/8 oz	1 qt 1 pt 1 c 8 tbsp 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Drain beef chunks, break up into 3/4 to 1 inch pieces. Reserve 1 gallon beef juices.
- 2 Add reserved beef juices, tomato paste, onions, peppers, brown sugar, vinegar, Worcestershire sauce, chili powder and black pepper. Bring to a boil. Cover; reduce heat; simmer 15 minutes stirring occasionally.
- 3 Stir beef chunks gently into sauce. Cover; reduce heat; simmer 5 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Ladle beef barbecue on the bottom half of the bun. Cover with top half of bun. CCP: Hold for service at 140 F. or higher.

BARBECUED BEEF SANDWICH (DICED BEEF)

Yield 100 Portions
Each Portion 1 SANDWIC

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
335 kcal	29.3 gm	27 gm	11.6 gm	31.2 %	62 mg	396 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, WORCESTERSHIRE	4 1/4 oz	7 tbsp 1/8 tsp	
VINEGAR, WHITE	8 1/2 oz	1 c 5/8 tsp	
SPICE, CHILI POWDER	0 lbs 1/2 oz	1 tbsp 2 3/8 tsp	
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
ONIONS, YELLOW	2 lbs		
SUGAR, BROWN, LT	0 lbs 11 oz	1 c 9 tbsp 2/8 tsp	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
BEEF, STEWING PRECOOKED	18 lbs 12 oz		
TOMATO, PASTE	4 lbs 5 3/8 oz	1 qt 1 pt 1 c 8 tbsp 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 In a steam jacketed kettle, add precooked beef cubes along with beef broth, tomato paste, onions, peppers, brown sugar, vinegar, Worcestershire sauce, chili powder and black pepper. Bring to a boil. Cover; reduce heat; simmer 20-30 minutes stirring occasionally. Sauce will thicken as beef simmers. Do not over stir, will break up the beef cubes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 2 Ladle beef barbecue on the bottom half of the bun. Cover with top half of bun. CCP: Hold for service at 140 F. or higher.

MONTE CRISTO SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
450 kcal	28.1 gm	26 gm	25.5 gm	51 %	157 mg	1021 mg		0 mg

Ingredients	Weight	Measure	Issue
BREAD, WHITE, SANDWICH	12 lbs		
EGG, WHOLE, TABLE	5 lbs	0 gal	
OIL, SALAD, CANOLA	2 lbs	1 qt 2 tbs 1 6/8 tsp	
MILK, NONFAT, DRY	0 lbs 5 oz	1 pt 1 tbs 1 1/8 tsp	
CHEESE, SWISS, SLICED	5 lbs 3 oz	2 qt 1 pt 13 tbs 1 4/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	6 lbs 4 oz		
HAM, BONELESS	6 lbs 4 oz		

METHODS

- 1 Slice ham and turkey into 1 ounce thin slices.
- 2 Slice cheese into 1 oz slices. Place 1 slice each ham, turkey and cheese on 1 slice bread; top with second slice of bread.
- 3 Reconstitute milk; add eggs. Blend well.
- 4 Dip each side of sandwich into egg and milk mixture; drain.
- 5 Grill each sandwich on well-greased griddle at 350 F. for about 2-1/2 minutes on each side or until golden brown and cheese is melted.
- 6 Serve hot. CCP: Hold for service at 140 F. or higher.

ITALIAN VEAL CUTLET SUB W/CND PIZZA SC

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
739 kcal	75.7 gm	38.3 gm	29.6 gm	36 %	100 mg	1533 mg		0 mg

Ingredients	Weight	Measure	Issue
VEAL, STEAKS, BREADED	37 lbs 8 oz		
ROLLS, HOAGIE (FRESH)	25 lbs		
CHEESE, PIZZA BLEND	1 lb 8 oz	1 qt 1 pt 1 1/8 tsp	
SAUCE, PIZZA	21 lbs 8 oz	2 gal 1 qt 1 pt 11 tbs 5/8 tsp	
PIZZA, CHEESE	1 lb 8 oz		

METHODS

- 1 Place veal steaks on sheet pans. Bake at 425 F. for 20 minutes. Turn steaks. Bake 15 minutes or until thoroughly heated and browned. Cut in half lengthwise. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Bring pizza sauce to a boil.
- 3 Split rolls almost through. Spread 1 ounce (2 tbs) sauce on bottom half of each roll. Add 2 steak halves; ladle 1/4 cup sauce over steak halves.
- 4 Sprinkle about 1 tablespoon of cheese over each sandwich; close top. CCP: Hold for service at 140 F. or higher.

BARBECUED BEEF SANDWICH (SLOPPY JOE)

Yield 100 Portions
Each Portion 1/2 CUP + 1 BUN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
301 kcal	35 gm	21 gm	9 gm	26.9 %	51 mg	834 mg		83 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 14 oz	1 pt 1 c 9 tbsp 1 2/8 tsp	
SPICE, MUSTARD	1 1/8 oz	5 tbsp 2/8 tsp	
VINEGAR, WHITE	1 lb	1 c 14 tbsp 1 4/8 tsp	
ONIONS, YELLOW	5 lbs 5 oz		
SUGAR, BROWN, LT	1 7/8 oz	4 tbsp 7/8 tsp	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	12 lbs 8 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
CATSUP, TOMATO	10 lbs 11 oz	1 gal 1 qt 3 tbsp 5/8 tsp	
BEEF, GROUND, 90% MIN LEAN	18 lbs 12 oz		

METHODS

- 1 Cook beef until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Chop Onions, Combine onions, catsup, mustard, salt, brown sugar, vinegar, and water. Add to beef.
- 3 Cover; simmer 35 minutes. Stir occasionally to prevent scorching. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 4 Place 1/2 cup, or a No. 8 scoop of hot mixture on bottom half of bun. Top with second half.
- 5 CCP: Hold for service at 140 F. or higher.

BARBECUED PORK SANDWICH (DICED PORK)

Yield 100 Portions
Each Portion 2/3 CUP + 1 BUN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
356 kcal	31.4 gm	26.1 gm	13.6 gm	34.4 %	64 mg	259 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs 4 oz	1 qt 4 tbsp 2 6/8 tsp	
SPICE, MUSTARD	1 1/8 oz	5 tbsp 2/8 tsp	
PORK, DICED	20 lbs		
VINEGAR, WHITE	0 lbs 9 oz	1 c 1 tbsp 4/8 tsp	
ONIONS, YELLOW	4 lbs 1 oz		
SUGAR, BROWN, LT	1 1/8 oz	2 tbsp 1 6/8 tsp	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
CATSUP, TOMATO	6 lbs 12 oz	3 qt 12 tbsp 3/8 tsp	

METHODS

- 1 Combine onions, catsup, mustard, brown sugar, water and vinegar. Add to pork.
- 2 Cover; simmer 35 -45 minutes or until diced pork is tender and can be broken apart. Stir occasionally to prevent scorching. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Place 1/2 cup or No. 8 scoop of hot mixture on bottom half bun. Top with second half.
- 4 CCP: Hold for service at 140 F. or higher.

TURKEY BARBECUE

Yield 100 Portions
Each Portion 1/2 CUP + 1 BUN

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
350 kcal	45.1 gm	23.3 gm	8.9 gm	22.9 %	56 mg	484 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	1 1/8 oz	5 tbsp 2/8 tsp	
VINEGAR, WHITE	1 lb	1 c 14 tbsp 1 4/8 tsp	
ONIONS, YELLOW	5 lbs 5 oz		
SUGAR, BROWN, LT	1 7/8 oz	4 tbsp 7/8 tsp	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	12 lbs 8 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
CATSUP, TOMATO	10 lbs 11 oz	1 gal 1 qt 3 tbsp 5/8 tsp	
TURKEY, GROUND, BULK	20 lbs		

METHODS

- 1 Cook turkey until it loses its pink color, stirring to break apart. Skim off excess fat.
- 2 Combine onions, catsup, mustard, salt, brown sugar, water and vinegar. Add to meat.
- 3 Cover; simmer 35 minutes. Stir occasionally to prevent scorching. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Place 1/2 cup or No. 8 scoop of hot mixture on bottom half bun. Top with second half.
- 5 CCP: Hold for service at 140 F. or higher.

BARBECUED BEEF SANDWICH(SLPY JOE) PRE

Yield 100 Portions
Each Portion 1SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
276 kcal	34 gm	18 gm	8 gm	26.1 %	17 mg	711 mg		120 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SAUCE, BARBECUE	8 lbs 14 oz	3 gal 3 qt 1 pt 14 tbsp 1 2/8 tsp	
VINEGAR, WHITE	2 1/4 oz	4 tbsp 7/8 tsp	
ONIONS, YELLOW	3 lbs 6 oz		
BEEF, GROUND PRECOOKED	14 lbs		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
CATSUP, TOMATO	2 lbs 2 oz	1 qt 7/8 tsp	

METHODS

- 1 Saute onions in a lightly sprayed steam jacketed kettle 8 to 10 minutes or until tender.
- 2 Add barbecue sauce, catsup, vinegar, and water; cover and simmer 5-10 minutes.
- 3 Add precooked ground beef. Mix well. Heat to a simmer. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 4 Place 1/2 cup, or a No. 8 scoop of hot mixture on bottom half of bun. Top with second half.
- 5 Hold for service at 140 F. or higher.

BARBECUE PORK SANDWICH PORKLOIN SLICED

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
410 kcal	38 gm	28.3 gm	15.2 gm	33.4 %	65 mg	1011 mg		0 mg

Ingredients	Weight	Measure	Issue
PORK, LOIN, BONELESS	25 lbs		
SAUCE, BARBECUE	13 lbs 4 oz	5 gal 3 qt 1 c 14 tbsp 1 5/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	12 lbs 10 oz		
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Remove pork from packaging and drain, place in roasting pan.
- 2 Combine salt, pepper, and garlic and evenly distribute over pork. Using convection oven, roast 1-1/2 to 2 hours at 325 F. on high fan, closed vent. Internal temperature must reach 155 F. or higher for 15 seconds.
- 3 Slice pork into 1 oz slices. Layer in 2" or 4" serving pan, cover, vent sides and hold for service. CCP: Hold at 140 F. or higher.
- 4 Heat BBQ sauce to a simmer reaching 165 F. or higher. CCP: Hold for service at 140 F. or higher.
- 5 Place buns on service line. Place 3-4 slices of pork onto bottom half of bun, top with approximately 1- 1 ? oz of BBQ sauce, cover with top.

BARBECUE PORK SANDWICH PORKLOIN COOKED

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
313 kcal	29 gm	21.3 gm	11.7 gm	33.6 %	49 mg	730 mg		0 mg

Ingredients	Weight	Measure	Issue
PORK, PULLED, SEASONED	18 lbs 12 oz		
SAUCE, BARBECUE	13 lbs 4 oz	5 gal 3 qt 1 c 14 tbsp 1 5/8 tsp	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		

METHODS

- 1 Heat pork according to manufacturer instructions. Cover, vent sides and hold for service. CCP: Hold at 140 F. or higher.
- 2 Heat BBQ sauce to a simmer reaching 165 F. or higher. CCP: Hold for service at 140 F. or higher.
- 3 Place buns on service line. Place 3oz of pork on bottom half of bun, top with approximately 1oz of BBQ sauce (optional), cover with top. CCP: Hold for service at 140 F. or higher.

BARBECUE PULLED PORK SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
349 kcal	41 gm	21 gm	11 gm	28.4 %	40 mg	1332 mg		86 mg

Ingredients	Weight	Measure	Issue
PORK, PULLED, SEASONED	25 lbs		
SAUCE, BARBECUE	12 lbs 8 oz	5 gal 2 qt 9 tbsp 1 4/8 tsp	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		

METHODS

- 1 In a steam jacketed kettle, combine the pulled pork and BBQ sauce. slowly bring to a simmer, stir often to prevent burning. Bring to all around temperature of 165 F.. Remove from kettle, place into serving pans and cover. Hold hot for service CCP: 140 F. or higher.
- 2 BBQ sandwiches may be made and held on the service line or BBQ may be kept on service line with buns on the side to prevent sandwiches from becoming soggy.

ITALIAN PEPPER BEEF SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
518 kcal	61.9 gm	35.1 gm	13.5 gm	23.5 %	70 mg	996 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
SPICE, OREGANO	0 lbs 1/8 oz	1 tbsp 5/8 tsp	
PEPPERS, GREEN	9 lbs 12 oz	1 gal 3 qt 1 c 10 tbsp 2 6/8 tsp	
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
ROLLS, HOAGIE (FRESH)	25 lbs		
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
BREAD, FRENCH	25 lbs		
BEEF, ROAST, PRECOOKED	18 lbs		
SOUP AND GRAVY BASE, BEEF	0 lbs 3 oz	5 tbsp 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Slice beef thin, about 16 slices per pound.
- 2 Cut slices in half lengthwise to form strips.
- 3 Saute peppers 5 minutes on 400 F. griddle.
- 4 Prepare Au Jus using beef base according to manufacturer's directions. Add salt and pepper. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Add garlic powder and oregano. Simmer 10 minutes. CCP: Hold at 140 F. or higher for use in Step 6.
- 5 Slice bread lengthwise so that bottom is thicker than top. Slice loaves crosswise into equal pieces to yield proper amount of portions.
- 6 Place 5 to 6 beef strips, about 2-3/4 ounces on bottom half of bread.
- 7 Top beef with 8 to 10 pepper strips.

- 8 Pour 1 tablespoon hot gravy over peppers. Cover with top half of bread.
- 9 Serve hot. CCP: Hold for service at 140 F. or higher.

FRANKFURTER ON ROLL (SIMMERED)

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
300 kcal	24 gm	10 gm	18 gm	54 %	35 mg	756 mg		0 mg

Ingredients	Weight	Measure	Issue
ROLLS, FRANKFURTER	12 lbs 8 oz		
FRANKFURTERS, BEEF	16 lbs 10 3/4 oz		

METHODS

- 1 Place frankfurter in a steam jacked kettle and cover with water; bring to a boil; reduce heat; simmer 6-10 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Drain well, remove from kettle and place into serving pan. Cover, vent cover, keep hot until served. CCP: Hold for service at 140 F. or higher.
- 3 Serve hot on rolls.

GRILLED POLISH SAUSAGE

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
435 kcal	29.4 gm	17.4 gm	26.9 gm	55.7 %	60 mg	1017 mg		0 mg

Ingredients	Weight	Measure	Issue
ROLLS, FRANKFURTER	12 lbs 8 oz		
SAUSAGE, POLISH	18 lbs 12 oz		

METHODS

- 1 Cut sausage in 3 ounce pieces, then in half, lengthwise. Grill on 375 F. griddle until thoroughly cooked and browned. Turn frequently to ensure even browning. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Place two 1-1/2 oz pieces sausage in each hot roll. Hold for service at 140 F. or higher.

SIMMERED KNOCKWURST ON ROLL

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
349 kcal	30.1 gm	12.3 gm	19.6 gm	50.5 %	37 mg	850 mg		0 mg

Ingredients	Weight	Measure	Issue
ROLLS, FRANKFURTER	12 lbs 8 oz		
KNOCKWURST, ALL BEEF	18 lbs 12 oz		

METHODS

- 1 Pierce each Knockwurst; cover with water in steam-jacketed kettle or stock pot. Cover. Bring to a boil; reduce heat; simmer 10 minutes. Drain. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Serve on hot rolls. CCP: Hold for service at 140 F. or higher.

QUARTER POUND FRANKFURTER

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
ROLLS, HOAGIE (FRESH)	25 lbs		

SAUSAGE VARIETY SANDWICHES

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
615 kcal	43.7 gm	23.3 gm	38.3 gm	56 %	75 mg	2134 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUSAGE, BRATWURST	6 lbs 4 oz		
ROLLS, FRANKFURTER	12 lbs 8 oz		
SAUERKRAUT	21 lbs	4 gal 1 pt 1 c 1 tbsp 7/8 tsp	
CORN DOG, CHICKEN	6 lbs 4 oz		
SAUSAGE, POLISH LINKS, PRECOOKED	6 lbs 4 oz		
KNOCKWURST, ALL BEEF	6 lbs 4 oz		
FRANKFURTERS, BEEF	6 lbs 4 oz		

METHODS

- 1 Place sausages/hot dogs in a steam jacketed kettle, cover with water. Bring to a boil; reduce heat; simmer 6-10 minutes. Drain. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Drain well, place sausage/hot dogs into a serving pan, cover and vent. CCP: Hold for service at 140 F. or higher.
- 3 Serve on hot rolls.

GRILLED FRANKFURTER W/ PEPPER & ONION

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
439 kcal	34.6 gm	15.7 gm	26 gm	53.3 %	43 mg	1226 mg		0 mg

Ingredients	Weight	Measure	Issue
ROLLS, FRANKFURTER	12 lbs 8 oz		
PEPPERS, GREEN	2 lbs 2 oz	1 qt 1 pt 7 tbsp 1 5/8 tsp	
ONIONS, YELLOW	5 lbs		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
FRANKFURTERS, BEEF	16 lbs 10 3/4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Cut peppers into strips and 4 slice onions.
- 2 Saute peppers and sliced onions on lightly greased 350 F. griddle until tender. Sprinkle with black pepper and garlic powder. CCP: Hold at 140 F. or higher.
- 3 Grill frankfurters slowly on greased 350 F. griddle turning frequently, until thoroughly heated and browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Top with 1 tablespoon peppers and 1 tablespoon onions. Serve hot on rolls. CCP: Hold for service at 140 F. or higher.

MONTE CARLO SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
479 kcal	24.6 gm	22.4 gm	32.4 gm	60.9 %	118 mg	1615 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	2 lbs 14 oz	0 gal	
TOMATOES	11 lbs 2 oz		
DRESSING, 1000 ISLAND	12 lbs	1 gal 1 qt 1 c 12 tbsp 1 1/8 tsp	
BACON, SLICED, PRECOOKED	3 lbs 6 oz		
BREAD, RYE	6 lbs		
TURKEY, WHITE/DARK, PRECOOKED	6 lbs 4 oz		
LETTUCE, IND	4 lbs 5 oz		
HAM, BONELESS	6 lbs 4 oz		

METHODS

- 1 Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat; CCP: Set aside at 140 F. or higher for use in Step 4.
- 2 Slice ham and turkey into thin slices, about 16 slices per pound.
- 3 Place eggs in baskets as needed; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. Peel eggs. Slice 26 eggs and set aside for use in Step 4.
- 4 Place lettuce leaf, 2 slices tomato, 1 slice ham, 1 slice turkey, 2 egg slices, and 2 strips bacon on 1 slice bread.
- 5 CCP: Hold for service at 41 F. or lower.
- 6 Just before serving, pour about 1/4 cup Thousand Island Dressing on top.

FISHWICH (SCRATCH TARTAR)

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
523 kcal	48 gm	15.6 gm	28.4 gm	48.9 %	41 mg	837 mg		0 mg

Ingredients	Weight	Measure	Issue
FISH, BREADED, PRECOOKED	25 lbs		
MAYONNAISE, 1 GAL	4 lbs	1 qt 1 pt 1 c 11 tbsp 1 5/8 tsp	
ONIONS, YELLOW	4 1/2 oz		
RELISH, PICKLE, SWEET	2 lbs	1 pt 1 c 11 tbsp 6/8 tsp	
PARSLEY	0 lbs 1/2 oz	3 tbsp 2 2/8 tsp	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
SPICE, PAPRIKA	0 lbs 1/8 oz	1 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	
PIMIENTOS (DICED)	0 lbs 4 oz	12 tbsp 3 tsp	

METHODS

- 1 Lightly spray sheet trays (Perforated preferred), place fish portions on the tray in a single layer. Place in to a preheated 350 F. oven. Bake portions about 10-12 minutes until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Combine mayonnaise, relish, parsley, pimientos, onions, paprika, and pepper. Cover and refrigerate to chill. Keep refrigerated until ready to serve. CCP: Hold for service at 41 F. or lower.
- 3 Place 1 fish portion on bottom half of bun. Spread 1 tablespoon tartar sauce on top half of bun. Cover with top half of bun.
- 4 Serve hot. CCP: Hold for service at 140 F. or higher.

CHEESE FISHWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
504 kcal	49.1 gm	18.9 gm	25.8 gm	46.1 %	53 mg	1067 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	2 lbs 10 oz	1 qt 9 tbsp 7/8 tsp	
FISH, BREADED, PRECOOKED	25 lbs		
ONIONS, YELLOW	4 1/2 oz		
RELISH, PICKLE, SWEET	2 lbs	1 pt 1 c 11 tbsp 6/8 tsp	
PARSLEY	0 lbs 1/2 oz	3 tbsp 2 2/8 tsp	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
SPICE, PAPRIKA	0 lbs	0 gal	
MAYONNAISE,	4 lbs	1 qt 1 pt 1 c 11 tbsp 1 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs	0 gal	
PIMIENTOS (DICED)	0 lbs 7 oz	1 c 6 tbsp 2 1/8 tsp	

METHODS

- 1 Fry fish portions about 3 minutes in 350 F. deep fat or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Portions will rise to the surface when done.
- 2 Drain well in basket or absorbent paper.
- 3 Combine mayonnaise, relish, parsley, pimientos, onions, paprika, and pepper. Cover and refrigerate to chill. Keep refrigerated until ready to serve. CCP: Hold for service at 41 F. or lower.
- 4 Place 1 fish portion on bottom half of bun. Cut cheese slices in half. Place 1/2 slice cheese on bottom half of bun. Spread 1 tablespoon tartar sauce on top half of bun. Cover with top half of bun.
- 5 Serve hot. CCP: Hold for service at 140 F. or higher.

FISHWICH RTU TARTAR SAUCE

Yield 100 Portions
Each Portion 1 SANDWIC

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
505 kcal	44.4 gm	15.5 gm	29.5 gm	52.6 %	33 mg	752 mg		0 mg

Ingredients	Weight	Measure	Issue
FISH, BREADED, PRECOOKED	25 lbs		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
SAUCE, TARTER	4 lbs	0 gal	

METHODS

- 1 Place breaded fish portions on a sheet tray in a single layer. Place in 350 F. oven for 10-15 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Remove from oven, place 1 fish portion on bottom half of bun. Spread 1 tablespoon tartar sauce on top half of bun. Cover with top half of
- 3 Serve hot. CCP: Hold for service at 140 F. or higher.

FISHWICH (BATTER DIPPED FISH PORTION)

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
477 kcal	44 gm	13.7 gm	26.3 gm	49.6 %	39 mg	407 mg		0 mg

Ingredients	Weight	Measure	Issue
FISH, BREADED, PRECOOKED	25 lbs		
MAYONNAISE, 1 GAL	4 lbs	1 qt 1 pt 1 c 11 tbsp 1 5/8 tsp	
ONIONS, YELLOW	4 1/2 oz		
RELISH, PICKLE, SWEET	2 lbs	1 pt 1 c 11 tbsp 6/8 tsp	
PARSLEY	0 lbs 1/2 oz	3 tbsp 2 2/8 tsp	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
SPICE, PAPRIKA	0 lbs	0 gal	
SPICE, PEPPER, BLACK	0 lbs	0 gal	
PIMIENTOS (DICED)	0 lbs 7 oz	1 c 6 tbsp 2 1/8 tsp	

METHODS

- 1 Fry fish portions 3 to 5 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Portions will rise to the surface when done.
- 2 Drain well in basket or absorbent paper.
- 3 Place 1 fish portion on bottom half of bun.
- 4 Combine mayonnaise, relish, parsley, pimientos, onions, paprika, and pepper. Spread 1 tablespoon tartar sauce on top half of bun. Cover with top half of bun.
- 5 Serve hot. CCP: Hold for service at 140 F. or higher.

HOT ROAST TURKEY SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
332 kcal	28.6 gm	24 gm	12.7 gm	34.4 %	65 mg	817 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	7 7/8 oz	14 tbsp 2 4/8 tsp	
SHORTENING, GP	0 lbs 12 oz	1 c 10 tbsp 1 6/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
TURKEY, ROAST, BONELESS	27 lbs		
FLOUR, WHEAT, GP (TPK2)	0 lbs 12 oz	1 pt 11 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs	0 gal	

METHODS

- 1 Slice turkey into thin slices, 16 to 22 per pound.
- 2 Place 3 to 4 slices turkey on 1 slice of bread; top with second slice of bread.
- 3 Combine melted shortening and sifted general purpose flour. Blend together until smooth and cook at low heat for 2 minutes. Prepare base according to manufacturer's directions. Add broth to roux, stirring constantly. Bring to a boil; reduce heat and simmer 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165F. or higher for 15 seconds.
- 4 Pour about 1/2 cup, one Size 2 ladle, hot gravy over sandwich. CCP: Hold for service at 140 F. or higher.

CORN DOG

Yield 100 Portions
Each Portion 1 CORN DOG

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
243 kcal	20.1 gm	8 gm	14.2 gm	52.6 %	33 mg	632 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs 12 oz	1 qt 1 pt 1 c 2 tbsp 2 4/8 tsp	
SPICE, MUSTARD	1 1/2 oz	6 tbsp 2 2/8 tsp	
BAKING POWDER	1 1/8 oz	2 tbsp 1 tsp	
FLOUR, WHEAT, GP (TPK2)	3 lbs 5 3/8 oz	3 qt 1 tbsp 1 5/8 tsp	
EGG, WHOLE, TABLE	0 lbs 10 oz	0 gal	
OIL, SALAD, CANOLA	0 lbs 6 oz	12 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	6 1/2 oz	1 pt 11 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	
FRANKFURTERS, BEEF	10 lbs		
CORN MEAL	2 lbs	1 qt 1 pt 1 c 6 tbsp 3 tsp	

METHODS

- 1 Insert 1 stirring stick lengthwise into each thawed frankfurter. Dry surface of frankfurter with paper towel.
- 2 Combine flour, cornmeal, baking powder, salt, sugar, mustard flour and milk.
- 3 Add water, eggs and canola oil to dry ingredients. Blend well.
- 4 Dip frankfurters in cornmeal mixture; allow excess batter to drain slightly; fry 2 to 4 minutes or until golden brown in 375 F. deep fat. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Drain on absorbent paper.
- 6 Serve hot. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 18-3/4 lbs frozen corn dogs may also be used.

CORN DOG (CORN BREAD MIX)

Yield 100 Portions
Each Portion 1 CORN DOG

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
241 kcal	18.8 gm	6.9 gm	15.1 gm	56.4 %	22 mg	760 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	1 1/4 oz	5 tbs 1 7/8 tsp	
CORN BREAD,MIX	5 lbs 10 oz		
FRANKFURTERS, BEEF	10 lbs		

METHODS

- 1 Insert 1 stirring stick lengthwise into each thawed frankfurter. Dry surface of frankfurter with paper towel.
- 2 Combine canned cornbread mix and mustard flour. Prepare corn bread batter according to instructions on container.
- 3 Dip frankfurters in cornmeal mixture; allow excess batter to drain slightly; fry 2 to 4 minutes or until golden brown in 375 F. deep fat. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Drain on absorbent paper.
- 5 Serve hot. CCP: Hold for service at 140 F. or higher.

CORN DOG PREPARED

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
112 kcal	13.6 gm	4.1 gm	4.6 gm	37 %	19 mg	236 mg		0 mg

Ingredients	Weight	Measure	Issue
CORN DOG, CHICKEN	18 lbs 12 oz		

METHODS

- 1 Prepare according to manufacturers instructions. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Serve hot. CCP: Hold for service at 140 F. or higher.

HOT ROAST BEEF SANDWICH (OVEN ROAST)

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
391 kcal	26.2 gm	31.6 gm	16.9 gm	38.9 %	64 mg	679 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	1 lb 4 oz	1 pt 12 tbsp 7/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
BEEF, KNUCKLE	25 lbs		
SOUP AND GRAVY BASE, BEEF	6 1/4 oz	11 tbsp 2 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs	0 gal	

METHODS

- 1 Place roasts fat side up in pans without crowding. Sprinkle with pepper. Arrange roasts in pans by size. Select one roast in each pan to estimate cooking time. Allow about 20 minutes per pound for medium; about 18 minutes per pound for rare. Insert meat thermometer into center of thickest part of main muscle. DO NOT ADD WATER. DO NOT COVER. Roast 2-3 hours, depending on size of roasts and desired degree of doneness. Let stand 20 minutes before slicing.
- 2 Slice beef into thin slices, 16 to 22 per pound.
- 3 Place 3 to 4 slices beef on 1 slice of bread; top with second slice of bread.
- 4 Sprinkle flour evenly over drippings and shortening in bottom of pan. Scrape and use brown particles remaining in pan. Cook at low heat on top of range in a steam-jacketed kettle or in 375 F. oven for 30 minutes until flour is a rich brown color. Stir frequently to avoid over-browning. Prepare base according to manufacturer's directions. Add stock to roux, stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Add pepper. Stir to blend. Pour about 1/2 cup, 4 ounces, or one Size 2 ladle of hot gravy over each sandwich. CCP: Hold for service at 140 F. or higher.

HOT ROAST BEEF SANDWICH (PRECOOKED ROA

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
457 kcal	35.7 gm	31.1 gm	20.2 gm	39.8 %	73 mg	1001 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	1 lb 4 oz	1 pt 12 tbsp 7/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
BEEF, ROAST, PRECOOKED	18 lbs 12 oz		
SOUP AND GRAVY BASE, BEEF	6 1/4 oz	11 tbsp 2 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs	0 gal	

METHODS

- 1 Slice beef into thin slices, 16-22 per pound.
- 2 Place 3 to 4 pieces beef on 1 slice of bread; top with second slice of bread.
- 3 Sprinkle flour evenly over drippings and shortening in bottom of pan. Scrape and use brown particles remaining in pan. Cook at low heat on top of range in a steam-jacketed kettle or in 375 F. oven for 30 minutes until flour is a rich brown color. Stir frequently to avoid over-browning. Prepare base according to manufacturer's directions. Add stock to roux, stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Add pepper. Stir to blend. Pour 1/2 cup hot gravy over each sandwich. CCP: Hold for service at 140 F. or higher.

HOT ROAST PORK SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
417 kcal	35.7 gm	29.6 gm	16.4 gm	35.4 %	68 mg	993 mg		0 mg

Ingredients	Weight	Measure	Issue
PORKLOIN, BNLS, PRECOOKED, FRZ, LIG	18 lbs 12 oz		
SHORTENING, GP	2 lbs 4 oz	1 qt 15 tbsp 2 tsp	
BREAD, WHITE, SANDWICH	11 lbs		
FLOUR, WHEAT, GP (TPK2)	2 lbs 12 oz	2 qt 1 c 15 tbsp 2 tsp	
SOUP AND GRAVY BASE, BEEF	12 1/2 oz	1 c 7 tbsp 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Slice cooked pork into thin slices, 16 to 22 slices per pound.
- 2 Place 3 to 4 slices pork on 1 slice of bread. Top with second slice bread.
- 3 Sprinkle flour evenly over pork drippings and shortening in bottom of pan. Scrape and use brown particles remaining in pan. Cook at low heat on top of range in a steam-jacketed kettle or in 375 F. oven for 30 minutes until flour is a rich brown color. Stir frequently to avoid over-browning. Prepare base according to manufacturer's directions. Add stock to roux, stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Add pepper. Stir to blend. Pour about 1/2 cup, one Size 2 ladle hot gravy over each sandwich. CCP: Hold for service at 140 F. or higher.

HOT ROAST PORK SANDWICH (FRESH HAM)

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
429 kcal	35.7 gm	24.9 gm	20 gm	42 %	51 mg	2221 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	1 lb 4 oz	1 pt 12 tbsp 7/8 tsp	
BREAD, WHITE, SANDWICH	12 lbs		
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
SOUP AND GRAVY BASE, BEEF	6 1/4 oz	11 tbsp 2 5/8 tsp	
HAM, BONELESS	18 lbs 12 oz		
SPICE, PEPPER, BLACK	0 lbs	0 gal	

METHODS

- 1 Place hams in pans. Insert meat thermometer into thickest part of ham. DO NOT ADD WATER. DO NOT COVER. Heat for at 350 F. for 1 hour. Remove from oven. Allow ham to cool. Slice ham into thin slices, about 16 to 22 slices per pound.
- 2 Place 3 to 4 slices ham on one side of bread. Top with second slice of bread.
- 3 Sprinkle flour evenly over pork drippings and shortening in bottom of pan. Scrape and use brown particles remaining in pan. Cook at low heat on top of range in a steam-jacketed kettle or in 375 F. oven for 30 minutes until flour is a rich brown color. Stir frequently to avoid over-browning. Prepare base according to manufacturer's directions. Add stock to roux, stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Add pepper. Stir to blend. Pour about 1/2 cup, one Size 2 ladle hot gravy over sandwich. CCP: Hold for service at 140 F. or higher.

GRILLED HAM,EGG & CHEESE SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
348 kcal	22.2 gm	22.2 gm	18.3 gm	47.3 %	239 mg	1114 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHEESE, AMERICAN, SLICED	5 lbs 3 oz	2 qt 1 c 2 4/8 tsp	
EGG, WHOLE, TABLE	10 lbs	0 gal	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
HAM, BONELESS	6 lbs 4 oz		

METHODS

- 1 Slice ham into 1 ounce slices.
- 2 Lightly spray griddle with non-stick cooking spray. Place thawed eggs into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Cook until firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Place 1 slice hot ham on top of egg.
- 3 Place 1 slice cheese on top of 1 slice of ham. Continue to cook until cheese melts.
- 4 Serve hot on buns. CCP: Hold for service at 140 F. or higher.

GRILLED BACON, EGG AND CHEESE SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
381 kcal	22.5 gm	21.4 gm	22.2 gm	52.4 %	239 mg	1042 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHEESE, AMERICAN, SLICED	5 lbs 3 oz	2 qt 1 c 2 4/8 tsp	
EGG, WHOLE, TABLE	10 lbs	0 gal	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
BACON, SLICED, PRECOOKED	4 lbs		

METHODS

- 1 Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat; set aside for later use.
- 2 Lightly spray griddle with non-stick cooking spray. Place thawed eggs into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Cook until firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Place 2 slices bacon on top of each egg.
- 3 Place 1 slice cheese on top of each sandwich. Continue to cook until cheese melts.
- 4 Serve on hot buns. CCP: Hold at 140 F. or higher for service.

GRILLED HAM AND EGG SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
242 kcal	21.8 gm	15.9 gm	9.5 gm	35.3 %	213 mg	692 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
EGG, WHOLE, TABLE	10 lbs	0 gal	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
HAM, BONELESS	6 lbs 4 oz		

METHODS

- 1 Slice ham into 1 ounce slices.
- 2 Lightly spray griddle with non-stick cooking spray. Place thawed eggs into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Cook until firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Place one slice of Ham on tip of egg.
- 4 Serve hot on toasted buns. CCP: Hold at 140 F. or higher for service.

GRILLED SAUSAGE,EGG & CHEESE SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
559 kcal	22.2 gm	27.9 gm	39.1 gm	63 %	279 mg	1268 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CHEESE, AMERICAN, SLICED	5 lbs 3 oz	2 qt 1 c 2 4/8 tsp	
EGG, WHOLE, TABLE	10 lbs	0 gal	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
PORK, SAUSAGE, PATTIES, PRECOOKED	18 lbs 12 oz		

METHODS

- 1 Grill sausage pattie 7 minutes or until well done. Turn frequently to ensure even browning. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 2 Lightly spray griddle with non-stick cooking spray. Place thawed eggs into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Cook until firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Place 1 sausage patty on top of each egg.
- 3 Place 1 sausage pattie and 1 slice of cheese on top of each egg; continue to cook until cheese melts.
- 4 Serve hot on buns. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 Patties may be baked at 325 F. in convection oven, for 7 minutes on low fan. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BACON, EGG, AND CHEESE MUFFIN

Yield 100 Portions
Each Portion 1 SANDWIC

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
280 kcal	35 gm	28 gm	3 gm	9.6 %	10 mg	1000 mg		0 mg

Ingredients	Weight	Measure	Issue
BRKFST SNDWCH, FZN, MUF/EGG/BACON	37 lbs 10 5/8 oz		

METHODS

- 1 Prepare in accordance with manufacturer's instructions.

MORROCAN POCKETS

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
366 kcal	58.3 gm	20.2 gm	7 gm	17.2 %	36 mg	680 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	7 lbs	3 qt 1 c 6 tbsp 1 1/8 tsp	
RAISINS, SEEDLESS	3 lbs 3 oz	2 qt 1 c 15 tbsp 1 5/8 tsp	
SPICE, OREGANO	0 lbs 1/8 oz	1 tbsp 5/8 tsp	
BARLEY, PEARL	4 lbs 7 oz	2 qt 1 pt 1 tbsp 1/8 tsp	
SPICE, CHILI POWDER	5 1/4 oz	1 c 2 tbsp 1 7/8 tsp	
YOGURT, PLAIN, LOW FAT	13 lbs 8 oz	5 gal 3 qt 1 pt 1 c 10 tbsp 2 5/8 tsp	
PEPPERS, GREEN	4 lbs	3 qt 2 tbsp 2 4/8 tsp	
ONIONS, YELLOW	3 lbs 11 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
PARSLEY	6 3/8 oz	1 pt 15 tbsp 1 2/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
BREAD, PITA	9 lbs 6 oz		
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
BEEF, GROUND, 90% MIN LEAN	12 lbs		

METHODS

- Combine yogurt and parsley. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- Cook beef until it loses its pink color, stirring beef to break apart. Drain or skim off fat. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- Add tomatoes, barley, onions, green peppers, chili powder, salt, oregano, garlic, cumin, pepper, and water. Stir well. Bring to a boil; reduce heat. Cover; simmer 40 to 45 minutes or until barley is tender and most of liquid is absorbed. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- Stir in raisins. Simmer 5 minutes. Meat mixture is done when all moisture has been absorbed and product holds together.
- Cut pita bread in halves to make 2 pockets. Place about 5-1/2 ounces of meat mixture in each pocket. Top with yogurt topping just before serving. CCP: Hold for service at 140 F. or higher.

CHEESE DELI SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
386 kcal	28.2 gm	17.9 gm	22.9 gm	53.4 %	57 mg	1171 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	10 lbs 6 oz	1 gal 1 pt 1 tbsp 1 7/8 tsp	
ALFALFA SPROUTS	7 1/2 oz	1 qt 1 pt 6 tbsp 2 7/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
TOMATOES	11 lbs 6 oz		
BREAD, WHEAT	12 lbs		
LETTUCE, IND	4 lbs 5 oz		
MAYONNAISE,	2 lbs	1 pt 1 c 13 tbsp 2 3/8 tsp	

METHODS

- 1 Spread 1 slice of bread with mayonnaise.
- 2 Add 2 slices of cheese. Top with lettuce. May also top with 2 slices of tomatoes, sliced onions, and 1 tablespoon of alfalfa sprouts (optional). Top with second slice of bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

TACO BURGER

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
308 kcal	26.9 gm	21.6 gm	12.5 gm	36.5 %	57 mg	671 mg		0 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	2 lbs 9 oz	1 qt 7 tbsps 1 5/8 tsp	
WATER	7 lbs	3 qt 1 c 6 tbsps 1 1/8 tsp	
SPICE, CHILI POWDER	8 1/2 oz	1 c 14 tbsps 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	9 1/2 oz	1 pt 2 tbsps 1 4/8 tsp	
SPICE, CUMIN	1 3/8 oz	0 gal	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	11 lbs 4 oz		
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsps 2 7/8 tsp	
TOMATO, PASTE	1 lb 4 oz	1 pt 2 tbsps 2 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 1/8 tsp	
LETTUCE, IND	4 lbs 5 oz		
BEEF, GROUND, 90% MIN LEAN	16 lbs		

METHODS

- 1 Cook beef in steam-jacketed kettle or stock pot until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Sprinkle flour over cooked beef. Stir well. Cook about 5 minutes or until flour is absorbed, stirring occasionally.
- 3 Combine water, tomato paste, chili powder, cumin, salt and red pepper; mix well. Bring to a boil; simmer 2 to 3 minutes or until thoroughly heated.
- 4 Combine sauce with beef mixture; mix well. Simmer 2 to 3 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 5 On bottom half of bun, place 1/2 slice cheese, 1/3 cup meat mixture, and 2-1/2 tablespoons lettuce. Cover with top half of bun. Serve hot. CCP: Hold for service at 140 F. or higher.

CHILI DOG W/ CHEESE & ONIONS

Yield 100 Portions
Each Portion 2 CHILI DOG

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
675 kcal	53 gm	36.2 gm	34.4 gm	45.9 %	62 mg	1973 mg		0 mg

Ingredients	Weight	Measure	Issue
CHILI CON CARNE, W/O BEANS	13 lbs 8 oz	1 gal 2 qt 14 tbsp 7/8 tsp	
ROLLS, FRANKFURTER	12 lbs 8 oz		
ONIONS, YELLOW	1 lb 2 oz		
CHEESE, CHEDDAR, SHREDDED	2 lbs 8 oz	2 qt 1 pt 1 6/8 tsp	
FRANKFURTERS, BEEF	17 lbs		

METHODS

- 1 Pierce each frankfurter; cover with water in steam-jacketed kettle or stock pot; bring to a boil; reduce heat; simmer 10 minutes. Drain.
CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Keep hot until served. CCP: Hold for service at 140 F. or higher.
- 3 Thoroughly heat chili. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Place 1 frankfurter in roll.
- 5 Place 1 ounce hot chili over each frankfurter.
- 6 Place 2 tablespoons cheese and 1/2 teaspoon onions on top of chili.
- 7 CCP: Hold for service at 140 F. or higher.

CHILI DOG (CANNED CHILI CON CARNE)

Yield 100 Portions
Each Portion 2 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
574 kcal	51 gm	22 gm	30 gm	47 %	50 mg	1626 mg		153 mg

Ingredients	Weight	Measure	Issue
CHILI CON CARNE, W/O BEANS	6 lbs 10 oz	3 qt 3 tbsp 1 3/8 tsp	
ROLLS, FRANKFURTER	12 lbs 8 oz		
FRANKFURTERS, BEEF	17 lbs		

METHODS

- 1 Place frankfurter in a steam jacketed kettle; cover with water bring to a boil; reduce heat; simmer 5-8 minutes. Drain. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Thoroughly heat chili. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Place frankfurter in roll.
- 4 Place 1 ounce hot chili over each frankfurter.
- 5 CCP: Hold for service at 140 F. or higher.

CHILI DOG

Yield 100 Portions
Each Portion 2 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
670 kcal	50.1 gm	38.9 gm	34.1 gm	45.8 %	75 mg	1909 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 12 oz	1 pt 1 c 5 tbsp 1 7/8 tsp	
ROLLS, FRANKFURTER	12 lbs 8 oz		
SPICE, CHILI POWDER	1 1/4 oz	4 tbsp 1 3/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
SPICE, CUMIN	0 lbs 1/8 oz	0 gal	
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/8 oz	5/8 tsp	
CHEESE, CHEDDAR, SHREDDED	2 lbs 8 oz	2 qt 1 pt 1 6/8 tsp	
TOMATO, PASTE	13 1/4 oz	1 c 6 tbsp 2 7/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 3/8 tsp	
TOMATOES, DICED, CANNED	2 lbs 6 1/4 oz	1 qt 8 tbsp 7/8 tsp	
FRANKFURTERS, BEEF	17 lbs		
BEEF, GROUND, 90% MIN LEAN	3 lbs 12 oz		

METHODS

- 1 Cook beef until it loses its pink color, stirring to break apart. Drain or skim off excess fat. Add tomatoes, tomato paste, onions, chili powder, cumin, paprika, salt, pepper, garlic and water; stir. Bring to a simmer; cook 1 hour, stirring constantly. DO NOT BOIL. CCP: Internal temperature must reach 155 F, or higher for 15 seconds.
- 2 Pierce each frankfurter; cover with water in steam-jacketed kettle or stock pot; bring to a boil; reduce heat; simmer 10 minutes. Drain. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Place 1 frankfurter in roll.
- 4 Place 1 ounce hot chili over each frankfurter.
- 5 Place 2 tablespoons cheese and 1/2 teaspoon onions on top of chili.
- 6 CCP: Hold for service at 140 F. or higher.

NOTES

- 1 Prepare chili in accordance with recipe L17000

CHILI CON CARNE RTU

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
74 kcal	7 gm	4.3 gm	3.2 gm	38.9 %	8 mg	259 mg		0 mg

Ingredients	Weight	Measure	Issue
CHILI CON CARNE, W/O BEANS	30 lbs	3 gal 1 qt 1 pt 1 c 5 tbsp 2/8 tsp	

METHODS

- 1 Thoroughly heat chili. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

BEEF FAJITA PITA

Yield 100 Portions
Each Portion 1/2 PITA

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
424 kcal	29.9 gm	28.8 gm	20.8 gm	44.2 %	77 mg	1159 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
BEEF, FAJITA STRIPS, RAW	30 lbs 6 oz		
PEPPERS, GREEN	9 lbs 10 oz	1 gal 3 qt 1 c 4 tbsp 2 4/8 tsp	
ONIONS, YELLOW	7 lbs		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
SPICE, ONION	1 1/4 oz	5 tbsp 4/8 tsp	
JUICE, LEMON	0 lbs 8 oz	14 tbsp 2 5/8 tsp	
SPICE, GARLIC	2 1/4 oz	6 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbsp 2 tsp	
BREAD, PITA	10 lbs 8 oz		
SALSA, MILD	7 lbs	3 qt 4 tbsp 4/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	

METHODS

- Combine lime juice, salt, garlic powder, onion powder, black pepper, cumin, and red pepper. Stir to blend well.
- Pour mixture over beef strips. Mix thoroughly to evenly distribute seasonings around all surfaces of beef. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- Cut each pita in half forming 2 pockets. Cover; set aside for use in Step 6.
- Lightly spray griddle with cooking spray. Grill onions and peppers 6 to 8 minutes while tossing intermittently; lightly spray with cooking spray as needed. CCP: Hold for service at 140 F. or higher for use in Step 6.
- Lightly spray griddle with cooking spray. Grill beef strips 3 to 4 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- Place 6 to 7 cooked fajita strips (3 oz), 3 tbsp onion/sweet pepper mixture into each pita pocket. If desired, top each pocket with 2 tbsp salsa. Batch preparation techniques should be utilized. Pitas may be served with guacamole or sour cream.

CHICKEN FAJITA PITA

Yield 100 Portions
Each Portion 1/2 PITA

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
346 kcal	29.1 gm	39 gm	9 gm	23.4 %	52 mg	979 mg		152 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 3 oz	6 tbsp 6/8 tsp	
JUICE, LIME	1 lb 6 oz	1 pt 8 tbsp 1 6/8 tsp	
CHICKEN, FAJITA STRIPS, RAW	23 lbs		
PEPPERS, GREEN	9 lbs 10 oz	1 gal 3 qt 1 c 4 tbsp 2 4/8 tsp	
ONIONS, YELLOW	4 lbs 10 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
SPICE, ONION	0 lbs 1 oz	4 tbsp 3/8 tsp	
SPICE, GARLIC	0 lbs 2 oz	5 tbsp 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/4 oz	3 tbsp 1 4/8 tsp	
BREAD, PITA	10 lbs 8 oz		
SALSA, MILD	7 lbs	3 qt 4 tbsp 4/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
ONIONS, GREEN	4 lbs 14 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Combine lime juice, salt, garlic powder, onion powder, black pepper, cumin and red pepper. Stir to blend well.
- 2 Pour mixture over chicken strips. Mix thoroughly. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- 3 Cut pita bread in half forming 2 pockets. Cover; set aside for use in Step 6.
- 4 Lightly spray griddle with cooking spray. Grill sliced onions and sliced peppers 6 to 8 minutes while tossing intermittently; lightly spray with cooking spray as needed. CCP: Hold for service at 140 F. or higher.
- 5 Lightly spray griddle with cooking spray. Grill chicken strips 5 to 7 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Place 6 to 7 cooked fajita strips (3 oz) 3 tbsp onion/sweet pepper mixture into each pita pocket. If desired, top each pocket with 2 tbsp salsa. Batch preparation techniques should be utilized. Pitas may be served with guacamole or sour cream.

CHICKEN PITA POCKET SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
301 kcal	28.4 gm	39.4 gm	3.7 gm	11.1 %	53 mg	561 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
CUCUMBERS	5 lbs		
YOGURT, PLAIN, LOW FAT	6 lbs 8 oz	2 gal 3 qt 1 pt 1 tbsp 3/8 tsp	
CHICKEN, FAJITA STRIPS, RAW	23 lbs		
ONIONS, YELLOW	2 lbs 4 oz		
TOMATOES	7 lbs 2 oz		
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
BREAD, PITA	10 lbs 8 oz		
SPICE, DILLWEED	0 lbs 1/2 oz	2 tbsp 4/8 tsp	
LETTUCE, IND	5 lbs 8 oz		

METHODS

- 1 Combine plain yogurt, cucumbers, dillweed and garlic powder. Mix well; cover. CCP: Refrigerate at 41 F. or lower for use in Step 6.
- 2 Slice tomatoes, shred lettuce and separate onion slices into rings; cover.
- 3 Cut pita bread in half forming 2 pockets.
- 4 Lightly spray griddle with cooking spray.
- 5 Grill chicken strips 5 to 7 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Place 1/3 cup shredded lettuce, 1 tomato slice and 4 to 6 onion rings into each pita pocket. Place 6 to 7 cooked fajita strips (2-3/4 oz) into each pita pocket. If desired, top each pocket with about 3 tbsp yogurt-cucumber sauce. CCP: Hold for service at 140 F. or higher.

GRILLED CHICKEN BREAST SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
450 kcal	26 gm	46 gm	17 gm	34 %	131 mg	435 mg		72 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	1 5/8 oz	3 tbsp 1 2/8 tsp	
CHICKEN, BREAST	25 lbs		
MAYONNAISE, 1 GAL	2 lbs 8 oz	1 qt 13 tbsp 5/8 tsp	
ONIONS, RED	1 lb 4 oz		
TOMATOES	5 lbs 12 oz		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
LETTUCE, IND	4 lbs 4 oz		

METHODS

- 1 Wash chicken breasts thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Lightly spray griddle with cooking spray. Grill breasts 5 minutes; lightly spray with cooking spray; turn; grill second side 4 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Place 1 chicken breast on the bottom half of bun. Spread 2 tsp of mayonnaise on top half of bun.
- 4 Place lettuce leaf, onion slice and tomato slice over chicken breast. Cover with top half of bun. CCP: Hold for service at 140 F. or higher.

CHICKEN CAESAR ROLLUP SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
510 kcal	34 gm	31 gm	28 gm	49.4 %	81 mg	854 mg		178 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbs 3/8 tsp	
CHICKEN, BREAST	17 lbs		
ROMAINE	8 lbs 10 oz		
TOMATOES	12 lbs 4 oz		
CHEESE, PARMESAN	1 lb 4 oz	1 qt 1 c 10 tbs 2 2/8 tsp	
TORTILLAS	12 lbs 6 oz		
DRESSING, CAESAR	7 lbs 10 oz	3 qt 1 pt 11 tbs 1 4/8 tsp	

METHODS

- 1 Wash chicken breasts thoroughly under cold running water. Drain well. Remove excess fat. Cut breasts into 1/2 inch cubes.
- 2 Lightly spray grill with cooking spray.
- 3 Grill chicken cubes 3 to 5 minutes while tossing intermittently; lightly spray with cooking spray as needed. Grill until lightly browned. CCP: Internal temperature must reach 165 F. or higher is reached for 15 seconds.
- 4 Combine chicken, caesar dressing and parmesan cheese; cover. CCP: Refrigerate at 41 F. or lower for use in Step 8.
- 5 Cut romaine into 1/2-inch strips. Toss romaine and tomatoes together.
- 6 Wrap tortillas in foil; place in warm oven (150 F.) or in a warmer 15 minutes or until warm and pliable.
- 7 Place about 3/4 cup romaine mixture on warmed tortilla.
- 8 Distribute 1/4 cup chicken cubes over romaine mixture.
- 9 Roll up tortilla; wrap with parchment, wax paper, or foil. CCP: Hold for service at 41 F. or lower.

NOTES

- 1 In Step 4, 13 lb frozen, cooked, diced, thawed (RTU) chicken may be used. Omit Steps 1 through 3. Follow Steps 4 through 9.

GARDEN VEGETABLE WRAP

Yield 100 Portions
Each Portion 1 WRAP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
308 kcal	37.5 gm	6.8 gm	15.2 gm	44.4 %	5 mg	521 mg		0 mg

Ingredients	Weight	Measure	Issue
CUCUMBERS	3 lbs 4 oz		
PEPPERS, GREEN	3 lbs 12 oz	2 qt 1 pt 1 c 6 tbsp 2 tsp	
TOMATOES	6 lbs 2 oz		
SQUASH, SUMMER	3 lbs 4 oz		
ONIONS, GREEN	6 1/4 oz		
MUSHROOMS	3 lbs 6 oz	3 qt 1 pt 1 c 15 tbsp 4/8 tsp	
TORTILLAS	12 lbs 6 oz		
LETTUCE, IND	5 lbs 4 oz		
CARROTS	3 lbs 12 oz		
DRESSING, CAESAR	4 lbs 12 oz	2 qt 1 c 2 tbsp 2 1/8 tsp	

METHODS

- 1 Trim, wash and prepare vegetables as directed on recipe No. A31
- 2 Wrap tortillas in foil; place in warm oven, about 150 F. or warmer for 15 minutes or until warm and pliable.
- 3 Cut lettuce into 1/2-inch strips.
- 4 Toss lettuce, tomatoes, carrots, peppers, mushrooms, squash, cucumbers, green onions and dressing.
- 5 Place 5 ounces, (about 1 cup), vegetable mixture on warmed tortilla.
- 6 Roll up tortilla; wrap with parchment, wax paper, or foil. CCP: Hold for service at 41 F. or lower Batch preparation methods should be used to prevent the lettuce from wilting and the tortillas from getting soggy.

ROAST BEEF & CHEESE ROLLUP SANDWICH

Yield 100 Portions
Each Portion 1 SAND

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
411 kcal	43 gm	30 gm	13 gm	28.5 %	54 mg	1066 mg		226 mg

Ingredients	Weight	Measure	Issue
BEEF, ROAST, DELI	12 lbs 8 oz		
SALSA, MILD	15 lbs 4 oz	1 gal 2 qt 1 pt 11 tbs 1 tsp	
CHEESE, MONTEREY JACK	6 lbs 4 oz	1 gal 2 qt 1 c 1 tbs 1 2/8 tsp	
TORTILLAS	12 lbs 5 3/8 oz		
LETTUCE, IND	8 lbs 10 oz		

METHODS

- 1 Wrap tortillas in foil; place in warm oven (150 F.) or warmer for 15 minutes or until warm and pliable.
- 2 Cut lettuce into 1/2-inch strips.
- 3 Place 2 ounces (2 slices) roast beef on warmed tortilla.
- 4 Evenly distribute 1 ounce (2 tablespoons) of shredded cheese over beef.
- 5 Combine lettuce with salsa.
- 6 Distribute about 3 ounces (3/4 cup) salsa and lettuce over beef and cheese.
- 7 Roll up tortilla; wrap with parchment, wax paper, or foil. CCP: Hold for service at 41 F. or lower. Batch preparation methods should be used to prevent the lettuce from wilting and the tortillas from getting soggy.

HOT ROAST BEEF & CHEESE ROLLUP SAND

Yield 100 Portions
Each Portion 1 SAND

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
415 kcal	44.2 gm	29.8 gm	12.3 gm	26.7 %	54 mg	940 mg		0 mg

Ingredients	Weight	Measure	Issue
SALSA, MILD	15 lbs 4 oz	1 gal 2 qt 1 pt 11 tbsp 1 tsp	
CHEESE, MONTEREY JACK	6 lbs 4 oz	1 gal 2 qt 1 c 1 tbsp 1 2/8 tsp	
BEEF, ROAST, PRECOOKED	12 lbs 8 oz		
TORTILLAS	12 lbs 6 oz		

METHODS

- 1 Slice beef thin, about 16 slices per pound.
- 2 Place 2 ounces (2 slices) of roast beef on tortilla.
- 3 Evenly distribute 1 ounce (2 tablespoons) of shredded cheese over beef.
- 4 Distribute about 2 ounces (1/4 cup) salsa over beef and cheese.
- 5 Roll up tortilla; wrap with foil sheet. Place 20 roll-ups on each sheet pan.
- 6 Using a convection oven, bake at 325 F. for 20 minutes or until cheese is melted on high fan, closed vent. CCP: Hold for service at 140 F. or higher.

JAMAICAN JERK CHICKEN SANDWICH

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
490 kcal	42.6 gm	47.6 gm	14.3 gm	26.3 %	126 mg	687 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	1 1/2 oz	3 tbsp 3/8 tsp	
PINEAPPLE	10 lbs 10 oz		
CHICKEN, BREAST	25 lbs		
MANGOES	4 lbs 8 oz		
JUICE, LIME	1 lb 2 oz	1 pt 1 tbsp 5/8 tsp	
SPICE, THYME	0 lbs 3/4 oz	7 tbsp 2/8 tsp	
ONIONS, RED	11 3/4 oz		
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
SPICE, ONION	2 1/2 oz	10 tbsp 1 tsp	
ROLLS, HOAGIE (FRESH)	12 lbs 8 oz		
SPICE, ALLSPICE	1 1/8 oz	5 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/8 oz	3 tbsp 1 tsp	
SPICE, NUTMEG	1 3/8 oz	5 tbsp 1 6/8 tsp	
PEPPERS, RED	1 lb 6 oz	1 qt 2 tbsp 3 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1 oz	5 tbsp 1 1/8 tsp	
SPICE, CILANTRO	0 lbs 1/4 oz	0 gal	
SPICE, PEPPER, BLACK	2 1/4 oz	9 tbsp 7/8 tsp	

METHODS

- 1 Prepare 1 recipe Tropical Fruit Salsa (Recipe No. O03000) Combine diced pineapple, diced mangoes, cored seeded and stemmed diced red and green peppers, chopped red onion, lime juice, and cilantro. Mix lightly. Cover. CCP: Refrigerate product at 41F. or lower for use in Step 8.
- 2 Combine black pepper, onion powder, salt, ground red pepper, nutmeg, allspice, crushed red pepper, and thyme. Stir until well blended.
- 3 Add lime juice to spices. Mix until smooth paste is formed.
- 4 Add jerk paste to chicken. Evenly coat chicken with paste.
- 5 Place chicken breasts on lightly sprayed sheet pans. Lightly spray breasts with cooking spray.
- 6 Using a convection oven, bake 10 to 12 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 Place chicken breast on bottom half of roll. CCP: Hold for service at 140 F. or higher. Cover with top half. Serve with 1/4 cup Tropical Fruit Salsa.

MEXICAN BEEF WRAP

Yield 100 Portions
Each Portion 1 WRAP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
391 kcal	42.7 gm	26.7 gm	12.6 gm	29 %	57 mg	802 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CORN	4 lbs 4 oz	3 qt 1 pt 2 tbsp 2 4/8 tsp	
VINEGAR, WHITE	1 lb 4 oz	1 pt 6 tbsp 3/8 tsp	
SPICE, CHILI POWDER	1 3/4 oz	6 tbsp 5/8 tsp	
PEPPERS, GREEN	3 lbs 5 3/8 oz	2 qt 1 pt 2 tbsp 1 1/8 tsp	
ONIONS, YELLOW	3 lbs 2 oz		
SPICE, CUMIN	0 lbs 1 oz	0 gal	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/8 oz	3 tbsp 1 tsp	
TOMATO, PASTE	1 lb 12 oz	1 pt 1 c 1 4/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 1/8 tsp	
CHEESE, MONTEREY JACK	3 lbs 2 oz	3 qt 8 tbsp 2 1/8 tsp	
TOMATOES, DICED, CANNED	8 lbs	3 qt 1 pt 1 c 1 1/8 tsp 2 6/8 tsp	
TORTILLAS	12 lbs 6 oz		
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
BEEF, GROUND, 90% MIN LEAN	20 lbs		

METHODS

- In a steam-jacketed kettle, cook beef until it loses its pink color.
- Add tomatoes, corn, chopped steamed and seeded peppers, chopped onions, tomato paste, vinegar, salt, chili powder, garlic powder, cumin, black pepper, and red pepper to beef. Stir well.
- Bring to a boil; reduce heat; simmer, uncovered for 35 to 40 minutes or until sauce has reduced and meat mixture is a moderately dry, packable consistency, stirring occasionally. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Remove to serving pans. CCP: Hold for service at 140 F. or higher.
- Wrap tortillas in foil; place in warm oven, about 150 F. or warmer for 15 minutes or until warm and pliable.
- Place 4-1/4 ounces or 1/2 cup beef mixture in the center of the warmed tortilla.
- Evenly distribute 1/2 ounce or 1 tablespoon cheese over beef.
- Fold in sides of tortilla, roll up burrito style; wrap with parchment, wax, or foil. CCP: Hold for service at 140 F. or higher. Batch preparation methods should be used to prevent tortillas from getting soggy.

MEXICAN TURKEY WRAP

Yield 100 Portions
Each Portion 1 WRAP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
330 kcal	40 gm	20 gm	10 gm	27.3 %	35 mg	924 mg		173 mg

Ingredients	Weight	Measure	Issue
VEG, CORN	4 lbs 4 oz	3 qt 1 pt 2 tbsp 2 4/8 tsp	
VINEGAR, WHITE	1 lb 4 oz	1 pt 6 tbsp 3/8 tsp	
PEPPERS, GREEN	3 lbs 6 oz	2 qt 1 pt 4 tbsp 1 2/8 tsp	
ONIONS, YELLOW	3 lbs 2 oz		
SPICE, SANTA FE	0 lbs 7 oz	0 gal	
TOMATO, PASTE	1 lb 8 oz	1 pt 9 tbsp 1 6/8 tsp	
CHEESE, MONTEREY JACK	3 lbs 2 oz	3 qt 8 tbsp 2 1/8 tsp	
TOMATOES, DICED, CANNED	8 lbs	3 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
TORTILLAS	16 lbs		
TURKEY, DICED	12 lbs 8 oz		

METHODS

- 1 Add tomatoes, corn, peppers, onions, tomato paste, vinegar, and Sante Fe Style seasoning to steam jacketed kettle or stockpot. Stir.
- 2 Bring to a boil; reduce heat; simmer, covered, 5 to 7 minutes stirring frequently.
- 3 Add turkey to sauce/vegetable mixture; stir well. Bring to a simmer; cover; simmer 5 to 7 minutes stirring frequently to prevent sticking. CCP: Temperature must register 165 F. or higher for 15 seconds. Remove from heat. CCP: Hold at 140 F. or higher for use in Step 5.
- 4 Wrap tortillas in foil; place in warm oven (about 150 F.) or in a warmer 15 minutes or until warm and pliable.
- 5 Place 1/2 cup, 1-No. 8 scoop of turkey filling in the center of each warmed tortilla.
- 6 Evenly distribute 2 tablespoon shredded cheese over turkey filling.
- 7 Fold up front of tortilla to cover filling; fold in sides of tortilla; roll tightly to the back of tortilla like a burrito. Wrap with parchment, wax paper or foil. CCP: Serve immediately or hold for service at 140 F. or higher.

CRUNCHY VEGETABLE BURRITO

Yield 100 Portions
Each Portion 1 BURRITO

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
336 kcal	55.9 gm	14.9 gm	5.8 gm	15.5 %	5 mg	833 mg		0 mg

Ingredients	Weight	Measure	Issue
DRESSING, RANCH, FF	4 lbs	2 qt 1 tbsp 1 7/8 tsp	
SPICE, CHILI POWDER	0 lbs 1/2 oz	1 tbsp 2 3/8 tsp	
YOGURT, PLAIN, LOW FAT	6 lbs 8 oz	2 gal 3 qt 1 pt 1 tbsp 3/8 tsp	
SPICE, CUMIN	0 lbs 3/8 oz	0 gal	
PEPPERS, JALAPENO, SLICED	1 lb 12 oz	1 qt 1 pt 1 c 10 tbsp 3/8 tsp	
TOMATOES	4 lbs 12 oz		
BROCCOLI, FRESH	5 lbs 14 oz	1 gal 3 qt 1 pt 4 tbsp 1 5/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
ONIONS, GREEN	1 lb 4 oz		
CHEESE, MONTEREY JACK	3 lbs 4 oz	3 qt 1 c 2 2/8 tsp	
TORTILLAS	12 lbs 6 oz		
BEANS, KIDNEY	13 lbs 8 oz	1 gal 2 qt 1 c 4 tbsp 1 4/8 tsp	
POTATOES, SWEET	5 lbs 10 oz		

METHODS

- 1 Trim, wash and prepare vegetables as directed on recipe No. A31
- 2 Peel and coarsely shred sweet potatoes, trim and dice Broccoli in 1/4 pieces, dice stemmed tomatoes into 1/2 inch pieces. slice trimmed green onions. adn chop jalapeno peppers.
- 3 Combine plain yogurt, ranch dressing, garlic powder, chili powder, and cumin. Blend well. CCP: Refrigerate at 41 F. or lower for use in Step 3.
- 4 Combine kidney beans, sweet potatoes, tomatoes, broccoli, green onions, and jalapeno peppers.
- 5 Toss vegetables with dressing until well coated. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 6 Wrap tortillas in foil; place in warm oven, about 150 F., or in a warmer for 15 minutes or until warm and pliable.
- 7 Place 5-1/2 ounces (about 2/3 cup) vegetable mixture on warm tortilla. Top with 1/2 ounce (2 tablespoons) cheese. Spread evenly in center of tortilla. Fold up sides of tortilla; fold up front of tortilla to cover filling; roll tightly to back of tortilla like a burrito; wrap with parchment, wax paper or foil.
- 8 CCP: Hold for service at 41 F. or lower.

VEGETARIAN HEARTY BURGER

Yield 100 Portions
Each Portion 1 PATTY

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
412 kcal	51.4 gm	21.1 gm	13.9 gm	30.4 %	11 mg	610 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
NUTS, WALNUT, ENGLISH, SHELLLED	1 lb 12 oz	1 qt 1 pt 12 tbsp 1 6/8 tsp	
ONIONS, YELLOW	4 lbs		
EGG, WHITES	7 lbs 8 oz	0 gal	
SPICE, GARLIC	2 1/2 oz	7 tbsp 1 tsp	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
CHEESE, PIZZA BLEND	4 lbs 8 oz	1 gal 1 pt 1 tbsp 1/8 tsp	
SAUCE, SOY, GAL	15 1/4 oz	1 c 11 tbsp 4/8 tsp	
CEREAL, ROLLED OATS, QUICK COOK	4 lbs 6 oz	2 qt 7 tbsp 2 1/8 tsp	

METHODS

- 1 Place egg whites, cheese, minced onions, and soy sauce in mixer bowl. Using a dough hook, mix on low speed 1 minute or until well blended.
- 2 Add oats, finely chopped walnuts, garlic powder, and sage; mix on low speed 1 minute. Scrape down sides; continue mixing 30 seconds, or until well blended. Refrigerate mixture at least one hour to allow mixture to absorb moisture. CCP: Refrigerate at 41 F. or lower.
- 3 Shape 3-1/2 ounce balls. Place 20 balls on each sheet pan. Cover with parchment paper; flatten into burgers by pressing down with another sheet pan to a thickness of 1/2-inch. Mixture will be very moist and fragile.
- 4 Grill burgers on lightly sprayed griddle at 400 F. for 6 minutes or bake on lightly sprayed sheet pans in a convection oven at 350 F. for 15 to 20 minutes on high fan, open vent or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Serve on buns. CCP: Hold for service at 140 F. or higher.

CAJUN CHICKEN SANDWICH

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
477 kcal	38.7 gm	47.5 gm	13.9 gm	26.2 %	126 mg	645 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, MUSTARD	0 lbs 2 oz	8 tbsp 3 tsp	
PINEAPPLE	10 lbs 8 oz		
CHICKEN, BREAST	31 lbs 4 oz		
MANGOES	6 lbs 10 oz		
JUICE, LIME	0 lbs 7 oz	12 tbsp 2 6/8 tsp	
SPICE, THYME	0 lbs 3/4 oz	7 tbsp 3/8 tsp	
ONIONS, RED	0 lbs 12 oz		
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
SPICE, SAGE GROUND 1 LB	0 lbs 1/2 oz	7 tbsp 3/8 tsp	
JUICE, LEMON	1 lb 2 oz	1 pt 1 tbsp 1 4/8 tsp	
ROLLS, HOAGIE (FRESH)	12 lbs 10 oz		
SPICE, FENNEL	0 lbs 1 oz	4 tbsp 2 1/8 tsp	
SPICE, GARLIC	1 3/4 oz	5 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
PEPPERS, RED	1 lb 6 oz	1 qt 2 tbsp 3 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/2 oz	2 tbsp 2 1/8 tsp	
SPICE, PAPRIKA	1 1/4 oz	5 tbsp 5/8 tsp	
SPICE, CILANTRO	0 lbs 1/4 oz	0 gal	
SPICE, PEPPER, BLACK	3 1/2 oz	14 tbsp 1 3/8 tsp	

METHODS

- 1 Combine pineapple, mangoes, red and green peppers, red onion, lime juice, and cilantro. Mix lightly. Cover. CCP: Refrigerate at 41 F. or lower for use in Step 8.
- 2 Wash chicken breasts thoroughly under cold running water. Drain well. Remove excess fat.
- 3 Combine black pepper, salt, garlic powder, paprika, fennel, mustard flour, thyme, red pepper and sage. Stir until well blended.
- 4 Add lemon juice to spices. Mix until smooth paste is formed.
- 5 Add cajun paste to chicken. Mix well to evenly distribute paste mixture.
- 6 Lightly spray each sheet pan and chicken breasts with non-stick cooking spray. Place 25 chicken breasts on each sheet pan.
- 7 Using a convection oven, bake at 325 F. 10 to 12 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 8 Place chicken breast on bottom half of roll. Cover with top half. Serve with 1/4 cup of Tropical Fruit Salsa. CCP: Hold for service at 140 F. or higher.

SANDWICH CONDIMENTS

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
210 kcal	21.2 gm	2.5 gm	13.6 gm	58.3 %	9 mg	951 mg		0 mg

Ingredients	Weight	Measure	Issue
ROMAINE	6 lbs 6 oz		
MAYONNAISE, 1 GAL	3 lbs	1 qt 1 c 12 tbsp 2 tsp	
MUSTARD, DIJION	1 lb	1 c 13 tbsp 4/8 tsp	
ONIONS, RED	6 lbs 10 5/8 oz		
RELISH, PICKLE, SWEET	3 lbs	1 qt 1 c 8 tbsp 2 5/8 tsp	
TOMATOES	6 lbs 10 oz		
MAYONNAISE, LITE	2 lbs 4 oz	1 qt 4 tbsp 1/8 tsp	
MUSTARD, YELLOW, IND	3 lbs 2 oz	1 qt 1 c 11 tbsp 2/8 tsp	
KETCHUP, IND	3 lbs 2 oz	1 qt 1 c 14 tbsp 1 4/8 tsp	
RELISH, SWEET, IND	3 lbs 2 oz	1 qt 1 c 12 tbsp 1 6/8 tsp	
MUSTARD, YELLOW	3 lbs	1 qt 1 c 7 tbsp 1 3/8 tsp	

METHODS

- 1 Provide 1 of each condiment for all sandwich recipes.

NOTES

- 1 Individual packages are for use with box lunches only.

SANDWICH CONDIMENTS AIRFOR

Yield 100 Portions
Each Portion 1 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
118 kcal	16.9 gm	2.1 gm	5.2 gm	39.7 %	6 mg	1232 mg		0 mg

Ingredients	Weight	Measure	Issue
ROMAINE	6 lbs 6 oz		
MUSTARD, DIJON	1 lb	1 c 13 tbsp 4/8 tsp	
ONIONS, RED	6 lbs 10 5/8 oz		
CATSUP, TOMATO, DISP	3 lbs	1 qt 1 c 10 tbsp 2 2/8 tsp	
RELISH, PICKLE, SWEET	3 lbs	1 qt 1 c 8 tbsp 2 5/8 tsp	
TOMATOES	6 lbs 10 oz		
PEPPERS, CHERRY, PICKLED, HOT	4 lbs 12 oz		
MAYONNAISE,	3 lbs	1 qt 1 c 12 tbsp 2 tsp	
PICKLES, DILL, SLICED	6 lbs 4 oz		
MUSTARD, YELLOW	3 lbs	1 qt 1 c 7 tbsp 1 3/8 tsp	

METHODS

- 1 Provide 1 of each condiment for all sandwich recipes.

DELI BAR

Yield 100 Portions
Each Portion 1 SANDWICH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
926 kcal	74 gm	55 gm	45 gm	43.7 %	138 mg	2784 mg		918 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	6 lbs 4 oz	2 qt 1 pt 14 tbsp 1 4/8 tsp	
BREAD, WHITE, SANDWICH	6 lbs		
HAM, BONELESS, PRECOOKED, SLICED	6 lbs 4 oz		
ROLLS, HOAGIE (FRESH)	12 lbs		
CHEESE, PROVOLONE, SLICED	12 lbs	1 gal 1 qt 1 pt 3 tbsp 1 4/8 tsp	
BREAD, PITA	3 lbs		
TURKEY, BREAST, SLICED	6 lbs		
PEPPERS, RED AND GREEN STRIPS	3 lbs 2 oz	0 gal	
BREAD, WHEAT	6 lbs		
BEEF, ROAST, PRECOOKED	5 lbs		
BOLOGNA, SLICED	4 lbs 4 oz		
CHEESE, SWISS, SLICED	4 lbs 4 oz	2 qt 14 tbsp 4/8 tsp	
BREAD, RYE	3 lbs		
SALAMI, COOKED, SLICED	3 lbs		

METHODS

- 1 Cut rolls in half lengthwise.
- 2 Lay out sliced deli meats and cheeses in separate serving containers CCP: Hold covered for service at 41 F. or lower.

DELI BAR AIRFOR

Yield 100 Portions
Each Portion 1 SANDWIC

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
983 kcal	74 gm	62 gm	48 gm	43.9 %	162 mg	3129 mg		922 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	6 lbs 4 oz	2 qt 1 pt 14 tbsp 1 4/8 tsp	
BREAD, WHITE, SANDWICH	6 lbs		
HAM, BONELESS, PRECOOKED, SLICED	6 lbs 4 oz		
ROLLS, HOAGIE (FRESH)	12 lbs		
PASTRAMI, PRECOOKED, SLICED	6 lbs		
CHEESE, PROVOLONE, SLICED	6 lbs	2 qt 1 pt 1 c 1 tbsp 2 2/8 tsp	
BREAD, PITA	3 lbs		
TURKEY, BREAST, SLICED	6 lbs		
PEPPERS, RED AND GREEN STRIPS	3 lbs 2 oz	0 gal	
BREAD, WHEAT	6 lbs		
BEEF, ROAST, PRECOOKED	5 lbs		
BOLOGNA, SLICED	4 lbs 4 oz		
CHEESE, SWISS, SLICED	4 lbs 4 oz	2 qt 14 tbsp 4/8 tsp	
BREAD, RYE	3 lbs		
SALAMI, COOKED, SLICED	4 lbs		

METHODS

- 1 Cut rolls in half lengthwise.
- 2 Place deli meats and cheeses in seperate serving containers, cover and hold cold for service. CCP: Hold for service at 41 F. or lower.

ROAST TURKEY WRAP

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
402 kcal	43.1 gm	23.9 gm	14.1 gm	31.6 %	55 mg	975 mg		0 mg

Ingredients	Weight	Measure	Issue
TORTILLAS	12 lbs 6 oz		
TURKEY, WHITE/DARK, PRECOOKED	22 lbs		
LETTUCE, IND	6 lbs 4 oz		
MAYONNAISE,	1 lb 8 oz	1 pt 14 tbsp 1 tsp	
MUSTARD, YELLOW	0 lbs 9 oz	1 c 1 2/8 tsp	

METHODS

- 1 Slice turkey into thin slices, 16-22 per pound. CCP: Cover and hold cold at 36-40 F. for production.
- 2 Combine mustard and mayonnaise, mix well.
- 3 Spread about 2 tsp mustard/mayo mix onto a tortilla. Place 3 oz of turkey in the middle of the tortilla, top with lettuce and roll to cylinder shape by tucking or folding the ends towards the center and rolling the wrap around the turkey.
- 4 Place into storage or serving pan, cover. CCP: Hold for service at 36-40 F.

TUNA SALAD PITA SANDWICH

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
301 kcal	24 gm	16 gm	14 gm	41.9 %	30 mg	570 mg		98 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	3 lbs 8 oz	0 gal	
CELERY, FRESH	9 lbs	2 gal 1 pt 1 tsp	
MAYONNAISE, 1 GAL	4 lbs	1 qt 1 pt 1 c 11 tbsp 1 5/8 tsp	
ONIONS, YELLOW	1 lb 12 oz		
JUICE, LEMON	1 lb 2 oz	1 pt 1 tbsp 1 4/8 tsp	
RELISH, PICKLE, SWEET	10 3/4 oz	1 c 3 tbsp 2 6/8 tsp	
TOMATOES	4 lbs 6 oz		
BREAD, PITA	9 lbs 6 oz		
LETTUCE, IND	4 lbs 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
FISH, TUNA LIGHT, FLEX POUCH	11 lbs		

METHODS

- 1 Remove tuna from pouch and place in a bowl. Add diced celery, diced onion, mayonnaise, lemon juice, and black pepper. Mix well.
CCP: Hold cold for service at 36-40 F.
- 2 Cut pita bread in half forming two pockets. Set aside for step 5.
- 3 Prepare lettuce by washing to remove all dirt. Allow to drain well. Break lettuce apart to fit into pita pocket.
- 4 To prepare sandwich, place lettuce inside the pita pocket. Place one slice of tomato over the lettuce, place 3/4 cup of tuna salad into the pita, spread evenly through pita. Place and shingle into container. CCP: Hold cold 36-40 F. for service.

HAM & CHEESE WRAP

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
385 kcal	33 gm	21 gm	18 gm	42.1 %	59 mg	1638 mg		255 mg

Ingredients	Weight	Measure	Issue
CHEESE, AMERICAN, SLICED	6 lbs 4 oz	2 qt 1 pt 14 tbsp 1 4/8 tsp	
HAM, BONELESS, PRECOOKED, SLICED	12 lbs 8 oz		
TORTILLAS	16 lbs		
LETTUCE, IND	4 lbs		
MUSTARD, YELLOW	2 lbs 8 oz	1 qt 8 tbsp 2 5/8 tsp	

METHODS

- 1 Wrap tortillas in foil; place in warm oven, about 150 F. or higher for 15 minutes or until warm and pliable.
- 2 Spread 1 tortilla with mustard. Place 2 ham slices in tortilla. Place 1 slice of cheese on top of ham; top with lettuce.
- 3 Fold in sides of tortilla, roll up burrito style, wrap with parchment, wax or foil. CCP: Hold for service at 41 F. or lower. Batch preparation methods should be used to prevent tortillas from getting soggy.

FLIGHT MEALS

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
2584 kcal	329 gm	87 gm	101 gm	35.2 %	174 mg	4628 mg		0 mg

Ingredients	Weight	Measure	Issue
SANDWICH MEAL, HAM & CHEESE	15 lbs		
SANDWICH, MEAL, ITALIAN	15 lbs		
SANDWICH MEAL, ROAST BEEF & CHEESE	15 lbs		
SANDWICH MEAL, TURKEY, HAM & SWISS	15 lbs		
SANDWICH MEAL, TURKEY & CHEESE	15 lbs		

METHODS

- 1 For Box lunches or flight meals.

BAKED TURKEY MELT

Yield 100 Portions
Each Portion 1 SANDWIC

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
425 kcal	35.1 gm	33.4 gm	16.6 gm	35.2 %	87 mg	754 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	0 lbs 1/2 oz	2 tbsp 6/8 tsp	
SAUCE, WORCESTERSHIRE	8 1/2 oz	14 tbsp 1/8 tsp	
PEPPERS, GREEN	3 lbs 8 oz	2 qt 1 pt 10 tbsp 1 4/8 tsp	
ONIONS, YELLOW	3 lbs		
BREAD CRUMBS	3 lbs 4 oz	3 qt 4 tbsp 1 6/8 tsp	
TOMATOES	2 lbs 4 oz		
PARSLEY	3 3/4 oz	1 c 11 tbsp 2 6/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
CHEESE, PROVOLONE, SLICED	4 lbs 12 oz	2 qt 12 tbsp 2 1/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/2 oz	1 tbsp 3 tsp	
TURKEY, GROUND, BULK	25 lbs 8 oz		

METHODS

- 1 Combine turkey, bread crumbs, chopped onions, chopped parsley, salt, garlic powder, pepper, Worcestershire sauce, and mustard. Mix thoroughly.
- 2 Shape into patties 1/2-inch thick, weighing 5 ounces.
- 3 Place turkey on sheet pans. Using a convection oven, bake at 325 F. for 20 to 25 minutes on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Place a 1/2 ounce slice of provolone cheese on top of each patty and melt in oven. Serve patty on a hamburger bun. CCP: Hold for service at 140 F. or higher.
- 5 Garnish with slice of fresh green pepper or tomato (optional).

MEATBALL HOAGIE, PRECOOKED MEATBALLS

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
671 kcal	46 gm	27 gm	42 gm	56.3 %	67 mg	2447 mg		109 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1 oz	2 tbsp 2/8 tsp	
WATER	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
BEEF, MEATBALLS	25 lbs		
ROLLS, HOAGIE (FRESH)	12 lbs 10 oz		
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SAUCE, PIZZA	35 lbs	3 gal 3 qt 1 pt 15 tbsp 3 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 3 oz	5 tbsp 2 1/8 tsp	

METHODS

- 1 Spray sheet pans with non-stick cooking spray. Arrange frozen meatballs on sheet pans in single layers. Bake 20 minutes in preheated convection oven at 350 F. fan on, closed vent. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 2 Prepare base according to manufacturer's directions.
- 3 Sauce: While meatballs are baking, combine pizza sauce and red pepper. Add beef broth. Mix well. Bring to a boil on medium heat.
- 4 Remove meatballs from oven. Pour off excess grease. Divide meatballs into steam table pans. Ladle one quart of sauce over meatballs in each pan. Mix well. Cover. CCP: Hold for service at 140 F. or higher.
- 5 To serve place open hoagie roll on plate. Place 4-1 ounce meatballs in the center of the roll, and top with 1-1/2 cups sauce.

HOT ROAST TURKEY SANDWICH, PRECOOKED T

Yield 100 Portions
Each Portion 1 SANDWIC

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
322 kcal	30.6 gm	21.8 gm	11.7 gm	32.7 %	53 mg	1315 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	6 1/4 oz	11 tbsp 2 3/8 tsp	
BREAD, WHITE, SANDWICH	11 lbs		
FLOUR, WHEAT, GP (TPK2)	13 1/4 oz	1 pt 1 c 2/8 tsp	
SHORTENING, SEMI-SOLID, TFF	0 lbs 12 oz	1 c 10 tbsp 1 6/8 tsp	
TURKEY, WHITE/DARK, PRECOOKED	21 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Slice turkey into thin slices, 16 to 22 per pound.
- 2 Place 3 to 4 slices turkey on 1 slice of bread; top with second slice of bread.
- 3 Prepare Chicken or Turkey Gravy, Recipe No. O 016 02. Combine melted shortening and sifted general purpose flour. Blend together until smooth and cook at low heat for 2 minutes. Prepare base according to manufacturer's directions. Add broth to roux, stirring constantly. Bring to a boil; reduce heat and simmer 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Pour about 1/2 cup, one Size 2 ladle, hot gravy over sandwich. CCP: Hold for service at 140 F. or higher.

BLACK BEAN VEGETABLE BURGERS

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
405 kcal	53 gm	28 gm	9 gm	20 %	0 mg	933 mg		219 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
VEGETARIAN PATTIES, BLACK BEAN	25 lbs		
ROLLS, SANDWICH, (HAMBURGER) (FZN)	10 lbs 12 oz		

METHODS

- 1 Spray grill with non-stick cooking spray.
- 2 Place frozen burgers on grill. Cook five minutes on each side or until internal temperature reaches 140 F. or higher.
- 3 Serve on bottom half of hamburger bun and top with second bun half. CCP: Hold burgers for service at 140 F. or higher.

NOTES

- 1 Caution: Amounts, portion sizes, and cooking times vary from brand to brand. Read manufacturer's label, cooking instructions, or product description before ordering or beginning food preparation.

DOUBLE DECKER BEEF & TURKEY SANDWICH

Yield 100 Portions
Each Portion 1 SAND

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
490 kcal	58.1 gm	33.4 gm	11.8 gm	21.7 %	80 mg	1248 mg		0 mg

Ingredients	Weight	Measure	Issue
HONEY, BEAR SHAPE	4 lbs 10 5/8 oz	1 qt 1 pt 3 tbs 2 6/8 tsp	
MUSTARD, DIJION	3 lbs 5 3/8 oz	1 qt 1 pt 1 tbs 4/8 tsp	
TOMATOES	6 lbs 8 oz		
BEEF, ROAST, PRECOOKED	12 lbs 8 oz		
TURKEY, WHITE/DARK, PRECOOKED	12 lbs 8 oz		
LETTUCE, IND	3 lbs		

METHODS

- 1 Slice both precooked meats, very thin (shave).
- 2 Arrange twenty-four bread slices on sheet pan in a single layer. Top each slice with 2 ounces roast beef, followed by a second slice of bread.
- 3 Top second bread slice with 2 ounces of turkey, one tomato slice, and one lettuce leaf.
- 4 Combine honey and mustard in mixer bowl. Using a wire whip, mix on medium speed for 3 minutes or until well blended. Whip or stir well before serving. CCP: Refrigerate at 41 F. or lower.
- 5 Place 2 tbs Honey Mustard Sauce on the third slice of bread. Top with third bread slice. Slice diagonally. Serve immediately or CCP: Hold for service at 40 F. or lower.

WHITE SAUCE

Yield 100 Portions
Each Portion 2 1/2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
41 kcal	3 gm	1 gm	2.8 gm	61.5 %	8 mg	100 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	7 lbs 8 oz	3 qt 1 pt 5 tbsp 2 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 8 oz	1 c 13 tbsp 1/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
MILK, NONFAT, DRY	0 lbs 13 oz	1 qt 1 c 6 tbsp 2 2/8 tsp	

METHODS

- 1 Blend butter or margarine and flour together using wire whip to form a roux; stir until smooth.
- 2 Reconstitute milk; heat to just below boiling. DO NOT BOIL.
- 3 Add milk gradually to roux stirring constantly.
- 4 Add salt. Simmer 10 to 15 minutes or until thickened. Stir as necessary. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHEESE SAUCE

Yield 100 Portions
Each Portion 2 1/2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
49 kcal	3.1 gm	2.1 gm	3.1 gm	56.9 %	9 mg	129 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	7 lbs 8 oz	3 qt 1 pt 5 tbsp 2 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 8 oz	1 c 13 tbsp 1/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
MILK, NONFAT, DRY	0 lbs 13 oz	1 qt 1 c 6 tbsp 2 2/8 tsp	
CHEESE, CHEDDAR, SHREDDED	1 lb 8 oz	1 qt 1 pt 1 1/8 tsp	

METHODS

- 1 Blend butter or margarine and flour together using wire whip to form a roux; stir until smooth.
- 2 Reconstitute milk; heat to just below boiling. DO NOT BOIL.
- 3 Add milk gradually to roux stirring constantly.
- 4 Add salt. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
- 5 Add shredded cheddar cheese. Stir until blended CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CLAM SAUCE

Yield 100 Portions
Each Portion 1-1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
37 kcal	2 gm	1 gm	3 gm	73 %	18 mg	114 mg		20 mg

Ingredients	Weight	Measure	Issue
WATER	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 9 oz	1 pt 1 7/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
CLAMS, MINCED	6 lbs		
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
MILK, NONFAT, DRY	7 1/4 oz	1 pt 1 c 1 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Blend melted butter and flour together using wire whip to form a roux; stir until smooth.
- 2 Reconstitute milk; heat to just below boiling. DO NOT BOIL.
- 3 Add milk gradually to roux stirring constantly.
- 4 Add garlic and pepper stirring into mixture. Stir as necessary.
- 5 Add clams. Stir as necessary. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHEESE SAUCE RTU

Yield 100 Portions
Each Portion 2 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
110 kcal	4 gm	4 gm	8 gm	65.5 %	18 mg	522 mg		116 mg

Ingredients	Weight	Measure	Issue
SAUCE, CHEESE, R-T-S	13 lbs	1 gal 1 qt 1 pt 1 c 6 tbsp 1 2/8 tsp	

METHODS

- 1 Prepare sauce according to manufacturer's directions.

BARBECUE SAUCE

Yield 100 Portions
Each Portion 1/4 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
67 kcal	16.1 gm	1.2 gm	0.3 gm	4 %	0 mg	374 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	3 lbs 8 oz	1 qt 1 pt 11 tbsp 5/8 tsp	
CELERY, FRESH	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
VINEGAR, WHITE	1 lb 7 1/8 oz	1 pt 12 tbsp 2/8 tsp	
SPICE, CHILI POWDER	0 lbs 1/4 oz	2 6/8 tsp	
ONIONS, YELLOW	1 lb		
SUGAR, BROWN, LT	1 lb 8 oz	1 pt 1 c 6 tbsp 2 2/8 tsp	
SPICE, GARLIC	0 lbs 2 oz	5 tbsp 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
CATSUP, TOMATO	4 lbs 4 oz	2 qt 1 5/8 tsp	
TOMATO, PASTE	3 lbs 4 oz	1 qt 1 c 10 tbsp 1/8 tsp	
MUSTARD, YELLOW	0 lbs 9 oz	1 c 1 2/8 tsp	

METHODS

- 1 Combine vinegar, tomato paste, catsup, water, sugar, salt, mustard, onions, celery, garlic, chili powder, and liquid smoke (optional).
- 2 Bring to a boil; reduce heat; cover and simmer for 40 minutes or until sauce is blended. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BARBECUE SAUCE, RTU

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
47 kcal	8 gm	1 gm	1 gm	19.1 %	0 mg	508 mg		12 mg

Ingredients	Weight	Measure	Issue
SAUCE, BARBECUE	14 lbs 2 oz	6 gal 1 qt 1 tbsp 2 2/8 tsp	

METHODS

- 1 Heat sauce to a simmer. Place on serving line to accompany entree.

CHERRY SAUCE (MEAT)

Yield 100 Portions
Each Portion 3 TB (1 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
66 kcal	15.8 gm	0.2 gm	0.5 gm	6.8 %	1 mg	6 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
FOOD COLORING, PASTE, VARIETY	0 lbs 1/8 oz		
STARCH, CORN	0 lbs 5 oz	1 c 1 tbsp 2 2/8 tsp	
BUTTER, PRINTS	0 lbs 2 oz	3 tbsp 3 tsp	
CHERRIES,RED,TART	6 lbs 7 oz	2 qt 1 pt 1 c 15 tbsp 1 4/8 tsp	
LEMONS	0 lbs 12 oz		
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 10 oz	1 qt 1 c 15 tbsp 7/8 tsp	

METHODS

- 1 Drain cherries; reserve juice for use in Step 3; reserve cherries for use in Step 4.
- 2 Combine cornstarch and sugar in mixer bowl; add water and stir until smooth.
- 3 Add water to reserved juice to make 1-1/2 quarts per 100. Bring to boil and add cornstarch-sugar mixture stirring constantly. Cook 10 minutes or until thick and clear. Remove from heat. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Add cherries, butter, food coloring and lemon juice. Mix well.
- 5 Serve hot or cold. CCP: Hold for service at 140 F. or higher.

MARINARA SAUCE

Yield 100 Portions
Each Portion 3/4 CUP (6 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
83 kcal	19 gm	4 gm	1 gm	10.8 %	0 mg	933 mg		55 mg

Ingredients	Weight	Measure	Issue
WATER	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
SPICE, OREGANO	0 lbs 3/8 oz	3 tbsp 1 6/8 tsp	
SPICE, THYME	0 lbs 3/8 oz	3 tbsp 1 6/8 tsp	
ONIONS, YELLOW	3 lbs		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
OIL, SALAD, CANOLA	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 3/8 oz	5 tbsp 6/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 tsp	
TOMATO, PASTE	9 lbs 11 oz	1 gal 12 tbsp 1 1/8 tsp	
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 6 oz	13 tbsp 1 7/8 tsp	

METHODS

- 1 Add oil to a steam jacketed kettle, saute garlic and onions until tender.
- 2 Add tomatoes, tomato paste, water, bay leaves, oregano, basil, salt, sugar and thyme. Mix well.
- 3 Bring to a boil; reduce heat and simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves before serving. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

MARINARA SAUCE W/ CLAMS

Yield 100 Portions
Each Portion 3/4 CUP (6 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
88 kcal	19.5 gm	3.5 gm	1.1 gm	11.3 %	2 mg	1124 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
ONIONS, YELLOW	3 lbs		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
CLAMS, MINCED	12 lbs 8 oz		
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/4 oz	5 tbsp 2/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 tsp	
TOMATO, PASTE	9 lbs 11 oz	1 gal 12 tbsp 1 1/8 tsp	
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 6 oz	13 tbsp 1 7/8 tsp	
OIL, SALAD, OLIVE	0 lbs 2 oz	4 tbsp 5/8 tsp	

METHODS

- 1 Saute garlic and onions in olive oil until tender.
- 2 Drain clams and reserve clam liquid. CCP: Chop and refrigerate clams at 41 F. or lower for use in Step 3. Add water to clam liquid to equal 1 gallon per 100 portions. Combine clam liquid with sauteed onions, garlic, tomatoes, tomato paste, water, bay leaves, oregano, basil, salt, sugar and thyme. Mix well.
- 3 Bring to a boil; reduce heat and simmer for 1 hour or until thickened, stirring occasionally. Add clams. Stir and simmer about 5 minutes, stirring constantly. DO NOT OVERCOOK. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Remove bay leaves before serving.

MARINARA SAUCE RTU

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
23 kcal	5 gm	0 gm	0 gm	0 %	0 mg	113 mg		9 mg

Ingredients	Weight	Measure	Issue
SAUCE, MARINARA	14 lbs	1 gal 2 qt 11 tbsp 1 1/8 tsp	

METHODS

- 1 Place sauce into a steam jacketed kettle, bring to a simmer. Remove from kettle, place on serving line. CCP: Hold for service at 140 F. or higher.

MEAT SAUCE

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
154 kcal	21 gm	12 gm	4 gm	23.4 %	12 mg	988 mg		93 mg

Ingredients	Weight	Measure	Issue
WATER	6 lbs 4 oz	2 qt 1 pt 1 c 15 tbs 1 2/8 tsp	
SPICE, OREGANO	0 lbs 1 oz	9 tbs 1 3/8 tsp	
SPICE, THYME	0 lbs 1/2 oz	4 tbs 2 2/8 tsp	
ONIONS, YELLOW	4 lbs 4 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbs 2 6/8 tsp	
BEEF, GROUND PRECOOKED	10 lbs		
SPICE, GARLIC	1 3/4 oz	5 tbs 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/2 oz	5 tbs 1 3/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbs 2 1/8 tsp	
TOMATO, PASTE	11 lbs 8 oz	1 gal 1 pt 1 c 14 tbs 1 6/8 tsp	
TOMATOES, DICED, CANNED	27 lbs	3 gal 1 pt 1 c 1 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	5 1/4 oz	11 tbs 2 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	

METHODS

- 1 Combine all ingredieints in a steam jacketed kettle, bring to a boil, reduce to a simmer. Simmer for about 1 hour. Sauce should have no acidic aftertaste.
- 2 Remove bay leaves, disard. Remove sauce from kettle, hold in service container, covered, CCP: hold at 140 F. or higher for service.

CREOLE SAUCE

Yield 100 Portions
Each Portion 1/3CP(2 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
39 kcal	6.9 gm	0.9 gm	1.2 gm	27.7 %	0 mg	279 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 8 oz	15 tbsp 1 tsp	
SHORTENING, GP	0 lbs 4 oz	8 tbsp 2 5/8 tsp	
CELERY, FRESH	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs	0 gal	
FLOUR, WHEAT, GP (TPK2)	0 lbs 4 oz	14 tbsp 1 5/8 tsp	
PEPPERS, GREEN	1 lb 8 oz	1 qt 9 tbsp 2/8 tsp	
ONIONS, YELLOW	1 lb 8 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
TOMATOES, DICED, CANNED	14 lbs 6 oz	1 gal 2 qt 1 pt 1 c 2 tbsp 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbsp 1 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute onions, peppers and celery in shortening, salad or olive oil for 10 minutes or until tender.
- 2 Add tomatoes, salt, pepper, sugar, and Worcestershire sauce to vegetables. Bring to a boil; reduce heat; cover and simmer for 10 minutes.
- 3 Blend flour and water to make a smooth paste; add to sauce. Stir to combine. Simmer for 5 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

SPANISH SAUCE

Yield 100 Portions
Each Portion 1/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	1 lb 13 oz	1 qt 1 c 4 tbs 1 tsp	
SAUCE, HOT	0 lbs 1/4 oz	1 5/8 tsp	
SHORTENING, GP	0 lbs 4 oz	8 tbs 2 5/8 tsp	
CELERY, FRESH	1 lb 8 oz	1 qt 1 c 10 tbs 2 2/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 1/8 oz	5/8 tsp	
SPICE, CHILI POWDER	0 lbs 1/4 oz	2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 4 oz	14 tbs 1 5/8 tsp	
PEPPERS, GREEN	1 lb 8 oz	1 qt 9 tbs 2/8 tsp	
ONIONS, YELLOW	1 lb 8 oz		
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbs 2 7/8 tsp	
TOMATOES, DICED, CANNED	14 lbs 6 oz	1 gal 2 qt 1 pt 1 c 2 tbs 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbs 1 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	

METHODS

- 1 Saute onions, peppers and celery in shortening, salad or olive oil for 10 minutes or until tender.
- 2 Add tomatoes, salt, pepper, sugar, Worcestershire sauce, hot sauce, bay leaf, chili powder, garlic, and canned sliced drained mushrooms to vegetables. Bring to a boil; reduce heat; cover and simmer for 10 minutes.
- 3 Blend flour and water to make a smooth paste; add to sauce. Stir to combine. Simmer for 5 minutes or until thickened, stirring constantly.
- 4 Remove bay leaves. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

CAJUN CREOLE SAUCE

Yield 100 Portions
Each Portion 1/3CP(2 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
41 kcal	7.4 gm	1 gm	1.3 gm	28.5 %	0 mg	286 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	0 lbs 8 oz	15 tbsp 1 tsp	
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
CELERY, FRESH	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 1/8 oz	5/8 tsp	
SPICE, THYME	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 4 oz	14 tbsp 1 5/8 tsp	
PEPPERS, GREEN	1 lb 8 oz	1 qt 9 tbsp 2/8 tsp	
ONIONS, YELLOW	1 lb 8 oz		
SHORTENING, SEMI-SOLID, TFF	0 lbs 4 oz	8 tbsp 2 5/8 tsp	
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 1/8 tsp	
SPICE, PAPRIKA	0 lbs 1/8 oz	1 5/8 tsp	
TOMATOES, DICED, CANNED	14 lbs 6 oz	1 gal 2 qt 1 pt 1 c 2 tbsp 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbsp 1 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute onions, peppers and celery in shortening, salad or olive oil for 10 minutes or until tender.
- 2 Add tomatoes, salt, black pepper, red pepper, oregano, basil, thyme, garlic powder, paprika, sugar, and Worcestershire sauce to vegetables. Bring to a boil; reduce heat; cover and simmer for 10 minutes.
- 3 Blend flour and water to make a smooth paste; add to sauce. Stir to combine. Simmer for 5 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

MUSTARD SAUCE

Yield 100 Portions
Each Portion 2 TB (1 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
19 kcal	3 gm	0.3 gm	0.7 gm	33.2 %	1 mg	222 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	2 3/4 oz	5 tbsp 5/8 tsp	
WATER	0 lbs 8 oz	15 tbsp 1 tsp	
HORSERADISH	0 lbs 8 oz	15 tbsp 3/8 tsp	
VINEGAR, WHITE	0 lbs 2 oz	3 tbsp 2 4/8 tsp	
STARCH, CORN	0 lbs 8 oz	1 c 12 tbsp 1 1/8 tsp	
BUTTER, PRINTS	0 lbs 2 oz	3 tbsp 3 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 1/2 oz	3 tbsp 1 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	
MUSTARD, YELLOW	0 lbs 8 oz	14 tbsp 1 6/8 tsp	

METHODS

- 1 Prepare base according to manufacturer's directions.
- 2 Combine pepper, cornstarch, sugar, and water to make a smooth paste. Stir gradually into hot stock. Cook until smooth and thickened, stirring constantly.
- 3 Add mustard, horseradish, vinegar and butter; stir until smooth. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TACO SAUCE

Yield 100 Portions
Each Portion 2 TB (1 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
10 kcal	2.4 gm	0.3 gm	0.1 gm	9 %	0 mg	254 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	8 3/4 oz		
PEPPERS, JALAPENO, SLICED	0 lbs 13 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 1 oz	2 tbsp 7/8 tsp	

METHODS

- 1 Combine tomatoes, onions, peppers, salt, and sugar; blend well.
- 2 Cover and refrigerate at 41 F. or lower at least 1 hour before serving.

SALSA

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
10 kcal	2.5 gm	0.3 gm	0.1 gm	9 %	0 mg	256 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	0 lbs 8 oz		
PEPPERS, JALAPENO, SLICED	1 lb	1 qt 5 tbsp 2 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 1 oz	2 tbsp 7/8 tsp	

METHODS

- 1 Combine coarsely chopped canned tomatoes with onions, peppers, salt, and sugar. Blend well.
- 2 Cover and refrigerate at 41 F. or lower at least 1 hour before serving.

SALSA RTU

Yield 100 Portions
Each Portion 2 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
10 kcal	2 gm	1 gm	0 gm	0 %	0 mg	214 mg		10 mg

Ingredients	Weight	Measure	Issue
SALSA, MILD	8 lbs	3 qt 1 pt 5/8 tsp	

METHODS

- 1 Refrigerate at 41 F. or lower at least 1 hour before serving.

PINEAPPLE SAUCE

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
71 kcal	18.2 gm	0.1 gm	0 gm	0 %	0 mg	1 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE, SLICED	6 lbs 13 oz	1 gal 1 pt 1 c 1 tbsp 5/8 tsp	
STARCH, CORN	0 lbs 6 oz	1 c 5 tbsp 7/8 tsp	
JUICE, LEMON	0 lbs 4 oz	7 tbsp 1 3/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
LEMONS	0 lbs 1/2 oz		
SUGAR, REFINED, WHITE, GRANULATED	2 lbs 10 oz	1 qt 1 c 15 tbsp 7/8 tsp	

METHODS

- 1 Combine sugar and boiling water; stir until dissolved.
- 2 Blend cornstarch and cold water to make a smooth paste. Add paste to hot water, stirring constantly. Cook for 10 minutes or until thick and clear, stirring constantly.
- 3 Crush the pineapple. Add pineapple, nutmeg, lemon juice, and rind; mix and return to a boil. Reduce heat; cover and simmer for about 5 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Serve hot. CCP: Hold for service at 140 F. or higher.

RAISIN SAUCE

Yield 100 Portions
Each Portion 3 TB (1 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
59 kcal	15.3 gm	0.2 gm	0.1 gm	1.5 %	0 mg	6 mg		0 mg

Ingredients	Weight	Measure	Issue
RAISINS, SEEDLESS	2 lbs	1 qt 1 pt 4 tbsp 3/8 tsp	
SPICE, CLOVES	0 lbs 1/4 oz	1 tbsp 2/8 tsp	
STARCH, CORN	0 lbs 5 oz	1 c 1 tbsp 2 2/8 tsp	
JUICE, LEMON	3 1/4 oz	6 tbsp 1/8 tsp	
SUGAR, BROWN, LT	1 lb 8 oz	1 pt 1 c 6 tbsp 2 2/8 tsp	
SPICE, CINNAMON	0 lbs 1/8 oz	1 3/8 tsp	

METHODS

- 1 Combine packed brown sugar and boiling water. Stir until sugar is dissolved.
- 2 Add raisins and bring to a boil.
- 3 Blend cornstarch and cold water to make a smooth paste.
- 4 Add ground cinnamon and ground cloves. Blend well.
- 5 Slowly add cornstarch mixture to boiling raisin mixture, stirring constantly.
- 6 Bring to a boil; cook for 5 minutes or until thick and clear, stirring constantly. Remove from heat. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 7 Add lemon juice and stir well. Serve hot. CCP: Hold for service at 140 F. or higher.

SZECHWAN SAUCE

Yield 100 Portions
Each Portion 3 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
135 kcal	12.9 gm	0.9 gm	9.2 gm	61.3 %	0 mg	383 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs 8 oz	2 qt 9 tbsp 2 4/8 tsp	
VINEGAR, WHITE	1 lb 14 3/4 oz	1 pt 1 c 10 tbsp 1 7/8 tsp	
STARCH, CORN	0 lbs 8 oz	1 c 12 tbsp 1 1/8 tsp	
OIL, SALAD, CANOLA	2 lbs	1 qt 2 tbsp 1 6/8 tsp	
CATSUP, TOMATO	1 lb 12 oz	1 pt 1 c 4 tbsp 2 7/8 tsp	
SPICE, PEPPER, CAYENNE	1 1/2 oz	8 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 12 oz	1 pt 1 c 15 tbsp 1 5/8 tsp	
SAUCE, SOY, GAL	1 lb 8 oz	1 pt 10 tbsp 2 1/8 tsp	

METHODS

- 1 Combine water, canola oil, vinegar, sugar, soy sauce, catsup, and pepper in steam jacketed kettle or stock-pot; bring to a boil. Reduce heat and simmer for 5 minutes.
- 2 Combine water and cornstarch. Blend until smooth. Add to mixture slowly while stirring. Bring to a boil; reduce heat and simmer for 3 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

NOTES

- 1 1. This sauce is peppery hot.

SEAFOOD COCKTAIL SAUCE

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
30 kcal	8 gm	1 gm	0 gm	0 %	0 mg	336 mg		7 mg

Ingredients	Weight	Measure	Issue
SAUCE, HOT	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
HORSERADISH	1 lb	1 c 14 tbsp 6/8 tsp	
CATSUP, TOMATO	7 lbs 2 oz	3 qt 1 c 7 tbsp 1 3/8 tsp	

METHODS

- 1 Combine catsup, horseradish, and hot sauce; blend well.
- 2 Cover and refrigerate at 41 F. or lower.

SEAFOOD COCTAIL SAUCE (RTU)

Yield 100 Portions
Each Portion 2 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
30 kcal	8 gm	1 gm	0 gm	0 %	0 mg	254 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, COCKTAIL	8 lbs	0 gal	

METHODS

- 1 Follow manufacturer's instructions.
- 2 CCP: Cover and refrigerate at 41 F. or lower.

PIZZA SAUCE

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
21 kcal	4.7 gm	0.7 gm	0.3 gm	12.9 %	0 mg	253 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
ONIONS, YELLOW	0 lbs 12 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
OIL, SALAD, CANOLA	0 lbs 1/2 oz	1 tbsp 1/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, BASIL, SWEET	0 lbs 5/8 oz	8 tbsp 1 1/8 tsp	
TOMATO, PASTE	1 lb 7 oz	1 pt 7 tbsp 2 4/8 tsp	
TOMATOES, DICED, CANNED	8 lbs	3 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbsp 1 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Saute onions in canola oil until tender.
- 2 Add tomatoes, tomato paste, sugar, salt, pepper, basil, bay leaves, garlic, and oregano. Bring to a boil; reduce heat and simmer for 1 hour. Remove bay leaves. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

PIZZA SAUCE CANNED

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
25 kcal	2.2 gm	0.5 gm	1.2 gm	43.2 %	0 mg	184 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, PIZZA	8 lbs	3 qt 1 pt 6 tbsp 1 2/8 tsp	

METHODS

- 1 Heat canned pizza sauce to simmer. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TARTER SAUCE

Yield 100 Portions
Each Portion 2 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
142 kcal	4 gm	0 gm	13 gm	82.4 %	8 mg	173 mg		3 mg

Ingredients	Weight	Measure	Issue
MAYONNAISE, 1 GAL	4 lbs	1 qt 1 pt 1 c 11 tbsp 1 5/8 tsp	
ONIONS, YELLOW	0 lbs 4 oz		
RELISH, PICKLE, SWEET	2 lbs	1 pt 1 c 11 tbsp 6/8 tsp	
PARSLEY	0 lbs 1/2 oz	3 tbsp 2 2/8 tsp	
SPICE, PAPRIKA	0 lbs 1/8 oz	1 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	
PIMIENTOS (DICED)	0 lbs 7 oz	1 c 6 tbsp 2 1/8 tsp	

METHODS

- 1 Combine mayonnaise, relish, parsley, pimientos, onions, paprika, and pepper.
- 2 Cover and refrigerate to chill. Keep refrigerated until ready to serve. CCP: Hold for service at 41 F. or lower.

TERIYAKI SAUCE

Yield 100 Portions
Each Portion 5 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
94 kcal	11 gm	3 gm	4.6 gm	44 %	0 mg	1524 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
JUICE, PINEAPPLE	3 lbs	1 qt 1 c 7 tbsp 3/8 tsp	
VINEGAR, WHITE	0 lbs 8 oz	15 tbsp 6/8 tsp	
ONIONS, YELLOW	0 lbs 12 oz		
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
JUICE, LEMON	0 lbs 6 oz	11 tbsp 4/8 tsp	
SUGAR, BROWN, LT	1 lb 8 oz	1 pt 1 c 6 tbsp 2 2/8 tsp	
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SPICE, GINGER	0 lbs 2 oz	10 tbsp 2 7/8 tsp	
SAUCE, SOY, GAL	6 lbs	2 qt 1 pt 10 tbsp 2 3/8 tsp	

METHODS

- 1 Combine soy sauce, canola oil, pineapple juice, and water.
- 2 Add garlic, ginger, brown sugar, lemon juice, vinegar, and onions. Stir to mix well.
- 3 Pour sauce over meat; cover and refrigerate. Marinate meat 2 hours before cooking. Drain well.

TOMATO SAUCE

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
51 kcal	7.2 gm	1.2 gm	2.4 gm	42.4 %	0 mg	300 mg		0 mg

Ingredients	Weight	Measure	Issue
FLOUR, WHEAT, GP (TPK2)	0 lbs 7 oz	1 c 9 tbsp 1 2/8 tsp	
ONIONS, YELLOW	1 lb 8 oz		
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Saute onions in shortening in steam jacketed kettle or stock pot for 5 minutes or until onions are tender.
- 2 Add flour to sauteed mixture; stir until well blended. Cook for 5 minutes.
- 3 Combine water, tomato paste, sugar, salt, pepper, red pepper, and garlic powder. Add to flour and onion mixture.
- 4 Bring to a boil; reduce heat and simmer for 15 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BROWN GRAVY

Yield 100 Portions
Each Portion 1/4 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
75 kcal	5 gm	1 gm	6 gm	72 %	0 mg	374 mg		22 mg

Ingredients	Weight	Measure	Issue
WATER	13 lbs	1 gal 2 qt 14 tbsp 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
OIL, SALAD, CANOLA	1 lb 4 oz	1 pt 9 tbsp 1 7/8 tsp	
SOUP AND GRAVY BASE, BEEF	6 1/4 oz	11 tbsp 2 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Combine oil and flour in to a smooth paste. Add to steam jacketed kettle and cook to form a roux. Stir often to prevent burning.
- 2 Whisk in water and beef base, conitnue to whisk utill smooth. Bring to a boil, reduce to a simmer, cook for 10-20 minutes or until flour taste has been cooked out. Add pepper.
- 3 remove sauce from kettle, stain into serving pans. Cover and hold hot for service. CCP: Hold at 140 F. or higher.

BROWN GRAVY, INSTANT MIX DRY

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
26 kcal	4 gm	1 gm	1 gm	34.6 %	1 mg	345 mg		9 mg

Ingredients	Weight	Measure	Issue
WATER	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
GRAVY MIX, BEEF	1 lb 8 oz	1 qt 1 pt 1 c 1 tbsp 1 2/8 tsp	

METHODS

- 1 Blend gravy mix with warm water; stir until blended.
- 2 Heat to a simmer; stirring occasionally. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 CCP: Hold for service at 140 F. or higher.

CHICKEN OR TURKEY GRAVY

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
48 kcal	3 gm	1 gm	4 gm	75 %	1 mg	297 mg		13 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	6 1/4 oz	11 tbsp 2 3/8 tsp	
WATER	13 lbs	1 gal 2 qt 14 tbsp 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 12 oz	1 pt 11 tbsp 1 6/8 tsp	
OIL, SALAD, CANOLA	0 lbs 12 oz	1 c 8 tbsp 3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine oil and flour. Blend together until smooth and cook at low heat for 2 minutes.
- 2 Whisk in water and base until smooth, bring to a boil, reduce to a simmer, cook for about 10-20 minutes and until flour taste has been cooked out.
- 3 Add pepper mix well. Remove from kettle, strain into serving containers, cover, hold hot for service. CCP: Hold at 140 F. or higher for service.

CHILI GRAVY

Yield 100 Portions
Each Portion 1/4 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
56 kcal	4.9 gm	1.1 gm	3.8 gm	61.1 %	0 mg	365 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, CHILI POWDER	0 lbs 3 oz	10 tbsp 2 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 12 oz	1 pt 11 tbsp 1 6/8 tsp	
SPICE, CUMIN	0 lbs 3/4 oz	0 gal	
OIL, SALAD, CANOLA	0 lbs 12 oz	1 c 8 tbsp 3 tsp	
TOMATO, PASTE	1 lb 7 oz	1 pt 7 tbsp 2 4/8 tsp	
SOUP AND GRAVY BASE, BEEF	6 1/4 oz	11 tbsp 2 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Use melted shortening and sifted general purpose flour. Blend together until smooth and cook at low heat for 20 minutes.
- 2 Add canned tomato paste, chili powder, and ground cumin; blend well.
- 3 Prepare base according to manufacturer's directions. Add broth to roux, stirring constantly. Bring to a boil; reduce heat and simmer for 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Add pepper. Stir to blend. Hold for service at 140 F. or higher.

MUSHROOM GRAVY

Yield 100 Portions
Each Portion 1/4 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
79 kcal	5 gm	1 gm	6.1 gm	69.5 %	1 mg	414 mg		23 mg

Ingredients	Weight	Measure	Issue
WATER	13 lbs	1 gal 2 qt 14 tbsp 3/8 tsp	
MUSHROOM, STEM & PIECES	2 lbs	1 qt 1 c 13 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
BUTTER, PRINTS	0 lbs 1 oz	1 tbsp 3 tsp	
OIL, SALAD, CANOLA	1 lb 4 oz	1 pt 9 tbsp 1 7/8 tsp	
SOUP AND GRAVY BASE, BEEF	7 1/2 oz	14 tbsp 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine oil and flour. Blend together until smooth and cook on low heat for 2 minutes.
- 2 Whisk in water and base until smooth. Bring to a boil; reduce heat and simmer for 10 minutes or until thickened, stirring constantly.
- 3 Add mushroom, mushroom liquid and pepper, mix well.
- 4 Remove from kettle, place into serving containers, hold covered, hot for service. CCP: Hold at 140 F. or higher.

ONION GRAVY

Yield 100 Portions
Each Portion 1/4 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
87 kcal	6 gm	1 gm	6.7 gm	69.3 %	0 mg	303 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	1 lb 4 oz	1 pt 12 tbsp 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
ONIONS, YELLOW	3 lbs		
SOUP AND GRAVY BASE, BEEF	6 1/4 oz	11 tbsp 2 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine melted shortening and flour. Blend together until smooth and cook on low heat for 2 minutes.
- 2 Prepare base according to manufacturer's directions. Add stock to roux, stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Saute thinly sliced, fresh onions in melted shortening until onions are tender. Drain and add to gravy.
- 4 Add pepper. Stir to blend. CCP: Hold at 140 F. or higher for service.

QUICK ONION GRAVY

Yield 100 Portions
Each Portion 1/4 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
81 kcal	6.4 gm	0.8 gm	5.9 gm	65.6 %	0 mg	275 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
SHORTENING, GP	1 lb 4 oz	1 pt 12 tbsp 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
SOUP, ONION	0 lbs 12 oz	1 c 7 tbsp 2 tsp	

METHODS

- 1 Combine melted shortening and flour. Blend together until smooth and cook on low heat for 2 minutes.
- 2 Use boiling water combined with canned, dehydrated onion soup; simmer for 10 minutes.
- 3 Add soup mixture to roux, stirring constantly. Bring to a boil; reduce heat and simmer for 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

VEGETABLE GRAVY

Yield 100 Portions
Each Portion 1/4 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
86 kcal	6.2 gm	1.2 gm	6.4 gm	67 %	0 mg	310 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	1 lb 4 oz	1 pt 12 tbsp 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
ONIONS, YELLOW	0 lbs 13 oz		
VEG, PEAS	1 lb	1 pt 13 tbsp 1 1/8 tsp	
SOUP AND GRAVY BASE, BEEF	6 1/4 oz	11 tbsp 2 5/8 tsp	
CARROTS	0 lbs 15 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine melted shortening and flour. Blend together until smooth and cook on low heat for 2 minutes.
- 2 Prepare base according to manufacturer's directions. Add broth to roux, stirring constantly. Bring to a boil. Reduce heat; simmer 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Saute diced fresh carrots and chopped onions in melted shortening until tender.
- 4 Add onions, carrots, and frozen peas to boiling stock. Reduce heat and simmer for 10 minutes or until thickened, stirring constantly.
- 5 Add pepper. Stir to blend. CCP: Hold at 140 F. or higher for service.

ONION AND MUSHROOM GRAVY

Yield 100 Portions
Each Portion 1/4 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
84 kcal	5.7 gm	1 gm	6.4 gm	68.6 %	0 mg	319 mg		0 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	0 lbs 14 oz	1 pt 8 tbsp 2 1/8 tsp	
SHORTENING, GP	1 lb 4 oz	1 pt 12 tbsp 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
ONIONS, YELLOW	1 lb 12 oz		
SOUP AND GRAVY BASE, BEEF	6 1/4 oz	11 tbsp 2 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine melted shortening and flour. Blend together until smooth and cook on low heat for 2 minutes.
- 2 Prepare base according to manufacturer's directions. Add broth to roux, stirring constantly. Bring to a boil; reduce heat and simmer for 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Saute drained canned mushrooms, and thinly sliced dry onions in melted shortening until onions are tender.
- 4 Add mushrooms and onions to thickened gravy.
- 5 Add pepper. Stir to blend. CCP: Hold at 140 F. or higher for service.

TURKEY GRAVY, INSTANT MIX DRY

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
2 kcal	0 gm	0 gm	1 gm	450 %	0 mg	26 mg		1 mg

Ingredients	Weight	Measure	Issue
WATER	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
GRAVY MIX, TURKEY	1 lb 8 oz	1 qt 1 c 5 tbsp 2/8 tsp	

METHODS

- 1 Blend gravy mix with warm water; stir until blended.
- 2 Heat to a simmer; stirring occasionally. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 CCP: Hold for service at 140 F. or higher.

CHICKEN GRAVY, INSTANT MIX DRY

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
2 kcal	0 gm	0 gm	0 gm	0 %	0 mg	26 mg		1 mg

Ingredients	Weight	Measure	Issue
WATER	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
GRAVY MIX, CHICKEN	1 lb 8 oz	1 qt 1 c 5 tbsp 2/8 tsp	

METHODS

- 1 Blend gravy mix with warm water; stir until blended.
- 2 Heat to a simmer; stirring occasionally. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 CCP: Hold for service at 140 F. or higher.

CREAM GRAVY

Yield 100 Portions
Each Portion 1/4 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
45 kcal	3 gm	1 gm	4 gm	80 %	0 mg	268 mg		23 mg

Ingredients	Weight	Measure	Issue
WATER	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 12 oz	1 pt 11 tbsp 1 6/8 tsp	
OIL, SALAD, CANOLA	0 lbs 12 oz	1 c 8 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	1 lb 5 oz	2 qt 12 tbsp 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine flour and oil into a smooth paste, place into a steam jacketed kettle and cook on low- medium heat for 2-5 minutes.
- 2 Add water and milk powder and whisk until smooth and lump free. Bring to a boil, reduce to a simmer and cook for 8-12 minutes or until flour taste has been cooked out. Stir constantly.
- 3 Add hot milk from Step 1, stirring constantly.
- 4 When sauce is thick, add pepper, stir well. Remove from kettle and strain into serving container, cover hold hot for service. CCP: Hold for service at 140 F. or higher.

CREAM ONION GRAVY

Yield 100 Portions
Each Portion 1/4 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
53 kcal	5 gm	1 gm	4 gm	67.9 %	0 mg	273 mg		27 mg

Ingredients	Weight	Measure	Issue
WATER	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 12 oz	1 pt 11 tbsp 1 6/8 tsp	
ONIONS, YELLOW	3 lbs 12 oz		
OIL, SALAD, CANOLA	0 lbs 12 oz	1 c 8 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	1 lb 8 oz	2 qt 1 pt 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute onions in oil until tender, about 6-8 minutes. Add flour and continue to cook for 6-8 minutes more.
- 2 Whisk in water and milk powder until smooth. Bring to a boil and reduce to a simmer, continue to whisk to prevent lumps.
- 3 Continue to cook until thick, taste and season with salt and pepper. continue to cook 5-8 minutes. Remove from kettle, place into serving container and cover. Hold hot for service. Hold for service at 140 F. or higher. Hold for service at 140 F. or higher.

NATURAL PAN GRAVY (AU JUS)

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
3 kcal	0 gm	0 gm	0 gm	0 %	0 mg	254 mg		2 mg

Ingredients	Weight	Measure	Issue
WATER	6 lbs	2 qt 1 pt 1 c 7 tbs 2 2/8 tsp	
SOUP AND GRAVY BASE, BEEF	3 3/4 oz	7 tbs 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Prepare base according to manufacturer's directions. Bring to a boil, reduce to a simmer.
- 2 Add pepper. Remove from kettle, place into serving containers, cover. Hold at 140 F. or higher for service.

TOMATO GRAVY

Yield 100 Portions
Each Portion 1/4 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
53 kcal	4.9 gm	0.9 gm	3.6 gm	61.1 %	0 mg	247 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	0 lbs 12 oz	1 c 10 tbsp 1 6/8 tsp	
JUICE, TOMATO	4 lbs 12 7/8 oz	2 qt 1 c 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 12 oz	1 pt 11 tbsp 1 6/8 tsp	
ONIONS, YELLOW	0 lbs 13 oz		
SOUP AND GRAVY BASE, BEEF	3 3/4 oz	7 tbsp 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute onions in drippings and shortening until tender.
- 2 Add flour to sauteed onions and stir until well blended.
- 3 Prepare base according to manufacturer's directions. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Combine vegetable juice and broth.
- 5 Add tomato juice to warm roux, stirring constantly. Bring to a boil; reduce heat and simmer for 5 minutes or until thickened.
- 6 Add pepper. CCP: Hold at 140 F. or higher for service.

SAUSAGE GRAVY (CANNED) WITH BISCUIT

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
293 kcal	34 gm	6 gm	15.1 gm	46.4 %	15 mg	1006 mg		48 mg

Ingredients	Weight	Measure	Issue
GRAVY, SAUSAGE	18 lbs		
BISCUITS, BUTTERMILK	12 lbs 8 oz		

METHODS

- 1 Prepare biscuits according to manufacturer's directions.
- 2 Open cans and put into an insert. Cover with foil and place in a 350F. oven. Heat for 30 minutes OR place into steam hjacketed kettle and heat. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 Put gravy in steam jacketed kettle. CCP: Heat to internal temperature of 165 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher.

CORN BREAD DRESSING

Yield 100 Portions
Each Portion 1/2CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
287 kcal	46 gm	6 gm	9 gm	28.2 %	21 mg	943 mg		66 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb	0 gal	
SOUP AND GRAVY BASE, CHICKEN	0 lbs 5 oz	9 tbsp 1 2/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 6 oz	12 tbsp 1 4/8 tsp	
WATER	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
CORN BREAD,MIX	6 lbs		
CELERY, FRESH	3 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
SPICE, POULTRY	0 lbs 1/2 oz	3 tbsp 6/8 tsp	
BREAD, WHITE, SANDWICH	4 lbs 8 oz		
ONIONS, YELLOW	3 lbs		
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Prepare mix according to instructions on container. Lightly spray each pan with non-stick spray. Pour 1 gallon of batter into each pan. Bake 20 to 25 minutes at 425F. or if a convection oven is used, bake at 375F. for 20 minutes or until done on low fan, open vent. Use in Step 3.
- 2 Stir cook celery and onions in a lightly sprayed steam jacketed kettle, about 10 minutes, stirring constantly.
- 3 Combine bread, prepared cornbread, pepper, and poultry seasoning. Toss lightly. Pour cooked vegetables over bread mixture and toss lightly.
- 4 Prepare base according to manufacturer's directions. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Mix stock and eggs together and pour over bread and vegetable mixture. Mix lightly but thoroughly.
- 6 Place 1-3/4 gallon mixture into each sprayed pan.

- 7 Using a convection oven, bake 300 F. 1 hour or until top is lightly browned, on high fan, open vent.
- 8 Cut each pan 5 by 10. CCP: Hold for service at 140 F. or higher.

BREAD DRESSING

Yield 100 Portions
Each Portion 3 1/2 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
138 kcal	24.5 gm	4 gm	3 gm	19.6 %	0 mg	479 mg		78 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 4 oz	7 tbsp 1 5/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
WATER	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbsp 3 tsp	
SPICE, THYME	0 lbs 3/8 oz	3 tbsp 1 6/8 tsp	
SPICE, POULTRY	0 lbs 1/2 oz	3 tbsp 6/8 tsp	
BREAD, WHITE, SANDWICH	10 lbs		
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsp 2 7/8 tsp	
ONIONS, YELLOW	2 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Stir cook celery and onions in a lightly sprayed steam jacketed kettle, about 10 minutes, stirring constantly.
- 2 Pour cooked vegetables over bread; toss lightly.
- 3 Prepare chicken base according to package directions.
- 4 Combine stock, thyme, poultry seasoning, and pepper; add to bread mixture. Mix lightly. DO NOT OVERMIX.
- 5 Place 13 lb 1 oz (6-1/2 quart) mixture into each lightly sprayed pan.
- 6 Using a convection oven, bake at 325 F. 50 to 55 minutes or until top is lightly browned on low fan, open vent. CCP: Internal temperature must reach 165 F. for 15 seconds.
- 7 Cut each pan 5 by 10. CCP: Hold for service at 140 F. or higher.

APPLE BREAD DRESSING

Yield 100 Portions
Each Portion 3 1/2 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
147 kcal	27.1 gm	3.8 gm	2.5 gm	15.3 %	0 mg	475 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 3 oz	5 tbsp 2 tsp	
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbsp 1 tsp	
WATER	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbsp 3 tsp	
SPICE, POULTRY	0 lbs 1/2 oz	3 tbsp 6/8 tsp	
BREAD, WHITE, SANDWICH	10 lbs		
ONIONS, YELLOW	2 lbs		
APPLES, EATING, GREEN, SWEET	4 lbs 13 oz	1 gal 1 c 7 tbsp 1 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Stir cook celery and onions in a lightly sprayed steam jacketed kettle, about 10 minutes, stirring constantly.
- 2 Combined bread and apples. Pour cooked vegetables over bread and apples; toss lightly.
- 3 Prepare stock according to manufacturer's directions. Combine stock, poultry seasoning, and pepper; add to bread mixture. Mix lightly. DO NOT OVERMIX.
- 4 Place 13 lb (6-3/4 quart) mixture into each lightly sprayed pan.
- 5 Using a convection oven, bake at 325 F. 1 hour on low fan, open vent. CCP: Internal temperature must reach 165 F. for 15 seconds.
- 6 Cut each pan 5 by 10.
- 7 CCP: Hold for service at 140 F. or higher.

SAUSAGE BREAD DRESSING

Yield 100 Portions
Each Portion 3 1/2 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
166 kcal	25.3 gm	6.5 gm	4.1 gm	22.2 %	0 mg	610 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 4 oz	7 tbs 1 5/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 4 oz	8 tbs 1 tsp	
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbs 3 tsp	
SPICE, THYME	0 lbs 3/8 oz	3 tbs 1 6/8 tsp	
SPICE, POULTRY	0 lbs 1/4 oz	1 tbs 1 7/8 tsp	
BREAD, WHITE, SANDWICH	10 lbs		
PORK, SAUSAGE, CRUMBLES, PRECOOKED	3 lbs		
BUTTER, PRINTS	0 lbs 8 oz	15 tbs 3 tsp	
ONIONS, YELLOW	2 lbs		

METHODS

- 1 Lightly spray non-stick cooking spray in steam-jacketed kettle. Stir-cook celery and onions about 10 minutes, stirring constantly.
- 2 Combine bread and sausage. Pour cooked vegetables over bread and sausage; toss lightly.
- 3 Prepare chicken base according to manufacturer's directions. Combine stock, thyme, poultry seasoning, and pepper; add to bread mixture. Mix lightly. DO NOT OVER MIX.
- 4 Place 13 lb 2 oz (6-3/4 quart) mixture into each lightly sprayed pan.
- 5 Using a convection oven, bake at 325 F. 1 hour on low fan, open vent. CCP: Internal temperature must reach 165 F. for 15 seconds.
- 6 Cut each pan 5 by 10.
- 7 Hold for service at 140 F. or higher.

BREAD STUFFING (MIX)

Yield 100 Portions
Each Portion 3.5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
192 kcal	24 gm	4 gm	9 gm	42.2 %	0 mg	763 mg		26 mg

Ingredients	Weight	Measure	Issue
DRESSING, STUFFING	22 lbs	3 gal 1 c 14 tbsp 1 tsp	

METHODS

- 1 Prepare according to manufacturers instructions.
- 2 CCP: Internal temperature must reach 165 F. for 15 seconds. CCP: Hold for service at 140 F. or higher.

CHINESE MUSTARD SAUCE

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0.1 gm	0.1 gm	0.1 gm	90 %	0 mg	21 mg		0 mg

Ingredients	Weight	Measure	Issue
MUSTARD, YELLOW	6 1/2 oz	11 tbsp 2 5/8 tsp	

METHODS

- 1 Add water gradually to mustard and blend until smooth.

HORSERADISH SAUCE

Yield 100 Portions
Each Portion 1 TB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
55 kcal	1.5 gm	0.4 gm	4.9 gm	80.2 %	3 mg	56 mg		0 mg

Ingredients	Weight	Measure	Issue
MAYONNAISE, 1 GAL	1 lb 8 oz	1 pt 14 tbsp 1 tsp	
HORSERADISH	1 lb 8 oz	1 pt 13 tbsp 1 1/8 tsp	
SPICE, ONION	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
MILK, NONFAT, DRY	4 1/2 oz	1 c 14 tbsp 1/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/8 oz	1 4/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/8 oz	2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 1 oz	2 tbsp 7/8 tsp	

METHODS

- 1 Combine horseradish, mayonnaise, milk, garlic, onion powder, sugar, white pepper, and red pepper in mixer bowl. Blend on high speed for 1 minute.
- 2 Cover and refrigerate to chill. CCP: Hold for service at 41 F. or lower.

HORSERADISH (RTU)

Yield 100 Portions
Each Portion 2 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
14 kcal	3 gm	0 gm	0 gm	0 %	0 mg	94 mg		17 mg

Ingredients	Weight	Measure	Issue
HORSERADISH	6 lbs 4 oz	2 qt 1 pt 1 c 12 tbs 3 tsp	

METHODS

1. Place on service line or salad bar for service. Hold covered and cold for service. CCP hold 41F or lower.

YOGURT-CUCUMBER SAUCE

Yield 100 Portions
Each Portion 3 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
22 kcal	2.7 gm	1.7 gm	0.5 gm	20.5 %	2 mg	21 mg		0 mg

Ingredients	Weight	Measure	Issue
CUCUMBERS	6 lbs		
YOGURT, PLAIN, LOW FAT	6 lbs 8 oz	2 gal 3 qt 1 pt 1 tbsp 3/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, DILLWEED	0 lbs 1/2 oz	2 tbsp 4/8 tsp	

METHODS

- 1 Combine plain yogurt, cucumbers, dill weed, and garlic powder. Mix well.
- 2 CCP: Refrigerate for service at 41 F. or lower.

HERBED MAYONNAISE

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
218 kcal	0.2 gm	0 gm	21.8 gm	90 %	14 mg	159 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, OREGANO	0 lbs 1/8 oz	1 tbsp 5/8 tsp	
MAYONNAISE, 1 GAL	6 lbs 12 oz	3 qt 1 c 1 4/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsp 1 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/8 oz	1 4/8 tsp	
SPICE, MARJORAM	0 lbs 1/8 oz	2 tbsp 3/8 tsp	

METHODS

- 1 Combine mayonnaise, basil, pepper, and marjoram in mixer bowl. Blend well at medium speed; about 1 minute.
- 2 CCP: Refrigerate for service at 41 F. or lower.

ORIENTAL (SWEET AND SOUR) SAUCE

Yield 100 Portions
Each Portion 1 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
33 kcal	7.9 gm	0.1 gm	0 gm	0 %	0 mg	40 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
JUICE, PINEAPPLE	3 lbs 2 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
VINEGAR, WHITE	14 3/4 oz	1 c 12 tbsp 3/8 tsp	
STARCH, CORN	5 5/8 oz	1 c 3 tbsp 2 7/8 tsp	
SPICE, GINGER	0 lbs 1/8 oz	2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 2 oz	1 pt 8 tbsp 2 4/8 tsp	

METHODS

- 1 Combine pineapple juice, water, sugar, vinegar, soy sauce, and ginger. Bring to a boil and reduce heat.
- 2 Dissolve cornstarch in water; stir until smooth. Add to sauce, stirring constantly. Simmer until thick and clear, about 5 minutes. Serve hot or cold. CCP: To serve hot, hold for service at 140 F. or higher. CCP: To serve cold, hold for service at 41 F. or lower.

SWEET & SOUR SAUCE (RTU)

Yield 100 Portions
Each Portion 1.5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
33 kcal	8 gm	0 gm	0 gm	0 %	0 mg	40 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, SWEET AND SOUR	9 lbs 5 oz	3 qt 1 c 13 tbs 1 7/8 tsp	

METHODS

- 1 Follow manufacturer's instructions.
- 2 CCP: Cover and refrigerate at 41F. or below.

DILL SAUCE

Yield 100 Portions
Each Portion 2 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
33 kcal	3 gm	1 gm	1 gm	27.3 %	7 mg	23 mg		55 mg

Ingredients	Weight	Measure	Issue
SOUR CREAM	3 lbs 12 oz	1 qt 1 pt 1 c 1 4/8 tsp	
YOGURT, PLAIN, LOW FAT	3 lbs 4 oz	1 gal 1 qt 1 pt 1 c 1 6/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, DILLWEED	0 lbs 5/8 oz	2 tbsp 2 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 3/4 oz	3 tbsp 3 tsp	

METHODS

- 1 Combine sour cream, plain yogurt, sugar, dill weed, and garlic powder.
- 2 Using a wire whip, mix at medium speed for 1 minute or until well blended.
- 3 CCP: Refrigerate for service at 41 F. or lower.

HORSERADISH DIJON SAUCE

Yield 100 Portions
Each Portion 2 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
36 kcal	2.5 gm	1 gm	1.9 gm	47.5 %	9 mg	48 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUR CREAM	6 lbs 2 oz	2 qt 1 pt 1 c 7 tbsp 2 1/8 tsp	
MUSTARD, DIJON	2 1/4 oz	4 tbsp 3/8 tsp	
HORSERADISH	1 lb 2 oz	1 pt 2 tbsp 1/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	

METHODS

- 1 Place sour cream, horseradish, mustard, and garlic powder in mixer bowl.
- 2 Using a wire whip, mix on medium speed for 1 minute or until well blended.
- 3 CCP: Refrigerate for service at 41 F. or lower.

HONEY MUSTARD SAUCE

Yield 100 Portions
Each Portion 2 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
79 kcal	17.5 gm	0.1 gm	0 gm	0 %	0 mg	362 mg		0 mg

Ingredients	Weight	Measure	Issue
HONEY, BEAR SHAPE	4 lbs 10 5/8 oz	1 qt 1 pt 3 tbsp 2 6/8 tsp	
MUSTARD, DIJION	3 lbs 6 oz	1 qt 1 pt 2 tbsp 1 1/8 tsp	

METHODS

- 1 Combine honey and mustard in mixer bowl.
- 2 Using a wire whip, mix on medium speed for 3 minutes or until well blended.
- 3 Whip or stir well before serving. CCP: Refrigerate at 41 F. or lower.

TROPICAL FRUIT SALSA

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
25 kcal	6.5 gm	0.3 gm	0.1 gm	3.6 %	0 mg	1 mg		0 mg

Ingredients	Weight	Measure	Issue
PINEAPPLE	10 lbs 8 oz		
MANGOES	6 lbs 10 oz		
JUICE, LIME	0 lbs 7 oz	12 tbsp 2 6/8 tsp	
ONIONS, RED	0 lbs 12 oz		
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
CILANTRO	0 lbs 1/2 oz	14 tbsp 5/8 tsp	
PEPPERS, RED	1 lb 6 oz	1 qt 2 tbsp 3 tsp	

METHODS

- 1 Combine pineapple, mangoes, red and green peppers, red onion, lime juice, and cilantro. Mix lightly.
- 2 CCP: Refrigerate for service at 41 F. or lower.

PINEAPPLE SALSA

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
25 kcal	6.5 gm	0.4 gm	0.1 gm	3.6 %	0 mg	2 mg		0 mg

Ingredients	Weight	Measure	Issue
PEACHES, SLICED	4 lbs 2 oz	1 qt 1 pt 1 c 7 tbsp 7/8 tsp	
PINEAPPLE, SLICED	5 lbs 4 oz	3 qt 1 pt 11 tbsp 5/8 tsp	
JUICE, LIME	3 1/4 oz	5 tbsp 3 tsp	
ONIONS, RED	12 1/2 oz		
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
CILANTRO	0 lbs 1/4 oz	7 tbsp 2/8 tsp	
PEPPERS, RED	1 lb 6 oz	1 qt 2 tbsp 3 tsp	

METHODS

- 1 Drain and chunk pineapple. Drain and chop peaches. Reserve pineapple juice. Combine pineapple, peaches, red and green peppers, red onion, pineapple juice, lime juice, and cilantro. Mix lightly.
- 2 CCP: Refrigerate for service at 41 F. or lower.

TROPICAL FRUIT SALSA (CANNED)

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
27 kcal	6.8 gm	0.4 gm	0 gm	0 %	0 mg	3 mg		0 mg

Ingredients	Weight	Measure	Issue
JUICE, LIME	3 1/4 oz	5 tbsp 3 tsp	
FRUIT COCKTAIL	10 lbs	1 gal 1 pt 11 tbsp 2 6/8 tsp	
ONIONS, RED	0 lbs 12 oz		
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 6/8 tsp	
CILANTRO	0 lbs 1/4 oz	7 tbsp 2/8 tsp	
PEPPERS, RED	1 lb 6 oz	1 qt 2 tbsp 3 tsp	

METHODS

- 1 Drain canned fruit salad and reserve juice. Coarsely chop fruit pieces. Add chopped red and green peppers, chopped red onion, reserved juice, lime juice, and cilantro. Mix lightly.
- 2 CCP: Refrigerate for service at 41 F. or lower.

SHRIMP SAUCE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
190 kcal	13.2 gm	19.3 gm	6.2 gm	29.4 %	18 mg	419 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 8 oz	1 qt 1 c 7 tbsp 3/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
SPICE, ONION	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 tsp	
SHRIMP, P&D, TAIL OFF	18 lbs		
MILK, NONFAT, DRY	2 lbs 14 oz	1 gal 1 pt 1 c 2 tbsp 2 5/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/2 oz	1 tbsp 3 tsp	
SPICE, DILLWEED	0 lbs 5/8 oz	2 tbsp 2 1/8 tsp	
CHEESE, PARMESAN	1 lb	1 qt 8 tbsp 1 6/8 tsp	

METHODS

- 1 CCP: Thaw shrimp under constant refrigeration at 41 F. or lower. Thoroughly rinse under cold running water; drain.
- 2 Bring water to a boil in steam-jacketed kettle or stock pot. Add shrimp; simmer 2 to 3 minutes. DO NOT OVERCOOK. Drain immediately. Reserve liquid to reconstitute milk. Spread shrimp on sheet pans in single layer; cover loosely. Coarsely chop cooled shrimp. Refrigerate product at 41 F. or lower for use in Step 6.
- 3 Blend together melted butter and flour to form roux; stir until smooth. Cook roux 5 to 7 minutes.
- 4 Reconstitute milk; add garlic powder, onion powder, salt, dill weed, basil, and pepper. Stir to thoroughly rehydrate herbs.
- 5 Bring reconstituted milk mixture to a simmer; gradually add roux, stirring constantly. Simmer for 8 to 10 minutes or until thickened.
- 6 Add shrimp; simmer for 1 minute while stirring. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 7 Add cheese and parsley; stir. Remove immediately to serving pans. CCP: Hold for service at 140 F. or higher.

BUTTER, MELTED

Yield 100 Portions
Each Portion 1 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
195 kcal	0 gm	0.2 gm	22.1 gm	102 %	59 mg	157 mg		0 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	6 lbs 4 oz	3 qt 7 tbsp 2 4/8 tsp	

METHODS

- 1 Place butter in combi-oven or steam jacket kettle to melt.

TABLE CONDIMENTS

Yield 100 Portions
Each Portion 1 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
2244 kcal	355.8 gm	38.2 gm	83.7 gm	33.6 %	65 mg	14284 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, HOT	6 lbs 4 oz	3 qt 8 tbsp 2 1/8 tsp	
HONEY, BEAR SHAPE	3 lbs	1 qt 6/8 tsp	
SAUCE, STEAK, AGED	6 lbs 4 oz	0 gal	
SAUCE, WORCESTERSHIRE	6 lbs 4 oz	2 qt 1 pt 4 tbsp 2 7/8 tsp	
BUTTER, PORTIONS	6 lbs 4 oz	3 qt 7 tbsp 2 4/8 tsp	
SUGAR, SUBSTITUTE, ASPARTAME (EQUAL)	3 1/2 oz	9 tbsp 1 3/8 tsp	
CATSUP, TOMATO, DISP	6 lbs 4 oz	2 qt 1 pt 1 c 12 tbsp 3 tsp	
SYRUP, MAPLE, IMITATION	4 lbs 8 oz	1 qt 1 pt 7 tbsp 2 1/8 tsp	
SAUCE, SOY, FERMENTED	6 lbs 4 oz	2 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
CHEESE, CREAM, IND	6 lbs 4 oz	3 qt 3 tbsp 1 5/8 tsp	
SUGAR, SUBSTITUTE, SACCHARIN	3 1/2 oz	9 tbsp 1 3/8 tsp	
CRACKER, VARIETY	2 lbs 4 oz		
SPICE, SALT, TABLE, IODIZED	5 lbs	1 qt 1 pt 1 c 12 tbsp 7/8 tsp	
SYRUP, STRAWBERRY	4 lbs 8 oz	1 qt 1 pt 7 tbsp 2 1/8 tsp	
SYRUP, BLUEBERRY	4 lbs 8 oz	1 qt 1 pt 7 tbsp 2 1/8 tsp	
SAUCE, STEAK	6 lbs 4 oz	0 gal	
SPICE, PEPPER, RED	0 lbs 3 oz	0 gal	
PEANUT BUTTER, SMOOTH	12 lbs 8 oz	1 gal 1 qt 1 c 15 tbsp 1 7/8 tsp	
MARSHMALLOWS, WHITE, MINI	2 lbs		
KETCHUP, IND	4 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
SAUCE, HOT, MEXICAN	6 lbs 4 oz	3 qt 8 tbsp 2 1/8 tsp	

PEANUT BUTTER, CHUNKY	6 lbs 4 oz	2 qt 1 pt 15 tbsp 2 4/8 tsp	
CRACKER, OYSTER	2 lbs 4 oz		
JAM, STRAWBERRY	6 lbs 4 oz	2 qt 1 pt 1 c 9 tbsp 2 6/8 tsp	
SYRUP, MAPLE, IMITATION	4 lbs 8 oz	1 qt 1 pt 7 tbsp 2 1/8 tsp	
LEMONS	1 lb 12 oz		
JELLY, ASSORTED	12 lbs 8 oz		
CRACKER, SALTINE	2 lbs 4 oz		
SPICE, PEPPER, BLACK	1 lb	1 qt 1 tbsp 3 tsp	
SUGAR, WHITE, GRANULATED, IND	2 lbs	1 qt 8 tbsp 1 6/8 tsp	

METHODS

- 1 Place condiments on tables for use.

TABLE CONDIMENTS AIRFOR

Yield 100 Portions
Each Portion 1 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1683 kcal	223.8 gm	36.4 gm	78.8 gm	42.1 %	64 mg	22947 mg		0 mg

Ingredients	Weight	Measure	Issue
HONEY, BEAR SHAPE	3 lbs	1 qt 6/8 tsp	
SAUCE, STEAK, AGED	6 lbs 4 oz	0 gal	
SAUCE, WORCESTERSHIRE	6 lbs 4 oz	2 qt 1 pt 4 tbsp 2 7/8 tsp	
BUTTER, SALTED, US GR AA, 90 RTS PA	3 lbs	1 qt 1 c 15 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, DISP	5 lbs	1 qt 1 pt 1 c 12 tbsp 7/8 tsp	
SUGAR, SUBSTITUTE, ASPARTAME (EQUAL)	3 1/2 oz	9 tbsp 1 3/8 tsp	
CATSUP, TOMATO, DISP	6 lbs 4 oz	2 qt 1 pt 1 c 12 tbsp 3 tsp	
SPICE, PEPPER, GOURMET	5 lbs	1 gal 1 qt 9 tbsp 2 6/8 tsp	
SAUCE, SOY, FERMENTED	6 lbs 4 oz	2 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
CREAMER, NONDAIRY, IND	5 lbs		
SAUCE, HOT, X-HOT, 12 OZ CO, 12/CS	6 lbs 4 oz	3 qt 8 tbsp 2 1/8 tsp	
CHEESE, CREAM, IND	6 lbs 4 oz	3 qt 3 tbsp 1 5/8 tsp	
SUGAR, SUBSTITUTE, SACCHARIN	3 1/2 oz	9 tbsp 1 3/8 tsp	
CRACKER, VARIETY	2 lbs 4 oz		
SPICE, SALT, TABLE, IODIZED	5 lbs	1 qt 1 pt 1 c 12 tbsp 7/8 tsp	
SAUCE, STEAK	6 lbs 4 oz	0 gal	
SPICE, PEPPER, RED	0 lbs 3 oz	0 gal	
PEANUT BUTTER, SMOOTH	12 lbs 8 oz	1 gal 1 qt 1 c 15 tbsp 1 7/8 tsp	
KETCHUP, IND	4 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
PEANUT BUTTER, CHUNKY	6 lbs 4 oz	2 qt 1 pt 15 tbsp 2 4/8 tsp	
CRACKER, OYSTER	2 lbs 4 oz		

JAM, STRAWBERRY	6 lbs 4 oz	2 qt 1 pt 1 c 9 tbsp 2 6/8 tsp	
SYRUP, MAPLE, IMITATION	9 lbs 6 oz	3 qt 1 c 7 tbsp 3 tsp	
LEMONS	1 lb 8 oz		
JELLY, ASSORTED	12 lbs 8 oz		
CRACKER, SALTINE	2 lbs 4 oz		
COCOA, BEVERAGE POWDER, IND	5 lbs 4 oz	2 qt 11 tbsp 2/8 tsp	
TEA BAGS, IND	6 lbs 4 oz	2 gal 3 qt 4 tbsp 2 2/8 tsp	
SPICE, PEPPER, BLACK	1 lb	1 qt 1 tbsp 3 tsp	
MUSTARD, YELLOW	6 lbs 4 oz	2 qt 1 pt 1 c 6 tbsp 4/8 tsp	
SUGAR, WHITE, GRANULATED, IND	2 lbs	1 qt 8 tbsp 1 6/8 tsp	

METHODS

- 1 Place condiments on tables for use.

CHILI CONDIMENT BAR

Yield 100 Portions
Each Portion 2 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
112 kcal	5.6 gm	14.5 gm	3.5 gm	28.1 %	10 mg	824 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUR CREAM	6 lbs 4 oz	2 qt 1 pt 1 c 11 tbsp 1 3/8 tsp	
ONIONS, YELLOW	7 lbs		
PEPPERS, JALAPENO, SLICED	7 lbs	1 gal 3 qt 1 pt 8 tbsp 1 4/8 tsp	
CHEESE, CHEDDAR, SHREDDED	6 lbs 4 oz	1 gal 2 qt 1 c 1 tbsp 1 2/8 tsp	

METHODS

- 1 Place condiments on chili bar. Stir sour cream evenly in pan. CCP: Hold for service at 41 F. or lower.

TABLE CONDIMENTS LCS

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1243 kcal	147 gm	20.6 gm	69.2 gm	50.1 %	42 mg	8290 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, HOT	6 lbs 4 oz	3 qt 8 tbs 2 1/8 tsp	
SAUCE, STEAK, AGED	6 lbs 4 oz	0 gal	
SAUCE, WORCESTERSHIRE	6 lbs 4 oz	2 qt 1 pt 4 tbs 2 7/8 tsp	
SPICE, SALT, TABLE, DISP	2 lbs	1 pt 1 c 1 tbs 2 2/8 tsp	
SUGAR, SUBSTITUTE, ASPARTAME (EQUAL)	0 lbs 4 oz	10 tbs 2 4/8 tsp	
SYRUP, MAPLE, IMITATION	4 lbs	1 qt 1 c 12 tbs 4/8 tsp	
SPICE, PEPPER, GOURMET	2 lbs	2 qt 3 tbs 2 7/8 tsp	
SAUCE, SOY, FERMENTED	6 lbs 4 oz	2 qt 1 pt 1 c 1 tbs 2 6/8 tsp	
SUGAR, SUBSTITUTE, SACCHARIN	0 lbs 4 oz	10 tbs 2 4/8 tsp	
SAUCE, STEAK	6 lbs 4 oz	0 gal	
MUSTARD, YELLOW, IND	4 lbs	1 qt 1 pt 1 c 4 tbs 1 7/8 tsp	
PEANUT BUTTER, SMOOTH	12 lbs 8 oz	1 gal 1 qt 1 c 15 tbs 1 7/8 tsp	
KETCHUP, IND	4 lbs	1 qt 1 pt 1 c 8 tbs 2 7/8 tsp	
SAUCE, HOT, MEXICAN	6 lbs 4 oz	3 qt 8 tbs 2 1/8 tsp	
PEANUT BUTTER, CHUNKY	1 lb	1 c 12 tbs 4/8 tsp	
JELLY, ASSORTED	12 lbs 8 oz		
RELISH, SWEET, IND	4 lbs	1 qt 1 pt 1 c 6 tbs 1 4/8 tsp	

METHODS

- 1 Place condiments on tables for use.

TABLE CONDIMENTS SUB

Yield 100 Portions
Each Portion 1 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
10 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, HOT	6 lbs 4 oz	3 qt 8 tbsp 2 1/8 tsp	
JELLY, GRAPE, CONCORD	1 lb	1 c 13 tbsp 2 2/8 tsp	
SAUCE, STEAK, AGED	6 lbs 4 oz	0 gal	
SAUCE, WORCESTERSHIRE	6 lbs 4 oz	2 qt 1 pt 4 tbsp 2 7/8 tsp	
MUSTARD, DIJION	1 lb	1 c 13 tbsp 4/8 tsp	
BUTTER, SALTED, US GR AA, 90 RTS PA	3 lbs	1 qt 1 c 15 tbsp 2 6/8 tsp	
SPICE, SALT, TABLE, DISP	2 lbs	1 pt 1 c 1 tbsp 2 2/8 tsp	
SUGAR, SUBSTITUTE, ASPARTAME (EQUAL)	0 lbs 4 oz	10 tbsp 2 4/8 tsp	
CATSUP, TOMATO, DISP	5 lbs	2 qt 1 c 7 tbsp 5/8 tsp	
SPICE, PEPPER, GOURMET	2 lbs	2 qt 3 tbsp 2 7/8 tsp	
SAUCE, SOY, FERMENTED	6 lbs 4 oz	2 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
CREAMER, NONDAIRY, IND	5 lbs		
SAUCE, HOT, X-HOT, 12 OZ CO, 12/CS	6 lbs 4 oz	3 qt 8 tbsp 2 1/8 tsp	
MAYONNAISE, LITE	4 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
SUGAR, SUBSTITUTE, SACCHARIN	0 lbs 4 oz	10 tbsp 2 4/8 tsp	
SAUCE, STEAK	6 lbs 4 oz	0 gal	
MUSTARD, YELLOW, IND	4 lbs	1 qt 1 pt 1 c 4 tbsp 1 7/8 tsp	
PEANUT BUTTER, SMOOTH	12 lbs 8 oz	1 gal 1 qt 1 c 15 tbsp 1 7/8 tsp	
KETCHUP, IND	4 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
PEANUT BUTTER, CHUNKY	1 lb	1 c 12 tbsp 4/8 tsp	
JELLY, ASSORTED	12 lbs 8 oz		

RELISH, SWEET, IND	4 lbs	1 qt 1 pt 1 c 6 tbsp 1 4/8 tsp	
MAYONNAISE,	1 lb	1 c 14 tbsp 2 6/8 tsp	
MUSTARD, YELLOW	1 lb	1 c 13 tbsp 4/8 tsp	
SUGAR, WHITE, GRANULATED, IND	5 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	

CONDIMENT BAR BRIG

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
135 kcal	4.5 gm	2.1 gm	3.3 gm	22 %	0 mg	100 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, HOT, TEXAS PETE	6 lbs	3 qt 2 1/8 tsp	
SPICE, SALT, TABLE, DISP	1 lb	1 c 8 tbsp 2 5/8 tsp	
MUSTARD, YELLOW, IND	4 lbs	1 qt 1 pt 1 c 4 tbsp 1 7/8 tsp	
KETCHUP, IND	4 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
RELISH, SWEET, IND	4 lbs	1 qt 1 pt 1 c 6 tbsp 1 4/8 tsp	
MAYONNAISE,	1 lb	1 c 14 tbsp 2 6/8 tsp	
SPICE, PEPPER, BLACK	1 lb	1 qt 1 tbsp 3 tsp	

TABLE CONDIMENTS SUB

Yield 100 Portions
Each Portion 1 TSPB

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
480 kcal	64 gm	6.5 gm	23.4 gm	43.9 %	31 mg	7697 mg		0 mg

Ingredients	Weight	Measure	Issue
MAYONNAISE, DISP	6 lbs	2 qt 1 pt 1 c 9 tbsp 1 tsp	
SAUCE, HOT	6 lbs 4 oz	3 qt 8 tbsp 2 1/8 tsp	
JELLY, GRAPE, CONCORD	1 lb	1 c 13 tbsp 2 2/8 tsp	
SAUCE, STEAK, AGED	6 lbs 4 oz	0 gal	
SAUCE, WORCESTERSHIRE	6 lbs 4 oz	2 qt 1 pt 4 tbsp 2 7/8 tsp	
MUSTARD, DIJION	1 lb	1 c 13 tbsp 4/8 tsp	
BUTTER, PORTIONS	6 lbs	2 qt 1 pt 1 c 15 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, DISP	2 lbs	1 pt 1 c 1 tbsp 2 2/8 tsp	
SUGAR, SUBSTITUTE, ASPARTAME (EQUAL)	0 lbs 4 oz	10 tbsp 2 4/8 tsp	
CATSUP, TOMATO, DISP	5 lbs	2 qt 1 c 7 tbsp 5/8 tsp	
SPICE, PEPPER, GOURMET	2 lbs	2 qt 3 tbsp 2 7/8 tsp	
SAUCE, SOY, FERMENTED	6 lbs 4 oz	2 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
CREAMER, NONDAIRY, IND	5 lbs		
KETCHUP, DISP	6 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
SUGAR, SUBSTITUTE, SACCHARIN	0 lbs 4 oz	10 tbsp 2 4/8 tsp	
SAUCE, PEPPER, TABASCO	6 lbs	3 qt 2 1/8 tsp	
MUSTARD, YELLOW, DISP	6 lbs	2 qt 1 pt 14 tbsp 2 6/8 tsp	
SAUCE, STEAK	6 lbs 4 oz	0 gal	
SAUCE, HOT, MEXICAN	6 lbs	3 qt 2 1/8 tsp	
PEANUT BUTTER, CHUNKY	1 lb	1 c 12 tbsp 4/8 tsp	
SAUCE, BBQ, DISP	6 lbs	2 gal 2 qt 1 pt 8 tbsp 1 2/8 tsp	

MAYONNAISE,	1 lb	1 c 14 tbsp 2 6/8 tsp	
MUSTARD, YELLOW	6 lbs	2 qt 1 pt 14 tbsp 2 6/8 tsp	
SUGAR, WHITE, GRANULATED, IND	5 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	

METHODS

- 1 Place condiments on tables for use.

TABLE CONDIMENTS (AIRFOR)

Yield 100 Portions
Each Portion 1 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
179 kcal	32 gm	42 gm	7 gm	35.2 %	1 mg	13082 mg		157 mg

Ingredients	Weight	Measure	Issue
SAUCE, HOT	6 lbs	3 qt 2 1/8 tsp	
SAUCE, STEAK, AGED	6 lbs	0 gal	
SAUCE, WORCESTERSHIRE	6 lbs	2 qt 1 c 14 tbsp 1 1/8 tsp	
SPICE, SALT, TABLE, DISP	5 lbs	1 qt 1 pt 1 c 12 tbsp 7/8 tsp	
CATSUP, TOMATO, DISP	6 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
SPICE, PEPPER, GOURMET	5 lbs	1 gal 1 qt 9 tbsp 2 6/8 tsp	
SAUCE, SOY, FERMENTED	6 lbs	2 qt 1 pt 10 tbsp 2 3/8 tsp	
SAUCE, PEPPER, TABASCO	6 lbs	3 qt 2 1/8 tsp	
SAUCE, STEAK	6 lbs	0 gal	
SAUCE, HOT, MEXICAN	6 lbs	3 qt 2 1/8 tsp	

METHODS

- 1 Items are for table consiments issue.

CONDIMENT BAR (AIRFOR)

Yield 100 Portions
Each Portion 1 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
2144 kcal	194 gm	27 gm	144 gm	60.4 %	129 mg	4451 mg		210 mg

Ingredients	Weight	Measure	Issue
MAYONNAISE, DISP	12 lbs	1 gal 1 qt 1 pt 1 c 2 tbsp 1 7/8 tsp	
JELLY, GRAPE, CONCORD	6 lbs	2 qt 1 pt 1 c 2 tbsp 1 4/8 tsp	
BUTTER, PORTIONS	4 lbs	1 qt 1 pt 1 c 15 tbsp 2 6/8 tsp	
PEANUT BUTTER, SMOOTH	6 lbs	2 qt 1 pt 8 tbsp 2 3/8 tsp	
SAUCE, CHILI	12 lbs	1 gal 1 pt 1 c 15 tbsp 1/8 tsp	
SAUCE, COCKTAIL	12 lbs	0 gal	
CHEESE, CREAM, IND	6 lbs 4 oz	3 qt 3 tbsp 1 5/8 tsp	
KETCHUP, DISP	12 lbs	1 gal 1 qt 1 pt 10 tbsp 2 5/8 tsp	
SAUCE, TARTER	12 lbs	0 gal	
CRACKER, VARIETY	2 lbs		
MUSTARD, YELLOW, DISP	12 lbs	1 gal 1 qt 1 c 13 tbsp 2 3/8 tsp	
MUSTARD, YELLOW, IND	4 lbs	1 qt 1 pt 1 c 4 tbsp 1 7/8 tsp	
SPICE, PEPPER, RED	0 lbs 4 oz	0 gal	
KETCHUP, IND	4 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
PEANUT BUTTER, CHUNKY	6 lbs	2 qt 1 pt 8 tbsp 2 3/8 tsp	
CRACKER, OYSTER	2 lbs		
JAM, STRAWBERRY	6 lbs	2 qt 1 pt 1 c 2 tbsp 1 4/8 tsp	
SYRUP, MAPLE, IMITATION	18 lbs	1 gal 2 qt 1 c 14 tbsp 2 2/8 tsp	
SAUCE, BBQ, DISP	12 lbs	5 gal 1 qt 1 c 2 3/8 tsp	
CRACKER, SALTINE	2 lbs		

METHODS

- 1 Place item in service area for self service.

APPLESAUCE, CANNED

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
86 kcal	23 gm	0 gm	0 gm	0 %	0 mg	3 mg		5 mg

Ingredients	Weight	Measure	Issue
APPLESAUCE	25 lbs	2 gal 3 qt 1 pt 1 tbsp 1 6/8 tsp	

METHODS

- 1 Open can and serve. CCP: Hold for service at 41 F. or lower.

CRANBERRY SAUCE, CANNED

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
86 kcal	22.1 gm	0.1 gm	0.1 gm	1 %	0 mg	16 mg		2 mg

Ingredients	Weight	Measure	Issue
CRANBERRY, SAUCE	12 lbs 8 oz	1 gal 1 qt 7 tbsp 1 5/8 tsp	

METHODS

- 1 Open can and serve. CCP: Hold for service at 41 F. or lower.

DEMI-GLACE SAUCE, PRE-PREPARED

Yield 100 Portions
Each Portion 2 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
22 kcal	3 gm	0 gm	1 gm	40.9 %	1 mg	287 mg		7 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE DEMI-GLACE, BROWN	1 lb 4 oz		

METHODS

- 1 Heat and serve sauce according to manufacturer's instructions. CCP: Hold hot for service at 140 F. or higher.

FRUIT SAUCE WITH RAISINS

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
65 kcal	16.8 gm	0.3 gm	0.2 gm	2.8 %	0 mg	6 mg		0 mg

Ingredients	Weight	Measure	Issue
RAISINS, SEEDLESS	2 lbs	1 qt 1 pt 4 tbsp 3/8 tsp	
STARCH, CORN	4 1/2 oz	15 tbsp 2 7/8 tsp	
JUICE, LEMON	2 3/4 oz	5 tbsp 3/8 tsp	
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
APPLES, SLICED	3 lbs	0 gal	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
PEARS, HALVES	3 lbs	1 qt 1 c 8 tbsp 4/8 tsp	

METHODS

- 1 Drain the pears and apples and set aside liquid for use in Step 2. Dice the fruit and set aside for use in Step 5.
- 2 Place the reserved liquid into a 1 gallon measuring container; add hot water to bring it up to 3 quarts. Pour juice/water into a steam jacketed kettle with the brown sugar and bring to a boil.
- 3 Combine the cornstarch, cold water, cinnamon and nutmeg together to make a smooth paste, set aside for use in Step 4.
- 4 Add raisins to boiling sugar water and return to a boil. Pour cornstarch paste into boiling liquid while stirring, mix well and return to a boil. Reduce to a simmer and continue to cook for 3 minutes.
- 5 Add diced fruit and lemon juice. Return to a boil for 1 minute.
- 6 Remove from kettle and place into serving container. CCP: Hold hot for service at 145 F. or higher.

FRUIT SAUCE

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
38 kcal	9.7 gm	0.1 gm	0.1 gm	2.4 %	0 mg	4 mg		0 mg

Ingredients	Weight	Measure	Issue
STARCH, CORN	4 1/2 oz	15 tbsp 2 7/8 tsp	
JUICE, LEMON	2 3/4 oz	5 tbsp 3/8 tsp	
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
APPLES, SLICED	3 lbs	0 gal	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
PEARS, HALVES	3 lbs	1 qt 1 c 8 tbsp 4/8 tsp	

METHODS

- 1 Drain the pears and apples and set aside liquid for use in Step 2. Dice the fruit and set aside for use in Step 4.
- 2 Place the reserved liquid into a 1 gallon measuring container; add hot water to bring it up to 3 quarts. Pour juice/water into a steam jacketed kettle with the brown sugar and bring to a boil.
- 3 Combine the cornstarch, cold water, cinnamon and nutmeg together to make a smooth paste. Pour cornstarch paste into boiling liquid while stirring. Mix well and return to a boil. Reduce to a simmer and continue to cook for 3 minutes.
- 4 Add diced fruit and lemon juice. Return to a boil for 1 minute.
- 5 Remove from kettle and place into serving container. CCP: Hold hot for service at 145 F. or higher.

SAUCE, WHITE MIX

Yield 100 Portions
Each Portion 1 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
40 kcal	4 gm	0 gm	2 gm	45 %	0 mg	265 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, WHITE	1 lb 12 oz	1 pt 1 c 2 tbsp 2 4/8 tsp	

METHODS

- 1 Prepare white sauce mix according to manufacturer's directions.

TARTER SAUCE RTU

Yield 100 Portions
Each Portion 1 TBSP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
104 kcal	2 gm	0 gm	11 gm	95.2 %	5 mg	123 mg		6 mg

Ingredients	Weight	Measure	Issue
SAUCE, TARTER	6 lbs 4 oz	0 gal	

METHODS

- 1 Place on salad bar.

SAUCE, ALFREDO (DEHY)

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
101 kcal	3.7 gm	3.7 gm	8.3 gm	74 %	23 mg	424 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, ALFREDO	3 lbs 2 oz	0 gal	

METHODS

- 1 Prepare sauce according to manufacturers instructions. Place on serving line. CCP: Hold for service at 140 F. or higher.

WHISKEY BOURBON SAUCE (RTU)

Yield 100 Portions
Each Portion 1.25 FL. OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
40 kcal	7 gm	3 gm	0 gm	0 %	0 mg	1725 mg		11 mg

Ingredients	Weight	Measure	Issue
SAUCE, MARINADE, GLAZE, WHISKEY BOURBON	8 lbs	0 gal	

METHODS

- 1 In steam jacket kettle, heat sauce to quick boil, stir well until all sauce reaches 180F. center temperature.
- 2 Remove sauce from kettle, place in serving pans, cover and hold hot for service. CCP: Hold at 140F. or higher for service.

NATURAL PAN GRAVY

Yield 100 Portions
Each Portion 1/4 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

BEEF RICE SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
63 kcal	10 gm	2.9 gm	1.2 gm	17.1 %	4 mg	1169 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	56 lbs	6 gal 2 qt 1 pt 1 c 2 tbsp 2 5/8 tsp	
RICE, PARBOILED, LONG GRAIN	2 lbs	1 qt 14 tbsp 1 4/8 tsp	
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsp 4/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
SOUP AND GRAVY BASE, BEEF	1 lb 8 oz	1 pt 13 tbsp 1 6/8 tsp	
CARROTS	1 lb 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Prepare broth according to package directions.
- 2 Add carrots, celery, onions, pepper and bay leaves to broth in a steam jacketed kettle or stock pot. Cover; bring to a boil.
- 3 Add rice. Cover; Simmer 20 to 25 minutes stirring occasionally until rice is tender. Remove bay leaves. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BEEF BARLEY SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
72 kcal	11.9 gm	3.5 gm	1.3 gm	16.3 %	4 mg	1169 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	56 lbs	6 gal 2 qt 1 pt 1 c 2 tbsp 2 5/8 tsp	
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsp 4/8 tsp	
BARLEY, PEARL	3 lbs	1 qt 1 pt 12 tbsp 2 5/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
SOUP AND GRAVY BASE, BEEF	1 lb 8 oz	1 pt 13 tbsp 1 6/8 tsp	
CARROTS	1 lb 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Prepare beef base according to package directions.
- 2 Add beef broth, carrots, celery, onions, pepper and bay leaves to steam jacketed kettle or stock pot. Cover; bring to a boil.
- 3 Add barley. Cover; Simmer 25 to 30 stirring occasionally until barley is tender. Remove bay leaves. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BEEF NOODLE SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
47 kcal	5.8 gm	3 gm	1.3 gm	24.9 %	8 mg	1169 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	56 lbs	6 gal 2 qt 1 pt 1 c 2 tbsp 2 5/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	1 lb	1 pt 1 c 3 tbsp 2 5/8 tsp	
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsp 4/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
SOUP AND GRAVY BASE, BEEF	1 lb 8 oz	1 pt 13 tbsp 1 6/8 tsp	
CARROTS	1 lb 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Prepare beef broth according to package directions.
- 2 Add beef broth, carrots, celery, onions, pepper and bay leaves to steam jacketed kettle or stock pot. Cover; bring to a boil.
- 3 Add noodles. Stir; bring to a boil. Reduce heat; cover; simmer 15 to 20 minutes stirring occasionally until noodles and vegetables are tender. Remove bay leaves. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CINNAMON BEEF & BARLEY SOUP WITH VEGETABLES

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	36 lbs	4 gal 1 qt 14 tbsp 1 2/8 tsp	
MUSHROOM, STEM & PIECES	2 lbs	1 qt 1 c 13 tbsp 2/8 tsp	
CELERY, FRESH	5 lbs	1 gal 1 pt 14 tbsp 1 2/8 tsp	
BARLEY, PEARL	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	
VEGETABLE, ONIONS, ROASTED,	5 lbs		
VEG, BROCCOLI	3 lbs	2 qt 11 tbsp 1 6/8 tsp	
VEG, PEAS & CARROTS	6 lbs	1 gal 1 c 4/8 tsp	
TOMATOES, DICED, CANNED	4 lbs	1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
SOUP AND GRAVY BASE, BEEF	1 lb	1 c 14 tbsp 1 1/8 tsp	

METHODS

- 1 In a steam jacketed kettle bring water to a boil with the beef base, stir to dissolve.
- 2 Add the diced celery cinnamon, tomatoes, mushrooms, and barley to the simmering stock. Bring to a boil, reduce to a simmer for 30 minutes, or until barley is done.
- 3 Add broccoli, onions, carrots/peas. Return to a simmer, 10 minutes.
- 4 Remove soup from kettle. CCP: Hold for service at 140 F. or higher. Cover.

CHICKEN RICE SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
73 kcal	8.9 gm	4.3 gm	2.1 gm	25.9 %	7 mg	1994 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 8 oz	15 tbsp 2/8 tsp	
WATER	60 lbs	7 gal 1 pt 13 tbsp 1 tsp	
RICE, PARBOILED, LONG GRAIN	1 lb 12 oz	1 qt 4 tbsp 2 tsp	
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsp 4/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
CHICKEN, DICED, PRECOOKED	1 lb 8 oz		
CARROTS	1 lb 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Prepare base according to manufacturer's directions. Combine broth, diced chicken, carrots, celery, onions, pepper, and bay leaves in a steam jacketed kettle or stock pot. Cover; bring to a boil.
- 2 Add rice and stir. Cover; bring to a boil; reduce heat; simmer for 20 to 25 minutes until chicken is cooked and rice and vegetables are tender. Remove bay leaves.
- 3 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHICKEN NOODLE SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
62 kcal	6.3 gm	4.4 gm	2.1 gm	30.5 %	7 mg	1994 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb 8 oz	1 pt 13 tbsp 5/8 tsp	
WATER	60 lbs	7 gal 1 pt 13 tbsp 1 tsp	
PASTA, SPAGHETTI, QUICK COOK	1 lb	1 pt 1 c 3 tbsp 2 5/8 tsp	
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsp 4/8 tsp	
ONIONS, YELLOW	1 lb 2 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
CHICKEN, DICED, PRECOOKED	1 lb 8 oz		
CARROTS	1 lb 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Prepare base according to manufacturer's directions. Combine chicken broth, diced chicken, carrots, celery, onions, pepper, and bay leaves in a steam jacketed kettle or stock pot. Cover; bring to a boil.
- 2 Add noodles and stir. Cover; bring to a boil; reduce heat; simmer for 15 to 20 minutes, stirring occasionally until chicken is cooked and noodles and vegetables are tender. Remove bay leaves. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREOLE SOUP

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
65 kcal	10 gm	3 gm	2 gm	27.7 %	1 mg	1077 mg		17 mg

Ingredients	Weight	Measure	Issue
WATER	48 lbs	5 gal 2 qt 1 pt 1 c 13 tbsp 2 5/8 tsp	
PASTA, SPAGHETTI, QUICK COOK	1 lb 8 oz	1 qt 13 tbsp 2 3/8 tsp	
PEPPERS, GREEN	2 lbs 7 oz	1 qt 1 pt 1 c 6 tbsp 2 2/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
OIL, SALAD, CANOLA	0 lbs 4 oz	8 tbsp 1 tsp	
TOMATO, PASTE	2 lbs 6 oz	1 qt 1 tbsp 2 3/8 tsp	
SOUP AND GRAVY BASE, BEEF	1 lb 8 oz	1 pt 13 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute diced onions and diced peppers in salad oil for about 5-12 minutes in steam-jacketed kettle. Stir occasionally.
- 2 Add remaining ingredients (except pasta) to kettle and bring to a boil, reduce to a simmer and cook soup until tomato paste is well dissolved. Break spaghetti into 2-inch pieces, add and bring to a boil; reduce heat and simmer 30 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

ONION SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
109 kcal	9 gm	2 gm	8 gm	66.1 %	1 mg	1289 mg		28 mg

Ingredients	Weight	Measure	Issue
WATER	42 lbs	5 gal 6 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 8 oz	1 c 13 tbsp 1/8 tsp	
ONIONS, YELLOW	16 lbs 10 oz		
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SOUP AND GRAVY BASE, BEEF	1 lb 5 oz	1 pt 7 tbsp 2 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute onions in oil until lightly browned.
- 2 Blend flour and pepper with sauteed onions. Blend well.
- 3 Prepare base according to manufacturer's directions. Add to onion mixture. Stir well. Simmer 15 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

FRENCH ONION SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
164 kcal	14 gm	3 gm	11 gm	60.4 %	9 mg	1399 mg		60 mg

Ingredients	Weight	Measure	Issue
WATER	42 lbs	5 gal 6 tbsp 4/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 1/4 oz	1 2/8 tsp	
BREAD, WHITE, SANDWICH	2 lbs		
FLOUR, WHEAT, GP (TPK2)	0 lbs 9 oz	1 pt 2 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
ONIONS, YELLOW	16 lbs 10 oz		
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
CHEESE, PARMESAN	5 1/4 oz	1 c 7 tbsp 2 4/8 tsp	
SOUP AND GRAVY BASE, BEEF	1 lb 8 oz	1 pt 13 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute onions in oil until lightly browned.
- 2 Blend flour & pepper, cook roux until light brown, about 8-12 minutes. Add Worcestershire sauce, base, and water, stir well. Simmer 15 minutes.
- 3 Prepare Parmesan Croutons. Trim crusts from bread; cut bread into 1/2-inch cubes. Place bread cubes on sheet pans. Brown lightly in 325 F. oven, 20 to 25 minutes or in 375 F. convection oven, 6 minutes on high fan, open vent. Melt butter or margarine; blend in grated Parmesan cheese. Pour mixture over lightly browned croutons in steam table pans; toss lightly.
- 4 Place 8 croutons in each soup bowl; pour soup over croutons. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 In Step 1, 2 lbs bread will yield about 1 gallon lightly browned croutons.

TOMATO BOUILLON

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
39 kcal	7 gm	1 gm	0 gm	0 %	0 mg	869 mg		27 mg

Ingredients	Weight	Measure	Issue
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
CELERY, FRESH	5 lbs 8 oz	1 gal 1 qt 12 tbsp 2 tsp	
ONIONS, YELLOW	4 lbs 7 oz		
JUICE, VEGETABLE	20 lbs	2 gal 1 qt 1 c 7 tbsp 2 4/8 tsp	
WATER 2	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 10 oz	1 c 2 tbsp 3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Combine celery, onions and boiling water¹. Simmer 30 minutes; strain; discard vegetables; reserve broth for use Step 3.
- 2 Reconstitute Soup and Gravy base with water² to make stock.
- 3 Combine vegetable broth, stock, tomato juice and pepper. Heat to serving temperature.

NOTES

- 1 May be served with croutons. Prepare 1/2 recipe Croutons, Recipe No. D 016 00.

TOMATO SOUP

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
60 kcal	11.9 gm	2 gm	1.2 gm	18 %	0 mg	1025 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	24 lbs	2 gal 3 qt 1 c 14 tbs 2 7/8 tsp	
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbs 1 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbs 2 6/8 tsp	
OIL, SALAD, CANOLA	0 lbs 2 oz	4 tbs 4/8 tsp	
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbs 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 6 oz	13 tbs 1 7/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 12 oz	1 c 6 tbs 2 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Saute onions and celery in shortening 5 minutes in steam-jacketed kettle or stock pot. Stir frequently.
- 2 Prepare base according to manufacturer's directions. Add to sauteed onions and celery.
- 3 Add bay leaves, pepper and sugar. Stir.
- 4 Cover; bring to a boil; reduce heat; simmer 10 minutes or until vegetables are tender.
- 5 Add tomatoes; mix well. Cover; bring to a boil; reduce heat; simmer for 5 minutes. Remove bay leaves. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TOMATO RICE SOUP

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
81 kcal	16.6 gm	2.4 gm	1.3 gm	14.4 %	0 mg	881 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	26 lbs	3 gal 1 c 12 tbsp 5/8 tsp	
SHORTENING, GP	0 lbs 2 oz	4 tbsp 1 3/8 tsp	
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 6 oz	13 tbsp 1 7/8 tsp	
RICE, BROWN, PARBOILED, LG	1 lb 8 oz	1 pt 1 c 10 tbsp 2 5/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 12 oz	1 c 6 tbsp 2 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Saute onions and celery in salad oil or shortening for 5 minutes in steam-jacketed kettle or stock pot. Stir frequently.
- 2 Prepare base according to recipe directions. Add broth to sauteed onions and celery.
- 3 Add bay leaves, pepper and sugar. Stir.
- 4 Add rice. Cover, bring to a boil; reduce heat; simmer 25 minutes or until rice is tender.
- 5 Add tomatoes; mix well. Cover; bring to a boil; reduce heat; simmer 5 minutes. Remove bay leaves. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

VEGETABLE SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
54 kcal	9.9 gm	2.1 gm	1.1 gm	18.3 %	1 mg	1334 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb 1 oz	1 c 15 tbsp 3 tsp	
WATER	36 lbs	4 gal 1 qt 14 tbsp 1 2/8 tsp	
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
PEPPERS, GREEN	0 lbs 10 oz	1 c 14 tbsp 1 3/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
CABBAGE, DANISH	2 lbs 8 oz	1 gal 3 tbsp 5/8 tsp	
SPICE, GARLIC	3 3/8 oz	9 tbsp 2 2/8 tsp	
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
CARROTS	2 lbs 7 oz		
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	
POTATOES, WHITE	3 lbs 11 oz		

METHODS

- 1 Prepare base according to manufacturer's directions. Combine broth, tomatoes, potatoes, celery, carrots, cabbage, onions, peppers, garlic powder, and black pepper in a steam jacketed kettle or stock pot. Bring to a boil. Cover; simmer 30 minutes or until vegetables are tender.
- 2 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

MINESTRONE

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
78 kcal	14.3 gm	3.3 gm	1.1 gm	12.7 %	1 mg	1201 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb 1 oz	1 c 15 tbsp 3 tsp	
WATER	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
PEPPERS, GREEN	0 lbs 10 oz	1 c 14 tbsp 1 3/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
CABBAGE, DANISH	2 lbs 8 oz	1 gal 3 tbsp 5/8 tsp	
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
BEANS, GREEN, CUT	2 lbs 1 oz	1 pt 1 c 14 tbsp 1 1/8 tsp	
PASTA, SHELL	1 lb 8 oz		
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
CARROTS	2 lbs 7 oz		
BEANS, KIDNEY	3 lbs 7 oz	1 qt 1 pt 6 tbsp 3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	
POTATOES, WHITE	3 lbs 11 oz		

METHODS

- 1 Prepare base according to manufacturer's directions. Combine broth, celery, carrots, potatoes, cabbage, onions, peppers, garlic powder, and black pepper in a steam jacketed kettle or stock pot. Bring to a boil. Reduce heat; cover; simmer for 20 minutes.
- 2 Add tomatoes, kidney beans, and green beans. Bring to a boil.
- 3 Add macaroni. Bring to a boil; reduce heat; simmer 8 to 10 minutes or until macaroni is tender.
- 4 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

VEGETABLE RICE SOUP

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
93 kcal	17 gm	2 gm	2 gm	19.4 %	0 mg	244 mg		29 mg

Ingredients	Weight	Measure	Issue
WATER	57 lbs	6 gal 3 qt 1 c 1 tbsp 1 4/8 tsp	
VEG, CORN	2 lbs	1 qt 1 pt 10 tbsp 2 2/8 tsp	
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
PEPPERS, GREEN	0 lbs 10 oz	1 c 14 tbsp 1 3/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
OIL, SALAD, CANOLA	0 lbs 4 oz	8 tbsp 1 tsp	
SQUASH, SUMMER	2 lbs		
SQUASH, ZUCCHINI	2 lbs		
PEPPERS, RED	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SOUP BASE, VEGETARIAN	1 lb	1 c 14 tbsp 3/8 tsp	
VEG, PEAS	2 lbs	1 qt 1 c 10 tbsp 2 2/8 tsp	
RICE, BROWN, PARBOILED, LG	2 lbs	1 qt 14 tbsp 1 4/8 tsp	
CARROTS	2 lbs 7 oz		

METHODS

- 1 In a steam jacketed kettle heat the oil. Add diced carrots, diced celery and saute the vegetables for 6-8 minutes or until the become tender.
- 2 Add diced red and green peppers, red pepper flakes and bay leaf. Cook 5 more minutes.
- 3 Add the water and vegetable base. Stir well and bring to a boil. Reduce heat. Cover. Add the rice and simmer 35 minutes or until rice is tender. When rice is tender, add the sliced squash, peas and corn. Bring back to a simmer. Season with salt and pepper.
- 4 Transfer to serving pans. CCP: Hold for service at 140 F or higher.

BEAN SOUP W/SMOKED, CURED HAN HOCKS (C

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
181 kcal	31 gm	10.5 gm	1.9 gm	9.4 %	5 mg	791 mg		0 mg

Ingredients	Weight	Measure	Issue
BEANS, WHITE, NORTHERN	25 lbs	2 gal 2 qt 1 pt 1 c 4 tbsp 1 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	13 1/4 oz	1 pt 1 c 2/8 tsp	
ONIONS, YELLOW	2 lbs		
PORK, HOCKS	2 lbs 8 oz		
SOUP AND GRAVY BASE, HAM	1 lb 4 oz	1 pt 5 tbsp 2 7/8 tsp	
CARROTS	1 lb		
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Place thawed, smoked, cured pork hocks in water to cover. Simmer 1 hour; remove from heat; cool. Remove lean meat; chop into small pieces. Set aside for use in Step 3.
- 2 Prepare base according to manufacturer's directions. Add to drained beans.
- 3 Add carrots, onions, pepper and chopped ham hocks to bean mixture. Simmer 30 minutes.
- 4 Blend flour and water to form a smooth paste. Stir into soup; cook 10 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

KNICKERBOCKER SOUP (CANNED BEANS)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
146 kcal	27 gm	8 gm	1 gm	6.2 %	2 mg	550 mg		78 mg

Ingredients	Weight	Measure	Issue
BEANS, WHITE, NORTHERN	19 lbs	2 gal 14 tbsp 1 tsp	
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SOUP AND GRAVY BASE, HAM	10 1/2 oz	1 c 3 tbsp 2 7/8 tsp	
BACON, SLICED, PRECOOKED	0 lbs 6 oz		
TOMATOES, DICED, CANNED	7 lbs 4 oz	3 qt 1 c 11 tbsp 6/8 tsp	
CARROTS	1 lb		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	5 lbs		

METHODS

- 1 Chop bacon and cook until lightly brown. Add diced carrots, diced onions, diced pepper and peeled (or not) diced potatoes. Cook 10 minutes, stirring occasionally; add tomatoes, beans base and water. Bring to a simmer, cook 25 minutes or until vegetables are tender.
- 2 Season and adjust flavor, remove from kettle and place into serving containers. Cover and hold hot for service. CCP: Hold for service at 140 F. or higher..

NAVY BEAN SOUP (CANNED BEANS)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
161 kcal	31 gm	9 gm	1 gm	5.6 %	1 mg	770 mg		103 mg

Ingredients	Weight	Measure	Issue
BEANS, WHITE, NORTHERN	25 lbs	2 gal 2 qt 1 pt 1 c 4 tbsp 1 5/8 tsp	
WATER	40 lbs	4 gal 3 qt 8 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	13 1/4 oz	1 pt 1 c 2/8 tsp	
ONIONS, YELLOW	2 lbs		
SOUP AND GRAVY BASE, HAM	1 lb 4 oz	1 pt 5 tbsp 2 7/8 tsp	
WATER 2	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
CARROTS	1 lb		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 In a steam jacketed kettle sauce the diced carrots, diced onions and dice peppers until tender. Add beans, water and base. Simmer 20 minutes.
- 2 Blend flour and water to form a smooth paste. Stir into soup; cook 10 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

OLD FASHIONED BEAN SOUP (CANNED BEANS)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
165 kcal	32 gm	9 gm	1 gm	5.5 %	1 mg	888 mg		109 mg

Ingredients	Weight	Measure	Issue
BEANS, WHITE, NORTHERN	25 lbs	2 gal 2 qt 1 pt 1 c 4 tbsp 1 5/8 tsp	
WATER 1	40 lbs	4 gal 3 qt 8 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	13 1/4 oz	1 pt 1 c 2/8 tsp	
ONIONS, YELLOW	2 lbs		
SOUP AND GRAVY BASE, HAM	1 lb 4 oz	1 pt 5 tbsp 2 7/8 tsp	
TOMATOES, DICED, CANNED	6 lbs 8 oz	3 qt 4 tbsp 1 6/8 tsp	
WATER 2	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
CARROTS	1 lb 2 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute diced carrots, diced onions and diced peppers in a steam jacketed kettle until tender about 8-12 minutes. Add beans, tomatoes base, water and pepper. Bring to a simmer, 30 minutes.
- 2 Blend flour and water to form a smooth paste. Stir into soup; cook 10 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BEAN W/BACON SOUP (COND.CANNED)

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
166 kcal	26 gm	9 gm	3 gm	16.3 %	4 mg	1045 mg		2 mg

Ingredients	Weight	Measure	Issue
WATER	23 lbs	2 gal 3 qt 1 tsp	
SOUP, BEAN, W/BACON	31 lbs 4 oz	27 gal 1 qt 2 tbs 1 1/8 tsp	

METHODS

- 1 Place soup and water in steam-jacketed kettle. Bring to a simmer - 5 minutes. Remove from kettle into serving containers, cover. Hold hot for service.
- 2 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BEEF NOODLE SOUP (CONDENSED CANNED)

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
95 kcal	10.2 gm	5.5 gm	3.5 gm	33.2 %	6 mg	1078 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP, COND, BEEF NOODLE, 50 OZ CN,	31 lbs 4 oz	28 gal 1 qt 1 c 9 tbs 1 4/8 tsp	

METHODS

- 1 Place soup in steam-jacketed kettle or stock pot.
- 2 Add water to soup. Mix well.
- 3 Heat, do not boil. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

MANHATTAN CLAM CHOWDER (COND. CANNED)

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
79 kcal	11.1 gm	4.3 gm	2 gm	22.8 %	9 mg	593 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP, COND, CLAM CHOWDER, MANHATTAN	31 lbs 4 oz	27 gal 2 qt 1 pt 15 tbsp 1 2/8 tsp	

METHODS

- 1 Place soup in steam-jacketed kettle or stock pot.
- 2 Add water to soup. Mix well.
- 3 Heat, do not boil. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

SPLIT PEA SOUP W/ HAM CONDENSED CANNED

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
200 kcal	29 gm	11 gm	5 gm	22.5 %	9 mg	1065 mg		25 mg

Ingredients	Weight	Measure	Issue
WATER	23 lbs	2 gal 3 qt 1 tsp	
SOUP, SPLIT PEA W/HAM	31 lbs 4 oz	27 gal 2 qt 1 pt 15 tbsp 1 2/8 tsp	

METHODS

- 1 Place soup and water in steam-jacketed kettle. Bring to a simmer - 5 minutes. Remove from kettle into serving containers, cover and hold hot for service.
- 2 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TOMATO SOUP (CONDENSED CANNED)

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
85 kcal	19 gm	2 gm	1 gm	10.6 %	0 mg	783 mg		21 mg

Ingredients	Weight	Measure	Issue
WATER	23 lbs	2 gal 3 qt 1 tsp	
SOUP, TOMATO	31 lbs 4 oz	3 gal 2 qt 1 c 2 tbsp 1 5/8 tsp	

METHODS

- 1 Place soup and water in steam-jacketed kettle. Bring to a simmer - 5 minutes. Remove from kettle into serving containers, cover and hold hot for service.
- 2 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

VEGETABLE W/BEEF SOUP CONDENSED CANNED

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
89 kcal	11.5 gm	6.3 gm	2.1 gm	21.2 %	6 mg	897 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	22 lbs	2 gal 2 qt 1 pt 1 tbsp 2 1/8 tsp	
SOUP, VEGETABLE W/BEEF	31 lbs 4 oz	3 gal 2 qt 3 tbsp 3 tsp	

METHODS

- 1 Place soup in steam-jacketed kettle or stock pot.
- 2 Add water to soup. Mix well.
- 3 Heat, do not boil. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREAM OF TOMATO SOUP, CANNED

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
133 kcal	24.5 gm	6.2 gm	2 gm	13.5 %	4 mg	839 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP, TOMATO	31 lbs 4 oz	3 gal 2 qt 1 c 2 tbsp 1 5/8 tsp	
MILK, LOW FAT, WHITE 1%	22 lbs	2 gal 2 qt 9 tbsp 2/8 tsp	

METHODS

- 1 Add cold milk to steam jacket kettle.
- 2 Add tomato soup concentrate, mix well.
- 3 Bring soup to a simmer; allow to cook for 3 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Remove from heat. Place into serving container, cover. CCP: Hold for service at 140 F. or higher.

CHICKEN GUMBO SOUP

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
93 kcal	10 gm	4 gm	4 gm	38.7 %	16 mg	406 mg		48 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb 2 oz	1 pt 1 tbsp 2 6/8 tsp	
WATER	36 lbs	4 gal 1 qt 14 tbsp 1 2/8 tsp	
RICE, PARBOILED, LONG GRAIN	1 lb	1 pt 7 tbsp 6/8 tsp	
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsp 4/8 tsp	
SPICE, THYME	0 lbs 1/8 oz	1 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 12 oz	1 pt 11 tbsp 1 6/8 tsp	
PEPPERS, GREEN	1 lb 13 oz	1 qt 1 c 8 tbsp 7/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
ONIONS, YELLOW	1 lb 2 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
CHICKEN, DICED, PRECOOKED	1 lb 8 oz		
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SPICE, PAPRIKA	0 lbs 1/8 oz	1 5/8 tsp	
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
VEG, OKRA	2 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Saute diced onions, diced celery, bay leaf, diced peppers in butter until tender.
- 2 Add flour and mix well to form a roux using wire whip.
- 3 Add water and base with all remaining ingredients stirring constantly. Bring to a boil; reduce heat.
- 4 When soup is finished, taste and adjust seasonings. Remove bay leaves. Place into serving containers, covered, hold hot for service.
CCP: Hold for service at 140 F. or higher.

SHRIMP GUMBO

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
108 kcal	12 gm	4 gm	5 gm	41.7 %	12 mg	1274 mg		61 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb 2 oz	1 pt 1 tbsp 2 6/8 tsp	
WATER	36 lbs	4 gal 1 qt 14 tbsp 1 2/8 tsp	
RICE, PARBOILED, LONG GRAIN	1 lb	1 pt 7 tbsp 6/8 tsp	
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsp 4/8 tsp	
SPICE, THYME	0 lbs 1/8 oz	1 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 12 oz	1 pt 11 tbsp 1 6/8 tsp	
PEPPERS, GREEN	1 lb 13 oz	1 qt 1 c 8 tbsp 7/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
ONIONS, YELLOW	1 lb 2 oz		
SPICE, BAY LEAVES	0 lbs 1/8 oz	1 tbsp 2 7/8 tsp	
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SHRIMP, P&D, TAIL OFF	3 lbs		
SPICE, PAPRIKA	0 lbs 1/8 oz	1 5/8 tsp	
TOMATOES, DICED, CANNED	13 lbs 12 oz	1 gal 2 qt 1 c 15 tbsp 2 4/8 tsp	
VEG, OKRA	2 lbs 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Saute diced onions, diced celery, diced peppers in butter until tender. Blend in flour to form a roux.
- 2 Blend flour with onion-fat mixture to form a roux using wire whip; add garlic powder.
- 3 Add all remaining ingredients (except shrimp) and bring to a simmer. Cook until rice is tender. When finished, remove the bay leaves. Taste and adjust seasoning.
- 4 Add raw, peeled, deveined shrimp cut into quarters. simmer an additional 2 to 3 minutes. Remove from kettle, place into serving containers and cover. Hold hot for service. CCP: Hold for service at 140 F. or higher.

CHICKEN SAUSAGE GUMBO SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
187 kcal	13.3 gm	7.9 gm	11.7 gm	56.3 %	28 mg	557 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb 2 oz	1 pt 1 tbsp 2 6/8 tsp	
RICE, PARBOILED, LONG GRAIN	1 lb	1 pt 7 tbsp 6/8 tsp	
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsp 4/8 tsp	
SPICE, THYME	0 lbs 1/8 oz	1 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 12 oz	1 pt 11 tbsp 1 6/8 tsp	
PEPPERS, GREEN	1 lb 13 oz	1 qt 1 c 8 tbsp 7/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
ONIONS, YELLOW	1 lb 2 oz		
SPICE, BAY LEAVES	0 lbs 1/8 oz	1 tbsp 2 7/8 tsp	
CHICKEN, DICED, PRECOOKED	0 lbs 12 oz		
SPICE, GARLIC	0 lbs 1/8 oz	1 1/8 tsp	
SAUSAGE, ITALIAN	6 lbs		
SPICE, PAPRIKA	0 lbs 1/8 oz	1 5/8 tsp	
TOMATOES, DICED, CANNED	13 lbs 8 oz	1 gal 2 qt 1 c 8 tbsp 6/8 tsp	
VEG, OKRA	2 lbs 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute onions in butter until tender.
- 2 Blend flour with onion-fat mixture to form a roux using wire whip; add garlic powder.
- 3 Prepare base according to manufacturer's directions. Add broth to roux, stirring constantly. Bring to a boil; reduce heat.
- 4 Add sausage, chicken, tomatoes, celery, okra, peppers, rice, bay leaves, paprika, pepper, and thyme; mix well.
- 5 Bring to a boil; reduce heat; simmer 30 minutes. Remove bay leaves. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CORN CHOWDER

Yield 100 Portions
Each Portion 1 CUP (9 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
133 kcal	22 gm	4 gm	4 gm	27.1 %	8 mg	701 mg		33 mg

Ingredients	Weight	Measure	Issue
WATER	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
CELERY, FRESH	0 lbs 11 oz	1 pt 9 tbsp 1 6/8 tsp	
PEPPERS, GREEN	0 lbs 10 oz	1 c 14 tbsp 1 3/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
ONIONS, YELLOW	1 lb 2 oz		
OIL, SALAD, CANOLA	0 lbs 2 oz	4 tbsp 4/8 tsp	
CORN, CREAM	19 lbs 14 oz	2 gal 1 pt 1 c 3 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	
MILK, NONFAT, DRY	3 lbs	1 gal 1 qt 5/8 tsp	
BACON, SLICED, PRECOOKED	0 lbs 8 oz		
WATER 2	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	
POTATOES, WHITE	4 lbs 15 oz		

METHODS

- Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat; CCP: Set aside at 140 F. or higher for use in Step 3.
- In a steam jacketed kettle saute diced celery, diced onions and diced peppers in canola oil 3 minutes or until tender.
- Add water 1, peeled (or not) diced potatoes, pepper and chopped bacon to steam-jacketed kettle or stock pot. Add sauteed vegetables. Mix thoroughly. Bring to a boil; reduce heat; simmer 10 minutes or until potatoes are tender.
- Add corn. Bring to a boil; simmer 5 minutes, stirring occasionally.
- Reconstitute milk with water 2. Add milk and melted butter to mixture. Heat slowly to serving temperature. DO NOT BOIL. CCP: Hold for service at 140 F. or higher.

CHICKEN CORN CHOWDER

Yield 100 Portions
Each Portion 1 CUP (9 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
174 kcal	25 gm	5 gm	7 gm	36.2 %	9 mg	939 mg		22 mg

Ingredients	Weight	Measure	Issue
WATER	17 lbs 8 oz	2 gal 1 c 7 tbsp 2 6/8 tsp	
CORN, WHOLE #10	19 lbs 14 oz	3 gal 1 qt 1 pt 15 tbsp 1 5/8 tsp	
SOUP, CREAM OF CHICKEN	25 lbs	23 gal 1 qt 1 pt 13 tbsp 2 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Combine all ingredients together and bring to a boil, reduce to a simmer. Cook about 5 minutes. Remove from kettle and palce into serving containers, cover. Hold hot for service.
- 2 CCP: Hold for service at 140 F. or higher.

MANHATTAN CLAM CHOWDER

Yield 100 Portions
Each Portion 1 CUP (8 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
75 kcal	16.2 gm	2.4 gm	0.7 gm	8.4 %	3 mg	478 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
BACON, SLICED, SHINGLE	0 lbs 12 oz		
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 8 oz	13 tbsp 5/8 tsp	
SPICE, THYME	0 lbs 1/8 oz	1 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 10 oz	1 pt 4 tbsp 7/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
CLAMS, MINCED	12 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
CATSUP, TOMATO	1 lb 3 oz	1 pt 3 tbsp 2 6/8 tsp	
TOMATOES, DICED, CANNED	19 lbs 2 oz	2 gal 1 qt 2 tbsp 1 tsp	
CARROTS	1 lb 13 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	6 lbs 2 oz		

METHODS

- 1 Arrange slices in rows, 2-1/2 pounds per pan, down the length of 18x26 sheet pan, with fat edges slightly overlapping lean edges. Using a convection oven, bake 25 minutes at 325 F. on high fan, open vent. Drain excess fat. Bake an additional 5 to 10 minutes or until bacon is slightly crisp. DO NOT OVERCOOK. Drain thoroughly. Place on absorbent paper or in perforated steam table pan. CCP: Hold for service at 140 F. or higher. Reserve 1/2 cup fat per each 100 servings for use in Step 2. Finely chop bacon. Set aside for use in Step 4.
- 2 Saute onions and celery in bacon fat about 7 minutes or until tender crisp.
- 3 Drain clams and reserve clam juice for use in Step 4. Chop clams for use in Step 8.
- 4 Combine bacon, sauteed vegetables, tomatoes, carrots, potatoes, salt, pepper, thyme, Worcestershire sauce, bay leaves, and catsup with reserved clam juice and water.
- 5 Bring to a boil; reduce heat; simmer 20 minutes or until vegetables are tender.
- 6 Blend flour and water to form a smooth paste. Stir into chowder.
- 7 Bring to a boil; reduce heat; simmer 10 minutes or until thickened.
- 8 Add clams to chowder; bring to a boil; reduce heat; simmer 10 minutes. Remove bay leaves. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NEW ENGLAND FISH CHOWDER

Yield 100 Portions
Each Portion 1 CUP (8 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
168 kcal	15.4 gm	12.3 gm	6.2 gm	33.2 %	38 mg	371 mg		0 mg

Ingredients	Weight	Measure	Issue
BACON, SLICED, SHINGLE	0 lbs 8 oz		
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsp 4/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
FISH, FLOUNDER, FILLETS, RAW, MIN 3	10 lbs		
FLOUR, WHEAT, GP (TPK2)	1 lb 4 oz	1 qt 8 tbsp 1 6/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, PARSLEY	0 lbs 1/8 oz	2 tbsp 1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	2 lbs 8 oz	1 gal 10 tbsp 2 4/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	
WATER 2	22 lbs	2 gal 2 qt 1 pt 1 tbsp 2 1/8 tsp	
POTATOES, WHITE	8 lbs 10 oz		

METHODS

- 1 Arrange slices in rows, 2-1/2 pounds per pan, down the length of 18x26 sheet pan, with fat edges slightly overlapping lean edges. Using a convection oven, bake 25 minutes at 325 F. on high fan, open vent. Drain excess fat. Bake an additional 5 to 10 minutes or until bacon is slightly crisp. DO NOT OVERCOOK. Drain thoroughly, finely chop; set aside for use in Step 6. Reserve bacon fat for use in Step 2.
- 2 Saute onions and celery in bacon fat about 7 minutes or until crisp.
- 3 Add potatoes and water1 to onion-celery mixture; cook until potatoes are almost tender but still firm, about 10 minutes.
- 4 Blend butter and flour to form a roux; set aside for use in Step 6.
- 5 Reconstitute milk with water2; add to potato mixture. Heat to just below boiling. DO NOT BOIL.
- 6 Add roux and cooked bacon to milk and potato mixture. Cook until thickened or about 10 minutes.
- 7 Cut fish into 2 inch pieces. Add fish, pepper, thyme, parsley and salt to mixture. Simmer 10 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NEW ENGLAND CLAM CHOWDER

Yield 100 Portions
Each Portion 1 CUP (8 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
154 kcal	13 gm	3 gm	10 gm	58.4 %	29 mg	448 mg		59 mg

Ingredients	Weight	Measure	Issue
BACON, SLICED, SHINGLE	0 lbs 8 oz		
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsps 2 7/8 tsp	
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsps 4/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsps 1 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 12 oz	1 qt 1 pt 5 tbsps 1 7/8 tsp	
BUTTER, PRINTS	2 lbs 10 oz	1 qt 1 c 3 tbsps 2 7/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, PARSLEY	0 lbs 1/8 oz	2 tbsps 1 1/8 tsp	
CLAMS, MINCED	12 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsps 1 4/8 tsp	
MILK, NONFAT, DRY	2 lbs 8 oz	1 gal 10 tbsps 2 4/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	
WATER 2	22 lbs	2 gal 2 qt 1 pt 1 tbsps 2 1/8 tsp	
POTATOES, WHITE	8 lbs 10 oz		

METHODS

- 1 Arrange slices in rows, 2-1/2 pounds per pan, down the length of 18x26 sheet pan, with fat edges slightly overlapping lean edges. Using a convection oven, bake 25 minutes at 325 F. on high fan, open vent. Drain excess fat. Bake an additional 5 to 10 minutes or until bacon is slightly crisp. DO NOT OVERCOOK. Drain thoroughly, finely chop; set aside for use in Step 6. Reserve bacon fat for use in Step 2.
- 2 Saute diced onions and diced celery in bacon fat about 7 minutes or until crisp.
- 3 Add peeled (or not) diced potatoes to onion-celery mixture; cook until potatoes are almost tender but still firm, about 10 minutes. Drain and chop clams. Reserve the liquid and combine with water1 to equal 2 gal per 100 portions. Combine with potato mixture. Reserve drained clams for Step 7.
- 4 Blend butter and flour to form a roux; set aside for use in Step 6.
- 5 Reconstitute milk with water2; add to potato mixture. Heat to just below boiling. DO NOT BOIL.
- 6 Add roux and cooked bacon to milk and potato mixture. Cook until thickened about 10 minutes.
- 7 Add clams, pepper, thyme, parsley and salt to mixture. Simmer 10 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREAM OF MUSHROOM SOUP

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
154 kcal	14.8 gm	5.5 gm	8.4 gm	49.1 %	22 mg	1290 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb	1 c 14 tbsps 3/8 tsp	
WATER 1	32 lbs	3 gal 3 qt 1 c 3 tbsps 2 6/8 tsp	
MUSHROOM, STEM & PIECES	12 lbs 7 oz	2 gal 1 qt 2 tbsps 1 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs	1 qt 1 pt 1 c 4 tbsps 3/8 tsp	
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbsps 2 7/8 tsp	
ONIONS, YELLOW	0 lbs 13 oz		
MILK, NONFAT, DRY	3 lbs 4 oz	1 gal 1 qt 1 c 10 tbsps 2 5/8 tsp	
WATER 2	14 lbs	1 gal 2 qt 1 pt 12 tbsps 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Drain and chop mushrooms. Reserve liquid for use in Step 4.
- 2 Saute onions and mushrooms in butter or margarine until onions are tender. Remove from fat. Set aside for use in Step 5.
- 3 Blend fat, flour and pepper to form a roux.
- 4 Prepare base according to manufacturer's directions using both water1 and reserved mushroom liquid. Gradually blend hot stock mixture into roux stirring constantly until smooth.
- 5 Add mushroom-onion mixture. Bring to a boil; reduce heat; simmer 15 minutes.
- 6 Reconstitute milk with water2. Add to soup.
- 7 Heat to serving temperature. DO NOT BOIL. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREAM OF BROCCOLI SOUP

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
128 kcal	13.5 gm	5.5 gm	6.1 gm	42.9 %	15 mg	1134 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb	1 c 14 tbsp 3/8 tsp	
WATER 1	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 12 oz	1 qt 1 pt 5 tbsp 1 7/8 tsp	
BUTTER, PRINTS	1 lb 6 oz	1 pt 11 tbsp 3 tsp	
ONIONS, YELLOW	0 lbs 13 oz		
VEG, BROCCOLI	10 lbs	1 gal 3 qt 1 c 1 tbsp 6/8 tsp	
MILK, NONFAT, DRY	2 lbs 7 oz	1 gal 4 tbsp 4/8 tsp	
WATER 2	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Thaw and chop broccoli. Set aside for use in Step 5.
- 2 Saute onions in butter until onions are tender. Do not remove onions from fat.
- 3 Blend fat with onions, flour and pepper to form a roux.
- 4 Prepare chicken base with water¹. Gradually blend hot stock mixture into roux stirring constantly until smooth.
- 5 Add broccoli. Bring to a boil; reduce heat; simmer 15 minutes.
- 6 Reconstitute milk with water². Add to soup.
- 7 Heat to serving temperature. DO NOT BOIL. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREAM OF POTATO SOUP (DEHY.,SL.,POT.)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
64 kcal	10.3 gm	3.7 gm	0.9 gm	12.7 %	2 mg	1163 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 8 oz	15 tbs 2/8 tsp	
WATER 1	34 lbs	4 gal 1 c 1 tbs 4/8 tsp	
ONIONS, YELLOW	3 lbs 5 oz		
SPICE, PARSLEY	0 lbs 1/4 oz	4 tbs 2 2/8 tsp	
MILK, NONFAT, DRY	3 lbs 4 oz	1 gal 1 qt 1 c 10 tbs 2 5/8 tsp	
POTATOES, WHITE, SLICES (DEHY)	5 lbs	0 gal	
WATER 2	16 lbs	1 gal 3 qt 1 pt 9 tbs 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Prepare chicken base with water¹. Combine broth, potatoes, onions, and pepper in a steam jacketed kettle or stock pot. Bring to a boil. Reduce heat, cover; simmer 1 hour, stirring occasionally. Break up or mash potatoes as necessary.
- 2 Reconstitute milk with water²; stir milk and parsley into soup. Simmer for 5 minutes.
- 3 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREAM OF POTATO SOUP (FRESH POTATO)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
138 kcal	28 gm	5.1 gm	0.9 gm	5.9 %	2 mg	992 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 8 oz	15 tbsp 2/8 tsp	
WATER 1	30 lbs	3 gal 2 qt 1 c 6 tbsp 2 tsp	
ONIONS, YELLOW	3 lbs 5 oz		
SPICE, PARSLEY	0 lbs 1/4 oz	4 tbsp 2 2/8 tsp	
MILK, NONFAT, DRY	3 lbs 4 oz	1 gal 1 qt 1 c 10 tbsp 2 5/8 tsp	
WATER 2	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	29 lbs 5 oz		

METHODS

- 1 Combine chicken base with water¹. Combine chicken broth, potatoes, onions, and pepper in a steam jacketed kettle or stock pot. Bring to a boil. Reduce heat; cover; simmer 1 hour or until potatoes are mushy, stirring occasionally.
- 2 Reconstitute milk with water²; stir milk and parsley into soup. Simmer for 5 minutes.
- 3 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREAM OF POTATO SOUP (INST.,POT.)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
47 kcal	8.1 gm	3 gm	0.4 gm	7.7 %	2 mg	463 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 8 oz	15 tbsp 2/8 tsp	
BACON, SLICED, SHINGLE	0 lbs 8 oz		
WATER 1	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
BUTTER, PRINTS	0 lbs 2 oz	3 tbsp 3 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, PARSLEY	0 lbs 1/4 oz	4 tbsp 2 2/8 tsp	
MILK, NONFAT, DRY	2 lbs 8 oz	1 gal 10 tbsp 2 4/8 tsp	
WATER 2	22 lbs	2 gal 2 qt 1 pt 1 tbsp 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	
POTATOES, WHITE, GRANULES	4 lbs 8 oz	2 qt 1 c 11 tbsp 1 5/8 tsp	

METHODS

- 1 Cook bacon according to Recipe No. L00200 or L00202; drain. Set aside for use in Step 3.
- 2 Combine chicken base with water1. Combine chicken broth, onions, and pepper in a steam jacketed kettle or stock pot. Bring to a boil. Reduce heat; cover; simmer for 10 minutes or until onions are tender.
- 3 Reconstitute milk with water2; stir milk and parsley into soup. Bring to a simmer.
- 4 Stir potatoes rapidly into soup. Mix until smooth. Simmer for 5 minutes, stirring occasionally.
- 5 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

SPANISH SOUP (DEHY.,ONION SOUP)

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
85 kcal	9 gm	4 gm	4 gm	42.4 %	8 mg	1162 mg		33 mg

Ingredients	Weight	Measure	Issue
WATER	36 lbs	4 gal 1 qt 14 tbsp 1 2/8 tsp	
PEPPERS, GREEN	0 lbs 10 oz	1 c 14 tbsp 1 3/8 tsp	
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
SOUP, ONION	2 lbs	1 pt 1 c 15 tbsp 3/8 tsp	
SAUSAGE, ITALIAN	4 lbs		
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	

METHODS

- 1 Stir soup mix into boiling water.
- 2 Chop sausage. Cook sausage until thoroughly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Drain well.
- 3 Mix peppers, tomatoes and bay leaves with browned sausage. Add to soup mixture.
- 4 Return soup mixture to a boil. Reduce heat. Cover; simmer 20 minutes. Remove bay leaves. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

ONION SOUP (DEHY)

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
27 kcal	5.5 gm	1 gm	0 gm	0 %	0 mg	733 mg		18 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
SOUP, ONION	5 lbs	2 qt 1 c 13 tbsp 2 3/8 tsp	

METHODS

- 1 Stir soup mix into boiling water.
- 2 Simmer 20 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

MEXICAN ONION CORN SOUP (DEHY-MIX)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
77 kcal	16.9 gm	2.3 gm	1.1 gm	12.9 %	0 mg	865 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	42 lbs	5 gal 6 tbsp 4/8 tsp	
SAUCE, HOT	0 lbs 1/8 oz	7/8 tsp	
CORN, WHOLE #10	13 lbs 4 oz	2 gal 1 qt 10 tbsp 1 1/8 tsp	
SOUP, ONION	2 lbs	1 pt 1 c 15 tbsp 3/8 tsp	
PIMIENTOS (DICED)	0 lbs 14 oz	1 pt 13 tbsp 1 1/8 tsp	

METHODS

- 1 Stir soup mix into boiling water.
- 2 Drain corn; add to soup mixture.
- 3 Add canned chopped pimientos and hot sauce. Stir to mix.
- 4 Stir and simmer 20 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

PEPPER POT SOUP

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
92 kcal	10 gm	2 gm	5 gm	48.9 %	1 mg	1297 mg		29 mg

Ingredients	Weight	Measure	Issue
WATER	40 lbs	4 gal 3 qt 8 tbsp 2 6/8 tsp	
CELERY, FRESH	2 lbs 1 oz	1 qt 1 pt 1 c 12 tbsp 2 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 8 oz	1 c 13 tbsp 1/8 tsp	
PEPPERS, GREEN	1 lb 13 oz	1 qt 1 c 8 tbsp 7/8 tsp	
ONIONS, YELLOW	0 lbs 9 oz		
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
MILK, NONFAT, DRY	0 lbs 12 oz	1 qt 1 c 2/8 tsp	
WATER 2	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
SOUP AND GRAVY BASE, BEEF	1 lb 4 oz	1 pt 5 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	
PIMIENTOS (DICED)	0 lbs 7 oz	1 c 6 tbsp 2 1/8 tsp	
POTATOES, WHITE	7 lbs 3 oz		

METHODS

- 1 Saute vegetables in salad oil, shortening or olive oil 10 minutes. Do not brown. Remove vegetables from fat; set aside for use in Step 3 and vegetables aside for use in Step 4.
- 2 Prepare base according to manufacturer's directions.
- 3 Blend fat and flour together; stir until smooth. Add roux to broth, stirring constantly. Cook until blended.
- 4 Add sauteed vegetables, potatoes and pepper. Cook about 20 minutes or until vegetables are tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Reconstitute milk with water2.
- 6 Just before serving, remove soup from heat; slowly add milk, stirring constantly.
- 7 Add pimientos. CCP: Hold for service at 140 F. or higher.

MULLIGATAWNY SOUP

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
76 kcal	8 gm	4 gm	3 gm	35.5 %	12 mg	1329 mg		31 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb 6 oz	1 pt 9 tbsp 1 2/8 tsp	
WATER	44 lbs	5 gal 1 qt 3 tbsp 1 2/8 tsp	
CELERY, FRESH	1 lb 6 oz	1 qt 1 c 3 tbsp 4/8 tsp	
SPICE, CURRY	0 lbs 5/8 oz	2 tbsp 2 4/8 tsp	
SPICE, CLOVES	0 lbs 1/8 oz	1 5/8 tsp	
APPLES, EATING, RED, SWEET	1 lb 15 oz	1 qt 1 pt 1 c 1 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 12 oz	1 pt 11 tbsp 1 6/8 tsp	
PEPPERS, GREEN	1 lb 11 oz	1 qt 1 c 2 tbsp 5/8 tsp	
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
ONIONS, YELLOW	1 lb 2 oz		
CHICKEN, DICED, PRECOOKED	1 lb 8 oz		
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
CARROTS	1 lb 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Saute diced carrots diced onions, diced celery and diced peppers in butter until tender.
 - 2 Add flour to vegetables and continue to cook for 5 minutes to form a roux.
 - 3 Add water and base to roux, stirring constantly. Cook until blended.
 - 4 Add chicken, tomatoes, apples, curry powder, cloves and pepper.
-
- 5 Simmer 45 minutes or until vegetables are tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

ZESTY BEAN SOUP

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
105 kcal	19 gm	6 gm	1 gm	8.6 %	0 mg	1290 mg		61 mg

Ingredients	Weight	Measure	Issue
WATER	26 lbs	3 gal 1 c 12 tbsp 5/8 tsp	
BEANS, LIMA	6 lbs 9 oz	3 qt 2/8 tsp	
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
ONIONS, YELLOW	3 lbs 5 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
BEANS, PINTO	7 lbs	3 qt 1 c 3 tbsp 2 1/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 12 oz	1 c 6 tbsp 2 3/8 tsp	
BEANS, KIDNEY	6 lbs 12 oz	3 qt 10 tbsp 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Drain beans, rinse, set aside for step 2.
- 2 Prepare base according to manufacturer's directions. Combine beans, tomatoes, onions, celery, beef broth, pepper, paprika, thyme and bay leaves in stock pot or steam-jacketed kettle; stir well. Bring to a boil; reduce heat. Cover; simmer 45 minutes or until vegetables are tender. Remove bay leaves.
- 3 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

CHICKEN-MUSHROOM SOUP (CONDENSED)

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
149 kcal	13.5 gm	5.4 gm	8.4 gm	50.7 %	7 mg	968 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	22 lbs	2 gal 2 qt 1 pt 1 tbsp 2 1/8 tsp	
MILK, NONFAT, DRY	1 lb 9 oz	2 qt 1 pt 6 tbsp 2 3/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
SOUP, CREAM OF CHICKEN	15 lbs 10 oz	14 gal 2 qt 1 pt 4 tbsp 2 1/8 tsp	
SOUP, COND, CREAM OF MUSHROOM, 50	15 lbs 10 oz	14 gal 2 qt 1 pt 4 tbsp 2 1/8 tsp	

METHODS

- 1 Add soups to steam-jacketed kettle or stock pot; mix well.
- 2 Reconstitute milk; stir into combined soups.
- 3 Add nutmeg; mix well.
- 4 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. DO NOT BOIL. CCP: Hold for service at 140 F. or higher.

LOGGING SOUP (CONDENSED)

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
129 kcal	19 gm	8 gm	3 gm	20.9 %	5 mg	979 mg		11 mg

Ingredients	Weight	Measure	Issue
WATER	22 lbs	2 gal 2 qt 1 pt 1 tbsp 2 1/8 tsp	
SOUP, VEGETABLE W/BEEF	15 lbs 10 oz	1 gal 3 qt 1 tbsp 3 tsp	
SOUP, BEAN, W/BACON	15 lbs 10 oz	13 gal 2 qt 1 pt 1 tbsp 5/8 tsp	

METHODS

- 1 Add soups to steam-jacketed kettle or stock pot; mix well.
- 2 Add water and mix well.
- 3 Heat to serving temperature. DO NOT BOIL. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TOMATO-NOODLE SOUP (CONDENSED)

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
91 kcal	14.7 gm	3.9 gm	2.2 gm	21.8 %	3 mg	938 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	22 lbs	2 gal 2 qt 1 pt 1 tbsp 2 1/8 tsp	
SOUP, COND, BEEF NOODLE, 50 OZ CN,	15 lbs 10 oz	14 gal 1 pt 12 tbsp 2 2/8 tsp	
SOUP, TOMATO	15 lbs 10 oz	1 gal 3 qt 9 tbsp 7/8 tsp	

METHODS

- 1 Add soups to steam-jacketed kettle or stock pot; mix well.
- 2 Add water; mix well.
- 3 Heat to serving temperature. DO NOT BOIL. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

VEGETABLE SUPREME SOUP (CONDENSED)

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
88 kcal	15.4 gm	4.4 gm	1.5 gm	15.3 %	3 mg	847 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	22 lbs	2 gal 2 qt 1 pt 1 tbsp 2 1/8 tsp	
SOUP, VEGETABLE W/BEEF	15 lbs 10 oz	1 gal 3 qt 1 tbsp 3 tsp	
SOUP, TOMATO	15 lbs 10 oz	1 gal 3 qt 9 tbsp 7/8 tsp	
SPICE, GINGER	0 lbs 1/8 oz	2 1/8 tsp	

METHODS

- 1 Add soups to steam-jacketed kettle or stock pot; mix well.
- 2 Add water; mix well.
- 3 Add ginger if desired, mix well.
- 4 Heat to serving temperature. DO NOT BOIL. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREAM CHICKEN MUSHROOM SOUP

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
114 kcal	10 gm	3 gm	7 gm	55.3 %	13 mg	753 mg		98 mg

Ingredients	Weight	Measure	Issue
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
SOUP, CREAM OF MUSHROOM	2 lbs 8 oz	1 qt 7 tbsp 2 2/8 tsp	
MILK, NONFAT, DRY	1 lb 8 oz	2 qt 1 pt 3/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
SOUP, CREAM OF CHICKEN	15 lbs 10 oz	14 gal 2 qt 1 pt 4 tbsp 2 1/8 tsp	

METHODS

- 1 Combine all ingredients together in a steam-jacketed kettle, mix well. Bring to a boil, quickly reduce to a simmer. Stir often. Simmer about 15-20 minutes.
- 2 Remove from kettle, place into serving containers and cover. Hold hot for service. CCP: CCP: Hold for service at 140 F. or higher.

DOUBLY GOOD CHICKEN SOUP MIX

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
129 kcal	13 gm	3 gm	7 gm	48.8 %	14 mg	792 mg		48 mg

Ingredients	Weight	Measure	Issue
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	8 1/2 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/8 oz	1 5/8 tsp	
SOUP, CREAM OF CHICKEN	15 lbs 10 oz	14 gal 2 qt 1 pt 4 tbsp 2 1/8 tsp	
SOUP, CHICKEN WITH WHITE & WILD RICE	3 lbs 5 1/4 oz	1 qt 1 pt 4 tbsp 2 tsp	

METHODS

- 1 Combine all ingredieints together in a steam-jacketed kettle; mix well. Birng to a boil, quickly reduce to a simmer. Cook until rice is tender about 20 minutes.
- 2 Remove from kettle, place into serving containers for service, cover, hold hot for service. CCP: Hold for service at 140 F. or higher.

SPLIT PEA SOUP

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
26 kcal	3.6 gm	2 gm	0.5 gm	17.3 %	5 mg	687 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
HAM, COOKED, SMOKED, BONELESS	2 lbs		
SOUP AND GRAVY BASE, HAM	1 lb	1 c 14 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbsp 1 5/8 tsp	
CARROTS	1 lb 6 oz		
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Pick over peas, removing any foreign matter. Wash thoroughly in cold water.
- 2 Cover peas with water. Bring to a boil.
- 3 Prepare base according to manufacturer's directions. Chop ham. Add broth, chopped ham, onions, carrots, bay leaves, sugar and pepper to peas.
- 4 Bring soup mixture to a boil, reduce heat; simmer gently about 2-1/2 hours or until peas are mushy. Remove bay leaves.
- 5 Whip until mixture is smooth. Add boiling water, if needed, for a thinner consistency. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

PUREE MONGOLE (SOUP,COND.,TOMATO)

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
135 kcal	22.9 gm	6.7 gm	2.3 gm	15.3 %	3 mg	879 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	14 lbs	1 gal 2 qt 1 pt 12 tbsp 2 2/8 tsp	
SOUP, TOMATO	12 lbs 8 oz	1 gal 1 qt 1 pt 13 tbsp 2 4/8 tsp	
ONIONS, YELLOW	1 lb		
SPICE, BAY LEAVES	0 lbs 1/8 oz	1 tbsp 2 7/8 tsp	
SOUP, SPLIT PEA W/HAM	15 lbs 8 oz	13 gal 2 qt 1 pt 1 c 11 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7/8 oz	1 tbsp 3 tsp	
CARROTS	0 lbs 9 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Pour condensed pea soup and water into a kettle. Add diced ham, onions, carrots, bay leaves, sugar and pepper to pea soup. Bring soup mixture to a boil; reduce heat; simmer gently about 1 hour. Remove bay leaves. Whip until mixture is smooth. Add boiling water, if needed, for a thinner consistency.
- 2 Blend condensed tomato soup and water into pea soup mixture. Heat to a simmer. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREAM OF CHICKEN (CONDENSED CANNED)

Yield 100 Portions
Each Portion 1 CUP (8 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
130 kcal	11 gm	4 gm	8 gm	55.4 %	12 mg	936 mg		34 mg

Ingredients	Weight	Measure	Issue
WATER	22 lbs	2 gal 2 qt 1 pt 1 tbsp 2 1/8 tsp	
MILK, NONFAT, DRY	1 lb 14 oz	3 qt 8 tbsp 3/8 tsp	
SOUP, CREAM OF CHICKEN	31 lbs 4 oz	29 gal 1 qt 9 tbsp 1 2/8 tsp	

METHODS

- 1 Place soup in steam-jacketed kettle or stock pot.
- 2 Reconstitute milk. Stir into soup.
- 3 CCP: Heat to 165 F. or higher for 15 seconds. DO NOT BOIL. Hold for service at 140 F. or higher.

CREAM OF MUSHROOM SOUP (CANNED)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
137 kcal	11.9 gm	3.9 gm	8.4 gm	55.2 %	1 mg	941 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	22 lbs	2 gal 2 qt 1 pt 1 tbsp 2 1/8 tsp	
MILK, NONFAT, DRY	1 lb 14 oz	3 qt 8 tbsp 3/8 tsp	
SOUP, COND, CREAM OF MUSHROOM, 50	31 lbs 4 oz	29 gal 1 qt 9 tbsp 1 2/8 tsp	

METHODS

- 1 Place soup in steam-jacketed kettle or stock pot.
- 2 Reconstitute milk. Stir into soup.
- 3 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. DO NOT BOIL. Hold for service at 140 F. or higher.

TEXAS TORTILLA SOUP

Yield 100 Portions
 Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
125 kcal	23 gm	6.3 gm	1.9 gm	13.7 %	2 mg	1106 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 12 oz	1 c 6 tbsp 1 7/8 tsp	
WATER	25 lbs	2 gal 3 qt 1 pt 1 c 13 tbsp 1 6/8 tsp	
ONIONS, YELLOW	6 1/4 oz		
CORN, WHOLE #10	4 lbs 5 3/8 oz	2 qt 1 pt 1 c 15 tbsp 2 3/8 tsp	
SPICE, CUMIN	0 lbs 2 oz	0 gal	
PEPPERS, JALAPENO, SLICED	6 3/8 oz	1 c 11 tbsp 2 4/8 tsp	
SPICE, GARLIC	0 lbs 5/8 oz	1 tbsp 2 4/8 tsp	
CHEESE, CHEDDAR, SHREDDED	1 lb 8 oz	1 qt 1 pt 1 1/8 tsp	
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbsp 3/8 tsp	
TORTILLAS	2 lbs 12 oz		
SPICE, CILANTRO	0 lbs 1 oz	0 gal	
BEANS, KIDNEY	4 lbs 8 oz	2 qt 6 tbsp 2 4/8 tsp	

METHODS

- 1 Cut tortillas into strips 1/2-inch by 3-inches. Spread 13 ounces or 1 quart strips on each sheet pan. Using a convection oven, bake at 350 F. for 6-8 minutes or until crisp and lightly browned on low fan, open vent. Reserve for use in Step 4.
- 2 Prepare base according to package directions.
- 3 Add tomatoes, peppers, onions, cumin, cilantro, and garlic powder to broth in steam-jacketed kettle. Simmer 20 minutes.
- 4 Drain, rinse and drain corn and beans. Add corn and beans to soup mixture; stir and bring back to a simmer for 10 minutes or until tender; stir occasionally. Drain. CCP: Hold for service at 140 F. or higher.
- 5 Garnish each portion with 1/4 cup tortilla strips and 1 tablespoon cheese.

TORTELLINI SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
92 kcal	9 gm	5 gm	4 gm	39.1 %	4 mg	1579 mg		75 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb	1 c 14 tbsps 3/8 tsp	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsps 4/8 tsp	
WATER	32 lbs	3 gal 3 qt 1 c 3 tbsps 2 6/8 tsp	
ONIONS, YELLOW	1 lb		
PASTA, TORTELLINI	6 lbs	1 gal 2 qt 1 c 3 tbsps 5/8 tsp	
SPICE, GARLIC	0 lbs 5/8 oz	1 tbsps 2 4/8 tsp	
SPICE, BASIL, SWEET	0 lbs 3/8 oz	5 tbsps 1/8 tsp	
SQUASH, SUMMER	7 lbs 6 oz		
CHEESE, PARMESAN	0 lbs 8 oz	1 pt 4 tbsps 7/8 tsp	
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsps 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Spray steam-jacketed kettle with non-stick cooking spray.
- 2 Add onions, garlic, basil, and pepper; cover; cook 8 to 10 minutes or until onions are tender.
- 3 Add tomatoes, bring to a boil. Reduce heat; cover; simmer 15 minutes.
- 4 Prepare base according to manufacturer's directions. Add to tomatoes.
- 5 Add tortellini; simmer covered 12 to 15 minutes.
- 6 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Add squash; simmer covered 3 to 5 minutes or until tender.
CCP: Hold for service at 140 F. or higher.
- 7 Garnish each serving with 1 teaspoon parmesan cheese.

LENTIL VEGETABLE SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
117 kcal	22.5 gm	6.8 gm	0.5 gm	3.8 %	0 mg	435 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
CELERY, FRESH	1 lb 12 oz	1 qt 1 pt 9 tbsp 2 5/8 tsp	
ONIONS, YELLOW	7 lbs 12 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
PARSLEY	4 1/2 oz	1 pt 1 tbsp 1 4/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 tsp	
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
LENTILS, DRY	4 lbs 12 oz	2 qt 1 pt 1 c 3 tbsp 1 6/8 tsp	
CARROTS	4 lbs 14 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Pick over lentils, removing shriveled lentils and foreign matter. Wash thoroughly in cold water.
- 2 Place lentils, water, tomatoes, onions, carrots, celery, salt, garlic powder, pepper, basil, oregano, and bay leaves in steam-jacketed kettle or stock pot. Bring to a boil; reduce heat; simmer 2 to 2-1/4 hours stirring occasionally or until lentils are tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 3 Add parsley just before serving.

CURRIED VEGETABLE SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
66 kcal	13.9 gm	1.9 gm	0.6 gm	8.2 %	0 mg	188 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	40 lbs	4 gal 3 qt 8 tbsp 2 6/8 tsp	
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbsp 3 tsp	
SPICE, CURRY	1 1/4 oz	5 tbsp 1 7/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
VEG, CAULIFLOWER	2 lbs		
ONIONS, YELLOW	6 lbs 10 5/8 oz		
SPICE, PARSLEY	0 lbs 1/2 oz	9 tbsp 1 4/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
VEG, PEAS & CARROTS	4 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
SOUP BASE, VEGETARIAN	12 1/2 oz	1 c 7 tbsp 1 5/8 tsp	
RICE, BROWN, PARBOILED, LG	1 lb 4 oz	1 pt 1 c 1 tbsp 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	4 lbs		

METHODS

- 1 Prepare base according to manufacturer's directions.
- 2 Add water, onions, potatoes, celery, curry, garlic powder, parsley, black pepper and thyme to stock. Stir. Bring to a boil; add rice. Stir; reduce heat; cook 30 to 35 minutes or until rice is tender.
- 3 Add peas, carrots and cauliflower, bring to a boil; simmer 5 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

TURKEY VEGETABLE SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
91 kcal	10 gm	6 gm	3 gm	29.7 %	15 mg	1277 mg		26 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb	1 c 14 tbsp 3/8 tsp	
WATER	40 lbs	4 gal 3 qt 8 tbsp 2 6/8 tsp	
POTATOES, RED	6 lbs 2 oz		
CELERY, FRESH	2 lbs 12 oz	2 qt 1 pt 6 tbsp 1 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
ONIONS, YELLOW	3 lbs 4 oz		
SPICE, PARSLEY	0 lbs 3/4 oz	14 tbsp 5/8 tsp	
VEG, PEAS	1 lb 10 5/8 oz	1 qt 11 tbsp 1 4/8 tsp	
CARROTS	3 lbs 10 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
TURKEY, DICED	5 lbs		

METHODS

- 1 Prepare base according to manufacturer's directions.
- 2 Add peeled (or not) diced potatoes, sliced carrots, diced onions, and diced celery to stock. Stir; bring to a boil; reduce heat; simmer 20 minutes or until the vegetables are tender.
- 3 Add turkey, seasonings and peas. Bring to a boil; CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Reduce heat; simmer 5 minutes. CCP: Hold for service at 140 F. or higher.

CALIFORNIA MEDLEY SOUP RTU

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
149 kcal	16 gm	7 gm	7 gm	42.3 %	0 mg	1061 mg		149 mg

Ingredients	Weight	Measure	Issue
SOUP, CALIFORNIA, MEDLEY	56 lbs	6 gal 2 qt 1 c 13 tbsp 1 2/8 tsp	

METHODS

- 1 Place 7 bags of soup into a kettle with boiling water. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

NOTES

- 1 7 bags will yield approximately 100 1 cup portions.

CALIFORNIA MEDLEY SOUP

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
217 kcal	19 gm	4 gm	13 gm	53.9 %	9 mg	670 mg		77 mg

Ingredients	Weight	Measure	Issue
WATER 1	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
CAULIFLOWER	3 lbs	1 gal 1 qt 1 c 4 tbsp 5/8 tsp	
SPICE, ONION	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SAUCE, WHITE	7 lbs	3 qt 11 tbsp 6/8 tsp	
BROCCOLI, FRESH	3 lbs	3 qt 1 pt 1 c 7 tbsp 1 2/8 tsp	
CHEESE, CHEDDAR, SHREDDED	2 lbs	2 qt 1 3/8 tsp	
CARROTS	2 lbs		

METHODS

- 1 Prepare white sauce according to package directions with water.
- 2 Blanch for 2 minutes in boiling water coarsely chopped broccoli, coarsely chopped cauliflower, and sliced carrots.
- 3 Add broccoli, cauliflower, carrots, cheese, and onion powder to the prepared sauce and stir to mix. Heat to 180 F. DO NOT BOIL.
- 4 CCP: Hold food for service at an internal temperature of 160F.

NOTES

- 1 4 bags White Sauce per 100.
- 2 Frozen broccoli, cauliflower, and carrots may be utilized. Defrost before using.

BROCCOLI CHEESE SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
139 kcal	8.8 gm	6.9 gm	9.1 gm	58.9 %	26 mg	640 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 6 oz	11 tbsp 1 tsp	
CHEESE, AMERICAN, SLICED	4 lbs	1 qt 1 pt 15 tbsp 2 tsp	
CELERY, FRESH	2 lbs 4 oz	2 qt 8 tbsp 2/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
MILK, LOW FAT, WHITE 1%	4 lbs 5 3/8 oz	1 qt 1 pt 1 c 15 tbsp 2 7/8 tsp	
SPICE, GARLIC	1 3/4 oz	5 tbsp 3/8 tsp	
VEG, BROCCOLI	10 lbs	1 gal 3 qt 1 c 1 tbsp 6/8 tsp	
CARROTS	2 lbs 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
POTATOES, WHITE, GRANULES	10 1/8 oz	1 c 5 tbsp 2 5/8 tsp	

METHODS

- 1 Julienne carrots, celery and onions. Saute carrots, celery and onions in butter until mixture is tender. Set aside for use in step 3.
- 2 Heat water, garlic, black pepper and chicken base to a simmer. Ensure all ingredients are stirred well.
- 3 Add milk and stir thoroughly. Combine milk with vegetables and mix.
- 4 Add instant potatoes to thicken.
- 5 Add a few cheese slices at a time, allowing cheese to melt and turn mixture yellow.
- 6 Add broccoli and cook until tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

TURKEY AND RICE SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
99 kcal	11 gm	6 gm	4 gm	36.4 %	13 mg	1636 mg		27 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb 12 oz	1 pt 1 c 4 tbsp 2 1/8 tsp	
WATER	56 lbs	6 gal 2 qt 1 pt 1 c 2 tbsp 2 5/8 tsp	
RICE, PARBOILED, LONG GRAIN	1 lb 8 oz	1 pt 1 c 10 tbsp 2 5/8 tsp	
CELERY, FRESH	2 lbs 4 oz	2 qt 8 tbsp 2/8 tsp	
ONIONS, YELLOW	4 lbs 8 oz		
SPICE, BAY LEAVES	0 lbs 1/8 oz	1 tbsp 2 7/8 tsp	
OIL, SALAD, CANOLA	0 lbs 1 oz	2 tbsp 2/8 tsp	
CARROTS	2 lbs 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	
TURKEY, DICED	6 lbs		

METHODS

- 1 In a steam jacket kettle, heat the oil and add the diced onions, diced carrots and diced celery. Saute the vegetables in the oil until they are tender to the bite (al dente).
- 2 Add the base and water to the vegetables to the base and bring to a boil, reduce to a simmer.
- 3 Add rice, bay leaf and pepper. Bring back to a simmer and continue to cook until the rice is tender, about 20-30 minutes. Remove bay leaves and discard.
- 4 Add turkey and bring back to a simmer, cook for 5 minutes more. CCP: Heat to 165 F. or higher for 15 seconds.
- 5 Remove from kettle, and place into storage or serving container. Cover. CCP: Hold for service at 140 F. or higher.

HATTERS CLAM CHOWDER

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
54 kcal	8 gm	2 gm	2 gm	33.3 %	7 mg	301 mg		62 mg

Ingredients	Weight	Measure	Issue
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
CELERY, FRESH	1 lb 2 oz	1 qt 4 tbsp 1/8 tsp	
SPICE, THYME	0 lbs 1/8 oz	1 tbsp 5/8 tsp	
BUTTER, PRINTS	0 lbs 4 oz	7 tbsp 3 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, PARSLEY	0 lbs 1/8 oz	2 tbsp 1 1/8 tsp	
CLAMS, MINCED	12 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
BACON, SLICED, PRECOOKED	0 lbs 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	9 lbs 6 oz		

METHODS

- 1 Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat; finely chop and set aside for later use.
- 2 Saute onions and celery in butter about 7 minutes or until tender crisp.
- 3 Add potatoes, water and clam juice to onion-celery mixture. Cook about 10 minutes or until tender but still firm.
- 4 Add clams, pepper, thyme, parsley, bacon, and salt. Simmer 10 minutes.
- 5 CCP: Hold hot for service at 140 F. or higher.

ZESTY BLACK BEAN SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
74 kcal	15 gm	4 gm	1 gm	12.2 %	1 mg	829 mg		46 mg

Ingredients	Weight	Measure	Issue
WATER	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
CELERY, FRESH	3 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
PEPPERS, GREEN	2 lbs 8 oz	1 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
ONIONS, YELLOW	4 lbs		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
OIL, SALAD, CANOLA	0 lbs 4 oz	8 tbsp 1 tsp	
SOUP AND GRAVY BASE, HAM	0 lbs 12 oz	1 c 6 tbsp 2 3/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
TOMATOES, DICED, CANNED	7 lbs	3 qt 1 c 3 tbsp 2 1/8 tsp	
BLACK BEANS	15 lbs	2 gal 1 qt 1 pt 1 c 8 tbsp 2 7/8 tsp	
CARROTS	2 lbs 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Dice the carrots and onions. In a steam jacketed kettle, heat the oil, add the onions and carrots. Saute the vegetables for 5 minutes or until tender.
- 2 Dice the green peppers and celery. Add the green peppers and celery and continue to saute for 5 minutes. Add the red pepper flakes and bay leaves. Cook for 3 minutes.
- 3 Prepare base according to manufacturer's directions. Add the ham base and bring to a boil and reduce to a simmer.
- 4 Add the black beans and the tomatoes and return to a simmer. Add black pepper. Cook for 10-12 minutes. Remove bay leaves prior to service. CCP: Hold for service at 140 F. or higher.

TOMATO SOUP FLORENTINE

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
105 kcal	23 gm	3 gm	1 gm	8.6 %	0 mg	794 mg		35 mg

Ingredients	Weight	Measure	Issue
WATER	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
SOUP, TOMATO	31 lbs 4 oz	3 gal 2 qt 1 c 2 tbsp 1 5/8 tsp	
SPINACH	4 lbs 2 oz	3 gal 3 qt 1 pt 5 tbsp 2 6/8 tsp	
PASTA, ELBOW	1 lb		

METHODS

- 1 Place soup in steam jacket kettle or stock pot. Add water to soup, mix well.
- 2 Add fresh chopped spinach and uncooked elbow noodles to soup and water.
- 3 Heat for 10-12 minutes, do not boil. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREAMY SHRIMP BISQUE

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
212 kcal	15 gm	13 gm	11 gm	46.7 %	13 mg	479 mg		180 mg

Ingredients	Weight	Measure	Issue
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
CELERY, FRESH	3 lbs 6 oz	3 qt 12 tbsp 3/8 tsp	
SAUCE, WORCESTERSHIRE	4 1/4 oz	7 tbsp 1/8 tsp	
CREAM CHEESE, LITE	8 lbs	3 qt 1 pt 1 c 1 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	2 lbs 8 oz	2 qt 1 c 1 tbsp 4/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
ONIONS, YELLOW	4 lbs 8 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
PARSLEY	4 1/4 oz	1 c 15 tbsp 1 7/8 tsp	
SHRIMP, P&D, TAIL OFF	6 lbs 4 oz		
MILK, NONFAT, DRY	2 lbs	3 qt 1 c 5 tbsp 1 3/8 tsp	
CARROTS	2 lbs 4 oz		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- In a steam jacketed kettle, melt the butter with the oil. Add the diced onions, diced carrots and diced celery. Add bay leaves and saute until translucent or soft to the touch, about 8-12 minutes. Do not brown.
- Add the flour to make a roux, while constantly whisking, cook roux for 5 minutes.
- While whisking add water, milk and worcestershire sauce and bring to a boil. Whisk often to avoid lumps forming as the liquid comes to a boil. Reduce the heat to a simmer; cook about 10 minutes.
- Add pepper and shrimp. Simmer 8 minutes or until shrimp is cooked. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- Break up cream cheese and add to simmering liquid. Whisk to incorporate the cheese into the soup. Add chopped parsley. Remove bay leaves prior to service. CCP: Hold at 140 F. or higher for service.

TOSCANO SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
99 kcal	7 gm	6 gm	5 gm	45.5 %	0 mg	244 mg		35 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 6 oz	11 tbsp 1 tsp	
WATER	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
CELERY, FRESH	3 lbs 6 oz	3 qt 12 tbsp 3/8 tsp	
PORK, SAUSAGE, CRUMBLES, PRECOOKED	6 lbs		
PEPPERS, GREEN	6 lbs 2 oz	1 gal 1 pt 10 tbsp 1 1/8 tsp	
ONIONS, YELLOW	5 lbs 8 oz		
PARSLEY	6 1/2 oz	1 pt 1 c 1 1/8 tsp	
SPICE, FENNEL	0 lbs 3/8 oz	1 tbsp 2 4/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, BASIL, SWEET	0 lbs 3/8 oz	4 tbsp 1 3/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SOUP AND GRAVY BASE, BEEF	0 lbs 6 oz	11 tbsp 1 2/8 tsp	
CARROTS	3 lbs 6 oz		
OIL, SALAD, OLIVE	7 1/2 oz	15 tbsp 2 3/8 tsp	
PIMIENTOS (DICED)	13 1/2 oz	1 pt 11 tbsp 2 2/8 tsp	

METHODS

- 1 Dice the carrots and green peppers. In a steam jacketed kettle heat the olive oil until hot. Add the onions and carrots and saute for 8 minutes.
- 2 Add the celery, green pepper, fennel, basil, oregano, garlic powder and red pepper.
- 3 Add water, chicken and beef base. Bring to a boil. Reduce to a simmer and cook for about 8 minutes.
- 4 Add sausage crumbles, pimentos and cook additional 5 minutes.
- 5 Place into serving container. Garnish with parsley. CCP: Hold for service at 140 F. or higher.

POTATO AND ROASTED PEPPER SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
120 kcal	19 gm	2 gm	4 gm	30 %	11 mg	366 mg		49 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 6 oz	11 tbsp 1 tsp	
WATER	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
VEGETABLE, PEPPERS, SWEET ROASTED	4 lbs		
CELERY, FRESH	2 lbs 4 oz	2 qt 8 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 6 oz	1 qt 15 tbsp 2 4/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
MILK, NONFAT, DRY	1 lb	1 qt 1 pt 10 tbsp 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	16 lbs 12 oz		

METHODS

- 1 Peel (or not) and dice potatoes, place into a steam pan. Steam until tender about 10-14 minutes. Do not overcook. Allow to cool.
- 2 While the potatoes are cooking, melt the butter in a steam jacketed kettle. Add diced onions, diced celery, diced peppers and saute until translucent about 12-14 minutes over a medium high heat.
- 3 When the vegetables are translucent, sprinkle flour over the top and mix well to for a roux. Cook for 3-5 minutes.
- 4 Prepare base according to manufacturer's directions. Add vegetables to broth, add black pepper and bring to a boil. Reduce to a simmer. Cook for an additional 5 minutes.
- 5 Reconstitute the milk, mix well. Add to the simmering liquid and mix well. Bring back to a boil, add potatoes.
- 6 Remove from kettle, place into storage container. CCP: Hold hot for service at 140 F. or higher.

OKRA AND TOMATO GUMBO SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
62 kcal	10 gm	3 gm	2 gm	29 %	2 mg	828 mg		80 mg

Ingredients	Weight	Measure	Issue
WATER	24 lbs	2 gal 3 qt 1 c 14 tbs 2 7/8 tsp	
BACON, SLICED, SHINGLE	1 lb		
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbs 3 tsp	
SPICE, CHILI POWDER	0 lbs 1 oz	3 tbs 1 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 1/2 oz	1 c 1 tsp	
ONIONS, YELLOW	4 lbs		
OIL, SALAD, CANOLA	0 lbs 4 oz	8 tbs 1 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbs 2 4/8 tsp	
TOMATOES, DICED, CANNED	24 lbs	2 gal 3 qt 1 c 5 tbs 2 2/8 tsp	
VEG, OKRA	10 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	

METHODS

- 1 Dice the bacon. In a steam jacketed kettle cook the bacon in oil or until crisp.
- 2 Add the diced, onions and diced celery. Saute for 5 minutes and then add garlic, chili powder and mix well. Cook for 3 more minutes.
- 3 Add flour to the vegetable mixture, stir well to make a roux, cook for 5 minutes.
- 4 Add tomatoes, water, pepper and okra to the vegetable mixture. Bring to a boil, stirring occasionally. Once to a boil, reduce to a simmer and continue to cook until okra and vegetables are tender about 15-18 minutes.
- 5 Remove from kettle and place into storage container. Cover. CCP: Hold at 140 F. or higher for service.

VEGETABLE BEEF & BARLEY SOUP MIX

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
80 kcal	15.9 gm	3 gm	1 gm	11.3 %	5 mg	830 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
SOUP, VEGETABLE BEEF & BARLEY	6 lbs 4 oz		

METHODS

- 1 Measure 6 gallons of water and bring to a boil.
- 2 Gradually add contents of bags to water and stir with a wire whisk until dissolved.
- 3 Bring to a boil, stirring constantly for 20 minutes.
- 4 For optimum flavor and quality let product hold at 160 F. for 20-30 minutes. Hold for service at 160 F. or higher.

NOTES

- 1 6 bags of this product yields 100 portions.

BROCCOLI W/THREE CHEESE SOUP MIX

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
22 kcal	2 gm	0.6 gm	1.3 gm	53.2 %	4 mg	126 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
SOUP, BROCCOLI CHEESE	7 lbs 4 oz		

METHODS

- 1 Measure 6 gallons of water and bring to a boil.
- 2 Gradually add contents of bags to water and stir with a wire whisk until dissolved.
- 3 Bring to a boil, stirring constantly for 20 minutes.
- 4 For optimum flavor and quality let product hold at 160 F. for 20-30 minutes. Hold for service at 160 F. or higher.

NOTES

- 1 6 bags of this product yields 100 portions.

CHICKEN NOODLE SOUP MIX

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
11 kcal	1.8 gm	0.3 gm	0.3 gm	24.5 %	2 mg	119 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
SOUP, CHICKEN NOODLE	6 lbs	2 qt 1 pt 1 c 1 tbsp 2 2/8 tsp	

METHODS

- 1 Measure 6 gallons of water and bring to a boil.
- 2 Gradually add contents of bags to water and stir with a wire whisk until dissolved.
- 3 Bring to a boil, stirring constantly for 20 minutes.
- 4 For optimum flavor and quality let product hold at 160 F. for 20-30 minutes. Hold for service at 160 F. or higher.

NOTES

- 1 6 bags of this product yields 100 portions.

MINISTRONE SOUP MIX

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
10 kcal	2 gm	0.4 gm	0 gm	0 %	0 mg	104 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
SOUP, MINISTRONE	6 lbs		

METHODS

- 1 Measure 6 gallons of water and bring to a boil.
- 2 Gradually add contents of bags to water and stir with a wire whisk until dissolved.
- 3 Bring to a boil, stirring constantly for 20 minutes.
- 4 For optimum flavor and quality let product hold at 160 F. for 20-30 minutes. Hold for service at 160 F. or higher.

NOTES

- 1 6 bags of this product yields 100 portions.

ITALIAN STYLE CHICKEN & PASTA SOUP MIX

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
53 kcal	2 gm	7 gm	2 gm	34 %	20 mg	123 mg		22 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
CHICKEN, DICED, PRECOOKED	5 lbs		
SOUP, MINISTRONE	6 lbs		

METHODS

- 1 Measure 6 gallons of water and bring to a boil.
- 2 Gradually add contents of bags to water and stir with a wire whisk until dissolved. Add chicken, bring to a boil.
- 3 Bring to a boil, stirring constantly for 20 minutes.
- 4 For optimum flavor and quality let product hold at 160 F. for 20-30 minutes. Hold for service at 140 F.

CHICKEN WITH WHITE & WILD RICE SOUP

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
40 kcal	4.8 gm	1 gm	2 gm	45 %	5 mg	207 mg		23 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
SOUP, CHICKEN WITH WHITE & WILD RICE	10 lbs 8 oz	1 gal 1 pt 1 c 13 tbsp 1 5/8 tsp	

METHODS

- 1 Measure 6 gallons of water and bring to a boil.
- 2 Gradually add contents of bags to water and stir with a wire whisk until dissolved.
- 3 Bring to a boil, stirring constantly for 20 minutes.
- 4 For optimum flavor and quality let product hold at 160 F. for 20-30 minutes. Hold for service at 160 F. or higher.

NOTES

- 1 6 bags of this product yields 100 portions.

GARDEN VEGETABLE SOUP MIX

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
5 kcal	1 gm	0 gm	0 gm	0 %	0 mg	72 mg		6 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
SOUP, GARDEN VEGETABLE	4 lbs		

METHODS

- 1 Measure 6 gallons of water and bring to a boil.
- 2 Gradually add contents of bags to water and stir with a wire whisk until dissolved.
- 3 Bring to a boil, stirring constantly for 20 minutes.
- 4 For optimum flavor and quality let product hold at 160 F. for 20-30 minutes. Hold for service at 160 F. or higher.

NOTES

- 1 6 bags of this product yields 100 portions.

CREAM OF MUSHROOM SOUP MIX

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
18 kcal	2 gm	0 gm	1 gm	50 %	3 mg	118 mg		32 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
SOUP, CREAM OF MUSHROOM	6 lbs 8 oz	2 qt 1 pt 1 c 10 tbsp 1 3/8 tsp	

METHODS

- 1 Measure 6 gallons of water and bring to a boil.
- 2 Gradually add contents of bags to water and stir with a wire whisk until dissolved.
- 3 Bring to a boil, stirring constantly for 20 minutes.
- 4 For optimum flavor and quality let product hold at 160 F. for 20-30 minutes. Hold for service at 160 F. or higher.

NOTES

- 1 6 bags of this product yields 100 portions.

CLAM CHOWDER SOUP MIX

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
33 kcal	4 gm	1 gm	1 gm	27.3 %	5 mg	188 mg		41 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
SOUP, CLAM CHOWDER	10 lbs 2 oz		

METHODS

- 1 Measure 6 gallons of water and bring to a boil.
- 2 Gradually add contents of bags to water and stir with a wire whisk until dissolved.
- 3 Bring to a boil, stirring constantly for 20 minutes.
- 4 For optimum flavor and quality let product hold at 160 F. for 20-30 minutes. Hold for service at 160 F. or higher.

NOTES

- 1 6 bags of this product yields 100 portions.

POTATO CHOWDER SOUP (MIX)

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
33 kcal	4 gm	1 gm	1 gm	27.3 %	5 mg	188 mg		41 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
SOUP, POTATO CHOWDER	10 lbs		

METHODS

- 1 Measure 6 gallons of water and bring to a boil.
- 2 Gradually add contents of bags to water and stir with a wire whisk until dissolved.
- 3 Bring to a boil, stirring constantly for 20 minutes.
- 4 For optimum flavor and quality let product hold at 160 F. for 20-30 minutes. Hold for service at 160 F. or higher.

NOTES

- 1 6 bags of this product yields 100 portions.

CHICKEN GUMBO SOUP (MIX)

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
32 kcal	4 gm	1 gm	1 gm	28.1 %	0 mg	389 mg		21 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
SOUP, CHICKEN GUMBO	6 lbs 12 oz		

METHODS

- 1 Measure 6 gallons of water and bring to a boil.
- 2 Gradually add contents of bags to water and stir with a wire whisk until dissolved.
- 3 Bring to a boil, stirring constantly for 20 minutes.
- 4 For optimum flavor and quality let product hold at 160 F. for 20-30 minutes. Hold for service at 160 F. or higher.

NOTES

- 1 6 bags of this product yields 100 portions.

CHICKEN TORTILLA SOUP (MIX)

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
32 kcal	4 gm	1 gm	1 gm	28.1 %	2 mg	398 mg		16 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
SOUP, CHICKEN TORTILLA	5 lbs 12 oz		

METHODS

- 1 Measure 6 gallons of water and bring to a boil.
- 2 Gradually add contents of bags to water and stir with a wire whisk until dissolved.
- 3 Bring to a boil, stirring constantly for 20 minutes.
- 4 For optimum flavor and quality let product hold at 160 F. for 20-30 minutes. Hold for service at 160 F. or higher.

NOTES

- 1 6 bags of this product yields 100 portions.

CREAMY TOMATO & ROASTED RED PEPPER SOU

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
32 kcal	5.1 gm	1 gm	1 gm	28.1 %	3 mg	262 mg		30 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
SOUP, CREAMY TOMATO & ROASTED RED PEPPER	6 lbs 4 oz	5 gal 2 qt 9 tbsp 1 4/8 tsp	

METHODS

- 1 Measure 6 gallons of water and bring to a boil.
- 2 Gradually add contents of bags to water and stir with a wire whisk until dissolved.
- 3 Bring to a boil, stirring constantly for 20 minutes.
- 4 For optimum flavor and quality let product hold at 160 F. for 20-30 minutes. Hold for service at 160 F. or higher.

NOTES

- 1 6 bags of this product yields 100 portions.

NOVA SCOTIA CHOWDER

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
69 kcal	4 gm	5 gm	4 gm	52.2 %	16 mg	200 mg		43 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
FISH, SALMON, FILLET	5 lbs		
SOUP, CLAM CHOWDER	9 lbs 3/8 oz		

METHODS

- 1 Measure 6 gallons of water and bring to a near boil.
- 2 Gradually add contents of bags to water and stir with a wire whisk until dissolved.
- 3 Bring to a quick boil, stirring constantly; reduce heat, cover and simmer for 20 minutes. Stir occasionally.
- 4 Dice salmon and add. Heat to 180F.
- 5 For optimum flavor and quality let product hold at 160 F. for 20-30 minutes. CCP: Hold for service at 160 F. or higher. Do Not mix old product with new.

NOTES

- 1 6 bags of this product yields 100 portions.

COLLARD MUSHROOM & BARLEY SOUP

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
75 kcal	13 gm	2 gm	2 gm	24 %	0 mg	268 mg		49 mg

Ingredients	Weight	Measure	Issue
WATER	50 lbs	5 gal 3 qt 1 pt 1 c 11 tbsp 3/8 tsp	
MUSHROOM, STEM & PIECES	3 lbs	2 qt 11 tbsp 1 6/8 tsp	
CELERY, FRESH	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
BARLEY, PEARL	2 lbs	1 qt 8 tbsp 1 6/8 tsp	
GARLIC, DRY	0 lbs 4 oz	13 tbsp 1 1/8 tsp	
ONIONS, YELLOW	3 lbs		
SPICE, BAY LEAVES	0 lbs 2 oz	1 c 15 tbsp 7/8 tsp	
OIL, SALAD, CANOLA	0 lbs 6 oz	12 tbsp 1 4/8 tsp	
SPICE, PEPPER, RED	0 lbs 1/2 oz	0 gal	
SOUP BASE, VEGETARIAN	0 lbs 12 oz	1 c 6 tbsp 1 7/8 tsp	
VEG, GREENS, COLLARD	3 lbs	2 qt 1 c 5 tbsp 4/8 tsp	
CARROTS	1 lb 8 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Pour oil over diced onions, diced celery, diced carrots in a steam jacketed kettle. Saute the vegetables for 20 minutes until translucent and al dente.
- 2 Add mushrooms, bay leaves, and pepper flakes to the vegetable mix, saute for another 5 minutes.
- 3 Add water, base, barley, collards, black pepper. Bring to a boil, reduce to a simmer. Cook until barley is tender.
- 4 Taste and adjust seasoning, remove bay leaf and discard. Remove soup from kettle, place into serving containers, cover, hold hot for service. CCP: hold at 140 F. or higher for service.

RICH MANHATTAN CLAM CHOWDER

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
95 kcal	11 gm	4 gm	4 gm	37.9 %	12 mg	564 mg		58 mg

Ingredients	Weight	Measure	Issue
WATER	48 lbs	5 gal 2 qt 1 pt 1 c 13 tbsp 2 5/8 tsp	
CELERY, FRESH	3 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
SOUP, CREAMY TOMATO & ROASTED RED PEPPER	6 lbs	5 gal 1 qt 1 c 2 3/8 tsp	
POTATOES, WHITE, DEHY, DICED	1 lb	0 gal	
ONIONS, YELLOW	8 lbs		
OIL, SALAD, CANOLA	0 lbs 8 oz	1 c 2 tsp	
SPICE, PARSLEY	0 lbs 2 oz	1 pt 5 tbsp 2 4/8 tsp	
CLAMS, MINCED	12 lbs		
BACON, SLICED, PRECOOKED	1 lb 8 oz		
CARROTS	3 lbs		

METHODS

- 1 Chop bacon in to small dice, add to steam jacketed kettle with the diced onion, diced, celery, diced carrots with oil. Saute 10-12 minutes or until tender.
- 2 Add water and whisk in soup mix. Add potatoes, bring to a simmer and cook potatoes until tender. About 20-30 minutes.
- 3 Add clams and parsley, return to a simmer, 1 minute. Close heat, remove soup from kettle, place into serving container, cover and hold hot for service. CCP: hold at 140 or higher for service.

ASIAN STIR FRY SOUP

Yield 100 Portions
Each Portion 6 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
113 kcal	9 gm	9 gm	5 gm	39.8 %	22 mg	841 mg		89 mg

Ingredients	Weight	Measure	Issue
WATER	40 lbs	4 gal 3 qt 8 tbsp 2 6/8 tsp	
PORK, DICED	5 lbs		
WATER CHESTNUTS	2 lbs 12 oz	0 gal	
RICE, PARBOILED, LONG GRAIN	1 lb	1 pt 7 tbsp 6/8 tsp	
PEPPERS, GREEN	2 lbs	1 qt 1 pt 1 tbsp 1 2/8 tsp	
OIL, SALAD, CANOLA	5 1/4 oz	10 tbsp 2 7/8 tsp	
VEG, SPINACH	10 lbs 12 oz	1 gal 3 qt 1 pt 1 c 4 tbsp 3/8 tsp	
SOUP AND GRAVY BASE, HAM	1 lb	1 c 14 tbsp 1 1/8 tsp	
ONIONS, GREEN	0 lbs 12 oz		
MUSHROOMS	1 lb 12 oz	2 qt 4 tbsp 1 tsp	
SAUCE, SOY, GAL	13 1/2 oz	1 c 8 tbsp 1/8 tsp	

METHODS

- 1 Heat oil in steam jacketed kettle. Brown pork in oil, drain off excess oil. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Add soy sauce, water chestnuts, mushrooms, julienne sliced peppers and green onions, stir fry until vegetables are tender-crisp for 3 to 4 minutes.
- 3 Prepare broth according to package directions. Add broth and stir well and heat to a boil.
- 4 Reduce heat and add rice. Cover and simmer about 25 minutes or until rice is tender.
- 5 Stir in thawed drained spinach. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

ASIAN STIR FRY SOUP (CND VEG)

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
106 kcal	8 gm	8 gm	5 gm	42.5 %	22 mg	842 mg		54 mg

Ingredients	Weight	Measure	Issue
PORK, DICED	7 lbs		
WATER CHESTNUTS	1 lb 6 oz	0 gal	
RICE, PARBOILED, LONG GRAIN	1 lb	1 pt 7 tbsps 6/8 tsp	
PEPPERS, GREEN	1 lb	1 pt 1 c 2 1/8 tsp	
OIL, SALAD, CANOLA	5 1/8 oz	10 tbsps 2 tsp	
SOUP AND GRAVY BASE, HAM	1 lb	1 c 14 tbsps 1 1/8 tsp	
SPINACH, #10	10 lbs 12 oz	1 gal 1 qt 13 tbsps 1 2/8 tsp	
ONIONS, GREEN	0 lbs 12 oz		
MUSHROOMS	12 3/8 oz	1 pt 1 c 10 tbsps 7/8 tsp	
SAUCE, SOY, GAL	13 1/2 oz	1 c 8 tbsps 1/8 tsp	

METHODS

- 1 Heat oil in steam jacketed kettle. Brown pork in oil, drain off excess oil. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Add soy sauce, water chestnuts, mushrooms, julienne sliced peppers and green onions, stir fry until vegetables are tender-crisp for 3 to 4 minutes.
- 3 Prepare broth according to package directions. Add broth and stir well and heat to a boil.
- 4 Reduce heat and add rice. Cover and simmer about 25 minutes or until rice is tender.
- 5 Stir in drained spinach. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

CARROT SOUP

Yield 100 Portions
Each Portion 8 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
116 kcal	23.8 gm	3.7 gm	1.2 gm	9.3 %	0 mg	301 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CELERY, FRESH	2 lbs	1 qt 1 pt 1 c 8 tbsp 3 tsp	
ONIONS, YELLOW	5 lbs		
SOUP BASE, VEGETARIAN	1 lb 4 oz	1 pt 5 tbsp 2 tsp	
CARROTS	12 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Spray steam-jacketed kettle with non-stick cooking spray.
- 2 Add onions, celery and carrots. Cook 10 minutes, stirring frequently.
- 3 Prepare vegetable broth according to manufacturer's instructions. Add to onions, celery, and carrots. Add black pepper. Bring to a boil. Add rice.
- 4 Simmer 30 minutes. Stir vigorously with a wire whip to break up rice. CCP: Internal temperature must reach 165 F. for 15 seconds. CCP: Hold for service at 140 F. or higher.

VELVET CORN SOUP

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
160 kcal	31 gm	7 gm	3 gm	16.9 %	9 mg	844 mg		11 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 12 oz	1 c 6 tbsp 1 7/8 tsp	
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
CHICKEN, DICED, PRECOOKED	2 lbs		
CORN, CREAM	36 lbs	3 gal 3 qt 1 pt 1 c 12 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Prepare base according to manufacturer's instructions.
- 2 Combine broth, corn, and pepper in steam kettle or saucepot. Bring to a boil.
- 3 Stir in diced chicken or turkey. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

NUTTY SPLIT PEA SOUP

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
254 kcal	34.1 gm	12.2 gm	8.4 gm	29.8 %	0 mg	1075 mg		0 mg

Ingredients	Weight	Measure	Issue
PEANUT BUTTER, SMOOTH	2 lbs 4 oz	1 pt 1 c 15 tbsp 1 tsp	
STARCH, CORN	0 lbs 9 oz	1 c 15 tbsp 2 6/8 tsp	
SOUP, SPLIT PEA W/HAM	32 lbs 8 oz	28 gal 3 qt 10 tbsp 2 6/8 tsp	

METHODS

- 1 Prepare soup according to package directions.
- 2 Combine cornstarch and water in a bowl. Slowly pour into boiling soup while stirring briskly with a wire whip. Boil 5 minutes.
- 3 Remove from heat. Add peanut butter. Mix well.
- 4 CCP: Hold for service at 140 F. or higher.

EGG DROP SOUP

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
52 kcal	7 gm	3 gm	1 gm	17.3 %	1 mg	1160 mg		7 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	1 lb	1 c 14 tbsp 3/8 tsp	
WATER	48 lbs	5 gal 2 qt 1 pt 1 c 13 tbsp 2 5/8 tsp	
SAUCE, HOT	0 lbs 1/4 oz	1 5/8 tsp	
STARCH, CORN	1 lb 2 oz	1 pt 1 c 15 tbsp 2 3/8 tsp	
EGG, WHITES	3 lbs 4 oz	0 gal	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, GINGER	0 lbs 1/2 oz	2 tbsp 2 2/8 tsp	
ONIONS, GREEN	3 1/2 oz		

METHODS

- 1 Prepare base according to package directions. Reserve 4 cups for use in Step 3.
- 2 Add ginger, garlic and hot sauce to broth. Bring to a boil.
- 3 Dissolve cornstarch in 4 cups reserved broth.
- 4 Using a wire whip, stir the broth briskly while pouring cornstarch mixture (cornstarch slurry) into the soup as a thickening agent. The added mixture will cool soup slightly. Return soup to a boil for one minute.
- 5 Immediately stir broth vigorously in a circle with a wire whip. Quickly remove whip and, in one smooth motion, pour beaten egg whites into the whirlpool made by the whip. DO NOT WHIP AGAIN. The whirlpool action will distribute egg whites evenly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 CCP: Hold for service at 140 F. or higher. Garnish (optional) with 2 tablespoons chopped green onions per 7 qts of soup.

MIDWESTERN TOMATO RICE SOUP

Yield 100 Portions
Each Portion 8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
65 kcal	13.9 gm	1.9 gm	0.8 gm	11.1 %	0 mg	686 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
RICE, PILAF	3 lbs 8 oz		
ONIONS, YELLOW	1 lb 8 oz		
OIL, SALAD, CANOLA	1 3/4 oz	3 tbsp 2 tsp	
JUICE, VEGETABLE	42 lbs 10 1/2 oz	4 gal 3 qt 1 pt 1 c 15 tbsp 1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
TOMATOES, DICED, CANNED	2 lbs 4 oz	1 qt 4 tbsp 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Put oil in a steam kettle or stockpot. Cook on medium for 1 minute so that skillet is hot. Add onion and celery. Cook about 5 minutes, or until onions are clear.
- 2 Discard the spice packet in the rice pilaf mix. Add pilaf, vegetable juice or tomato juice, salt and pepper to the celery and onions. Bring to a boil. Reduce heat to medium low and cook 30 minutes, stirring occasionally.
- 3 Add diced tomatoes, mix thoroughly. CCP: Internal temperature must reach 140 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

BROCCOLI COMBO

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
102 kcal	15.5 gm	3.3 gm	4.4 gm	38.8 %	10 mg	55 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CARROTS	6 lbs	1 gal 1 pt 10 tbs 7/8 tsp	
VEG, CORN	12 lbs	2 gal 2 qt 1 1/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbs 3 tsp	
VEG, BROCCOLI	12 lbs	2 gal 1 pt 14 tbs 7/8 tsp	

METHODS

- 1 Cook broccoli for 6 to 8 minutes, corn for 5 to 10 minutes and carrots for 10 to 13 minutes.
- 2 Drain; reserve liquid for use in Step 3.
- 3 Combine cooked vegetables; toss lightly; place in steam table pans. Combine melted butter and reserved cooking liquid. Pour an equal quantity over each pan.
- 4 CCP: Vegetables must be heated to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

Q: Vegetables and Meatless Entree Alternatives No. Q00102

BEAN COMBO

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
112 kcal	16.4 gm	4.1 gm	4.1 gm	32.9 %	10 mg	69 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CARROTS	7 lbs 8 oz	1 gal 1 qt 1 pt 1 c 4 tbsp 2 4/8 tsp	
BEANS, LIMA	7 lbs 8 oz	3 qt 1 c 11 tbsp 1 4/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
VEG, GREEN BEANS, FRENCH	15 lbs	3 gal 3 qt 1 c 4 tbsp 2 2/8 tsp	

METHODS

- 1 Cook green beans for 5 to 8 minutes, lima beans for 6 to 12 minutes and carrots for 10 to 13 minutes.
- 2 Drain; reserve liquid for use in Step 3.
- 3 Combine cooked vegetables; toss lightly; place in steam table pans. Combine melted butter and reserved cooking liquid. Pour an equal quantity over each pan.
- 4 CCP: Vegetables must be heated to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

CAULIFLOWER COMBO

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
98 kcal	12.6 gm	3.8 gm	4.2 gm	38.6 %	10 mg	126 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CAULIFLOWER	7 lbs 8 oz		
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
VEG, PEAS & CARROTS	22 lbs 8 oz	3 gal 3 qt 1 pt 1 c 12 tbsp 1 7/8 tsp	

METHODS

- 1 Cook cauliflower 4 to 8 minutes and peas and carrots 6 to 8 minutes.
- 2 Drain; reserve liquid for use in Step 3.
- 3 Combine cooked vegetables; toss lightly; place in steam table pans. Combine melted butter and reserved cooking liquid. Pour an equal quantity over each pan.
- 4 CCP: Vegetables must be heated to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

BRUSSELS SPROUTS COMBO

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
109 kcal	17 gm	3.7 gm	4.4 gm	36.3 %	10 mg	51 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CARROTS	6 lbs	1 gal 1 pt 10 tbsp 7/8 tsp	
VEG, CORN	12 lbs	2 gal 2 qt 1 1/8 tsp	
VEG, BRUSSEL SPROUTS	12 lbs	2 gal 1 pt 1 c 1 tbsp 2 5/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	

METHODS

- 1 Cook brussels sprouts 7 to 9 minutes, corn for 4 to 6 minutes and carrots for 10 to 13 minutes.
- 2 Drain; reserve liquid for use in Step 3.
- 3 Combine cooked vegetables; toss lightly; place in steam table pans. Combine melted butter and reserved cooking liquid. Pour an equal quantity over each pan.
- 4 Vegetables must be heated to 145 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for service.

GREEN BEANS COMBO

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
76 kcal	9.8 gm	1.9 gm	4.1 gm	48.6 %	10 mg	67 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CARROTS	9 lbs	1 gal 2 qt 1 pt 1 c 15 tbsp 1 2/8 tsp	
CELERY, FRESH	3 lbs 6 oz	3 qt 12 tbsp 3/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
VEG, GREEN BEANS, FRENCH	18 lbs	4 gal 2 qt 1 c 8 tbsp 2 6/8 tsp	

METHODS

- 1 Cook green beans 5 to 8 minutes and carrots and celery 10 to 13 minutes.
- 2 Drain; reserve liquid for use in Step 3.
- 3 Combine cooked vegetables; toss lightly; place in steam table pans. Combine melted butter and reserved cooking liquid. Pour an equal quantity over each pan.
- 4 CCP: Vegetables must be heated to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

CORN COMBO

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
103 kcal	16.4 gm	2.5 gm	4.3 gm	37.6 %	10 mg	51 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CARROTS	7 lbs 8 oz	1 gal 1 qt 1 pt 1 c 4 tbsp 2 4/8 tsp	
VEG, CORN	11 lbs 4 oz	2 gal 1 qt 1 c 8 tbsp 1 1/8 tsp	
VEG, GREEN BEANS	11 lbs 4 oz	2 gal 1 qt 1 c 12 tbsp 2 3/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	

METHODS

- 1 Cook corn for 4 to 6 minutes, beans for 5 to 8 minutes and carrots for 10 to 13 minutes.
- 2 Drain; reserve liquid for use in Step 3.
- 3 Combine cooked vegetables; toss lightly; place in steam table pans. Combine melted butter and reserved cooking liquid. Pour an equal quantity over each pan.
- 4 CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

BRUSSELS SPROUTS COMBO (CND)

Yield 100 Portions
Each Portion 3/4 CUPS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
96 kcal	14.2 gm	3.3 gm	4.2 gm	39.4 %	10 mg	213 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, BRUSSEL SPROUTS	12 lbs	2 gal 1 pt 1 c 1 tbsp 2 5/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
CORN, WHOLE #10	12 lbs	2 gal 1 c 3 tbsp 1/8 tsp	
CARROTS, SLICED #10	6 lbs	1 gal 1 pt 10 tbsp 7/8 tsp	

METHODS

- 1 Combine cooked vegetables wiht butter and most of the canned vegetable liquid. Bring to a simmer and cook for about 5-8 minutes. Do not over cook.
- 2 Season well, drain and place into serving containers. Cover and vent, hold hot for service.
- 3 Vegetables must be heated to 145 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for service.

Q: Vegetables and Meatless Entree Alternatives No. Q00200

BAKED BEANS, (CANNED)

Yield 100 Portions
Each Portion 1/2CP (4 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
183 kcal	35 gm	8 gm	3 gm	14.8 %	11 mg	573 mg		91 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	1 lb 15 oz		
SUGAR, BROWN, LT	0 lbs 13 oz	1 c 13 tbsp 2 tsp	
CATSUP, TOMATO	1 lb 4 oz	1 pt 5 tbsp 2 4/8 tsp	
BEANS,WHITE W/ TOMATO SAUCE	30 lbs 15 oz	3 gal 2 qt 1 c 2 2/8 tsp	
BACON, SLICED, PRECOOKED	0 lbs 5 oz		
MUSTARD, YELLOW	0 lbs 6 oz	10 tbsp 2 7/8 tsp	

METHODS

- 1 Combine onions, beans, catsup, sugar, mustard and chopped bacon. Mix well.
- 2 Pour 7-3/4 quarts bean mixture into each steam table pan.
- 3 Using a convection oven, bake at 325 F. for 1-1/2 hours on high fan, open vent. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

BAKED BEANS (KIDNEY BEANS)

Yield 100 Portions
Each Portion 1/2CP (4 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
159 kcal	30.9 gm	7.3 gm	1.1 gm	6.2 %	2 mg	484 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	1 lb 6 oz		
SUGAR, BROWN, LT	1 lb 12 oz	1 pt 1 c 15 tbsp 2 5/8 tsp	
CATSUP, TOMATO	1 lb 7 oz	1 pt 11 tbsp 1 4/8 tsp	
BACON, SLICED, PRECOOKED	0 lbs 5 oz		
BEANS, KIDNEY	27 lbs 8 oz	3 gal 1 pt 1 c 7 tbsp 3 tsp	
MUSTARD, YELLOW	0 lbs 7 oz	12 tbsp 2 3/8 tsp	

METHODS

- 1 Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat; finely chop. CCP: Set aside at 140 F. or higher for use in Step 2.
- 2 Combine onions, beans, catsup, sugar, mustard and bacon. Mix well.
- 3 Pour 7-3/4 quarts bean mixture into each steam table pan.
- 4 Bake in a convection oven at 325 F. for 1-1/2 hours on high fan, open vent. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

BAKED BEANS (PINTO)

Yield 100 Portions
Each Portion 1/2CP (4 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
159 kcal	30 gm	7 gm	1.7 gm	9.6 %	2 mg	432 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	2 lbs		
SUGAR, BROWN, LT	1 lb 12 oz	1 pt 1 c 15 tbsp 2 5/8 tsp	
CATSUP, TOMATO	1 lb 7 oz	1 pt 11 tbsp 1 4/8 tsp	
BEANS, PINTO	28 lbs	3 gal 1 qt 14 tbsp 2 1/8 tsp	
BACON, SLICED, PRECOOKED	0 lbs 5 oz		
MUSTARD, YELLOW	0 lbs 6 oz	10 tbsp 2 7/8 tsp	

METHODS

- 1 Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat; finely chop. CCP: Set aside at 140 F. or higher for use in Step 2.
- 2 Combine onions, beans, catsup, sugar, mustard and bacon. Mix well.
- 3 Pour 7-3/4 quarts bean mixture into each steam table pan.
- 4 Using a convection oven, bake at 325 F. for 1-1/2 hours on high fan, open vent. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

SIMMERED PINTO BEANS (CANNED)

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
127 kcal	22 gm	7 gm	1 gm	7.1 %	0 mg	575 mg		64 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
BEANS, PINTO	32 lbs 8 oz	3 gal 3 qt 1 c 6 tbsp 2 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Add salt and pepper to beans in a steam jacketed kettle. Heat to boiling and then reduce heat. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

BOSTON BAKED BEANS

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
147 kcal	26 gm	7 gm	2 gm	12.2 %	2 mg	582 mg		60 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	1 1/4 oz	5 tbsp 1 7/8 tsp	
MOLASSES	1 lb 8 oz	1 pt 1 tsp	
VINEGAR, WHITE	2 1/2 oz	4 tbsp 2 3/8 tsp	
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
BACON, SLICED, PRECOOKED	0 lbs 5 oz		
BEANS, KIDNEY	27 lbs 8 oz	3 gal 1 pt 1 c 7 tbsp 3 tsp	

METHODS

- 1 Combine salt, mustard, brown sugar, vinegar, molasses, chopped bacon and beans; mix well.
- 2 Lightly spray pans with non-stick cooking spray. Pour 20 pounds or 7-1/2 quarts bean mixture into each lightly sprayed pan; cover. Using a convection oven, bake at 325 F., 1 hour to 1 hour 15 minutes, or until sauce is just below surface of beans, on high fan, closed vent. Uncover; stir; bake additional 15 minutes or until set, on low fan. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

SAVORY BAKED BEANS (CANNED BEANS)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
206 kcal	39.2 gm	9.4 gm	1.8 gm	7.9 %	2 mg	752 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, MUSTARD	1 1/4 oz	5 tbsp 1 7/8 tsp	
MOLASSES	1 lb 8 oz	1 pt 1 tsp	
VINEGAR, WHITE	2 1/4 oz	4 tbsp 7/8 tsp	
ONIONS, YELLOW	11 1/4 oz		
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
CATSUP, TOMATO	3 lbs 9 oz	1 qt 1 pt 11 tbsp 2 2/8 tsp	
BACON, SLICED, PRECOOKED	0 lbs 5 oz		
BEANS, KIDNEY	27 lbs 8 oz	3 gal 1 pt 1 c 7 tbsp 3 tsp	

METHODS

- 1 Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat; finely chop. Hold for use in Step 2.
- 2 Combine water, beans, salt, mustard, catsup, onions, brown sugar, vinegar, molasses, and chopped bacon. Mix well.
- 3 Lightly spray each steam table pan with non-stick cooking spray. Pour bean mixture into each lightly sprayed steam table pan; cover. Using a convection oven, bake at 325 F., 1 hour to 1 hour 15 minutes stir; bake additional 15 minutes or until set on low fan. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

ITALIAN-STYLE BAKED BEANS (KIDNEY,CND)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
124 kcal	21 gm	7 gm	2 gm	14.5 %	1 mg	506 mg		70 mg

Ingredients	Weight	Measure	Issue
SPICE, OREGANO	0 lbs 1/4 oz	2 tbsps 1 1/8 tsp	
CELERY, FRESH	1 lb 12 oz	1 qt 1 pt 9 tbsps 2 5/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsps 1 1/8 tsp	
ONIONS, YELLOW	1 lb 6 oz		
OIL, SALAD, CANOLA	0 lbs 3 oz	6 tbsps 6/8 tsp	
PARSLEY	0 lbs 3 oz	1 c 6 tbsps 1 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsps 1 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsps 1 1/8 tsp	
TOMATO, PASTE	5 lbs 13 oz	2 qt 1 pt 1 tbsps 1/8 tsp	
CHEESE, PARMESAN	0 lbs 6 oz	1 c 11 tbsps 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 1/2 oz	1 tbsps 4/8 tsp	
BEANS, KIDNEY	28 lbs 8 oz	3 gal 1 qt 1 c 5 tbsps 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsps 1/8 tsp	

METHODS

- 1 Drain beans; reserve liquid for use in Step 3, and beans for use in Step 4.
 - 2 Saute onions and celery in canola oil 10 minutes or until tender.
 - 3 Take reserved bean liquid and add water to equal 1 gallon per 100 portions and combine with parsley, thyme, oregano, salt, pepper, sugar, garlic, basil, tomato paste, and onion mixture; bring to a boil; reduce heat; simmer 10 minutes.
 - 4 Place 1 gallon cooked beans in each steam table pan; add 3-3/4 quarts sauce; mix carefully. Sprinkle cheese over beans.
-
- 5 Using a convection oven, bake at 325 F. for 45 minutes on low fan, open vent. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

Q: Vegetables and Meatless Entree Alternatives No. Q00500

SIMMERED BEANS

Yield 100 Portions
Each Portion 2/3 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
136 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
BACON, SLICED, SHINGLE	2 lbs		
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

SIMMERED BEANS WITH RAW BACON

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
136 kcal	22.2 gm	9.6 gm	1.4 gm	9.3 %	3 mg	211 mg		0 mg

Ingredients	Weight	Measure	Issue
BACON, SLICED, SHINGLE	2 lbs		
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
BEANS, KIDNEY	27 lbs 8 oz	3 gal 1 pt 1 c 7 tbsp 3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover; let soak 1 hour.
- 2 Cover with water; bring to a boil in steam-jacketed kettle; boil 2 minutes.
- 3 Add bacon, salt and pepper to beans.
- 4 Reduce heat, add more water if necessary to cover beans; cover. Simmer 1-1/2 hours or until beans are just tender. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

SAVORY STLYE BEANS (CANNED BEANS)

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
125 kcal	22 gm	8 gm	1 gm	7.2 %	0 mg	442 mg		55 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	1 lb 8 oz	1 qt 1 c 10 tbs 2 2/8 tsp	
ONIONS, YELLOW	1 lb 8 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
BEANS, KIDNEY	27 lbs 8 oz	3 gal 1 pt 1 c 7 tbs 3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	

METHODS

- 1 Combine beans, onions, celery, garlic powder, cumin, and black pepper in a steam jacketed kettle. Heat beans to boiling and then reduce heat. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

SIMMERED BEANS (CANNED BEANS)

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
173 kcal	32.3 gm	10.7 gm	0.4 gm	2.1 %	0 mg	147 mg		0 mg

Ingredients	Weight	Measure	Issue
BEANS, WHITE, NORTHERN	27 lbs 8 oz	2 gal 3 qt 1 pt 1 c 9 tbsp 2 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Add salt and pepper to beans in a steam jacketed kettle. Heat to boiling, then reduce heat. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

SIMMERED BEANS W/BACON (CANNED BEANS)

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
139 kcal	23.1 gm	8.7 gm	1.6 gm	10.4 %	3 mg	701 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
BACON, SLICED, PRECOOKED	0 lbs 9 oz		
BEANS, KIDNEY	27 lbs 8 oz	3 gal 1 pt 1 c 7 tbsp 3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat; set aside for later use. Chop bacon and set aside for use in Step 2.
- 2 Add bacon, salt and pepper to beans in a steam jacketed kettle. Heat to boiling and then reduce heat. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

SPANISH STLYE BEANS (CANNED BEANS)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
161 kcal	30.6 gm	7.9 gm	1.4 gm	7.8 %	0 mg	521 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	0 lbs 3/4 oz	3 tbsp 1 1/8 tsp	
SPICE, CLOVES	0 lbs 1/4 oz	1 tbsp 2/8 tsp	
ONIONS, YELLOW	1 lb		
BEANS, PINTO	34 lbs	4 gal 4 tbsp 4/8 tsp	
TOMATOES, DICED, CANNED	6 lbs 12 oz	3 qt 12 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb	1 pt 4 tbsp 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine drained beans, onions, tomatoes, sugar, mustard, cloves, and pepper in a steam jacketed kettle. Heat to a boil and then reduce heat to simmer. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

LYONNAISE GREEN OR WAX BEANS

Yield 100 Portions
Each Portion 1/2 CUP (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
54 kcal	7 gm	1 gm	3 gm	50 %	7 mg	93 mg		36 mg

Ingredients	Weight	Measure	Issue
VEG, GREEN BEANS	16 lbs	3 gal 1 qt 1 c 12 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
ONIONS, YELLOW	3 lbs 6 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute onions in butter until tender. Set aside for use in Step 4.
- 2 Add beans to boiling, salted water. Bring to a boil; cover; simmer 5 to 8 minutes, or until beans are just tender. Drain; reserve 1 quart liquid.
- 3 Combine onions, beans, bean liquid, and pepper. Mix lightly. Serve. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

GREEN BEANS CREOLE

Yield 100 Portions
Each Portion 1/2 CUP (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
47 kcal	9 gm	2 gm	1 gm	19.1 %	0 mg	353 mg		49 mg

Ingredients	Weight	Measure	Issue
WATER	12 lbs 8 oz	1 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
CELERY, FRESH	1 lb 4 oz	1 qt 11 tbsp 1 7/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 3/4 oz	1 tbsp 6/8 tsp	
VEG, GREEN BEANS	16 lbs	3 gal 1 qt 1 c 12 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	3 1/4 oz	11 tbsp 2 4/8 tsp	
PEPPERS, GREEN	1 lb 6 oz	1 qt 2 tbsp 3 tsp	
ONIONS, YELLOW	1 lb 4 oz		
OIL, SALAD, CANOLA	0 lbs 3 oz	6 tbsp 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
TOMATOES, DICED, CANNED	10 lbs 12 oz	1 gal 1 qt 5 tbsp 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 1/4 oz	2 tbsp 2 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Add beans to salted water.
- 2 Bring to a boil; cover; simmer 5 to 8 minutes or until beans are tender, drain. CCP: Heat to 145 F. or higher for 15 seconds.
- 3 Prepare Creole Sauce. Saute onions, peppers and celery in shortening for 10 minutes until tender. Add tomatoes, salt, pepper, sugar, and worcestershire sauce to vegetables. Bring to a boil; reduce heat; cover and simmer for 10 minutes. Blend flour and water to make a smooth paste; add to sauce. Stir to combine. Simmer for 5 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Add to drained beans.

GREEN BEANS W/ MUSHROOM

Yield 100 Portions
Each Portion 1/2 CUP (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
49 kcal	5.6 gm	1.4 gm	2.9 gm	53.3 %	7 mg	97 mg		0 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	3 lbs 8 oz	2 qt 1 pt 2 tbsp 2 4/8 tsp	
VEG, GREEN BEANS	16 lbs	3 gal 1 qt 1 c 12 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute mushrooms in butter.
- 2 Add beans to salted water. Bring to a boil; cover; simmer 5 to 8 minutes, or until beans are just tender. Drain; reserve 1 quart liquid.
- 3 Combine mushrooms, beans, bean liquid and pepper. Mix lightly; serve. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

GREEN BEANS NICOISE

Yield 100 Portions
Each Portion 1/2 CUP (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
62 kcal	8.7 gm	1.7 gm	3 gm	43.5 %	7 mg	156 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, GREEN BEANS	16 lbs	3 gal 1 qt 1 c 12 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
TOMATOES, DICED, CANNED	6 lbs 5 oz	2 qt 1 pt 1 c 14 tbsp 2 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute onions and garlic powder in butter until tender.
- 2 Add beans to salted water. Bring to a boil; cover; simmer 5 to 8 minutes or until beans are tender. Drain; reserve 1 quart liquid.
- 3 Drain canned tomatoes. Crush tomatoes. Combine onions, garlic, beans, bean liquid, and pepper. Mix lightly. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

SOUTHERN STYLE GREEN BEANS

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
49 kcal	5.6 gm	3 gm	2 gm	36.7 %	5 mg	108 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, GREEN BEANS	16 lbs	3 gal 1 qt 1 c 12 tbsp 4/8 tsp	
BACON, SLICED, PRECOOKED	1 lb		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Bring water to a boil. Add beans, cover; simmer 5 to 8 minutes or until beans are tender. Drain; reserve 1 quart liquid.
- 2 Add black pepper and bacon to beans.
- 3 Mix lightly. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

LYONNAISE WAX BEANS

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
54 kcal	6.9 gm	1.5 gm	2.9 gm	48.3 %	7 mg	93 mg		0 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
ONIONS, YELLOW	3 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
BEANS, WAX	16 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	

METHODS

- 1 Saute onions in butter until tender. Set aside for use in Step 4.
- 2 Add beans to boiling, salted water. Bring to a boil; cover; simmer 5 to 8 minutes, or until beans are just tender. Drain; reserve 1 quart liquid.
- 3 Combine onions, beans, bean liquid, and pepper. Mix lightly. Serve. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

GREEN BEANS CREOLE (RTU SAUCE)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
52 kcal	9.7 gm	2.3 gm	0.9 gm	15.6 %	0 mg	438 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, GREEN BEANS	16 lbs	3 gal 1 qt 1 c 12 tbsp 4/8 tsp	
SAUCE, CREOLE	15 lbs 6 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	

METHODS

- 1 In a steam jacketed kettle filled with water, add the salt, bring to a boil, add beans. Cook for 2-5 minutes, drain well.
- 2 Add sauce to hot green beans in same kettle, bring to a simmer - cook additional 3-5 minutes until sauce is hot. Remove beans and sauce from kettle, place into serving pans, cover and hold hot for service. CCP: Hold for service at 145 F.

HARVARD BEETS

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
105 kcal	21.2 gm	1.3 gm	2 gm	17.1 %	5 mg	337 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
SPICE, CLOVES	0 lbs 3/8 oz	1 tbsp 1 7/8 tsp	
BEETS, SLICED	39 lbs	4 gal 1 qt 1 pt 1 c 14 tbsp 1 6/8 tsp	
VINEGAR, WHITE	1 lb 2 oz	1 pt 2 tbsp 1 tsp	
STARCH, CORN	6 3/8 oz	1 c 6 tbsp 1 7/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	

METHODS

- 1 Drain beets; reserve liquid for use in Step 2 and beets for use in Step 6.
- 2 Take reserved liquid and add water to equal 4 quarts per 100 portions. Add cloves to liquid; bring to a boil.
- 3 Dissolve cornstarch in cold water; add to boiling liquid. Cook 5 minutes; stirring constantly until thick and clear.
- 4 Add sugar, salt, vinegar, and butter to thickened mixture, stir until blended.
- 5 Add drained beets to sauce. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

BEETS IN ORANGE-LEMON SAUCE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
107 kcal	22.1 gm	1.3 gm	2.1 gm	17.7 %	5 mg	337 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
SPICE, CLOVES	0 lbs 3/8 oz	1 tbsp 1 7/8 tsp	
BEETS, SLICED	39 lbs	4 gal 1 qt 1 pt 1 c 14 tbsp 1 6/8 tsp	
STARCH, CORN	6 3/8 oz	1 c 6 tbsp 1 7/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
JUICE, LEMON	6 1/2 oz	12 tbsp 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
LEMONS	0 lbs 5/8 oz		
SUGAR, REFINED, WHITE, GRANULATED	1 lb 8 oz	1 pt 1 c 6 tbsp 1 3/8 tsp	
JUICE, ORANGE	1 lb 10 5/8 oz	1 pt 1 c 1 7/8 tsp	

METHODS

- 1 Drain beets; reserve liquid for use in Step 2 and beets for use in Step 6.
- 2 Take reserved liquid and add water to equal 4 quarts per 100 portions and add cloves; bring to a boil.
- 3 Dissolve cornstarch in cold water; add to boiling liquid. Cook 5 minutes; stirring constantly until thick and clear.
- 4 Add sugar, salt, lemon and orange juices, lemon rind, and butter to thickened mixture, stir until blended.
- 5 Add drained beets to sauce. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

HOT SPICED BEETS

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
134 kcal	30 gm	2 gm	2 gm	13.4 %	5 mg	431 mg		39 mg

Ingredients	Weight	Measure	Issue
SPICE, CLOVES	0 lbs 1/2 oz	2 tbsp 4/8 tsp	
BEETS, SLICED	39 lbs	4 gal 1 qt 1 pt 1 c 14 tbsp 1 6/8 tsp	
VINEGAR, WHITE	6 lbs	2 qt 1 pt 1 c 6 tbsp 3 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SUGAR, BROWN, LT	2 lbs 15 oz	1 qt 1 pt 11 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 7 oz	1 pt 1 c 4 tbsp 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Drain beets; reserve liquid for use in Step 2 and beets for use in Step 4.
- 2 Take reserved beet liquid and add water to equal 4-1/2 quarts per 100 portions and add to vinegar, cinnamon, cloves, salt, pepper and sugars; mix well.
- 3 Bring to a boil; reduce heat; simmer 10 minutes.
- 4 Add beets and butter. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

BROCCOLI POLONAISE

Yield 100 Portions
Each Portion 2-3 SPEARS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
67 kcal	8 gm	3.9 gm	2.9 gm	39 %	24 mg	183 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 8 oz	0 gal	
WATER 1	24 lbs	2 gal 3 qt 1 c 14 tbs 2 7/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbs 3 tsp	
BREAD CRUMBS	1 lb	1 pt 1 c 12 tbs 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbs 1 6/8 tsp	
VEG, BROCCOLI	20 lbs	3 gal 2 qt 1 pt 2 tbs 1 3/8 tsp	

METHODS

- 1 Add frozen broccoli to boiling, salted water; return to a boil; cook UNCOVERED 3 minutes. Cover; reduce heat; cook 7 to 9 minutes or until just tender. Drain; place an equal quantity in each pan.
- 2 Brown crumbs in butter. Sprinkle 1 cup crumbs over broccoli in each pan.
- 3 Place eggs in baskets as needed; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. Peel and chop eggs. Garnish with hard cooked eggs.

BRUSSELS SPROUTS POLONAISE

Yield 100 Portions
Each Portion 4-6 BRSL SPRT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
77 kcal	10.3 gm	4.6 gm	2.9 gm	33.9 %	24 mg	177 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 8 oz	0 gal	
VEG, BRUSSEL SPROUTS	20 lbs	3 gal 2 qt 1 pt 8 tbsp 1 3/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
BREAD CRUMBS	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	

METHODS

- 1 Add frozen brussels sprouts to boiling, salted water; return to boil; cook UNCOVERED for 7 to 9 minutes. Cover; reduce heat; cook 3 minutes or until tender. Drain. Place an equal quantity in each pan.
- 2 Brown crumbs in butter or margarine. Sprinkle 1 cup crumbs over brussels sprouts in each pan.
- 3 Place eggs in baskets as needed; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. Peel and chop eggs. Garnish with hard cooked eggs.

CAULIFLOWER POLONAISE

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
62 kcal	7.4 gm	3 gm	2.8 gm	40.6 %	24 mg	190 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb	0 gal	
VEG, CAULIFLOWER	20 lbs		
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
BREAD CRUMBS	15 1/4 oz	1 pt 1 c 9 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	

METHODS

- 1 Add frozen cauliflower to boiling, salted water; return to boil; cover; reduce heat, allow cauliflower to simmer 4 minutes or until tender. Drain. Place an equal quantity in each pan.
- 2 Brown crumbs in butter or margarine. Sprinkle 1 cup crumbs over cauliflower in each pan.
- 3 Place eggs in baskets as needed; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs. Peel and chop eggs. Garnish with hard cooked eggs.

Q: Vegetables and Meatless Entree Alternatives No. Q01100

SPROUTS SUPERBA

Yield 100 Portions
Each Portion 1/2 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
65 kcal	8.9 gm	3.6 gm	2.6 gm	36 %	1 mg	276 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	14 lbs	1 gal 2 qt 1 pt 12 tbsp 2 2/8 tsp	
CELERY, FRESH	3 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
VEG, BRUSSEL SPROUTS	17 lbs	3 gal 1 c 11 tbsp 3 tsp	
BUTTER, PRINTS	0 lbs 2 oz	3 tbsp 3 tsp	
SPICE, GARLIC	0 lbs 5/8 oz	1 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	
SOUP, COND, CREAM OF MUSHROOM, 50	6 lbs 4 oz	5 gal 3 qt 1 c 11 tbsp 1 4/8 tsp	
WATER 2	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
PIMIENTOS (DICED)	1 lb	1 pt 1 c 3 tbsp 2 5/8 tsp	

METHODS

- 1 Add brussels sprouts to boiling salted water¹; return to a boil; cook 8 to 10 minutes.
- 2 Drain; set aside for use in Step 5.
- 3 Saute celery in butter 5 minutes or until tender.
- 4 Combine soup and water²; mix well. Add celery, pimientos, garlic powder and white pepper. Simmer 10 minutes.
- 5 Add brussels sprouts to soup mixture, mix lightly. Simmer 5 minutes or until hot. Serve. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

FRIED CABBAGE

Yield 100 Portions
Each Portion 1/2CP (2 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
46 kcal	5 gm	1 gm	3 gm	58.7 %	7 mg	177 mg		44 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
CABBAGE, DANISH	25 lbs	10 gal 1 c 15 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Slice cabbage into thin shreds. Divide cabbage into equal batches weighing 12 1/2 pounds.
- 2 Fry each batch in butter on 325 F. griddle for 10 minutes or until tender, stirring frequently to avoid scorching. CCP: Heat to 145 F. or higher for 15 seconds.
- 3 Add salt and pepper to each batch. CCP: Hold at 140 F. or higher for service.

Q: Vegetables and Meatless Entree Alternatives No. Q01201

CALICO CABBAGE

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
53 kcal	6.6 gm	1.2 gm	2.9 gm	49.2 %	7 mg	179 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	0 lbs 8 oz	1 c 14 tbsp 6/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
ONIONS, YELLOW	1 lb 2 oz		
CABBAGE, DANISH	25 lbs	10 gal 1 c 15 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	
CARROTS	0 lbs 12 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Add carrot slices, sliced celery and chopped onions to cabbage. Divide cabbage into 2 batches.
- 2 Fry each batch in butter on 325 F. griddle for 10 minutes or until tender, stirring frequently to avoid scorching.
- 3 Add salt, pepper and sugar to each batch. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

FRIED CABBAGE WITH BACON

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
68 kcal	5 gm	3 gm	5 gm	66.2 %	12 mg	198 mg		44 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
CABBAGE, DANISH	25 lbs	10 gal 1 c 15 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
BACON, SLICED, PRECOOKED	0 lbs 14 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Chop bacon, cook bacon until crisp; drain; crumble bacon further if desired.
- 2 Divide cabbage into two batches. Fry each batch in butter on 325 F. griddle for 10 minutes or until tender, stirring frequently to avoid scorching; add bacon.
- 3 Add salt and pepper to each batch. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

SCALLOP SWEET POTATOES AND APPLES (CND)

Yield 100 Portions
Each Portion 1/2 CUP (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
165 kcal	35 gm	1 gm	3 gm	16.4 %	0 mg	162 mg		31 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
POTATOES, SWEET, LIGHT SYRUP	22 lbs 5 oz	2 gal 3 qt 6 tbsp 6/8 tsp	
OIL, SALAD, CANOLA	0 lbs 10 oz	1 c 4 tbsp 2 4/8 tsp	
SUGAR, BROWN, LT	2 lbs 4 oz	1 qt 1 c 2 tbsp 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
APPLES, SLICED	6 lbs 5 oz	0 gal	

METHODS

- 1 Arrange 3 quarts drained sweet potatoes and 3 cups apples in alternate layers in each pan.
- 2 Combine brown sugar, cinnamon, salad oil, salt and water in steam-jacketed kettle or stock pot. Cook at low heat, stirring constantly until sugar is dissolved. Pour an equal quantity over potatoes in each pan.
- 3 Using a convection oven, bake at 300 F. for 30 minutes on low fan, open vent, or until apples and potatoes are thoroughly heated. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

ORANGE CARROTS AMANDINE

Yield 100 Portions
Each Portion 1/2 CUP 2 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
71 kcal	7.9 gm	1.3 gm	4.3 gm	54.5 %	6 mg	114 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CARROTS	16 lbs	3 gal 1 c 11 tbsp 1 1/8 tsp	
NUTS, ALMONDS, SLIVERED, US #1 GR,	1 lb	1 qt 3 tbsp 5/8 tsp	
BUTTER, PRINTS	0 lbs 10 oz	1 c 3 tbsp 3 tsp	
SUGAR, BROWN, LT	7 1/2 oz	1 c 1 tbsp 3/8 tsp	
ORANGES	0 lbs 10 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
JUICE, ORANGE	2 5/8 oz	4 tbsp 2 3/8 tsp	

METHODS

- 1 Cook carrots 10 to 13 minutes. Add carrots to salted boiling water. Return to a boil; reduce heat; simmer 15 minutes or until tender. Drain.
- 2 Add brown sugar, orange rind, orange juice, and almonds to melted butter. Blend well.
- 3 Add glaze to carrots; mix until carrots are well coated. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

ORIENTAL STIR FRY CABBAGE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
60 kcal	12.4 gm	2.6 gm	0.8 gm	12 %	0 mg	370 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 1 oz	2 tbsp 2/8 tsp	
WATER 1	1 lb 2 oz	1 pt 2 tbsp 1 3/8 tsp	
STARCH, CORN	0 lbs 7/8 oz	3 tbsp 3/8 tsp	
ONIONS, YELLOW	5 lbs 8 oz		
CABBAGE, DANISH	30 lbs	12 gal 1 pt 6 tbsp 1 1/8 tsp	
SUGAR, BROWN, LT	7 1/2 oz	1 c 1 tbsp 3/8 tsp	
SPICE, GARLIC	1 3/4 oz	5 tbsp 3/8 tsp	
SPICE, GINGER	0 lbs 3/4 oz	4 tbsp 3/8 tsp	
PEPPERS, RED	29 lbs 4 oz	5 gal 2 qt 1 c 2 1/8 tsp	
SAUCE, SOY, GAL	1 lb 6 oz	1 pt 7 tbsp 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/8 oz	1 tbsp 1 6/8 tsp	

METHODS

- 1 Combine soy sauce, brown sugar, garlic powder, ginger and pepper; mix thoroughly. Bring to a boil; reduce heat to simmer.
- 2 Blend cornstarch with water until dissolved; add to soy sauce mixture stirring constantly; simmer 2 minutes or until lightly thickened and clear. Remove from heat.
- 3 Preheat tilt-fry pan. Spray lightly with non-stick spray. Stir and cook vegetables in 25 portion batches as follows: Cabbage and onions, 5 minutes; add red peppers for 1 minute. Do not overcook!
- 4 Remove to serving pans. Pour 1-1/4 cups sauce over each 25 portion batch of cabbage. Mix thoroughly to distribute the sauce. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CARROT AND CELERY AMANDINE

Yield 100 Portions
Each Portion 1/2 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
36 kcal	2.1 gm	1 gm	3 gm	75 %	3 mg	205 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CARROTS	10 3/4 oz	1 pt 1 tbsp 1 2/8 tsp	
WATER 1	27 lbs	3 gal 1 pt 1 c 10 tbsp 2 4/8 tsp	
NUTS, ALMONDS, SLIVERED, US #1 GR,	1 lb	1 qt 3 tbsp 5/8 tsp	
CELERY, FRESH	8 lbs 10 5/8 oz	2 gal 12 tbsp 3/8 tsp	
BUTTER, PRINTS	5 3/8 oz	10 tbsp 2 tsp	
JUICE, LEMON	6 1/2 oz	12 tbsp 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	

METHODS

- 1 Cook carrots and celery in boiling salted water 10 to 13 minutes.
- 2 Drain; reserve carrots and celery for use in Step 4.
- 3 Spread almonds on pans in a thin layer. Using a convection oven, bake at 300 F. for 15 minutes on high fan, open vent stirring occasionally until almonds are lightly browned. Remove from oven.
- 4 Add almonds, lemon juice, and butter to carrot and celery. Toss or stir lightly. Mix thoroughly. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

Q: Vegetables and Meatless Entree Alternatives No. Q01700

LYONNAISE CARROTS

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
56 kcal	9 gm	0.8 gm	2.3 gm	37 %	5 mg	187 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CARROTS	18 lbs	3 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
ONIONS, YELLOW	4 lbs		
PARSLEY	0 lbs 1 oz	7 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	2 3/8 oz	5 tbsp 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Add carrots to boiling salted water. Bring to a boil; cool 10 minutes.
- 2 Drain; reserve carrots for use in Step 6. Add pepper and onion to melted butter in steam-jacketed kettle or tilting frying pan. Saute until tender, about 10 minutes.
- 3 Add sugar, salt and reserved carrots to sauteed onions; mix lightly; cook 5 minutes tossing occasionally.
- 4 Garnish with parsley before serving. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service

Q: Vegetables and Meatless Entree Alternatives No. Q01701

GLAZED CARROTS

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
68 kcal	12 gm	1 gm	2 gm	26.5 %	5 mg	180 mg		32 mg

Ingredients	Weight	Measure	Issue
WATER	18 lbs	2 gal 1 pt 7 tbsp 5/8 tsp	
VEG, CARROTS	18 lbs	3 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, GINGER	0 lbs 1/2 oz	2 tbsp 2 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 3 oz	1 pt 11 tbsp 3/8 tsp	

METHODS

- 1 Bring water to a boil with (1/2 oz salt per 100 portions) Add carrots, bring to a simmer and heat carrots 2-5 minutes. Do not over cook.
- 2 Drain well; Add butter (cut into chunks) and sugar and toss until well blended. Allow carrots and sugar to cook for about 3-5 minutes. Sugar will dissolve and form a glaze.
- 3 Remove from kettle, place into serving pan, cover and hold hot for service. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

GLAZED BABY CARROTS

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
71 kcal	13 gm	1 gm	2 gm	25.4 %	5 mg	197 mg		34 mg

Ingredients	Weight	Measure	Issue
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
CARROTS, BABY, PEELED RTU	20 lbs		
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
PARSLEY	4 1/2 oz	1 pt 1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, GINGER	0 lbs 1/2 oz	2 tbsp 2 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 4 oz	1 pt 13 tbsp 1 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 In a steam jacketed kettle bring the water to a boil.
- 2 Add the baby carrots and return to a boil. Cook for 8-10 minutes or until tender but still firm to the bite (al dente).
- 3 While the carrots are cooking, melt butter in another steam-jacketed kettle or tilting frying pan.
- 4 Add salt, black pepper, ginger and sugar. Stir and mix well. Continue to cook until the sugar is dissolved.
- 5 When carrots are cooked, drain and add to sugar/butter mixture and toss to mix. Add parsley and mix again being careful not up the break up the carrots. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

GLAZED CARROT SLICES (FZN)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
71 kcal	13 gm	1 gm	2 gm	25.4 %	5 mg	197 mg		34 mg

Ingredients	Weight	Measure	Issue
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
VEG, CARROTS	18 lbs 12 oz	3 gal 2 qt 1 pt 4 tbsp 1/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
PARSLEY	4 1/2 oz	1 pt 1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, GINGER	0 lbs 1/2 oz	2 tbsp 2 2/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 4 oz	1 pt 13 tbsp 1 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 In a steam jacketed kettle bring the water to a boil.
- 2 Add carrots and return to a boil. Cook for 3-5 minutes or until hot.
- 3 While the carrots are cooking, melt butter in another steam-jacketed kettle or tilting frying pan.
- 4 Add salt, black pepper, ginger and sugar. Stir and mix well. Continue to cook until the sugar is dissolved.
- 5 When carrots are cooked, drain and add to sugar/butter mixture and toss to mix. Add parsley and mix again being careful not up the break up the carrots. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

CAULIFLOWER AU GRATIN

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
113 kcal	10 gm	5 gm	7 gm	55.8 %	16 mg	251 mg		78 mg

Ingredients	Weight	Measure	Issue
WATER	9 lbs	1 gal 1 c 3 tbsp 1 7/8 tsp	
VEG, CAULIFLOWER	20 lbs		
FLOUR, WHEAT, GP (TPK2)	0 lbs 10 oz	1 pt 4 tbsp 7/8 tsp	
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
BREAD CRUMBS	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
MILK, NONFAT, DRY	1 lb	1 qt 1 pt 10 tbsp 2 2/8 tsp	
CHEESE, CHEDDAR, SHREDDED	1 lb 8 oz	1 qt 1 pt 1 1/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	

METHODS

- 1 Melt (1#/100 portions) butter in a steam jacketed kettle, add flour to make a roux. Stir until smooth, cook about 3-6 minutes.
- 2 Whisk in water and milk powder with seasoning. Bring to a boil, reduce to a simmer stirring constantly until milk becomes thick.
- 3 Whisk in cheese until smooth. Add cauliflower and stir, being careful not to further break up the cauliflower. Remove and place into serving pans, prefer a 2" serving pan.
- 4 Mix crumbs and (8oz/100 portions) melted butter. Sprinkle 1 cup evenly over cauliflower in each pan.
- 5 Using a convection oven, bake at 325 F. for 10-15 minutes or until crumbs are browned. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

GERMAN POTATO GRIDDLE CAKES

Yield 100 Portions
Each Portion 2 CAKES/3 1/2OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
97 kcal	12.4 gm	4.9 gm	3.1 gm	28.8 %	40 mg	250 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	3 lbs 8 oz	1 qt 1 pt 11 tbsp 5/8 tsp	
SHORTENING, GP	7 1/4 oz	1 c 1/8 tsp	
SOUR CREAM	3 lbs	1 qt 1 c 9 tbsp 3 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb 10 oz	1 qt 1 c 14 tbsp 1 1/8 tsp	
ONIONS, YELLOW	11 1/4 oz		
EGG, WHOLE, TABLE	2 lbs	0 gal	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	0 lbs 11 oz	1 qt 9 tbsp 1 2/8 tsp	
POTATOES, WHITE, SLICES (DEHY)	4 lbs	0 gal	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
WATER 2	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Add potatoes and onions to boiling water¹. Bring to a boil; simmer 15 minutes or until soft but not mushy. DO NOT OVERCOOK. Drain immediately or mixture will be too moist.
- 2 Beat potato and onion mixture in mixer bowl at medium speed 2 minutes.
- 3 Reconstitute milk with water²; add eggs. Add to potato mixture; blend at low speed 1 minute.
- 4 Add flour, salt, pepper, nutmeg, thyme and melted shortening or salad oil to mixture; blend at low speed 2 minutes.
- 5 Drop 1/4 cup, or one No.16 scoop batter onto lightly greased 375 F. griddle. Cook until well browned, about 2-1/2 to 3 minutes on each side.
- 6 Serve with 1 tablespoon sour cream. CCP: Hold for service at 140 F. or higher.

FRENCH FRIED CAULIFLOWER

Yield 100 Portions
Each Portion 4 PC (3 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
129 kcal	20.4 gm	6.4 gm	2.8 gm	19.5 %	28 mg	374 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs 4 oz	1 qt 4 tbsp 2 6/8 tsp	
VEG, CAULIFLOWER	20 lbs		
FLOUR, WHEAT, GP (TPK2)	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
EGG, WHOLE, TABLE	1 lb 4 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	4 1/2 oz	1 c 14 tbsp 1/8 tsp	
CHEESE, PARMESAN	1 lb	1 qt 8 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	2 1/2 oz	10 tbsp 1 tsp	

METHODS

- 1 Reconstitute milk; add eggs. Mix well.
- 2 Cut large cauliflower pieces in half. Dip in milk and egg mixture; drain well.
- 3 Combine flour, salt, pepper and cheese. Dredge cauliflower in flour mixture; shake off excess.
- 4 Fry in 375 F. deep fat fryer for 3 minutes or until golden brown. Drain on absorbent paper. Serve immediately. CCP: Hold at 140 F. or higher for service.

FRENCH FRIED OKRA

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
114 kcal	20.7 gm	5 gm	1.5 gm	11.8 %	4 mg	343 mg		0 mg

Ingredients	Weight	Measure	Issue
FLOUR, WHEAT, GP (TPK2)	4 lbs	3 qt 1 pt 8 tbsp 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
CHEESE, PARMESAN	14 1/8 oz	1 qt 2/8 tsp	
VEG, OKRA	18 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Partially thaw okra. Break large pieces apart.
- 2 Combine flour, salt, pepper and cheese. Dredge okra in flour mixture; shake off excess.
- 3 Fry in 375 F. deep fat fryer for 2 minutes or until golden brown. Drain on absorbent paper. Serve immediately. CCP: Hold at 140 F. or higher for service.

CORN FRITTERS

Yield 100 Portions
Each Portion 2 EA (2 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
168 kcal	30.4 gm	4.9 gm	3.2 gm	17.1 %	44 mg	413 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	1 lb 14 oz	1 pt 1 c 9 tbsp 1 2/8 tsp	
BAKING POWDER	0 lbs 7 oz	14 tbsp 1 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	6 lbs	1 gal 1 qt 1 c 12 tbsp 1 1/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
EGG, WHOLE, TABLE	2 lbs	0 gal	
CORN, CREAM	6 lbs 10 oz	2 qt 1 pt 1 c 11 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	3 1/2 oz	1 c 7 tbsp 1 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	

METHODS

- 1 Sift together flour, salt, baking powder, sugar and milk into mixer bowl.
- 2 Combine water, eggs, corn and butter; mix well.
- 3 Add corn mixture to dry ingredients; mix until well blended. Batter will not be smooth.
- 4 Drop 2 tablespoons batter into 350 F. deep fat.
- 5 Fry 5 minutes or until golden brown.
- 6 Drain on absorbent paper. CCP: Hold for service at 140 F. or higher.

NOTES

- 1 Additional water may be added if corn mixture is too thick

CORN FRITTERS (PANCAKE MIX)

Yield 100 Portions
Each Portion 2 FRITTERS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
137 kcal	27.4 gm	3.6 gm	1.6 gm	10.5 %	6 mg	373 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
CORN, CREAM	6 lbs 10 oz	2 qt 1 pt 1 c 11 tbsp 2 4/8 tsp	
PANCAKE, BUTTERMILK	6 lbs 12 oz	1 gal 1 qt 1 pt 1 c 8 tbsp 2 4/8 tsp	

METHODS

- 1 Combine canned cream style corn, canned pancake mix and water. Mix well.
- 2 Drop 2 tablespoons batter into 350 F. deep fat.
- 3 Fry 5 minutes or until golden brown.
- 4 Drain on absorbent paper. CCP: Hold for service at 140 F. or higher.

SCALLOPED CREAM STYLE CORN

Yield 100 Portions
Each Portion 1/2 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
147 kcal	25.5 gm	2.9 gm	5 gm	30.6 %	9 mg	116 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	2 lbs 14 oz	1 qt 1 c 8 tbsp 1/8 tsp	
BUTTER, PRINTS	0 lbs 14 oz	1 c 11 tbsp 3 tsp	
CORN, CREAM	23 lbs 3 oz	2 gal 2 qt 1 c 1 tbsp 1 1/8 tsp	
MILK, NONFAT, DRY	0 lbs 5 oz	1 pt 1 tbsp 1 1/8 tsp	
CRACKER, SALTINE	1 lb 12 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Crush crackers to make cracker crumbs. Combine butter, cracker crumbs, and pepper. Reserve 3 cups buttered crumbs for use in Step 4.
- 2 Pour 2-3/4 quarts corn into each lightly sprayed steam table pan. Stir in 2-1/2 cups buttered crumbs in each pan. Mix until just combined.
- 3 Reconstitute milk; pour 1-1/2 cups milk evenly over top of mixture in each pan. Mix until just combined.
- 4 Sprinkle 3/4 cup reserved buttered crumbs over top of corn mixture.
- 5 Using a convection oven, bake in 300 F. oven for 30 minutes or until lightly browned. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

SCALLOPED WHOLE KERNEL CORN (CANNED)

Yield 100 Portions
Each Portion 1/2 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
131 kcal	21.3 gm	3.2 gm	4.9 gm	33.7 %	9 mg	320 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 14 oz	1 c 11 tbsp 3 tsp	
CORN, WHOLE #10	23 lbs 3 oz	4 gal 2 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 5 oz	1 pt 1 tbsp 1 1/8 tsp	
CRACKER, SALTINE	1 lb 5 1/2 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Crush crackers to make cracker crumbs. Combine butter, cracker crumbs, and pepper. Reserve 3 cups buttered crumbs for use in Step 4.
- 2 Drain corn; reserve liquid. Pour drained corn into lightly greased pans. Stir in 2-1/2 cups buttered crumbs in each steam table pan. Mix until just combined.
- 3 Reconstitute milk; mix liquid with milk; pour 3 cups milk and drained liquid mixture evenly over top of mixture in each pan. Mix until just combined.
- 4 Sprinkle 3/4 cup reserved buttered crumbs over top of corn mixture.
- 5 Bake 30 minutes or until lightly browned in 300 F. convection oven. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BROCCOLI PARMESAN

Yield 100 Portions
Each Portion 3/4 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
72 kcal	8 gm	6 gm	3 gm	37.5 %	5 mg	179 mg		146 mg

Ingredients	Weight	Measure	Issue
WATER	6 lbs	2 qt 1 pt 1 c 7 tbs 2 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 8 oz	1 c 13 tbs 1/8 tsp	
ONIONS, YELLOW	1 lb 8 oz		
OIL, SALAD, CANOLA	0 lbs 6 oz	12 tbs 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
VEG, BROCCOLI	24 lbs	4 gal 1 qt 1 c 12 tbs 1 5/8 tsp	
MILK, NONFAT, DRY	7 1/4 oz	1 pt 1 c 1 1/8 tsp	
CHEESE, PARMESAN	1 lb 6 oz	1 qt 1 pt 3 tbs 2 3/8 tsp	

METHODS

- 1 Add oil to steam-jacketed kettle, add onions; stir well; cover; cook 5 to 7 minutes or until tender.
- 2 Add flour, toss to coat onions and cook for 3-4 minutes longer.
- 3 Add water and milk powder to onions in steam-jacketed kettle. Bring to a boil, reduce to a simmer. Cook for 3-5 minutes at simmer.
- 4 Add cheese; bring to a simmer, stirring until smooth. Do not boil.
- 5 Prepare broccoli. Drain; place about 50 spears or 5 pounds broccoli in each steam table pan.
- 6 Pour about 4-3/4 cups sauce over broccoli in each steam table pan. Using a convection oven, bake at 325 F. for 10 minutes on high fan, open vent. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Each Portion: 2 stalks with 3 tablespoons of sauce.

BRUSSEL SPROUTS PARMESAN

Yield 100 Portions
Each Portion 3/4 CUP (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
94 kcal	12.5 gm	7.5 gm	2.7 gm	25.9 %	6 mg	187 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	8 7/8 oz	1 pt 5/8 tsp	
VEG, BRUSSEL SPROUTS	24 lbs	4 gal 1 qt 1 pt 3 tbsp 2 2/8 tsp	
ONIONS, YELLOW	1 lb 6 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
MILK, NONFAT, DRY	7 1/4 oz	1 pt 1 c 1 1/8 tsp	
CHEESE, PARMESAN	1 lb 5 3/8 oz	1 qt 1 pt 2 3/8 tsp	
WATER 2	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	

METHODS

- 1 Spray steam-jacketed kettle or stock pot with cooking spray. Add onions; stir well; cover; cook 5 to 7 minutes or until tender.
- 2 Reconstitute milk with water¹; add to onions in steam-jacketed kettle or stock pot. Heat to just below boiling. Do not boil.
- 3 Blend flour with water using wire whip to form slurry; stir until smooth.
- 4 Add slurry to milk mixture gradually, stirring constantly. Simmer 8 to 10 minutes or until thickened.
- 5 Add cheese; bring to a simmer, stirring until smooth. Do not boil.
- 6 Prepare brussels sprouts with water². Drain; place about 5-3/4 pounds brussels sprouts in each steam table pan.
- 7 Pour about 4-3/4 cups sauce over brussels sprouts in each steam table pan. Using a convection oven, bake at 325 F. for 10 minutes on high fan, open vent. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

CAULIFLOWER PARMESAN

Yield 100 Portions
Each Portion 3/4 CUP (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
70 kcal	8 gm	5 gm	3 gm	38.6 %	5 mg	226 mg		109 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
VEG, CAULIFLOWER	24 lbs		
FLOUR, WHEAT, GP (TPK2)	0 lbs 9 oz	1 pt 2 tsp	
ONIONS, YELLOW	1 lb 6 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
MILK, NONFAT, DRY	7 1/4 oz	1 pt 1 c 1 1/8 tsp	
CHEESE, PARMESAN	1 lb 6 oz	1 qt 1 pt 3 tbsp 2 3/8 tsp	
WATER 2	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	

METHODS

- 1 Add oil to steam-jacketed kettle, add onions; stir well; cover; cook 5 to 7 minutes or until tender.
- 2 Add flour and mix well to form a roux, cook additional 3-5 minutes.
- 3 Whisk in water1 and milk powder, bring to a boil, reduce to a simmer. Cook at simmer for 5-8 minutes longer.
- 4 Add cheese and seasonings; bring to a simmer, stirring until smooth. Do not boil.
- 5 Add cauliflower, toss to mix careful not to further break up the cauliflower. Remove and place into a serving pan. Cover and hold hot for service.
- 6 Using a convection oven, bake at 325 F. for 10-15 minutes on high fan, open vent. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BROCCOLI PARMESAN (WHITE SAUCE MIX)

Yield 100 Portions
Each Portion 2 STALKS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
103 kcal	10.8 gm	7.3 gm	4 gm	35 %	7 mg	361 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
ONIONS, YELLOW	1 lb 8 oz		
SAUCE, WHITE	0 lbs 14 oz	1 c 9 tbsp 1 2/8 tsp	
MILK, LOW FAT, WHITE 1%	8 lbs 10 5/8 oz	3 qt 1 pt 1 c 15 tbsp 1 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	10 1/4 oz	15 tbsp 2 7/8 tsp	
VEG, BROCCOLI	24 lbs	4 gal 1 qt 1 c 12 tbsp 1 5/8 tsp	
CHEESE, PARMESAN	1 lb 5 3/8 oz	1 qt 1 pt 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 2 oz	8 tbsp 6/8 tsp	

METHODS

- 1 Prepare broccoli. Drain; place about 50 spears or 5 pounds broccoli in each steam table pan.
- 2 Spray steam-jacketed kettle or stock pot with cooking spray. Add onions; stir well; cover; cook 5 to 7 minutes or until tender.
- 3 Prepare white sauce mix with milk according to manufacturer's instructions. Add to onions in steam-jacketed kettle or stock pot. Blend with wire whip, stirring constantly. Do not boil. Remove from heat.
- 4 Add salt, pepper and 3 cups of parmesan cheese to sauce mixture. Blend with wire whip, stirring constantly. Do not boil. Remove from heat.
- 5 Pour about 4-3/4 cups sauce over broccoli in each steam table pan. Sprinkle remaining cheese over top of each pan.
- 6 Using a convection oven, bake at 325 F. for 10 minutes on high fan, open vent. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Each Portion: 2 stalks with 3 tablespoons of sauce.

Q: Vegetables and Meatless Entree Alternatives No. Q02500

VEGETABLE STIR FRY

Yield 100 Portions
Each Portion 1/2CP(2 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
54 kcal	6 gm	1 gm	3 gm	50 %	0 mg	92 mg		28 mg

Ingredients	Weight	Measure	Issue
SOUP AND GRAVY BASE, CHICKEN	0 lbs 3/4 oz	1 tbsp 1 2/8 tsp	
WATER 1	1 lb 8 oz	1 pt 13 tbsp 2 7/8 tsp	
MUSHROOM, STEM & PIECES	0 lbs 14 oz	1 pt 8 tbsp 2 1/8 tsp	
CELERY, FRESH	4 lbs 8 oz	1 gal 1 c 4/8 tsp	
STARCH, CORN	0 lbs 1 oz	3 tbsp 1 6/8 tsp	
PEPPERS, GREEN	2 lbs 4 oz	1 qt 1 pt 13 tbsp 1 7/8 tsp	
ONIONS, YELLOW	3 lbs		
OIL, SALAD, CANOLA	11 1/2 oz	1 c 7 tbsp 2 7/8 tsp	
CABBAGE, DANISH	4 lbs 8 oz	1 gal 3 qt 1 c 2 tbsp 1 6/8 tsp	
WATER 2	0 lbs 3 oz	5 tbsp 2 2/8 tsp	
SAUCE, SOY, GAL	0 lbs 1 oz	1 tbsp 2 3/8 tsp	
CARROTS	3 lbs 12 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Wash and slice the celery, carrots, shred cabbage, slice peppers, slice onion. Set aside for use in Step 5.
- 2 Blend cornstarch with water¹ and soy sauce to make a smooth paste.
- 3 Prepare chicken broth according to recipe. Add pepper and bring to a boil. Add cornstarch paste to broth stirring constantly. Simmer 2 minutes or until lightly thickened and clear, stirring constantly. Remove from heat and hold for step 5.
- 4 Saute vegetables in canola oil as follows: Carrots, 3 minutes; add celery and green peppers, 2 minutes; add remaining vegetables, 4 minutes.

- 5 Pour sauce over vegetables 15 minutes before serving. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

HERBED GREEN BEANS

Yield 100 Portions
Each Portion 3/4CP (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
61 kcal	10 gm	2 gm	2 gm	29.5 %	5 mg	670 mg		56 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	3 lbs 6 oz	3 qt 12 tbsp 3/8 tsp	
ONIONS, YELLOW	6 lbs 12 oz		
SPICE, ROSEMARY	0 lbs 1/2 oz	4 tbsp 7/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 1/8 tsp	
BEANS, GREEN, CUT	37 lbs 14 oz	4 gal 1 qt 1 pt 1 c 9 tbsp 1 tsp	
OIL, SALAD, OLIVE	0 lbs 12 oz	1 c 9 tbsp 5/8 tsp	

METHODS

- 1 Saute onions and celery in olive oil until tender.
- 2 Add garlic powder, basil and rosemary to sauteed vegetables; mix well.
- 3 Drain green beans, reserving liquid. Prepare canned green beans. Add beans and reserved liquid to onion-herb mixture. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CALICO CORN

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
131 kcal	25 gm	5 gm	3 gm	20.6 %	5 mg	385 mg		7 mg

Ingredients	Weight	Measure	Issue
CORN, WHOLE #10	28 lbs 14 oz	4 gal 3 qt 1 pt 1 c 13 tbsp 2 4/8 tsp	
BACON, SLICED, PRECOOKED	1 lb		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMIENTOS (DICED)	0 lbs 11 oz	1 pt 3 tbsp 2 tsp	

METHODS

- 1 Chop bacon, place on a sheet pan in a 350 F. oven. Heat 5 minutes or until crisp. Drain any excess fat. CCP: Set aside at 140 F. or higher for use in Step 2.
- 2 Drain corn; mix well with pepper, pimientos, and bacon.
- 3 Heat corn in steam jacket kettle or steamer until hot. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

CORN O'BRIEN

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
153 kcal	26.3 gm	5.4 gm	4.9 gm	28.8 %	5 mg	387 mg		0 mg

Ingredients	Weight	Measure	Issue
PEPPERS, GREEN	3 lbs 10 oz	2 qt 1 pt 1 c 1 6/8 tsp	
ONIONS, YELLOW	2 lbs 10 oz		
CORN, WHOLE #10	28 lbs 14 oz	4 gal 3 qt 1 pt 1 c 13 tbsp 2 4/8 tsp	
OIL, SALAD, CANOLA	5 3/4 oz	11 tbsp 3 tsp	
BACON, SLICED, PRECOOKED	1 lb		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMIENTOS (DICED)	7 5/8 oz	1 c 8 tbsp 2 1/8 tsp	

METHODS

- 1 Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat. Chop fine. CCP: Set aside at 140 F. or higher for use in Step 3.
- 2 Saute chopped onions and sweet green peppers in canola oil.
- 3 Drain corn; mix with pepper and pimientos, and sauteed onions and peppers. Add crumbled bacon.
- 4 Heat at medium heat until hot, stirring constantly. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

MEXICAN CORN

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
116 kcal	25 gm	4 gm	2 gm	15.5 %	2 mg	286 mg		9 mg

Ingredients	Weight	Measure	Issue
PEPPERS, GREEN	3 lbs 10 oz	2 qt 1 pt 1 c 1 6/8 tsp	
BUTTER, PRINTS	0 lbs 3 oz	5 tbsp 3 tsp	
CORN, WHOLE #10	28 lbs 14 oz	4 gal 3 qt 1 pt 1 c 13 tbsp 2 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMIENTOS (DICED)	0 lbs 8 oz	1 c 9 tbsp 2 7/8 tsp	

METHODS

- 1 Saute chopped sweet peppers in butter until tender.
- 2 Drain corn; mix with pepper and pimientos, and then with sauteed peppers.
- 3 Heat at medium heat until hot, stirring constantly. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

SOUTHERN SYTLE GREENS (FROZEN)

Yield 100 Portions
Each Portion 1/2CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
107 kcal	7 gm	8 gm	6 gm	50.5 %	15 mg	538 mg		201 mg

Ingredients	Weight	Measure	Issue
WATER	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
ONIONS, YELLOW	1 lb 10 oz		
PORK, HOCKS	10 lbs		
VEG, GREENS, COLLARD	20 lbs	3 gal 3 qt 1 pt 2 tbsp 5/8 tsp	
WATER 2	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Add water¹ to steam-jacketed kettle. Add pork hocks and onions to water. Cover; simmer 2-1/2 hours or until tender. Remove; trim meat and fat from bones. Cut meat into small pieces. Add meat and bones to stock.
- 2 Add greens, pepper and water² to stock. Bring to a boil; stir immediately.
- 3 Add greens, simmer 25 minutes, uncovered or until greens are tender, stirring occasionally. CCP: Heat to 145 F. or higher for 15 seconds. Remove bones; serve greens with cooking liquid. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 In Step 1, 2 pounds of bacon may be used for pork hocks per 100 portions.

SOUTHERN STYLE GREENS

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
120 kcal	9.9 gm	8.3 gm	6.1 gm	45.8 %	15 mg	318 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	40 lbs	4 gal 3 qt 8 tbsp 2 6/8 tsp	
GREENS, KALE	17 lbs		
ONIONS, YELLOW	1 lb 12 1/8 oz		
PORK, HOCKS	10 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Add water to steam-jacketed kettle or stock pot. Add pork hocks and onions to water. Cover; simmer 2-1/2 hours or until tender. Remove; trim meat and fat from bones. Cut meat into small pieces. Add meat and bones to stock.
- 2 Add kale, pepper and water to stock. Bring to a boil; stir immediately.
- 3 Simmer 20 minutes, uncovered or until greens are tender, stirring occasionally. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Remove bones; serve greens with cooking liquid. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 In Step 1, 2 pounds of bacon may be used for pork hocks per 100 servings.

SOUTHERN STYLE GREENS BEANS

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
49 kcal	6 gm	3 gm	2 gm	36.7 %	5 mg	108 mg		32 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	1 lb 12 oz		
SPICE, GARLIC	1 lb	1 pt 14 tbs 2 4/8 tsp	
BEANS, GREEN, CUT	16 lbs	1 gal 3 qt 1 pt 3 tbs 2 4/8 tsp	
BACON, SLICED, PRECOOKED	1 lb		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	

METHODS

- 1 Open can and place green beans into an insert pan.
- 2 Add chopped bacon, sliced onions, pepper and garlic; stir thoroughly. Cover with foil and place in a 350F. oven for 30 minutes.
- 3 CCP: Heat to 145 F. or higher for 15 seconds.

SOUTHERN STYLE GREENS (CND)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
104 kcal	6.3 gm	7.6 gm	5.9 gm	51.1 %	15 mg	297 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	1 lb 10 oz		
PORK, HOCKS	10 lbs		
GREENS, COLLARD #10	25 lbs	3 gal 2 qt 1 pt 1 c 10 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Add water to steam-jacketed kettle or stock pot. Add pork hocks and onions to water. Cover; simmer 2-1/2 hours or until tender. Remove; trim meat and fat from bones. Cut meat into small pieces. Add meat and bones to stock.
- 2 Add greens, pepper and water to stock. Bring to a boil; stir immediately.
- 3 Drain greens. Simmer 25 minutes, uncovered or until greens are tender, stirring occasionally. CCP: Heat to 145 F. or higher for 15 seconds. Remove bones; serve greens with cooking liquid. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 In Step 1, 2 pounds of bacon may be used for pork hocks per 100 portions.

SAUTEED MUSHROOMS

Yield 100 Portions
Each Portion 2 TB (1 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
21 kcal	1 gm	0.4 gm	1.9 gm	81.4 %	5 mg	93 mg		0 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	7 lbs 2 oz	1 gal 1 qt 11 tbsp 1 4/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	

METHODS

- 1 Drain mushrooms.
- 2 Saute mushrooms lightly in butter. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

SAUTEED MUSHROOMS AND ONIONS

Yield 100 Portions
Each Portion 1/4 CUP (2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
69 kcal	5 gm	1 gm	6 gm	78.3 %	15 mg	120 mg		12 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	7 lbs 2 oz	1 gal 1 qt 11 tbsp 1 4/8 tsp	
BUTTER, PRINTS	1 lb 8 oz	1 pt 15 tbsp 2 7/8 tsp	
ONIONS, YELLOW	11 lbs 1 oz		

METHODS

- 1 Drain mushrooms.
- 2 Saute onions in butter until tender; add mushrooms. Heat thoroughly. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

OKRA AND TOMATO GUMBO

Yield 100 Portions
Each Portion 1/2 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
96 kcal	14 gm	2.8 gm	3.9 gm	36.6 %	9 mg	460 mg		0 mg

Ingredients	Weight	Measure	Issue
BACON, SLICED, SHINGLE	1 lb		
WATER 1	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
SPICE, CHILI POWDER	0 lbs 1 oz	3 tbsp 1 6/8 tsp	
GARLIC, DRY	0 lbs 1/4 oz	2 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 4 oz	14 tbsp 1 5/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
ONIONS, YELLOW	2 lbs 2 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
CROUTONS, TOASTED	1 lb	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
VEG, OKRA	10 lbs		
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbsp 1 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute onions and bacon until onions are tender and bacon is crisp.
- 2 Add okra to onions and bacon. Cook 5 minutes, stirring frequently.
- 3 Add flour, sugar, salt, chili powder, and pepper; stir until blended.
- 4 Add tomatoes and water; mix well.
- 5 Bring to a boil. Reduce heat; simmer 15 minutes or until okra is tender. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.
- 6 Prepare Garlic Croutons. Allow bread to become stale. Trim crusts from bread; cut bread into 1/2-inch cubes. Place bread cubes on sheet pans. Brown lightly in 325 F. oven, about 20 to 25 minutes or in 375 F. convection oven for about 6 minutes on high fan, open vent. Melt butter or margarine; blend in minced garlic. Pour mixture evenly over lightly browned croutons in steam table pans; toss lightly.

NOTES

- 1 In Step 1, 2 lbs bread will yield about 1 gallon lightly browned croutons.

SOUTHERN FRIED OKRA

Yield 100 Portions
Each Portion 1/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
142 kcal	15 gm	3 gm	8 gm	50.7 %	0 mg	447 mg		85 mg

Ingredients	Weight	Measure	Issue
FLOUR, WHEAT, GP (TPK2)	1 lb 2 oz	1 qt 1 tbsp 1 tsp	
OIL, SALAD, CANOLA	2 lbs	1 qt 2 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
VEG, OKRA	15 lbs		
CORN MEAL	2 lbs 4 oz	2 qt 5 tbsp 2 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Thaw okra. Mix cornmeal, flour, salt and pepper. Dredge okra in mixture.
- 2 Fry on well greased 375 F. griddle 10 minutes or until golden brown. CCP: Hold at 140 F. or higher for service.

PARSLEY BUTTERED POTATOES

Yield 100 Portions
Each Portion 4-6 PC(5 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
169 kcal	31.8 gm	2.8 gm	3.8 gm	20.2 %	10 mg	601 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
PARSLEY	4 1/2 oz	1 pt 1 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	5 1/2 oz	8 tbsp 1 6/8 tsp	
POTATOES, WHITE	35 lbs		

METHODS

- 1 Cover potatoes with salted water; bring to a boil; reduce heat. Cover; simmer 20 to 25 minutes or until tender.
- 2 Drain; reserve 2 cups of liquid for use in Step 4.
- 3 Place an equal quantity of potatoes in steam table pans.
- 4 Combine butter or margarine and reserved liquid; pour 1 cup over potatoes in each pan. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Sprinkle 1/2 cup parsley over potatoes in each pan. CCP: Hold at 140 F. or higher for service.

PAPRIKA BUTTERED POTATOES

Yield 100 Portions
Each Portion 4-6 PC(5 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
170 kcal	31.9 gm	2.8 gm	3.9 gm	20.6 %	10 mg	600 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	5 1/4 oz	8 tbsp 4/8 tsp	
SPICE, PAPRIKA	0 lbs 1 oz	4 tbsp 4/8 tsp	
POTATOES, WHITE	35 lbs		

METHODS

- 1 Cover potatoes with salted water; bring to a boil; reduce heat. Cover; simmer 20 to 25 minutes or until tender.
- 2 Drain; reserve 2 cups of liquid for use in Step 4.
- 3 Place an equal quantity of potatoes in steam table pans.
- 4 Combine butter or margarine and reserved liquid; pour 1 cup over potatoes in each pan. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Sprinkle 1 tablespoon paprika over potatoes in each pan.

PARSLEY BUTTERED POTATOES (CANNED)

Yield 100 Portions
Each Portion 4 PIECES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
139 kcal	21 gm	2 gm	5 gm	32.4 %	13 mg	43 mg		11 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	1 lb 6 oz	1 pt 11 tbsp 3 tsp	
SPICE, PARSLEY	0 lbs 1/2 oz	9 tbsp 1 4/8 tsp	
POTATOES, WHITE, WHOLE	34 lbs	3 gal 1 pt 1 c 6 tbsp 1 5/8 tsp	

METHODS

- 1 Drain potatoes; reserve 2-2/3 cups liquid for use in Step 3.
- 2 Place 1-1/3 gal potatoes in each pan.
- 3 Combine melted butter and reserved liquid; pour 1-1/3 cup over potatoes in each pan.
- 4 Sprinkle 2 tbsp parsley over potatoes in each pan.
- 5 Using a convection oven, bake at 350 F. 25-30 minutes or until browned on high fan, open vent. CCP: Temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

PAPRIKA BUTTERED POTATOES (CANNED)

Yield 100 Portions
Each Portion 4 PIECES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
137 kcal	21.1 gm	2.3 gm	5.3 gm	34.8 %	13 mg	373 mg		0 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	1 lb 5 3/8 oz	1 pt 10 tbsp 2 tsp	
POTATOES, WHITE, WHOLE	34 lbs	3 gal 1 pt 1 c 6 tbsp 1 5/8 tsp	
SPICE, PAPRIKA	0 lbs 1 oz	4 tbsp 4/8 tsp	

METHODS

- 1 Drain potatoes; reserve 2-2/3 cups liquid for use in Step 3.
- 2 Place 1-1/3 gal potatoes in each pan.
- 3 Combine butter and reserved liquid; pour 1-1/3 cup over potatoes in each pan.
- 4 Sprinkle 4 tbsp paprika over potatoes in each pan.
- 5 Using a convection oven, bake at 350 F. 25-30 minutes or until browned on high fan, open vent. CCP: Temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
95 kcal	13.4 gm	1.6 gm	4.6 gm	43.6 %	0 mg	511 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
CELERY, FRESH	3 lbs	2 qt 1 pt 1 c 5 tbsp 1 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 4 oz	14 tbsp 1 5/8 tsp	
PEPPERS, GREEN	4 lbs	3 qt 2 tbsp 2 4/8 tsp	
ONIONS, YELLOW	15 lbs		
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/4 oz	5 tbsp 2/8 tsp	
TOMATOES, DICED, CANNED	12 lbs 12 oz	1 gal 2 qt 1 tbsp 1 6/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 2 oz	4 tbsp 1 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Cook onions in salted water 15 minutes or until tender; drain.
- 2 Spread 1-1/4 gallon onions in each steam table pan.
- 3 Combine tomatoes, peppers, celery, sugar, and pepper. Heat to boiling; simmer until vegetables are tender.
- 4 Blend canola oil and flour together; stir until smooth; add to tomatoes, stirring constantly. Cook 10 minutes or until slightly thickened.
- 5 Pour 3 quarts tomato mixture over onions in each pan. Bake in 350 F. oven for 15 minutes. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

FRENCH FRIED ONION RINGS

Yield 100 Portions
Each Portion 2 1/2 OZ.

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
199 kcal	41.9 gm	6.4 gm	0.5 gm	2.3 %	1 mg	655 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	7 lbs 8 oz	3 qt 1 pt 5 tbsp 2 tsp	
FLOUR, WHEAT, GP (TPK2)	8 lbs	1 gal 3 qt 1 c 1 4/8 tsp	
ONIONS, YELLOW	20 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 6 oz	9 tbsp 1 tsp	
MILK, NONFAT, DRY	1 lb 10 oz	2 qt 1 pt 13 tbsp 1 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Separate onion slices into rings. Cover with cold water. Let stand 10 to 15 minutes. Drain.
- 2 Dredge onion rings in mixture of flour, salt and pepper; shake off excess. Reserve remaining seasoned flour for use in Step 4.
- 3 Reconstitute milk; dip floured onion rings into milk. Drain well.
- 4 Dredge onion rings in seasoned flour until well coated; shake off excess.
- 5 Fry 2 minutes in 350 F. deep fat or until golden brown.
- 6 Drain well in basket or on absorbent paper. CCP: Hold for service at 140 F. or higher.

TEMPURA FRIED ONION RING

Yield 100 Portions
Each Portion 2 1/2 OZ.

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
95 kcal	19.7 gm	2.9 gm	0.7 gm	6.6 %	22 mg	257 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	2 lbs 4 oz	0 gal	
BAKING POWDER	0 lbs 3 oz	6 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	5 lbs 8 oz	1 gal 1 pt 1 c 15 tbsp 1 tsp	
ONIONS, YELLOW	20 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 4 oz	6 tbsp 6/8 tsp	

METHODS

- 1 Separate onions slices into rings. Cover with cold water. Let stand 10 to 15 minutes. Drain.
- 2 Prepare 1 recipe Tempura Batter per 100 portions, Recipe No. D 038 00. Sift together flour, baking powder, and salt into mixer bowl. Add water to beaten eggs. Add egg mixture to dry ingredients; whip at high speed until smooth. Dip individual onion rings into batter.
- 3 Drop onion rings gently into 350 F. deep fat; fry about 1-1/2 minutes or until golden brown.
- 4 Drain well in basket or on absorbent paper. CCP: Hold at 140 F. or higher for service.

ONION RINGS BREADED OVENABLE

Yield 100 Portions
Each Portion 3 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
298 kcal	32 gm	4 gm	17 gm	51.3 %	0 mg	518 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
ONION RINGS	25 lbs	14 gal 3 qt 3 tbs 2 7/8 tsp	

METHODS

- 1 Lightly spray sheet pans with non-stick cooking spray.
- 2 Place a single layer of onion rings on each sheet pan, about 2-1/2 pounds.
- 3 Using a convection oven, bake at 400 F. for 8-10 minutes on high fan, open vent until crisp. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 If using a Combi-Oven, bake 6-8 minutes in Combi-Mode.

FRIED ONIONS

Yield 100 Portions
Each Portion 1/4 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
108 kcal	11.5 gm	1 gm	6.9 gm	57.5 %	0 mg	3 mg		0 mg

Ingredients	Weight	Measure	Issue
SHORTENING, GP	1 lb 8 oz	1 pt 1 c 5 tbsp 3/8 tsp	
ONIONS, YELLOW	25 lbs		

METHODS

- 1 Heat 1-1/2 cups canola oil in each steam table pan.
- 2 Place 12 pounds 8 ounces onions in each pan. Cook 40 minutes in 400 F. oven or until tender and lightly brown, stirring occasionally to prevent burning. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

SOUTHERN ONIONS (DEHY ONIONS)

Yield 100 Portions
Each Portion 6 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
117 kcal	18.7 gm	2 gm	4.5 gm	34.6 %	0 mg	365 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	32 lbs	3 gal 3 qt 1 c 3 tbsp 2 6/8 tsp	
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
ONIONS, DRY, WHITE, CHOPPED	7 lbs 8 oz	2 gal 2 qt 12 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/4 oz	5 tbsp 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Rehydrate onions in water 1 hour; drain well.
- 2 Blend canola oil, salt and pepper with onions in steam-jacketed kettle or stock pot.
- 3 Cover; bring to a boil. Reduce heat; simmer 20 minutes or until tender and slightly browned, stirring occasionally.
- 4 Drain well. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

REFRIED BEANS W/CHEESE

Yield 100 Portions
Each Portion 1/2 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
121 kcal	15.6 gm	9.2 gm	2.6 gm	19.3 %	4 mg	408 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, HOT	0 lbs 1 oz	2 tbsp 1/8 tsp	
SPICE, CHILI POWDER	3 1/8 oz	11 tbsp 2/8 tsp	
SPICE, GARLIC	0 lbs 3/8 oz	3 tsp	
CHEESE, CHEDDAR, SHREDDED	3 lbs	3 qt 2 1/8 tsp	
BEANS, PINTO	21 lbs	2 gal 1 qt 1 pt 1 c 11 tbsp 1/8 tsp	
ONIONS, GREEN	0 lbs 7 oz		

METHODS

- 1 Drain beans. Reserve beans for use in Step 2; stock for use in Step 3.
- 2 Place beans in mixer bowl; beat at low speed until mashed.
- 3 Add chili powder, garlic powder, 1 quart cheese, onions, hot sauce and 1-1/2 quarts bean stock per 100 servings. Whip at medium speed, adding more liquid to obtain consistency of mashed potatoes.
- 4 Spread an equal quantity of bean mixture in each sprayed steam table pan. Bake in 350 F. oven for 30 minutes.
- 5 Sprinkle an equal quantity of remaining 1 quart cheese over bean mixture in each pan. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

REFRIED BEANS (CANNED)

Yield 100 Portions
Each Portion 4 OUNCES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
107 kcal	16.9 gm	6 gm	1.8 gm	15.1 %	9 mg	325 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
BEANS, REFRIED, POUCH	24 lbs		

METHODS

- 1 Use canned refried beans.
- 2 Lightly spray each steam table pan with non-stick cooking spray. Spread an equal quantity of bean mixture in each sprayed pan. Bake in 350 F. oven for 30 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.
- 3 If desired, mashed bean mixture may be fried on greased 350 F. griddle.

REFRIED BEANS W/CHEESE (CND REFRIED BE

Yield 100 Portions
Each Portion 1/2 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
141 kcal	17.8 gm	10.5 gm	3.2 gm	20.4 %	13 mg	453 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SAUCE, HOT	0 lbs 1 oz	2 tbsp 1/8 tsp	
SPICE, CHILI POWDER	3 1/8 oz	11 tbsp 2/8 tsp	
BEANS, REFRIED, POUCH	24 lbs		
SPICE, GARLIC	0 lbs 3/8 oz	3 tsp	
CHEESE, CHEDDAR, SHREDDED	3 lbs	3 qt 2 1/8 tsp	

METHODS

- 1 Add chili powder, garlic, cheese and hot sauce to canned beans. Mix well.
- 2 Lightly spray each steam table pan with non-stick cooking spray. Spread an equal quantity of bean mixture in each sprayed pan. Bake in 350 F. oven for 30 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Sprinkle an equal quantity of cheese over bean mixture in each pan. CCP: Hold at 140 F. or higher for service.

REFRIED BEANS DEHYDRATED MIX

Yield 100 Portions
Each Portion 1/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
55 kcal	8.5 gm	3 gm	1.2 gm	19.6 %	0 mg	142 mg		0 mg

Ingredients	Weight	Measure	Issue
BEANS, REFRIED, POUCH	11 lbs		

METHODS

- 1 Follow manufacturer's instructions on package.

GREEN BEANS W/ CORN (FROZEN)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
58 kcal	13 gm	2.2 gm	0.7 gm	10.9 %	1 mg	95 mg		0 mg

Ingredients	Weight	Measure	Issue
BACON, SLICED, SHINGLE	0 lbs 12 oz		
WATER 1	3 lbs	1 qt 1 c 11 tbsp 2 5/8 tsp	
VEG, GREEN BEANS	12 lbs	2 gal 2 qt 5 tbsp 3/8 tsp	
ONIONS, YELLOW	1 lb		
CORN, CREAM	9 lbs 15 oz	1 gal 1 c 9 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	

METHODS

- 1 Cook bacon until partially done. Drain fat; set aside 1/4 cup of bacon fat for use in Step 2; set aside bacon for use in Step 4.
- 2 Saute onions in bacon fat until tender.
- 3 Cook green beans 5 minutes. Drain beans and reserve liquid.
- 4 Combine beans, bacon, onions, red pepper and corn. Combine reserved liquid and water to equal 2-1/2 qts per 100 portions. Add bean and vegetable mixture to liquid; cover and continue cooking 10 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Serve with cooking liquid. CCP: Hold at 140 F. or higher for service.

GREEN BEANS WITH CORN (CANNED)

Yield 100 Portions
Each Portion 1/2 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
72 kcal	11.9 gm	3.2 gm	2.2 gm	27.5 %	5 mg	327 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	1 lb		
CORN, CREAM	9 lbs 15 oz	1 gal 1 c 9 tbsp 2 2/8 tsp	
BEANS, GREEN, CUT	18 lbs	2 gal 1 pt 1 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
BACON, SLICED, PRECOOKED	1 lb		

METHODS

- 1 Cook bacon until partially done. Drain bacon; set aside 1/4 cup bacon fat. Set aside bacon for use in Step 4.
- 2 Saute onions in bacon fat until tender.
- 3 Drain beans. Reserve 2-1/2 quarts of liquid for use in Step 4.
- 4 Combine beans, bacon, onions, red pepper, reserved liquid and corn. Cover; continue cooking 15 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Serve with cooking liquid. CCP: Hold for service at 140 F. or higher.

PEAS WITH MUSHROOMS (FROZEN)

Yield 100 Portions
Each Portion 3/4 CUP 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
118 kcal	18.2 gm	7 gm	2.4 gm	18.3 %	5 mg	343 mg		32 mg

Ingredients	Weight	Measure	Issue
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
MUSHROOM, STEM & PIECES	9 lbs 6 oz	1 gal 2 qt 1 pt 1 c 4 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
VEG, PEAS	27 lbs	4 gal 3 qt 8 tbsp 2 1/8 tsp	

METHODS

- 1 Melt butter in a stem jacketed kettle. Add peas and drained mushrooms, stir well.
- 2 CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

PEAS WITH CARROTS

Yield 100 Portions
Each Portion 3/4 CUP 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
124 kcal	20.3 gm	6 gm	2.6 gm	18.9 %	5 mg	324 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CARROTS	18 lbs	3 gal 1 qt 1 pt 1 c 14 tbsp 2 3/8 tsp	
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
VEG, PEAS	22 lbs 5 oz	3 gal 3 qt 1 pt 1 c 4 tbsp 2/8 tsp	

METHODS

- 1 Add frozen peas to boiling salted water.
- 2 Bring to a boil; cover; cook gently 6 to 8 minutes or until tender. Drain.
- 3 Place carrots and salt in boiling water; cook 10 to 13 minutes or until tender; drain.
- 4 Combine hot peas and carrots with melted butter; mix gently. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

PEAS WITH CELERY

Yield 100 Portions
Each Portion 3/4 CUP 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
103 kcal	16 gm	6 gm	2 gm	17.5 %	5 mg	246 mg		48 mg

Ingredients	Weight	Measure	Issue
WATER	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
CELERY, FRESH	14 lbs 6 oz	3 gal 1 qt 1 pt 5 tbsp 1 2/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	3 tsp	
VEG, PEAS	22 lbs 8 oz	3 gal 3 qt 1 pt 1 c 12 tbsp 1 7/8 tsp	

METHODS

- 1 Melt butter in a steam jacketed kettle, saute celery for 5-8 minutes. Add water and cook additional 3 minutes.
- 2 Add peas and seasoning, mix well. remove from kettle, palce peas in serving pan, loosly cover. Hold hot for service. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

PEAS WITH ONIONS

Yield 100 Portions
Each Portion 3/4 CUP 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
123 kcal	19.7 gm	6.7 gm	2.3 gm	16.8 %	5 mg	222 mg		0 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
ONIONS, YELLOW	6 lbs 5 3/8 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
VEG, PEAS	27 lbs	4 gal 3 qt 8 tbsp 2 1/8 tsp	

METHODS

- 1 Add peas to salted boiling water.
- 2 Bring to a boil; cover; cook gently 6 to 8 minutes or until tender. Drain.
- 3 Saute onions in butter until tender.
- 4 Combine hot peas and sauteed onions; mix gently.

PEAS WITH MUSHROOM (CANNED PEAS)

Yield 100 Portions
Each Portion 3/4 CUP 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
55 kcal	7 gm	3 gm	2 gm	32.7 %	5 mg	248 mg		13 mg

Ingredients	Weight	Measure	Issue
MUSHROOM, STEM & PIECES	9 lbs 6 oz	1 gal 2 qt 1 pt 1 c 4 tbsp 4/8 tsp	
PEAS, #10	39 lbs 6 oz	4 gal 2 qt 7/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	

METHODS

- 1 Saute mushrooms in butter.
- 2 Add peas, season, simmer until pea are hot - 2-4 minutes. Drain well. Palce into serving pan, loosly cover. Hold hot for service. CCP: Hold 140 F. or higher for service.

PEAS WITH CARROTS (FROZEN/FRESH)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
128 kcal	21.7 gm	6 gm	2.4 gm	16.9 %	5 mg	324 mg		0 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
VEG, PEAS	22 lbs 5 3/8 oz	3 gal 3 qt 1 pt 1 c 5 tbsp 1/8 tsp	
CARROTS	18 lbs		

METHODS

- 1 Add frozen peas to boiling salted water.
- 2 Bring to a boil; cover; cook gently 6 to 8 minutes or until tender. Drain.
- 3 Place carrots and salt in boiling water; cook 10 to 13 minutes or until tender; drain.
- 4 Combine hot peas and carrots with melted butter; mix gently. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

Q: Vegetables and Meatless Entree Alternatives No. Q04200

GREEN BEANS PARISIENNE

Yield 100 Portions
Each Portion 1/2CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
63 kcal	6.5 gm	2.2 gm	3.4 gm	48.6 %	5 mg	367 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	1 lb 4 oz	1 pt 6 tbsp 7/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 1/2 oz	2 4/8 tsp	
BUTTER, PRINTS	0 lbs 4 oz	7 tbsp 3 tsp	
ONIONS, YELLOW	1 lb 2 oz		
BREAD CRUMBS	0 lbs 8 oz	1 c 14 tbsp 6/8 tsp	
BEANS, GREEN, CUT	25 lbs 4 oz	2 gal 3 qt 1 pt 1 c 11 tbsp 1 6/8 tsp	
SOUP, COND, CREAM OF MUSHROOM, 50	4 lbs 11 oz	4 gal 1 qt 1 pt 4 tbsp 1 7/8 tsp	
CHEESE, PARMESAN	0 lbs 8 oz	1 pt 4 tbsp 7/8 tsp	

METHODS

- 1 Saute onions in butter or margarine until tender.
- 2 Blend soup, water, and Worcestershire sauce into onion mixture.
- 3 Drain beans; add beans to soup mixture; mix lightly.
- 4 Place 6-1/4 quarts mixture in each steam table pan.
- 5 Combine bread crumbs and melted butter or margarine.
- 6 Sprinkle 1 cup over mixture in each pan.
- 7 Sprinkle 1 cup cheese over bread crumbs in each pan.
- 8 Using a convection oven, bake in 350 F. oven for 15 minutes on high fan, open vent or until sauce is bubbling and cheese is melted.
 CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

GREEN BEANS PARISIENNE (FROZEN)

Yield 100 Portions
Each Portion 1/2CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
74 kcal	9.1 gm	2.8 gm	3.5 gm	42.6 %	5 mg	199 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, WORCESTERSHIRE	0 lbs 1/2 oz	2 4/8 tsp	
VEG, GREEN BEANS	16 lbs	3 gal 1 qt 1 c 12 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
ONIONS, YELLOW	1 lb 4 oz		
BREAD CRUMBS	0 lbs 8 oz	1 c 14 tbsp 6/8 tsp	
SOUP, COND, CREAM OF MUSHROOM, 50	4 lbs 11 oz	4 gal 1 qt 1 pt 4 tbsp 1 7/8 tsp	
CHEESE, PARMESAN	0 lbs 8 oz	1 pt 4 tbsp 7/8 tsp	

METHODS

- 1 Saute onions in butter until tender.
- 2 Blend soup, water and Worcestershire sauce into onion mixture.
- 3 Use frozen green beans.
- 4 Place about 6-1/4 quarts in each steam table pan.
- 5 Combine bread crumbs and melted butter.
- 6 Sprinkle 1 cup over mixture in each pan.
- 7 Sprinkle 1 cup cheese over breadcrumbs in each pan.
- 8 Using a convection oven, bake in 350 F. oven for 15 minutes on high fan, open vent or until sauce is bubbly and cheese is melted. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

GREEN BEANS PARISIENNE DEHY SOUP

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
57 kcal	6.2 gm	2.1 gm	2.8 gm	44.2 %	7 mg	302 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER	24 lbs	2 gal 3 qt 1 c 14 tbsp 2 7/8 tsp	
SAUCE, WORCESTERSHIRE	0 lbs 1/2 oz	2 4/8 tsp	
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
ONIONS, YELLOW	1 lb 2 oz		
BREAD CRUMBS	0 lbs 8 oz	1 c 14 tbsp 6/8 tsp	
SOUP, CREAM OF MUSHROOM	4 lbs 11 oz	2 qt 6 tbsp 1 4/8 tsp	
BEANS, GREEN, CUT	16 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	
CHEESE, PARMESAN	0 lbs 8 oz	1 pt 4 tbsp 7/8 tsp	

METHODS

- 1 Saute onions in butter or margarine until tender.
- 2 Blend soup, water, and Worcestershire sauce into onion mixture. Bring to a boil, cook until mushrooms are tender and fully rehydrated.
- 3 Drain beans; add beans to soup mixture; mix lightly. Simmer for 5-8 minutes or until beans are hot.
- 4 Place 6-1/4 quarts mixture in each steam table pan.
- 5 Combine bread crumbs and melted butter.
- 6 Sprinkle 1 cup over mixture in each pan.
- 7 Sprinkle 1 cup cheese over bread crumbs in each pan.
- 8 Using a convection oven, bake in 350 F. oven for 15 minutes on high fan, open vent or until sauce is bubbling and cheese is melted. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

RED CABBAGE WITH SWEET AND SOUR SAUCE

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
85 kcal	10.6 gm	1.2 gm	4.8 gm	50.8 %	12 mg	336 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, CLOVES	0 lbs 1 oz	4 tbsp 7/8 tsp	
CABBAGE, RED	22 lbs 8 oz	9 gal 1 c 12 tbsp 2 3/8 tsp	
VINEGAR, WHITE	1 lb 10 oz	1 pt 1 c 1 tbsp 1 6/8 tsp	
BUTTER, PRINTS	1 lb 4 oz	1 pt 7 tbsp 3 tsp	
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
APPLES, EATING, GREEN, SWEET	2 lbs 2 oz	1 qt 1 pt 1 c 11 tbsp 1 2/8 tsp	

METHODS

- 1 Place 1-1/4 cups butter in each roasting pan.
- 2 Add 9 pounds or 11-1/4 quarts cabbage and 5-1/2 cups apples to each pan. Mix thoroughly.
- 3 Cook at low heat 30 minutes, stirring frequently to avoid scorching.
- 4 Combine vinegar, brown sugar, salt, cloves and bay leaves.
- 5 Pour vinegar mixture evenly over hot cabbage and apples in each pan.
- 6 Simmer 2 to 3 minutes to blend seasonings. Remove bay leaves. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

BAKED POTATOES

Yield 100 Portions
Each Portion 1 EA (6 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
166 kcal	39 gm	3 gm	0 gm	0 %	0 mg	10 mg		15 mg

Ingredients	Weight	Measure	Issue
POTATOES, WHITE	42 lbs 14 oz		

METHODS

- 1 Scrub potatoes well; remove any blemishes. Place on sheet pans. Prick skin with fork to allow steam to escape.
- 2 Using a convection oven, bake at 400 F. for 35 minutes on high fan, closed vent or until done. Potatoes are done when 208 F. to 211 F. internal temperature is reached. When done, a fork will easily pierce a potato. CCP: Hold at 140 F. or higher for service.

QUICK BAKED POTATO HALVES

Yield 100 Portions
Each Portion 2 HALVES (7 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
151 kcal	34 gm	3 gm	1 gm	6 %	0 mg	9 mg		14 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
POTATOES, WHITE	42 lbs 14 oz		

METHODS

- 1 Scrub potatoes well; remove any blemishes.
- 2 Cut potatoes in half lengthwise. Dry cut sides on paper towels.
- 3 Lightly spray sheet pans with non-stick cooking spray. Place cut sides down, in rows 5x6, on sprayed sheet pans.
- 4 Using a convection oven, bake 30 minutes at 400 F. or until done or cut sides are evenly browned on high fan, closed vent. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

BAKED POTATOES WITH SOUR CREAM

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
175 kcal	35.9 gm	8.7 gm	0.2 gm	1 %	0 mg	37 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUR CREAM	12 lbs	1 gal 1 qt 1 pt 7 tbs 2 6/8 tsp	
POTATOES, WHITE	42 lbs 14 oz		

METHODS

- 1 Scrub potatoes well; remove any blemishes. Place on sheet pans. Prick skin with fork to allow steam to escape.
- 2 Using a convection oven, bake at 400 F. for 35 minutes on high fan, closed vent or until done. Potatoes are done when 208 F. to 211 F. internal temperature is reached. When done, a fork will easily pierce a potato. CCP: Hold at 140 F. or higher for service.
- 3 Serve with sour cream.

POTATO BAR CONDIMENTS AIRFOR

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
501 kcal	25 gm	16.7 gm	38.3 gm	68.8 %	77 mg	470 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUCE, CHEESE, R-T-S	7 lbs	3 qt 9 tbsp 1 7/8 tsp	
SOUR CREAM	7 lbs	3 qt 1 c 1 tbsp 2 7/8 tsp	
BUTTER, PRINTS	7 lbs	3 qt 1 c 15 tbsp 2 4/8 tsp	
SUGAR, BROWN, LT	2 lbs	1 qt 8 tbsp 3 tsp	
BACON BITS, IMITATION	7 lbs	1 gal 3 qt 5 tbsp 1 7/8 tsp	
SPICE, CHIVES	1 lb	9 gal 1 qt 1 pt 1 c 3 tbsp 4/8 tsp	
SPICE, CINNAMON	0 lbs 4 oz	14 tbsp 1 5/8 tsp	

METHODS

- 1 Place condiments in a serving pan.
- 2 Whip sour cream before placing in pan.

BAKED POTATO BAR

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
761 kcal	69.2 gm	30.3 gm	42.3 gm	50 %	90 mg	2550 mg		0 mg

Ingredients	Weight	Measure	Issue
CHILI, QUICK START	10 lbs		
SAUCE, CHEESE, R-T-S	7 lbs	3 qt 9 tbsp 1 7/8 tsp	
SOUR CREAM	7 lbs	3 qt 1 c 1 tbsp 2 7/8 tsp	
BUTTER, PRINTS	7 lbs	3 qt 1 c 15 tbsp 2 4/8 tsp	
SUGAR, BROWN, LT	2 lbs	1 qt 8 tbsp 3 tsp	
BEEF, GROUND PRECOOKED	10 lbs		
BACON BITS, IMITATION	7 lbs	1 gal 3 qt 5 tbsp 1 7/8 tsp	
SPICE, CHIVES	1 lb	9 gal 1 qt 1 pt 1 c 3 tbsp 4/8 tsp	
SPICE, CINNAMON	0 lbs 4 oz	14 tbsp 1 5/8 tsp	
POTATOES, SWEET	18 lbs		
POTATOES, WHITE	42 lbs 14 oz		

METHODS

- 1 Scrub potatoes well; remove any blemishes. Place on sheet pans. Prick skin with fork to allow steam to escape.
- 2 Using a convection oven, bake at 400 F. for 35 minutes on high fan, closed vent or until done. Potatoes are done when 208 F. to 211 F. internal temperature is reached. When done, a fork will easily pierce a potato. CCP: Hold at 140 F. or higher for service.
- 3 Prepare chili mix according to manufacturer's instructions in stock pot or steam jacketed kettle.
- 4 Add precooked beef to chili mixture, heat to 165 F. or higher for 15 seconds.
- 5 Place bacon bits, butter, cheese sauce, chives, brown sugar and cinnamon in serving pans.
- 6 Whip sour cream before placing in pan.

FRENCH FRIED POTATOES

Yield 100 Portions
Each Portion 1 CUP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
144 kcal	33.6 gm	2.9 gm	0.2 gm	1.3 %	0 mg	10 mg		0 mg

Ingredients	Weight	Measure	Issue
POTATOES, WHITE	49 lbs 5 3/8 oz		

METHODS

- 1 Hold peeled potatoes in cold water until needed to prevent discoloration.
- 2 Drain; dry well.
- 3 Fill fryer basket about 2/3 full; fry about 7 minutes in 365 F. deep fat or until golden brown.
- 4 Drain well in basket or on absorbent paper. CCP: Hold at 140 F. or higher for service.

FRENCH FRIED POTATOES

Yield 100 Portions
Each Portion 3.5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
208 kcal	33 gm	3 gm	8 gm	34.6 %	0 mg	44 mg		10 mg

Ingredients	Weight	Measure	Issue
VEG, POTATOES, FRIES, WEDGE	35 lbs		

METHODS

- 1 Place french fries in deep fat fryer basket, place in 350 F. oil. Cook about 7 minutes or until fries are golden brown.
- 2 Remove from grease and allow to drian. Place into serving pan and hold hot, uncovered, for service. CCP: Hold at 140F or higher for service.

CRINKLE CUT FRENCH FRIES (FRZ OVENABLE)

Yield 100 Portions
Each Portion 3.5 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
208 kcal	33 gm	3 gm	8 gm	34.6 %	0 mg	44 mg		10 mg

Ingredients	Weight	Measure	Issue
VEG, POTATOES, FF, CRINKLE	30 lbs		

METHODS

- 1 Place about 2 pounds 8 ounces of potatoes on each sheet pan.
- 2 Using a convection oven, bake at 400 F. 10 to 12 minutes on high fan, open vent until golden brown. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 If using a Combi-Oven, bake 8-10 minutes in Combi-Mode. Note: The use of perforated sheet pans promotes even browning.

POTATO STEAK FRIES, FZN, OVENABLE

Yield 100 Portions
Each Portion 3 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
358 kcal	41 gm	4 gm	21 gm	52.8 %	0 mg	667 mg		12 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
VEG, POTATOES, FRIES, WEDGE	30 lbs		

METHODS

- 1 Lightly spray non-stick cooking spray on sheet pans. Place about 2 pounds 8 ounces of potatoes on each sheet pan.
- 2 Using a convection oven, bake at 400 F. 10 to 12 minutes on high fan, open vent until golden brown. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 If using a Combi-Oven, bake 8-10 minutes in Combi-Mode. Note: The use of perforated sheet pans promotes even browning.

SWEET POTATO FRIES, FROZEN OVENABLE

Yield 100 Portions
Each Portion 3 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
106 kcal	17 gm	0 gm	3 gm	25.5 %	51 mg	153 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	

METHODS

- 1 Lightly spray sheet pans with non-stick cooking spray. Place a single layer of sweet potatoes on a sheet pan, about 2-1/5 pounds.
- 2 Using a convection oven, bake at 400 F. for 10-12 minutes on high fan, open vent until a light golden color. DO NOT OVERCOOK.
CCP: Hold at 140 F. or higher for service.

NOTES

- 1 If using a Combi-Oven, bake 8-10 minutes in Combi-Mode.

HASHED BROWN POTATOES

Yield 100 Portions
Each Portion 2/3CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
176 kcal	28.1 gm	2.4 gm	6.4 gm	32.7 %	0 mg	242 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
OIL, SALAD, CANOLA	2 lbs	1 qt 2 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/8 oz	3 tbsp 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	38 lbs 2 oz		

METHODS

- 1 Cover potatoes with boiling salted water; bring to a boil; reduce heat; simmer 15 minutes or until tender. DO NOT OVERCOOK. Drain well.
- 2 Spread a layer of potatoes over well greased griddle at 400 F. Cook 10 minutes or until golden brown on one side.
- 3 Turn potatoes; cook 10 minutes or until golden brown.
- 4 Sprinkle with salt and pepper. CCP: Hold at 140 F. or higher for service.

COTTAGE FRIED POTATOES

Yield 100 Portions
Each Portion 2/3CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
201 kcal	28.1 gm	2 gm	9 gm	40.3 %	0 mg	245 mg		14 mg

Ingredients	Weight	Measure	Issue
OIL, SALAD, CANOLA	1 lb 6 oz	1 pt 13 tbs 2 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/8 oz	3 tbs 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	
POTATOES, WHITE	38 lbs 2 oz		

METHODS

- 1 Cut potatoes in half lengthwise. Slice 1/4-inch thick. Cover potatoes with cold salted water; bring to a boil; reduce heat; simmer 15 minutes or until tender but firm. DO NOT OVERCOOK. Drain well.
- 2 Spread a layer of potatoes over well greased 400 F. griddle. Cook 10 minutes or until golden brown on one side.
- 3 Turn potatoes; cook 10 minutes or until golden brown.
- 4 Sprinkle with salt and pepper. CCP: Hold at 140 F. or higher for service.

HASHED BROWN POTATOES(FROZEN,SHREDDED)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
122 kcal	14.5 gm	1.7 gm	6.7 gm	49.4 %	0 mg	224 mg		0 mg

Ingredients	Weight	Measure	Issue
OIL, SALAD, CANOLA	1 lb 8 oz	1 pt 1 c 1 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
POTATOES, HASH BROWN PATTY	18 lbs	2 gal 1 qt 1 pt 14 tbsp 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Place layer of potatoes on well greased 400 F. griddle; cook 15 minutes; turn; brown on other side.
- 2 Sprinkle with salt and pepper. CCP: Hold at 140 F. or higher for service.

LYONNAISE POTATOES

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
206 kcal	35.2 gm	3 gm	6.3 gm	27.5 %	0 mg	215 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
ONIONS, YELLOW	1 lb 8 oz		
OIL, SALAD, CANOLA	1 lb 4 oz	1 pt 9 tbsp 1 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	46 lbs 12 oz		

METHODS

- 1 Mix sliced potatoes with sliced onions. Lightly spray each steam table pan with non-stick cooking spray. Place mixture in sprayed pans.
- 2 Add canola oil, salt and pepper. Mix lightly.
- 3 Using a convection oven, bake in 350 F. for 1 hour 15 minutes on high fan, closed vent or until tender. CCP: Hold for service at 140 F. or higher.

HASH BROWN POTATOES

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
138 kcal	18 gm	2 gm	7 gm	45.7 %	0 mg	22 mg		10 mg

Ingredients	Weight	Measure	Issue
POTATOES, HASH BROWN PATTY	16 lbs	2 gal 1 pt 8 tbs 2 7/8 tsp	

METHODS

- 1 Use frozen hashed brown potato patties. DO NOT THAW. Place patties on ungreased sheet pans. DO NOT allow patties to touch each other.
- 2 Using a convection oven, bake at 400 F. 15 to 17 minutes or until lightly browned on high fan, open vent. CCP: Hold at 140 F. or higher for service.

HOME FRIED POTATOES

Yield 100 Portions
Each Portion 2/3 CUP (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
212 kcal	32 gm	3 gm	9 gm	38.2 %	0 mg	228 mg		13 mg

Ingredients	Weight	Measure	Issue
OIL, SALAD, CANOLA	1 lb 14 oz	1 pt 1 c 14 tbsp 1 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	43 lbs		

METHODS

- 1 Peel (or not) potatoes, slice thin or cut into dice. Place in steam jacketed kettle, cover with cold water. Bring to a boil, reduce to a simmer and cook until potatoes are tender but still firm. Drain well.
- 2 Spread a layer of potatoes on well greased griddle. Cook on 400 F. griddle for about 10-15 minutes, turning occasionally to ensure even browning.
- 3 Sprinkle with salt and pepper. CCP: Hold at 140 F. or higher for service.

MASHED POTATOES

Yield 100 Portions
Each Portion 1/2CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
105 kcal	20.4 gm	2 gm	1.9 gm	16.3 %	5 mg	163 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs 14 oz	1 qt 1 c 8 tbsp 1/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	0 lbs 5 oz	1 pt 1 tbsp 1 1/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	
POTATOES, WHITE	29 lbs 2 oz		

METHODS

- 1 Cover potatoes with salted water; bring to a boil; reduce heat; simmer 25 minutes or until tender. Drain well.
- 2 Beat potatoes in mixer bowl at low speed until broken into smaller pieces, about 1 minute.
- 3 Add butter and pepper. Beat at high speed 3 to 5 minutes or until smooth.
- 4 Reconstitute milk; heat to a simmer; blend into potatoes at low speed. Beat at high speed 2 minutes or until light and fluffy. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

GRILLED POTATO PATTIES

Yield 100 Portions
Each Portion 2 PATTIES (4OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
130 kcal	23.9 gm	3.1 gm	2.6 gm	18 %	22 mg	203 mg		0 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
BREAD CRUMBS	1 lb 8 oz	1 qt 1 c 10 tbsp 2 2/8 tsp	
EGG, WHOLE, TABLE	14 1/4 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	2 3/8 oz	15 tbsp 2 5/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	
POTATOES, WHITE	27 lbs		

METHODS

- 1 Cover potatoes with salted water; bring to a boil; reduce heat; simmer 25 minutes or until tender. Drain well.
- 2 Beat potatoes in mixer bowl at high speed until broken into smaller pieces, about 1 minute.
- 3 Add butter and pepper. Beat at high speed 1 minute.
- 4 Reconstitute milk, heat to a simmer; blend into potatoes, blend in beaten eggs at low speed. Beat at high speed 1 minute.
- 5 Shape into 2 ounce patties. Dredge patties in bread crumbs. Shake off excess. Grill on lightly greased 350 F. griddle 3 minutes per side or until golden brown. CCP: Hold at 140 F. or higher for service.

RED SKINNED MASHED POTATOES

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
116 kcal	20.4 gm	2 gm	3.2 gm	24.8 %	3 mg	159 mg		0 mg

Ingredients	Weight	Measure	Issue
POTATOES, RED	29 lbs 5 3/8 oz		
BUTTER, PRINTS	0 lbs 4 oz	7 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	2 1/4 oz	15 tbsp 1/8 tsp	
OIL, SALAD, OLIVE	7 1/2 oz	15 tbsp 2 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Cover potatoes with water; bring to a boil; reduce heat; simmer 25 minutes or until tender. Drain well.
- 2 Beat potatoes in mixer bowl at low speed until broken into smaller pieces, about 1 minute.
- 3 Add butter, oil, salt and black pepper. Beat at high speed 3 to 5 minutes or until smooth.
- 4 Reconstitute milk; heat to a simmer; blend into potatoes at low speed. Beat at high speed 2 minutes or until light and fluffy. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

OVEN ROASTED RED SKINNED POTATOES

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
113 kcal	17 gm	2 gm	4 gm	31.9 %	0 mg	178 mg		11 mg

Ingredients	Weight	Measure	Issue
POTATOES, RED	25 lbs		
SPICE, PARSLEY	0 lbs 3/4 oz	14 tbsp 5/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
OIL, SALAD, OLIVE	15 1/4 oz	1 pt 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 5 oz	1 c 4 tbsp 1 7/8 tsp	

METHODS

- 1 Combine salt, pepper, garlic and parsley, mix well. Set aside for use in Step 4.
- 2 Wash potatoes well, several changes of water if necessary. Allow potatoes to drain, place in large container or pan suitable to toss in batches.
- 3 Toss potatoes with olive oil until well coated. Place on sheet pans in single layers.
- 4 Evenly sprinkle seasoning mixture over the top of all potatoes. Using convection oven, bake 350 F. for 35-50 minutes or until browned and done. Turn potatoes once during cooking. CCP: Internal temperature must reach 145F. or higher for 15 seconds.
- 5 Remove from sheet tray and place into 2" or 4" serving pan, cover and hold for service. CCP: Hold at 140 F. or higher for service.

O'BRIEN POTATOES

Yield 100 Portions
Each Portion 2/3CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
134 kcal	29 gm	2.6 gm	1.2 gm	8.1 %	0 mg	200 mg		0 mg

Ingredients	Weight	Measure	Issue
PEPPERS, GREEN	3 lbs	2 qt 1 c 2 tbsp 3/8 tsp	
OIL, SALAD, CANOLA	3 5/8 oz	7 tbsp 1 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMIENTOS (DICED)	1 lb 5 oz	1 qt 4 tbsp 1/8 tsp	
POTATOES, WHITE	34 lbs 10 5/8 oz		

METHODS

- 1 Saute peppers in shortening or salad oil 5 minutes or until tender. Add pimientos; saute until heated through.
- 2 Fry potatoes in 365 F. deep fat in 25-portion batches 7 minutes or until lightly browned and tender.
- 3 Drain well in basket or on absorbent paper.
- 4 Combine 2-1/3 cups of sauteed vegetables with each pan of potatoes.
- 5 Combine salt and pepper. Sprinkle 2 teaspoons salt-pepper mixture over each batch of potatoes. Stir lightly but thoroughly.
- 6 Using a convection oven, bake at 350 F. for 8 to 10 minutes until thoroughly heated on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

GRILLED O'BRIEN POTATOES

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
106 kcal	23 gm	3 gm	1 gm	8.5 %	0 mg	174 mg		15 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
PEPPERS, GREEN	3 lbs	2 qt 1 c 2 tbsp 3/8 tsp	
VEG, POTATOES, HASBROWNS	31 lbs	4 gal 1 pt 15 tbsp 1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMIENTOS (DICED)	0 lbs 12 oz	1 pt 6 tbsp 2 6/8 tsp	

METHODS

- 1 Lightly spray griddle with non-stick cooking spray. Brown potatoes on griddle with peppers and pimientos.
- 2 Combine salt and pepper. Sprinkle salt-pepper mixture over potatoes. Stir lightly but thoroughly.
- 3 CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

OVEN BROWNED POTATOES

Yield 100 Portions
Each Portion 1/2CP (2 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
119 kcal	20.1 gm	2 gm	4 gm	30.3 %	10 mg	223 mg		10 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	29 lbs 8 oz		

METHODS

- 1 Wash potatoes well, cut into wedge cut, place 8 pounds or 5-3/4 quarts potatoes in each steam table pan.
- 2 Drizzle 2/3 cup butter over potatoes in each pan; stir gently to coat potatoes well.
- 3 Mix salt, pepper and paprika together. Sprinkle 1-1/2 tablespoon mixture over potatoes in each pan.
- 4 Using a convection oven, bake in 350 F. for 25 to 30 minutes on high fan, open vent or until browned and done. Turn potatoes once during cooking. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

FRANCONIA POTATOES

Yield 100 Portions
Each Portion 1/2CP (2 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
126 kcal	22 gm	2 gm	4 gm	28.6 %	10 mg	225 mg		12 mg

Ingredients	Weight	Measure	Issue
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	29 lbs 8 oz		

METHODS

- 1 Cut potoates into wedge cuts, place itno steam jacketed jkettle, cover with cold water. Partially cook potatoes in steam-jacketed kettle 10 minutes. Drain. Place about 7 pounds 15 ounces partially cooked potatoes in each pan.
- 2 Drizzle 2/3 cup butter over potatoes in each steam table pan; stir gently to coat potatoes well.
- 3 Mix salt, pepper, and paprika together. Sprinkle 1-1/2 tablespoons mixture over potatoes in each pan.
- 4 Using a convection oven, bake at 400 F. for 15 minutes on high fan, closed vent until browned and done, turning once. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

OVEN-GLO POTATOES

Yield 100 Portions
Each Portion 1/2 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
130 kcal	22.6 gm	2.1 gm	3.8 gm	26.3 %	10 mg	262 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
TOMATO, PASTE	1 lb	1 c 11 tbsp 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	32 lbs		

METHODS

- 1 Partially cook potatoes in steam-jacketed kettle or stock pot 10 minutes or partially cook potatoes in 15 pounds PSI steam cooker 5 to 7 minutes or 5 pounds PSI steam cooker, 12 to 15 minutes. Drain. Use steam table pans. Place about 7 pounds 15 ounce partially cooked potatoes in each pan.
- 2 Thoroughly combine butter or margarine, salt, pepper, tomato paste, hot water and garlic powder; blend thoroughly.
- 3 Pour 2 pounds 2 ounce mixture over potatoes in each steam table pan.
- 4 Using a convection oven, bake at 400 F. for 15 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

OVEN-GLO POTATOES, CANNED

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
129 kcal	21.9 gm	2.4 gm	4 gm	27.9 %	10 mg	586 mg		0 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
POTATOES, WHITE, WHOLE	34 lbs	3 gal 1 pt 1 c 6 tbsp 1 5/8 tsp	
TOMATO, PASTE	1 lb	1 c 11 tbsp 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Drain potatoes. Place 1-1/3 gal potatoes in each pan.
- 2 Combine tomato paste, butter, salt, garlic powder and pepper. Add hot water; blend thoroughly.
- 3 Pour 1 qt mixture over potatoes in each pan.
- 4 Using a convection oven, bake at 400 F. 15 minutes or until browned on high fan, closed vent. CCP: Temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

Q: Vegetables and Meatless Entree Alternatives No. Q05004

OVEN BROWNED POTATOES (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
139 kcal	21 gm	2 gm	5 gm	32.4 %	13 mg	184 mg		10 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	1 lb 6 oz	1 pt 11 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
POTATOES, WHITE, WHOLE	34 lbs	3 gal 1 pt 1 c 6 tbsp 1 5/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Drain potatoes. Place 1-1/3 gal potatoes in each pan.
- 2 Drizzle 2/3 cup butter over potatoes in each pan; stir gently to coat potatoes.
- 3 Mix salt, paprika and pepper together. Sprinkle about 1 tbsp over potatoes in each pan.
- 4 Using a convection oven, bake at 350 F. 25-30 minutes or until browned on high fan, open vent. CCP: Temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

POTATOES AU GRATIN

Yield 100 Portions
Each Portion 2/3CP (5 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
218 kcal	30.8 gm	5.7 gm	8.3 gm	34.3 %	21 mg	428 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	0 lbs 1/2 oz	2 tbsp 6/8 tsp	
WATER 1	18 lbs	2 gal 1 pt 7 tbs 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 12 oz	1 pt 11 tbs 1 6/8 tsp	
BUTTER, PRINTS	2 lbs	1 pt 1 c 15 tbs 2 7/8 tsp	
BREAD CRUMBS	1 lb	1 pt 1 c 12 tbs 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbs 2 6/8 tsp	
MILK, NONFAT, DRY	1 lb 2 oz	1 qt 1 pt 1 c 8 tbs 2/8 tsp	
CHEESE, CHEDDAR, SHREDDED	2 lbs	2 qt 1 3/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	
WATER 2	10 lbs 8 oz	1 gal 1 qt 1 tbs 1 5/8 tsp	
POTATOES, WHITE	34 lbs		

METHODS

- Cover potatoes with salted water¹; bring to a boil; cook 10 minutes or until tender.
- Drain well. Place about 8 pounds or 1-1/2 gallon potatoes in each steam table pan. Set aside for use in Step 6.
- Melt butter. Blend butter and flour together using wire whip; stir until smooth.
- Reconstitute milk with water²; bring to just below boiling. DO NOT BOIL. Add milk to flour mixture stirring constantly. Add salt and pepper. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
- Add cheese and mustard to sauce. Stir until cheese is melted.
- Pour 2-1/3 quarts sauce evenly over potatoes in each pan.
- Mix crumbs and butter. Sprinkle 1-1/3 cups crumbs over potatoes in each pan.
- Using a convection oven, bake in 325 F. for 30 minutes on low fan, open vent or until browned. CCP: Hold for service at 140 F. or higher.

POTATOES AU GRATIN (DEHY SLICES)

Yield 100 Portions
Each Portion 2/3CP (5 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
211 kcal	15 gm	9 gm	13 gm	55.5 %	28 mg	1115 mg		217 mg

Ingredients	Weight	Measure	Issue
SPICE, MUSTARD	0 lbs 1/4 oz	1 tbsp 3/8 tsp	
SAUCE, CHEESE, R-T-S	20 lbs	2 gal 1 pt 1 c 15 tbsp 3 tsp	
BREAD CRUMBS	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
POTATOES, WHITE, SLICES (DEHY)	5 lbs 8 oz	0 gal	
CHEESE, CHEDDAR, SHREDDED	2 lbs	2 qt 1 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Place potatoes into a steam jacketed kettle with salt. Cover with cold water, bring water to a boil; simmer until tender.
- 2 Drain well; place about 6 pounds 8 ounces or 4-1/2 quarts cooked, drained potatoes in each serving pan. Set aside.
- 3 Heat cheese sauce in steam jacketed kettle, season with pepper and mustard, mix well. Bring to a simmer, remove from kettle and distribute over sliced potatoes in serving pans.
- 4 Distribute shredded cheese and bread crumbs over cheese sauce in each serving.
- 5 Using a convection oven, bake in 325 F. for 30 minutes or until browned on low fan, open vent. CCP: Hold for service at 140 F. or higher.

RISSOLE POTATOES

Yield 100 Portions
Each Portion 2/3 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
137 kcal	32 gm	3 gm	0 gm	0 %	0 mg	8 mg		13 mg

Ingredients	Weight	Measure	Issue
POTATOES, WHITE	46 lbs 12 oz		

METHODS

- 1 Cook potatoes in steamer 5 to 7 minutes at 15 PSI or 12 to 15 minutes at 5 PSI. Drain.
- 2 Fry in deep fat until golden brown in 360 F. deep fat.
- 3 Drain well in basket or on absorbent paper.
- 4 CCP: Hold for service at 140 F. or higher.

SCALLOPED POTATOES

Yield 100 Portions
Each Portion 2/3CP (5 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
153 kcal	28.1 gm	3.9 gm	2.9 gm	17.1 %	7 mg	322 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	18 lbs	2 gal 1 pt 7 tbsp 5/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 12 oz	1 pt 11 tbsp 1 6/8 tsp	
BUTTER, PRINTS	0 lbs 10 oz	1 c 3 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	1 lb 10 oz	2 qt 1 pt 13 tbsp 1 3/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	
WATER 2	13 lbs	1 gal 2 qt 14 tbsp 3/8 tsp	
POTATOES, WHITE	34 lbs		

METHODS

- 1 Cover potatoes with salted water¹; bring to a boil; cook 10 minutes or until tender.
- 2 Drain well. Lightly spray each steam table pan with non-stick cooking spray. Place about 8 pounds potatoes in each sprayed pan.
- 3 Blend butter or margarine and flour together using a wire whip. Stir until smooth.
- 4 Reconstitute milk; bring to just below boiling. DO NOT BOIL. Add milk to roux stirring constantly. Add salt and pepper. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
- 5 Pour 2-3/4 quarts sauce over potatoes in each pan.
- 6 Using a convection oven, bake at 325 F. for 30 minutes on low fan, open vent or until browned. CCP: Hold at 140 F. or higher for service.

SCALLOPED POTATOES AND ONIONS

Yield 100 Portions
Each Portion 2/3CP (5 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
156 kcal	29 gm	3.8 gm	2.9 gm	16.7 %	7 mg	319 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	13 lbs	1 gal 2 qt 14 tbsp 3/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 12 oz	1 pt 11 tbsp 1 6/8 tsp	
BUTTER, PRINTS	0 lbs 10 oz	1 c 3 tbsp 3 tsp	
ONIONS, YELLOW	2 lbs 12 oz		
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
MILK, NONFAT, DRY	1 lb 7 oz	2 qt 1 c 9 tbsp 1 3/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	
POTATOES, WHITE	34 lbs		

METHODS

- 1 Cover potatoes with salted water; bring to a boil; cook 10 minutes or until tender.
- 2 Drain well. Lightly spray each steam table pan with non-stick cooking spray. Place onions in layers with potatoes. Place about 8 pounds potatoes in each sprayed pan.
- 3 Blend butter and flour together using a wire whip. Stir until smooth.
- 4 Reconstitute milk; bring to just below boiling. DO NOT BOIL. Add milk to roux stirring constantly. Add salt and pepper. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
- 5 Pour 2-1/2 quarts sauce over potatoes in each pan.
- 6 Using a convection oven, bake at 325 F. for 30 minutes on low fan, open vent or until browned. CCP: Hold at 140 F. or higher for service.

HASHED BROWN POTATOES(DEHY SL POTATOES)

Yield 100 Portions
Each Portion 2/3CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
76 kcal	7 gm	1 gm	5 gm	59.2 %	0 mg	380 mg		8 mg

Ingredients	Weight	Measure	Issue
WATER 1	48 lbs	5 gal 2 qt 1 pt 1 c 13 tbs 2 5/8 tsp	
OIL, SALAD, CANOLA	1 lb 4 oz	1 pt 9 tbs 1 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbs 2 6/8 tsp	
POTATOES, WHITE, SLICES (DEHY)	8 lbs	0 gal	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	

METHODS

- 1 Place dehy potatoes into a steam jacketed kettle, cover with cold water add salt. Bring to boil. Reduce heat; simmer 15 to 20 minutes or until tender. Drain well.
- 2 Spread potatoes on greased 375 F. griddle. Sprinkle with mixture of salt and pepper. Cook 10 minutes or until golden brown. Turn potatoes; continue to cook 10 minutes or until golden brown. Proceed with remaining potatoes. CCP: Hold at 140 F. or higher for service.

LYONNAISE POTATOES (DEHY)

Yield 100 Portions
Each Portion 2/3CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
89 kcal	1 gm	1 gm	6 gm	60.7 %	0 mg	386 mg		14 mg

Ingredients	Weight	Measure	Issue
OIL, SALAD, CANOLA	1 lb 4 oz	1 pt 9 tbsp 1 7/8 tsp	
ONIONS, DRY, WHITE, CHOPPED	0 lbs 8 oz	1 pt 11 tbsp 1 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
POTATOES, WHITE, SLICES (DEHY)	8 lbs	0 gal	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Place dehy potatoes into a steam jacketed kettle, cover with cold water. Bring to a boil; reduce heat; simmer 15 to 20 minutes or until tender. Drain well. Rehydrate onions. Add to cooked potatoes.
- 2 Spread potatoes on greased 375 F. griddle. Sprinkle with mixture of salt and pepper. Cook 10 minutes or until golden brown. Turn potatoes; continue to cook 10 minutes or until golden brown. Proceed with remaining potatoes. CCP: Hold at 140 F. or higher for service.

O'BRIEN POTATOES (DEHY. SLICE POTATO)

Yield 100 Portions
Each Portion 2/3CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
85 kcal	8 gm	1 gm	6 gm	63.5 %	0 mg	387 mg		9 mg

Ingredients	Weight	Measure	Issue
OIL, SALAD, CANOLA	1 lb 4 oz	1 pt 9 tbsp 1 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 1/2 oz	3 tbsp 2 6/8 tsp	
PEPPERS, GREEN, DEHY	0 lbs 2 oz	0 gal	
POTATOES, WHITE, SLICES (DEHY)	8 lbs	0 gal	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMIENTOS (DICED)	1 lb 4 oz	1 qt 2 4/8 tsp	

METHODS

- 1 Add dehy potatoes to a steam jacketed kettle, cover with cold water, bring to a boil; reduce heat; simmer 15 to 20 minutes or until tender. Drain well. Rehydrate green peppers. Add peppers and pimientos to cooked potatoes.
- 2 Spread potatoes on greased 375 F. griddle. Sprinkle with mixture of salt and pepper. Cook 10 minutes or until golden brown. Turn potatoes; continue to cook 10 minutes or until golden brown. Proceed with remaining potatoes. CCP: Hold at 140 F. or higher for service.

HASHED BROWN POTATOES (DEHY, SHREDDED)

Yield 100 Portions
Each Portion 2/3CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
62 kcal	5 gm	0 gm	5 gm	72.6 %	0 mg	306 mg		5 mg

Ingredients	Weight	Measure	Issue
OIL, SALAD, CANOLA	1 lb	1 pt 1 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 3/4 oz	4 tbsp 7/8 tsp	
POTATOES, HASH BROWN (DEHY)	5 lbs 10 oz	0 gal	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Use dehydrated hash brown potatoes. Add hot water and salt. Stir. Let stand 20 minutes; drain.
- 2 Spread 1/3 layer of potatoes on greased 375 F. griddle. Sprinkle with mixture of salt and pepper. Cook 2 to 3 minutes on each side.
CCP: Hold at 140 F. or higher for service.

HASHED BROWN POTATOES (DEHY DICED)

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
80 kcal	7 gm	1 gm	6 gm	67.5 %	0 mg	380 mg		8 mg

Ingredients	Weight	Measure	Issue
POTATOES, WHITE, DEHY, DICED	7 lbs 8 oz	0 gal	
OIL, SALAD, CANOLA	1 lb 4 oz	1 pt 9 tbs 1 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	2 5/8 oz	4 tbs 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbs 1/8 tsp	

METHODS

- 1 Add dehydrated diced potatoes to boiling salted water. Cover. Bring quickly to a boil. Reduce heat and simmer for 15 minutes.
- 2 Spread 1/3 layer of potatoes on greased 375 F. griddle. Sprinkle with mixture of salt and pepper. Cook 10 minutes or until golden brown. Turn potatoes; continue to cook 10 minutes or until golden brown. Proceed with remaining layers.

SCALLOPED POTATOES & ONIONS (DEHY SL)

Yield 100 Portions
Each Portion 2/3CP (5 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
95 kcal	11 gm	2.6 gm	4.7 gm	44.5 %	12 mg	270 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	40 lbs	4 gal 3 qt 8 tbsp 2 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 9 oz	1 pt 2 tsp	
BUTTER, PRINTS	1 lb 2 oz	1 pt 3 tbsp 3 tsp	
ONIONS, DRY, WHITE, CHOPPED	0 lbs 12 oz	1 qt 1 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
MILK, NONFAT, DRY	1 lb 13 oz	3 qt 1 tbsp 1 3/8 tsp	
POTATOES, WHITE, SLICES (DEHY)	5 lbs	0 gal	
SPICE, PEPPER, WHITE	0 lbs 1/8 oz	1 4/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
WATER 2	17 lbs	2 gal 8 tbsp 1 6/8 tsp	

METHODS

- 1 Add potatoes and onions to boiling salted water¹. Cover. Bring quickly to a boil; reduce heat; simmer 15 to 25 minutes or until tender. Drain well.
- 2 Lightly spray each steam table pan with non-stick cooking spray. Place about 7 pounds or 4-3/4 quarts potato mixture into each sprayed pan.
- 3 Blend butter and flour together; stir until smooth using a wire whip.
- 4 Reconstitute milk. Heat to just below boiling. DO NOT BOIL. Add milk to roux stirring constantly. Add pepper. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
- 5 Pour 3 quarts sauce over mixture in each pan.
- 6 Sprinkle 1 teaspoon paprika over mixture in each pan.
- 7 Using a convection oven, bake at 325 F. for 30 minutes on open vent, low fan or until lightly brown. CCP: Hold at 140 F. or higher for service.

SCALLOPED POTATOES-DEHY,SLICED

Yield 100 Portions
Each Portion 2/3CP (5 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
79 kcal	8 gm	1 gm	5 gm	57 %	12 mg	356 mg		39 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 9 oz	1 pt 2 tsp	
BUTTER, PRINTS	1 lb 2 oz	1 pt 3 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	1 lb 12 oz	2 qt 1 pt 1 c 10 tbsp 2 3/8 tsp	
POTATOES, WHITE, SLICES (DEHY)	5 lbs 8 oz	0 gal	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Place potatoes in a steam jacketed kettle, cover with cold water, bring to a boil; reduce heat; simmer 15 to 25 minutes or until tender. Drain well.
- 2 Lightly spray each steam table pan with non-stick cooking spray. Place about 6 pounds 8 ounces or 4-1/2 quarts cooked, drained potatoes into each sprayed pan. Set aside for use in Step 5.
- 3 Blend melted butter and flour together; stir until smooth using a wire whip.
- 4 Reconstitute milk. Heat to just below boiling. DO NOT BOIL. Add milk to roux stirring constantly. Add pepper. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
- 5 Pour 3 quarts sauce over mixture in each pan.
- 6 Sprinkle 1 teaspoon paprika over mixture in each pan.
- 7 Using a convection oven, bake 30 minutes or until lightly browned in 325 F. oven on open vent, low fan. CCP: Hold at 140 F. or higher for service.

SCALLOPED POTATOES (DEHY DICED)

Yield 100 Portions
Each Portion 2/3CP (5 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
88 kcal	9.2 gm	2.4 gm	4.7 gm	48.1 %	12 mg	266 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 9 oz	1 pt 2 tsp	
POTATOES, WHITE, DEHY, DICED	5 lbs 1 oz	0 gal	
BUTTER, PRINTS	1 lb 2 oz	1 pt 3 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	1 lb 12 oz	2 qt 1 pt 1 c 10 tbsp 2 3/8 tsp	
SPICE, PAPRIKA	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Add diced potatoes to boiling salted water. Cover. Bring quickly to a boil; reduce heat; simmer 15 to 25 minutes or until tender. Drain well.
- 2 Lightly spray each steam table pan with non-stick cooking spray. Place about 7 pounds or 4-3/4 quarts cooked, drained potatoes into each sprayed pan. Set aside for use in Step 5.
- 3 Blend butter or margarine and flour together; stir until smooth using a wire whip.
- 4 Reconstitute milk. Heat to just below boiling. DO NOT BOIL. Add milk to roux stirring constantly. Add pepper. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
- 5 Pour 3 quarts sauce over mixture in each pan.
- 6 Sprinkle 1 teaspoon paprika over mixture in each pan.
- 7 Using a convection oven, bake at 325 F. for 30 minutes on open vent, low fan or until lightly brown. CCP: Hold at

GOLDEN POTATO BALLS (INST POTATOES)

Yield 100 Portions
Each Portion 3 BALLS (3 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
47 kcal	9.7 gm	1.9 gm	0.1 gm	1.9 %	1 mg	162 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	2 lbs	1 pt 1 c 13 tbsp 6/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 12 oz	1 pt 11 tbsp 1 6/8 tsp	
ONIONS, DRY, WHITE, CHOPPED	4 1/2 oz	1 c 8 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
MILK, NONFAT, DRY	0 lbs 10 oz	1 qt 2 tbsp 2 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
WATER 2	13 lbs	1 gal 2 qt 14 tbsp 3/8 tsp	
POTATOES, WHITE, GRANULES	5 lbs 9 oz	3 qt 6/8 tsp	

METHODS

- 1 Rehydrate onions in water¹ for 15 minutes. Drain; set aside for use in Step 5.
- 2 Combine potatoes, milk, flour, salt, nutmeg, and thyme; mix well.
- 3 Pour water² into mixer bowl.
- 4 At low speed, rapidly add dry ingredients. Mix 1 minute or until well blended.
- 5 Add onions. Mix until well blended.
- 6 Shape mixture into balls, about 1 ounce each. Roll into potato granules.
- 7 Fry 3 minutes or until golden brown in 375 F. deep fat fryer.
- 8 Drain well in basket or on absorbent paper. CCP: Hold at 140 F. or higher for service.

MASHED POTATOES (INST POTATOES)

Yield 100 Portions
Each Portion 1/2 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
94 kcal	17 gm	1 gm	2 gm	19.1 %	5 mg	172 mg		7 mg

Ingredients	Weight	Measure	Issue
WATER	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	0 lbs 10 oz	1 qt 2 tbsp 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE, GRANULES	4 lbs 10 oz	2 qt 1 c 15 tbsp 2 5/8 tsp	

METHODS

- 1 Blend potatoes and milk powder together.
- 2 Blend water, butter , salt and pepper in mixer bowl.
- 3 At low speed, using wire whip, rapidly add potato and milk mixture to liquid; mix 1/2 minute. Stop mixer; scrape down sides and bottom of bowl.
- 4 Whip at high speed about 2 minutes or until light and fluffy. DO NOT OVERWHIP. CCP: Hold at 140 F. or higher for service.

GRILLED POTATO CAKES (INSTANT)

Yield 100 Portions
Each Portion 1 CAKE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
78 kcal	9.5 gm	2.3 gm	3.4 gm	39.2 %	32 mg	182 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	16 lbs	1 gal 3 qt 1 pt 9 tbsp 2 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	1 lb	1 pt 1 c 10 tbsp 2/8 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
EGG, WHITES	1 lb	0 gal	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	0 lbs 12 oz	1 qt 1 c 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE, GRANULES	6 lbs 2 oz	3 qt 1 c 3 tbsp 2 1/8 tsp	

METHODS

- 1 Blend potatoes and milk together.
- 2 Blend water, butter or margarine, salt and pepper in mixer bowl.
- 3 At low speed, using wire whip, rapidly add potato and milk mixture to liquid; mix 1/2 minute. Stop mixer; scrape down sides and bottom of bowl.
- 4 Whip at high speed about 1 minute or until light and fluffy. At low speed, blend slightly beaten whole eggs into potatoes 1 minute. Whip at medium speed 1/2 minute. DO NOT OVERWHIP. Chill mixture.
- 5 Shape into 4 ounce cakes.
- 6 Dredge cakes in sifted general purpose flour.
- 7 Grill on well-greased 375 F. griddle about 3-1/2 to 4 minutes per side or until golden brown. CCP: Hold at 140 F. or higher for service.

STEWED TOMATOES

Yield 100 Portions
Each Portion 1/2 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
18 kcal	4 gm	1 gm	0 gm	0 %	0 mg	465 mg		24 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	4 1/2 oz	1 c 1 tbsp 1/8 tsp	
PEPPERS, GREEN	0 lbs 3 oz	9 tbsp 4/8 tsp	
ONIONS, YELLOW	4 1/2 oz		
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbsp 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine tomatoes, diced onions, diced peppers, diced celery, and pepper. Mix well.
- 2 Bring to a boil to blend flavors. CCP: Hold for service at 140 F. or higher.

STEWED TOMATOES WITH CROUTONS

Yield 100 Portions
Each Portion 1/2 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
43 kcal	9 gm	2 gm	0 gm	0 %	0 mg	545 mg		39 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	4 1/2 oz	1 c 1 tbsp 1/8 tsp	
BREAD, WHITE, SANDWICH	1 lb 8 oz		
PEPPERS, GREEN	0 lbs 3 oz	9 tbsp 4/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
ONIONS, YELLOW	4 1/2 oz		
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbsp 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine tomatoes, diced onions, diced peppers, diced celery, and pepper. Mix well.
- 2 Bring to a boil to blend flavors.
- 3 Allow bread to become stale. Trim crusts from bread; cut bread into 1/2 inch cubes. Place bread cubes on sheet pans. Brown lightly in 325 F. oven, about 20-25 minutes or in 375 convection oven, about 6 minutes on high fan, open vent. 2 lbs bread will yield about 1 gallon lightly browned croutons.
- 4 Serve stewed tomatoes with croutons. CCP: Hold for service at 145 F. or higher.

SPANISH STYLE STEWED TOMATOES

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
58 kcal	9.1 gm	1.3 gm	2.5 gm	38.8 %	0 mg	296 mg		0 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	0 lbs 9 oz	1 pt 2 tbsp 1/8 tsp	
PEPPERS, GREEN	9 3/4 oz	1 c 13 tbsp 2 1/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
SPICE, CUMIN	0 lbs 3/8 oz	0 gal	
OIL, SALAD, CANOLA	7 1/2 oz	15 tbsp 1 7/8 tsp	
PARSLEY	4 1/2 oz	1 pt 1 tbsp 1 4/8 tsp	
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbsp 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PEPPERS, GREEN CHILI, DICED	1 lb 4 oz	1 qt 1 tbsp 7/8 tsp	

METHODS

- 1 Dice the peppers. In a steam jacketed kettle heat the oil and add the onions, peppers, celery and green chilies, cumin and parsley.
- 2 Combine the canned tomatoes. Bring to a boil and reduce to a simmer. Cook for about 5 minutes. Season with black pepper.
- 3 Remove from kettle, place into 4" full size serving pans. Cover. CCP: Hold for service at 140 F. or higher.

STEWED TOMTOES (CANNED TOMATOES)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
20 kcal	5 gm	1 gm	0 gm	0 %	0 mg	503 mg		26 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	4 1/2 oz	1 c 1 tbsp 1/8 tsp	
PEPPERS, GREEN	0 lbs 4 oz	12 tbsp 5/8 tsp	
ONIONS, YELLOW	4 1/2 oz		
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbsp 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine tomatoes, diced onions, diced peppers, diced celery, and pepper. Mix well.
- 2 Bring to a boil to blend flavors. CCP: Hold for service at 140 F. or higher

GERMAN SAUERKRAUT

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
37 kcal	6.8 gm	1.5 gm	0.8 gm	19.5 %	2 mg	596 mg		0 mg

Ingredients	Weight	Measure	Issue
SAUERKRAUT	18 lbs 9 oz	3 gal 2 qt 1 pt 1 c 4 tbsp 2 2/8 tsp	
APPLES, EATING, RED, SWEET	1 lb 2 oz	1 qt 1 tbsp 1 tsp	
ONIONS, YELLOW	3 lbs 5 3/8 oz		
SUGAR, BROWN, LT	0 lbs 6 oz	13 tbsp 2 1/8 tsp	
BACON, SLICED, PRECOOKED	0 lbs 5 oz		

METHODS

- 1 Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat. Chop fine. CCP: Set aside at 140 F. or higher for use in Step 2.
- 2 Combine sauerkraut, bacon, onions, apples, caraway seed, and brown sugar; cook 1-1/2 hours, stirring occasionally. CCP: Hold at 140 F. or higher for service.

Q: Vegetables and Meatless Entree Alternatives No. Q06000

CLUB SPINACH

Yield 100 Portions
Each Portion 1/2CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
147 kcal	13 gm	10 gm	6 gm	36.7 %	12 mg	467 mg		219 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
CHEESE, CHEDDAR, SHREDDED	3 lbs 12 oz	3 qt 1 pt 1 c 2 5/8 tsp	
SPINACH, #10	36 lbs 12 oz	4 gal 1 qt 1 pt 1 c 3 tbsp 2 4/8 tsp	
BACON, SLICED, PRECOOKED	1 lb		
CRACKER, SALTINE	1 lb 8 oz		

METHODS

- 1 Drain spinach; chop coarsely; place about 7-1/2 pounds or 3-3/4 quarts in each steam table pan.
- 2 Cover spinach in each pan with 1 pounds 4 ounces or 1-1/4 quarts cheese.
- 3 Crush crackers to make cracker crumbs. Combine crumbs and butter; sprinkle 3 cups crumbs over cheese in pan.
- 4 Place bacon slices on a sheet pan in a 350 F. oven. Heat 5 minutes turning once after 3 minutes, until crisp. Drain any excess fat; set aside for later use. Finely chop bacon. Sprinkle 1/3 cup bacon over mixture in each pan.
- 5 Using a convection oven, bake at 325 F. for 30 minutes on low fan, open vent or until thoroughly heated. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 In Step 3, DO NOT substitute bread crumbs for cracker crumbs.

BAKED HUBBARD SQUASH

Yield 100 Portions
Each Portion 1 PC (3 1/2 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
39 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	3 lbs 12 oz	1 qt 1 pt 1 c 2 tbsp 2 4/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
SUGAR, BROWN, LT	1 lb	1 pt 4 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 5/8 oz	1 tbsp 1/8 tsp	
SQUASH, ZUCCHINI	45 lbs 5 3/8 oz		
SPICE, CINNAMON	0 lbs 1/4 oz	2 6/8 tsp	
WATER 2	0 lbs 8 oz	15 tbsp 1 tsp	

METHODS

- 1 Cut squash in half; remove seeds. Cut into 4 1/2 oz pieces.
- 2 Place squash cut side up in pans.
- 3 Add 1 1/2 cups water to each pan. Cover pans.
- 4 Bake 1 hour or until tender.
- 5 Combined butter or margarine, water, brown sugar, cinnamon, and salt; mix well. Simmer about 5 minutes or until heated thoroughly in steam-jacketed kettle or stock pot.
- 6 Pour brown sugar sauce over squash in each pan.

CREOLE SUMMER SQUASH

Yield 100 Portions
Each Portion 2/3CP (4 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
39 kcal	7.3 gm	1.5 gm	1.1 gm	25.4 %	0 mg	281 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	1 lb	1 c 14 tbsp 1 7/8 tsp	
ONIONS, YELLOW	3 lbs 8 oz		
OIL, SALAD, CANOLA	2 7/8 oz	5 tbsp 3 tsp	
PARSLEY	0 lbs 2 oz	14 tbsp 2 5/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SQUASH, SUMMER	21 lbs		
TOMATOES, DICED, CANNED	6 lbs 6 oz	3 qt 2 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 3 oz	6 tbsp 2 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute onions in canola oil until tender.
- 2 Combine sauteed onions, squash and water.
- 3 Bring to a boil. Cover; reduce heat. Simmer 10 minutes.
- 4 Add tomatoes, salt, sugar, pepper, garlic and parsley.
- 5 Bring to a boil. Reduce heat; simmer 5 minutes. CCP: Hold at 140 F. or higher for service.

TANGY SPINACH

Yield 100 Portions
Each Portion 1/2CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
34 kcal	4.4 gm	3.3 gm	1.1 gm	29.1 %	0 mg	177 mg		0 mg

Ingredients	Weight	Measure	Issue
VINEGAR, WHITE	1 lb 4 oz	1 pt 6 tbsp 3/8 tsp	
ONIONS, YELLOW	2 lbs		
OIL, SALAD, CANOLA	1 1/2 oz	3 tbsp 3/8 tsp	
VEG, SPINACH	18 lbs	3 gal 1 qt 5 tbsp 1 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Cook spinach for 4 to 6 minutes. Drain.
- 2 Saute onions in oil until tender.
- 3 Stir in vinegar, salt and pepper; simmer 3 minutes.
- 4 Pour vinegar-onion mixture over spinach. CCP: Hold at 140 F. or higher for service.

LOUISIANA STYLE SMOTHERED SQUASH

Yield 100 Portions
Each Portion 1/2CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
54 kcal	6.7 gm	1.4 gm	2.9 gm	48.3 %	7 mg	230 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	1 lb	1 c 14 tbsp 1 7/8 tsp	
CELERY, FRESH	6 3/4 oz	1 c 9 tbsp 1 5/8 tsp	
PEPPERS, GREEN	7 3/8 oz	1 c 6 tbsp 1 tsp	
BUTTER, PRINTS	0 lbs 12 oz	1 c 7 tbsp 3 tsp	
ONIONS, YELLOW	1 lb 8 oz		
VEG, SQUASH, YELLOW	24 lbs	3 gal 13 tbsp 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbsp 2 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute onions, peppers and celery in butter or margarine until tender. Set aside for use in Step 3.
- 2 Add squash to water; cook, covered, in steam-jacketed kettle or stock pot about 5 minutes or until just tender.
- 3 Add sugar, salt and pepper to squash. Add sauteed vegetables; mix lightly.
- 4 Cook, covered, about 5 minutes, or until just heated through, stirring occasionally. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 Prepare in batches of 25 as needed. Do not peel squash.

SAVORY SUMMER SQUASH

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
32 kcal	5.9 gm	1.4 gm	0.8 gm	22.5 %	0 mg	212 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	1 lb	1 c 14 tbsp 1 7/8 tsp	
ONIONS, YELLOW	2 lbs 12 oz		
OIL, SALAD, CANOLA	2 1/2 oz	5 tbsp 5/8 tsp	
VEG, SQUASH, YELLOW	24 lbs	3 gal 13 tbsp 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	3 tbsp 1 tsp	
SUGAR, REFINED, WHITE, GRANULATED	3 1/2 oz	7 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Saute onions in canola oil until tender. Set aside for use in Step 3.
- 2 Add squash to water; cook, covered, in steam-jacketed kettle or stock pot about 5 minutes or until just tender.
- 3 Add sugar, salt and pepper to squash. Add basil if desired. Add sauteed vegetables; mix lightly.
- 4 Cook, covered, about 5 minutes, or until just heated through, stirring occasionally. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 Prepare in batches of 25 as needed. DO NOT peel squash.

SAVORY SUMMER SQUASH FZN

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
16 kcal	2 gm	0 gm	1 gm	56.3 %	0 mg	213 mg		5 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	2 lbs		
OIL, SALAD, CANOLA	2 1/2 oz	5 tbsp 5/8 tsp	
VEG, SQUASH, YELLOW	24 lbs	3 gal 13 tbsp 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/8 oz	1 tbsp 2 tsp	
SUGAR, WHITE, GRANULATED (35# CAN)	3 1/2 oz	7 tbsp 2 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	

METHODS

- 1 Saute onions in canola oil until tender. Set aside for use in Step 3.
- 2 Add squash to water; cook, covered, in steam-jacketed kettle or stock pot about 5 minutes or until just tender.
- 3 Add sugar, salt and pepper to squash. Add basil if desired. Add sauteed vegetables; mix lightly.
- 4 Cook, covered, about 5 minutes, or until just heated through, stirring occasionally. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 Prepare in batches of 25 as needed. DO NOT peel squash.

HERBED BROCCOLI

Yield 100 Portions
Each Portion 2-3 PC(2 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
27 kcal	5.1 gm	2.8 gm	0.3 gm	10 %	0 mg	17 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	10 lbs	1 gal 1 pt 1 c 2 tbsp 6/8 tsp	
ONIONS, YELLOW	0 lbs 6 oz		
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 tsp	
VEG, BROCCOLI	20 lbs	3 gal 2 qt 1 pt 2 tbsp 1 3/8 tsp	
SPICE, MARJORAM	0 lbs 1/2 oz	8 tbsp 1 2/8 tsp	

METHODS

- 1 Bring water to a boil.
- 2 Chop thawed broccoli. Add broccoli, onions, marjoram and basil to boiling water.
- 3 Return to boil; cover.
- 4 Reduce heat; cook 7 to 9 minutes or until tender.
- 5 Drain; reserve 1 quart liquid to pour over vegetables. CCP: Hold at 140 F. or higher for service.

BAKED SWEET POTATOES

Yield 100 Portions
Each Portion 1 POTATO 5 OUNC

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
16 kcal	2 gm	0 gm	1 gm	56.3 %	0 mg	213 mg		5 mg

Ingredients	Weight	Measure	Issue
POTATOES, SWEET	40 lbs		

METHODS

- 1 Scrub potatoes well; dry; remove any blemishes; place on sheet pans.
- 2 Prick skin with fork to allow steam to escape.
- 3 Using a convection oven, bake at 400 F. for 40 to 45 minutes on high fan, closed vent or until done. CCP: Hold at 140 F. or higher for service.

CANDIED SWEET POTATOES

Yield 100 Portions
Each Portion 1/2 CUP (2 PC)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
193 kcal	38 gm	1 gm	4 gm	18.7 %	10 mg	247 mg		28 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
POTATOES, SWEET, LIGHT SYRUP	22 lbs 5 oz	2 gal 3 qt 6 tbsp 6/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
SUGAR, BROWN, LT	3 lbs 12 oz	2 qt 8 tbsp 2 4/8 tsp	
ORANGES	1 lb		
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MARSHMALLOWS, WHITE, MINI	2 lbs		

METHODS

- 1 Drain potatoes. Lightly spray each steam table pan with non-stick cooking spray. Place potatoes in single layer in each sprayed steam table pan.
- 2 Pour 1/2 cup MELTED butter over potatoes in each pan.
- 3 Combine brown sugar and salt. Sprinkle 2 cups mixture over potatoes in each pan.
- 4 Using a convection oven, bake at 325 F. 20 minutes on low fan, closed vent or until thoroughly heated. Sprinkle marshmallows over each pan and bake an additional 5 minutes or until marshmallows brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.
- 5 Garnish with orange slices before serving.

NOTES

1. Utilize 21 No.3 vac cans per 100 portions or 5-1/2 No. 10 cans per 100 portions.

GLAZED SWEET POTATOES

Yield 100 Portions
Each Portion 1/2 CUP (2 PC)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
175 kcal	33.2 gm	1.1 gm	4.3 gm	22.1 %	10 mg	243 mg		0 mg

Ingredients	Weight	Measure	Issue
POTATOES, SWEET, LIGHT SYRUP	22 lbs 5 oz	2 gal 3 qt 6 tbsp 6/8 tsp	
STARCH, CORN	0 lbs 5 oz	1 c 1 tbsp 2 2/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
SUGAR, BROWN, LT	3 lbs 12 oz	2 qt 8 tbsp 2 4/8 tsp	
ORANGES	1 lb		
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	

METHODS

- 1 Lightly spray each steam table pan with non-stick cooking spray. Drain potatoes and reserve 2 quarts of liquid for use in Step 2. Place potatoes in single layer in each sprayed pan.
- 2 Combine cornstarch with liquid from potatoes and water. Add melted butter or margarine.
- 3 Combine sugar and salt. Add to cornstarch mixture. Bring to a boil; cook 5 minutes. Pour 3-1/4 cup sauce over potatoes in each pan.
- 4 Using a convection oven, bake at 325 F. 20 minutes on low fan, closed vent or until thoroughly heated. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.
- 5 Garnish with orange slices before serving.

NOTES

1. Utilize 21 No.3 vac cans per 100 portions or 5-1/2 No. 10 cans per 100 portions.

GLAZED SWEET POTATOES (BLENDED SYRUP)

Yield 100 Portions
Each Portion 1/2 CUP (4 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
227 kcal	47.9 gm	1.1 gm	4.4 gm	17.4 %	10 mg	256 mg		0 mg

Ingredients	Weight	Measure	Issue
POTATOES, SWEET, LIGHT SYRUP	22 lbs 5 oz	2 gal 3 qt 6 tbsp 6/8 tsp	
STARCH, CORN	0 lbs 5 oz	1 c 1 tbsp 2 2/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
ORANGES	1 lb		
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
SYRUP, CORN,	6 lbs 12 oz	2 qt 15 tbsp 2 tsp	

METHODS

- 1 Drain potatoes and reserve liquid for use in Step 2. Combine reserved liquid with water to equal 2 quarts. Lightly spray each pan with non-stick cooking spray. Place potatoes in single layer in each sprayed pan.
- 2 Combine cornstarch with syrup from potatoes or with water. Add melted butter.
- 3 Add salt. Add syrup to cornstarch mixture. Bring to a boil; cook about 5 minutes. Pour 3-1/2 cups sauce over potatoes in each pan.
- 4 Using a convection oven, bake at 325 F. 20 minutes on low fan, closed vent or until thoroughly heated. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.
- 5 Garnish with orange slices before serving.

NOTES

1. Utilize 21 No.3 vac cans per 100 portions or 5-1/2 No. 10 cans per 100 portions.

TEMPURA VEGETABLES

Yield 100 Portions
Each Portion 4 PC

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
104 kcal	19.2 gm	4.5 gm	1.2 gm	10.4 %	36 mg	403 mg		0 mg

Ingredients	Weight	Measure	Issue
EGGS, FRESH, SHELL, LARGE	1 lb 11 oz	0 gal	
WATER 1	6 lbs 6 oz	3 qt 3 tbs 6/8 tsp	
CAULIFLOWER	6 lbs	2 gal 2 qt 1 pt 8 tbs 1 2/8 tsp	
BAKING POWDER	2 1/4 oz	4 tbs 1 7/8 tsp	
FLOUR, WHEAT, GP (TPK2)	4 lbs 2 oz	3 qt 1 pt 15 tbs 1 4/8 tsp	
BROCCOLI, FRESH	11 lbs 5 oz	3 gal 2 qt 1 pt 4 tbs 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3 oz	4 tbs 2 tsp	
SQUASH, ZUCCHINI	5 lbs 4 oz		

METHODS

- 1 Wash and trim vegetables. Set aside for use in Step 6.
- 2 Sift together flour, baking powder, and salt in mixer bowl. Set aside for use in Step 4.
- 3 Separate eggs. Beat egg yolks. Set egg whites aside for use in Step 5.
- 4 Add half of ice water to egg yolks. Add to dry mixture beating at low speed until blended. Add remaining ice water; whip at high speed until smooth.
- 5 Whip egg whites until stiff but not dry. Fold into batter.
- 6 Dip dry vegetables into batter.
- 7 Fry about 3 to 5 minutes or until golden brown in 365 F. deep fat fryer.
- 8 Drain well in basket or on absorbent paper. CCP: Hold at 140 F. or higher for service.

MASHED SWEET POTATOES

Yield 100 Portions
Each Portion 1/2CP (4 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
158 kcal	32 gm	1.8 gm	2.6 gm	14.8 %	5 mg	218 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	4 lbs 4 oz	2 qt 2 tbsp 4/8 tsp	
POTATOES, SWEET, LIGHT SYRUP	25 lbs 14 oz	3 gal 1 pt 1 c 7 tbsp 2 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	7 1/2 oz	1 pt 1 c 2 tbsp 1/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbsp 2 6/8 tsp	

METHODS

- 1 Reconstitute milk in mixer bowl.
- 2 Add sweet potatoes; beat at low speed 2 minutes or until smooth.
- 3 Add salt, melted butter or margarine and sugar; blend at medium speed.
- 4 Scrape bowl down; beat at medium speed 2 minutes.
- 5 Lightly spray each steam table pan with non-stick cooking spray. Place 7-1/2 quarts potatoes in each sprayed pan; cover pan.
- 6 Using a convection oven, bake at 325 F. 30 minutes on high fan, closed vent or until heated thoroughly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

NOTES

- 1 1. 23 #3 vac cans per 100 can be used or 5-2/3 #10 can per 100 portions.

SWEET POTATOES SOUTHERN STYLE

Yield 100 Portions
Each Portion 1/2CP (4 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
158 kcal	33 gm	2 gm	2 gm	11.4 %	4 mg	217 mg		32 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
POTATOES, SWEET, LIGHT SYRUP	25 lbs 14 oz	3 gal 1 pt 1 c 7 tbsp 2 tsp	
BUTTER, PRINTS	0 lbs 6 oz	11 tbsp 3 tsp	
SUGAR, BROWN, LT	0 lbs 12 oz	1 c 11 tbsp 1 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	7 1/2 oz	1 pt 1 c 2 tbsp 1/8 tsp	
SPICE, NUTMEG	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
SPICE, CINNAMON	0 lbs 1/2 oz	1 tbsp 2 4/8 tsp	

METHODS

- 1 Reconstitute milk in mixer bowl.
- 2 Drain sweet potatoes, add sweet potatoes; beat at low speed 2 minutes or until smooth.
- 3 Add salt, melted butter and brown sugar; blend at medium speed. Add cinnamon and nutmeg.
- 4 Scrape bowl down; beat at medium speed 2 minutes.
- 5 Lightly spray each pan with non-stick cooking spray. Place 7-1/2 quarts potatoes in each sprayed pan; cover.
- 6 Using a convection oven, bake at 325 F. 30 minutes on high fan, closed vent or until heated thoroughly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

NOTES

- 1 1. 23 #3 vac cans per 100 can be used or 5-2/3 #10 can per 100 portions.

MARSHMALLOW SWEET POTATOES

Yield 100 Portions
Each Portion 1/2CP (4 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
172 kcal	35.7 gm	1.9 gm	2.6 gm	13.6 %	5 mg	222 mg		0 mg

Ingredients	Weight	Measure	Issue
POTATOES, SWEET, LIGHT SYRUP	25 lbs 14 oz	3 gal 1 pt 1 c 7 tbsp 2 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
MILK, NONFAT, DRY	7 1/2 oz	1 pt 1 c 2 tbsp 1/8 tsp	
MARSHMALLOWS, WHITE, MINI	1 lb		
SUGAR, REFINED, WHITE, GRANULATED	0 lbs 7 oz	15 tbsp 2 6/8 tsp	

METHODS

- 1 Reconstitute milk in mixer bowl.
- 2 Add sweet potatoes; beat at low speed 2 minutes or until smooth.
- 3 Add salt, melted butter or margarine and sugar; blend at medium speed.
- 4 Scrape bowl down; beat at medium speed 2 minutes.
- 5 Lightly spray each pan with non-stick cooking spray. Place 7-1/2 quarts potatoes in each sprayed pan; cover.
- 6 Using a convection oven, bake at 400 F. 10 minutes on high fan, closed vent or until heated thoroughly. After potatoes are heated through, sprinkle marshmallows over potatoes. Bake until marshmallows are lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

NOTES

1. 23 #3 vac cans per 100 can be used or 5-2/3 #10 can per 100 portions.

GARLIC ROASTED POTATO WEDGES

Yield 100 Portions
Each Portion 4-5 WEDGE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
101 kcal	22 gm	2 gm	1 gm	8.9 %	0 mg	195 mg		12 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, ONION	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
SPICE, PARSLEY	0 lbs 1/4 oz	4 tbsp 2 2/8 tsp	
SPICE, GARLIC	2 1/2 oz	7 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SPICE, PAPRIKA	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	25 lbs		

METHODS

- 1 Combine salt, garlic powder, onion powder, paprika, parsley and pepper.
- 2 Wash potatoes, do not peel, cut into 6-8 wedges each. Toss well with seasonings.
- 3 Lightly spray sheet pans with cooking spray.
- 4 Place 8-1/2 pounds or 1-3/4 gallons seasoned potatoes on each pan. Lightly spray potatoes with cooking spray.
- 5 Using a convection oven, bake 20 minutes at 350 F. on high fan, closed vent. Lightly spray potatoes. Bake 15 minutes longer or until tender and light brown. CCP: Hold at 140 F. or higher for serving.

GARLIC ROASTED STEAK FRY WEDGES FZN

Yield 100 Portions
Each Portion 4 WEDGES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
362 kcal	42 gm	4 gm	21 gm	52.2 %	0 mg	856 mg		15 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, ONION	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
SPICE, PARSLEY	0 lbs 1/2 oz	9 tbsp 1 3/8 tsp	
SPICE, GARLIC	2 1/2 oz	7 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
VEG, POTATOES, FRIES, WEDGE	30 lbs		
SPICE, PAPRIKA	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine salt, garlic powder, onion powder, paprika, parsley and pepper.
- 2 Dust potatoes with seasonings.
- 3 Lightly spray sheet pans with cooking spray.
- 4 Place 5 pounds seasoned potatoes on each pan.
- 5 Using a convection oven, bake according to manufacturer's instructions. CCP: Hold at 140 F. or higher for serving.

ROSEMARY ROASTED POTATO WEDGES

Yield 100 Portions
Each Portion 4-5 WEDGE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
111 kcal	25 gm	2 gm	1 gm	8.1 %	0 mg	196 mg		22 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, ONION	0 lbs 5/8 oz	2 tbsp 1 6/8 tsp	
SPICE, ROSEMARY	0 lbs 1 oz	8 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	33 lbs		

METHODS

- 1 Combine salt, rosemary, onion powder and pepper.
- 2 Cut potatoes into wedges, 6-8 each. (Pel only if desired) Wash potatoes and dry, toss with seasonings.
- 3 Lightly spray sheet pans with cooking spray. Place 8-1/2 pounds or 1-3/4 gallons seasoned potatoes on each pan. Lightly spray potatoes with cooking spray.
- 4 Using a convection oven, bake 20 minutes at 350 F. on high fan, closed vent. Lightly spray potatoes. Bake 15 minutes longer or until tender and light brown. CCP: Hold at 140 F. or higher for serving.

ROSEMARY ROASTED STEAK FRY WEDGES FZN

Yield 100 Portions
Each Portion 4 WEDGES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
369 kcal	43.4 gm	4.1 gm	20.8 gm	50.7 %	0 mg	854 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, ONION	9 3/4 oz	1 pt 8 tbsp 5/8 tsp	
SPICE, ROSEMARY	0 lbs 1 oz	8 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
VEG, POTATOES, FRIES, WEDGE	30 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine salt, rosemary, onion powder and pepper.
- 2 Dust potatoes with seasonings.
- 3 Lightly spray sheet pans with cooking spray.
- 4 Place 5 pounds seasoned potatoes on each pan.
- 5 Using a convection oven, bake according to manufacturer's instructions. CCP: Hold at 140 F. or higher for serving.

SESAME GLAZED GREEN BEANS

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
89 kcal	14.6 gm	4.1 gm	2.8 gm	28.3 %	0 mg	419 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	18 lbs	2 gal 1 pt 7 tbsp 5/8 tsp	
SPICE, SESAME SEED	15 3/4 oz	1 pt 1 c 1 tbsp 1 7/8 tsp	
VEG, GREEN BEANS	25 lbs	5 gal 1 pt 1 c 15 tbsp 3 tsp	
STARCH, CORN	1 1/8 oz	3 tbsp 3 tsp	
SUGAR, BROWN, LT	7 1/2 oz	1 c 1 tbsp 3/8 tsp	
SPICE, GARLIC	7 1/4 oz	1 c 5 tbsp 6/8 tsp	
SPICE, GINGER	0 lbs 1/2 oz	2 tbsp 2 2/8 tsp	
JUICE, APPLE	1 lb 14 oz	1 pt 1 c 6 tbsp 2 5/8 tsp	
SAUCE, SOY, GAL	1 lb 10 oz	1 pt 14 tbsp 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Place sesame seeds on sheet pan in single layer. Using a convection oven, bake in 350 F. for 10 minutes on low fan, open vent. Transfer immediately to another sheet pan to cool.
- 2 Combine apple juice, soy sauce, brown sugar, garlic powder, cornstarch, ginger and pepper in steam-jacketed kettle or stock pot. Stir well to dissolve cornstarch. Bring to a boil; reduce heat; simmer 5 minutes or until thick and clear.
- 3 Bring water to a boil in steam-jacketed kettle or stock pot. Add beans. Stir well. Return to a boil. Cook 3 to 4 minutes or until almost tender, stirring occasionally. Drain well.
- 4 Add sauce to beans; stir-cook 2 to 3 minutes to evenly coat and thoroughly heat the beans. Do not over cook.
- 5 Remove to serving pans. Sprinkle 3-1/2 ounces or 3/4 cup sesame seeds over each 25 portions of beans. Toss to distribute sesame seeds. CCP: Hold at 140 F. or higher for service.

JAPANESE VEGETABLE STIR FRY

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
82 kcal	13 gm	4 gm	3 gm	32.9 %	0 mg	492 mg		81 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
JUICE, PINEAPPLE	0 lbs 12 oz	1 c 5 tbsp 2 3/8 tsp	
VINEGAR, WHITE	1 3/4 oz	3 tbsp 1 tsp	
VEG, GREEN BEANS	4 lbs 6 oz	3 qt 1 pt 11 tbsp 5/8 tsp	
STARCH, CORN	0 lbs 1 oz	3 tbsp 1 6/8 tsp	
ONIONS, YELLOW	5 lbs		
OIL, SALAD, CANOLA	7 1/2 oz	15 tbsp 1 7/8 tsp	
JUICE, LEMON	0 lbs 1 oz	1 tbsp 2 5/8 tsp	
SUGAR, BROWN, LT	5 1/2 oz	12 tbsp 1 6/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
VEG, BROCCOLI	16 lbs 8 oz	2 gal 3 qt 1 pt 1 c 15 tbsp 1 7/8 tsp	
SPICE, GINGER	0 lbs 1/2 oz	2 tbsp 2 2/8 tsp	
CARROTS, SLICED #10	9 lbs	1 gal 2 qt 1 pt 1 c 15 tbsp 1 2/8 tsp	
ONIONS, GREEN	2 lbs		
SAUCE, SOY, GAL	1 lb 12 oz	1 pt 1 c 1 tbsp 2 4/8 tsp	

METHODS

- 1 Wash and trim fresh vegetables; julienne carrots, (4 1/2# per 100 portions) sliced onions, sliced green onions.
- 2 Combine soy sauce, pineapple juice, vinegar, and lemon juice.
- 3 Add brown sugar, (2oz/100 portions) grated or minced onions, ginger, and garlic to soy sauce mixture. Mix until well blended. Bring to a boil, reduce heat, simmer 1 minute.
- 4 Blend cornstarch with water to make a smooth paste. Slowly add paste to soy sauce mixture stirring constantly, simmer 5 minutes or until lightly thickened. Remove from heat.
- 5 Thaw and chop broccoli. Stir-fry vegetables in 50 portion batches in canola oil as follows: Carrots, 3 minutes; add green beans and onions, 2 minutes; add broccoli, 2 minutes. Do not overcook.
- 6 Pour approximately 3-1/2 cups of sauce over each batch of vegetables and garnish with 1 quart of green onions.
- 7 CCP: Hold at 140 F. or higher for service.

ORIENTAL VEGETABLE STIR FRY

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
123 kcal	22 gm	5 gm	3 gm	22 %	0 mg	496 mg		88 mg

Ingredients	Weight	Measure	Issue
JUICE, PINEAPPLE	0 lbs 12 oz	1 c 5 tbsp 2 3/8 tsp	
VINEGAR, WHITE	1 3/4 oz	3 tbsp 1 tsp	
STARCH, CORN	0 lbs 3/4 oz	2 tbsp 2 tsp	
ONIONS, YELLOW	2 lbs 6 oz		
OIL, SALAD, CANOLA	7 1/2 oz	15 tbsp 1 7/8 tsp	
JUICE, LEMON	1 1/8 oz	2 tbsp 3/8 tsp	
SUGAR, BROWN, LT	5 1/2 oz	12 tbsp 1 6/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
VEGETABLE, MIXED, ORIENTAL	18 lbs		
VEG, BROCCOLI	4 lbs	2 qt 1 pt 1 c 10 tbsp 3/8 tsp	
SPICE, GINGER	0 lbs 1/2 oz	2 tbsp 2 2/8 tsp	
ONIONS, GREEN	1 lb 4 oz		
JUICE, APPLE	13 1/4 oz	1 c 8 tbsp 6/8 tsp	
SAUCE, SOY, GAL	1 lb 12 oz	1 pt 1 c 1 1/8 tsp 2 4/8 tsp	

METHODS

- 1 In a steam jacketed kettle, combine soy sauce, pineapple juice, vinegar, lemon juice, brown sugar, ginger and garlic. Bring to a boil, reduce heat, simmer 1 minute.
- 2 Blend cornstarch with water to make a smooth paste. Slowly add paste into simmering liquid while whisking. Return liquid to a simmer and cook for another 5 minutes. Remove from heat and set aside for Step 4.
- 3 Thaw and chop broccoli. Stir-fry vegetables in 50 portion batches in canola oil as follows: Onions, 4 minutes; add broccoli and vegetable blend, 3 minutes; Do not overcook.
- 4 Pour approximately 3-1/2 cups of sauce over each batch of vegetables and garnish with 1 quart of green onions. CCP: Hold at 140 F. or higher for service.

SQUASH & CARROT MEDLEY

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
42 kcal	8.4 gm	1.9 gm	0.8 gm	17.1 %	0 mg	149 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 3/4 oz	1 tbsp 1 6/8 tsp	
SPICE, GARLIC	1 3/4 oz	5 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 tsp	
SQUASH, SUMMER	14 lbs 4 oz		
SQUASH, ZUCCHINI	14 lbs 4 oz		
ONIONS, GREEN	1 lb		
CARROTS	9 lbs 12 oz		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Wash and trim fresh vegetables.
- 2 Lightly spray steam-jacketed kettle with non-stick spray; add carrots; stir-fry carrots 5 minutes.
- 3 Add yellow squash, zucchini, garlic, salt, basil, and pepper; stir well; cover; cook 5 minutes; uncover; stir-cook 3 to 4 minutes or until squash is tender-crisp. Do not overcook.
- 4 Transfer to serving pans; garnish with green onions. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

SQUASH & CARROT MEDLEY (FROZEN)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
42 kcal	8.1 gm	1.8 gm	0.8 gm	17.1 %	0 mg	144 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 3/4 oz	1 tbsp 1 6/8 tsp	
VEG, CARROTS	8 lbs	1 gal 2 qt 13 tbsp 2 1/8 tsp	
ONIONS, YELLOW	13 1/2 oz		
VEG, SQUASH, YELLOW	27 lbs	3 gal 1 qt 1 pt 14 tbsp 2 2/8 tsp	
SPICE, GARLIC	1 3/4 oz	5 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Lightly spray steam-jacketed kettle with non-stick spray; add carrots; cook 10 minutes.
- 2 Add zucchini, garlic, salt, basil, and pepper; stir well; cover; cook 5 minutes. Do not overcook. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.
- 3 Transfer to serving pans; garnish with green onions.

DEVEILED OVEN FRIES

Yield 100 Portions
Each Portion 4-5 WEDGE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
109 kcal	24 gm	2 gm	1 gm	8.3 %	0 mg	248 mg		14 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, MUSTARD	0 lbs 2 oz	8 tbsp 3 tsp	
SPICE, CHILI POWDER	4 1/4 oz	15 tbsp 2/8 tsp	
SPICE, GARLIC	0 lbs 3 oz	8 tbsp 2 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
POTATOES, WHITE	33 lbs		

METHODS

- 1 Combine chili powder, garlic powder, mustard, and salt.
- 2 Wash and cut potatoes in wedges, 6-8 each. Peel only if desired. Divide potatoes into 3 equal batches. Toss each well dried batch with 2/3 cup seasoning mixture.
- 3 Lightly spray sheet pans with cooking spray. Place 8-1/2 pounds or 1-3/4 gallons of seasoned potatoes, skin side down on each pan. Lightly spray potatoes with cooking spray.
- 4 Using a convection oven, bake 20 minutes at 350 F.; lightly spray potatoes; bake about 15 minutes longer or until tender and light brown on high fan, open vent. CCP: Hold at 140 F. or higher for serving.

SOUTH OF THE BORDER BROCCOLI

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
39 kcal	8 gm	3 gm	0 gm	0 %	0 mg	449 mg		68 mg

Ingredients	Weight	Measure	Issue
WATER 1	8 lbs	3 qt 1 pt 1 c 4 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
VEG, BROCCOLI	20 lbs	3 gal 2 qt 1 pt 2 tbsp 1 3/8 tsp	
SALSA, MILD	11 lbs	1 gal 1 pt 1 c 4 tbsp 6/8 tsp	
SPICE, CILANTRO	0 lbs 1/2 oz	0 gal	

METHODS

- 1 Thaw and chop broccoli. Add broccoli to boiling salted water; return to a boil. Cook uncovered, 5 minutes or until tender-crisp. Drain; place 5 pounds broccoli in each steam table pan.
- 2 Mix Salsa and cilantro. Heat to 145 F. or higher for 15 seconds. Pour 5 cups Salsa over broccoli in each pan. Mix lightly. CCP: Hold for service at 140 F. or higher.
- 3 Use batch preparation techniques. Toss salsa and broccoli just before service to prevent discoloration of the broccoli.

SOUTH OF THE BORDER MEDLY

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
38 kcal	7.3 gm	2.7 gm	0.4 gm	9.5 %	0 mg	413 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CAULIFLOWER	10 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
VEG, BROCCOLI	10 lbs	1 gal 3 qt 1 c 1 tbsp 6/8 tsp	
SALSA, MILD	11 lbs	1 gal 1 pt 1 c 4 tbsp 6/8 tsp	
SPICE, CILANTRO	0 lbs 1/2 oz	0 gal	

METHODS

- 1 Thaw and chop broccoli. Add broccoli and cauliflower to boiling salted water. Return to a boil; cook uncovered 5 minutes or until tender-crisp. Drain; place 5 pounds of evenly distributed vegetable mixture in each steam table pan.
- 2 Mix salsa and cilantro. Heat to 145 F. or higher for 15 seconds. Pour 5 cups salsa over broccoli and cauliflower in each pan, mix lightly. CCP: Hold for service at 140 F. or higher.
- 3 Use batch preparation techniques. Toss salsa and vegetable medley just before service to prevent discoloration of the broccoli.

BAKED POTATO PANCAKES (FROZ SHRED POT)

Yield 100 Portions
Each Portion 2.8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
125 kcal	21.7 gm	5.5 gm	2 gm	14.4 %	2 mg	232 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
ONIONS, YELLOW	6 1/2 oz		
SPICE, GARLIC	1 3/4 oz	5 tbs 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbs 2 7/8 tsp	
EGG, SUBSTITUTE	1 lb 6 oz	1 pt 9 tbs 1 6/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	
ONIONS, GREEN	13 1/2 oz		
CHEESE, MONTEREY JACK	2 lbs	2 qt 1 3/8 tsp	
POTATOES, HASH BROWN PATTY	19 lbs	2 gal 2 qt 1 c 2 tsp	

METHODS

- 1 Add cheese, green onions, and fresh onions to potato; mix well.
- 2 Add garlic powder, salt, and pepper to egg; stir to blend.
- 3 Add egg mixture to potatoes; stir lightly to combine all ingredients.
- 4 Lightly spray each steam table pan with non-stick cooking spray.
- 5 Shape potato mixture into 4-ounce balls. Place balls in rows of 3x5 on each pan. Flatten into 4x1/2-inch thick cakes; lightly spray tops with non-stick cooking spray.
- 6 Using a convection oven, bake 30 to 35 minutes at 375 F. oven on high fan, open vent or until well browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

BAKED POTATO PANCAKES (DEHY SHRED POT)

Yield 100 Portions
Each Portion 2.8 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
108 kcal	18.6 gm	4.7 gm	1.8 gm	15 %	29 mg	209 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
ONIONS, YELLOW	6 1/4 oz		
EGG, WHOLE, TABLE	1 lb 6 oz	0 gal	
SPICE, GARLIC	1 3/4 oz	5 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/8 oz	1 4/8 tsp	
POTATOES, HASH BROWN (DEHY)	19 lbs	0 gal	
ONIONS, GREEN	13 1/2 oz		
CHEESE, MONTEREY JACK	2 lbs	2 qt 1 3/8 tsp	

METHODS

- 1 Rehydrate potatoes according to package directions.
- 2 Add cheese, green onions, and fresh onions to potato; mix well.
- 3 Add garlic powder, salt, and pepper to egg; stir to blend.
- 4 Add egg mixture to potatoes; stir lightly to combine all ingredients.
- 5 Lightly spray each pan with non-stick cooking spray.
- 6 Shape potato mixture into 4-ounce balls. Place balls in rows of 3x5 on each pan. Flatten into 4x1/2-inch thick cakes; lightly spray tops with non-stick cooking spray.
- 7 Using a convection oven, bake 30 to 35 minutes in 375 F. oven on high fan, open vent or until well browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

POTATOES AND HERBS

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
133 kcal	30.8 gm	2.7 gm	0.2 gm	1.4 %	0 mg	53 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	9 lbs	1 gal 1 c 3 tbsp 1 7/8 tsp	
SPICE, THYME	0 lbs 1/8 oz	1 tbsp 5/8 tsp	
ONIONS, YELLOW	4 lbs 4 oz		
SPICE, PARSLEY	0 lbs 1/2 oz	9 tbsp 1 4/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SOUP BASE, VEGETARIAN	3 3/4 oz	7 tbsp 2/8 tsp	
SPICE, DILLWEED	0 lbs 3/8 oz	1 tbsp 1 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/8 oz	1 5/8 tsp	
POTATOES, WHITE	31 lbs		

METHODS

- 1 Thoroughly combine garlic powder, parsley, dillweed, pepper and thyme.
- 2 Place 7 pounds or 5-1/2 quarts of potatoes, 3 cups onions, and 1/3 cup of herb mixture in each steam table pan.
- 3 Gently and thoroughly toss potatoes with onions and herbs to evenly distribute onions and herbs.
- 4 Prepare vegetable broth according to package directions. Pour 4-1/2 cups broth around edges of potato mixture in each pan.
- 5 Using a convection oven, bake 60 to 65 minutes at 350 F. or until potatoes are tender and most of the stock is absorbed. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

Q: Vegetables and Meatless Entree Alternatives No. Q07900

HACIENDA POTATOES

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
131 kcal	30 gm	3 gm	0 gm	0 %	0 mg	757 mg		43 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb	1 c 14 tbsp 1 7/8 tsp	
SPICE, CHILI POWDER	4 1/4 oz	15 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	0 lbs 9 oz	1 pt 2 tsp	
PEPPERS, GREEN	2 lbs 6 oz	1 qt 1 pt 1 c 3 tbsp 2 1/8 tsp	
ONIONS, YELLOW	2 lbs 5 3/8 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/2 oz	5 tbsp 1 3/8 tsp	
TOMATOES, DICED, CANNED	18 lbs	2 gal 1 pt 1 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 3/4 oz	10 tbsp 2 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	32 lbs		

METHODS

- 1 Peel and dice potatoes (if desicred) Place potatoes in steam jacketed kettle, cover wiht cold water, bring to a boil, reduce to a simmer, cook until potatoes are tender, but firm, about 20 minutes.
- 2 Combine tomatoes, diced green peppers, diced onions, sugar, chili powder, salt, garlic powder, cumin, and black pepper in steam-jacketed kettle. Bring to a boil; reduce heat; cover; simmer 5 minutes.
- 3 Blend water and flour to make a smooth paste. Add to sauce. Stir to combine. Simmer 5 minutes or until thickened, stirring occasionally.
- 4 Add potatoes to sauce. Stir to evenly distribute ingredients. Cover; bring to a boil, stirring occasionally until mixture comes to a complete boil. Uncover; reduce heat. Simmer 10 minutes, stirring occasionally until potatoes are thoroughly heated. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

HACIENDA CORN AND BLACK BEANS

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
136 kcal	30 gm	5.3 gm	1 gm	6.6 %	0 mg	686 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CORN	16 lbs	3 gal 1 qt 1 c 5 tbsp 2 4/8 tsp	
SPICE, CHILI POWDER	4 1/4 oz	15 tbsp 2/8 tsp	
FLOUR, WHEAT, GP (TPK2)	8 1/4 oz	1 c 13 tbsp 2 6/8 tsp	
PEPPERS, GREEN	2 lbs	1 qt 1 pt 1 tbsp 1 2/8 tsp	
ONIONS, YELLOW	2 lbs 2 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/2 oz	5 tbsp 1 3/8 tsp	
TOMATOES, DICED, CANNED	16 lbs	1 gal 3 qt 1 pt 3 tbsp 2 4/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 5/8 oz	10 tbsp 1 6/8 tsp	
BLACK BEANS	8 lbs	1 gal 1 qt 1 c 1 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine tomatoes, green peppers, onions, sugar, chili powder, salt, garlic powder, cumin, and black pepper in a steam-jacketed kettle. Bring to a boil; reduce heat; cover; simmer 5 minutes.
- 2 Blend water and flour to make a smooth paste. Add to sauce. Stir to combine. Simmer 5 minutes or until thickened, stirring constantly.
- 3 Add corn and black beans to sauce. Stir to evenly distribute ingredients. Cover; bring to a boil, stirring occasionally until mixture comes to complete boil. Uncover; reduce heat, simmer 15 minutes, stirring occasionally until corn and black beans are thoroughly heated. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

HACIENDA GREEN BEANS

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
82 kcal	18.8 gm	3.3 gm	0.7 gm	7.7 %	0 mg	569 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, CHILI POWDER	4 1/4 oz	15 tbsp 2/8 tsp	
VEG, GREEN BEANS	24 lbs	5 gal 10 tbsp 6/8 tsp	
FLOUR, WHEAT, GP (TPK2)	8 1/4 oz	1 c 13 tbsp 2 6/8 tsp	
PEPPERS, GREEN	2 lbs	1 qt 1 pt 1 tbsp 1 2/8 tsp	
ONIONS, YELLOW	2 lbs 2 oz		
SPICE, CUMIN	0 lbs 1/4 oz	0 gal	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	3 1/2 oz	5 tbsp 1 3/8 tsp	
TOMATOES, DICED, CANNED	18 lbs	2 gal 1 pt 1 tsp	
SUGAR, REFINED, WHITE, GRANULATED	4 5/8 oz	10 tbsp 1 6/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Combine tomatoes, green peppers, onions, sugar, chili powder, salt, garlic powder, cumin, and black pepper in a steam-jacketed kettle. Bring to a boil; reduce heat; cover; simmer for 5 minutes; stirring occasionally.
- 2 Blend water and flour to make a smooth paste. Add to sauce. Stir to combine. Simmer 5 minutes or until thickened, stirring constantly.
- 3 Add green beans to sauce. Stir to evenly distribute ingredients. Cover, bring to a boil, stirring occasionally until mixture comes to complete boil. Uncover; reduce heat; simmer 20 minutes, stirring occasionally until green beans are thoroughly heated and just tender. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

HONEY DIJON VEGETABLES

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
68 kcal	13 gm	3 gm	1 gm	13.2 %	0 mg	173 mg		40 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	6 lbs	2 qt 1 pt 1 c 7 tbsp 2 2/8 tsp	
VEG, CARROTS	12 lbs	2 gal 1 qt 1 c 4 tbsp 1 5/8 tsp	
MUSTARD, DIJION	12 3/4 oz	1 c 7 tbsp 6/8 tsp	
VEG, CAULIFLOWER	12 lbs		
STARCH, CORN	0 lbs 4 oz	14 tbsp 5/8 tsp	
VEG, BRUSSEL SPROUTS	6 lbs	1 gal 1 c 8 tbsp 2 7/8 tsp	
ONIONS, YELLOW	0 lbs 10 oz		
HONEY (5# CONTAINER)	0 lbs 12 oz	1 c 2/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
SOUP BASE, VEGETARIAN	2 1/2 oz	4 tbsp 2 1/8 tsp	

METHODS

- 1 Cook carrots for 10 to 13 minutes, cauliflower for 4 to 8 minutes and brussels sprouts for 7 to 9 minutes. Use progressive cooking techniques for optimal vegetable texture.
- 2 Stir-cook onions in a lightly sprayed steam jacketed kettle about 5 minutes or until tender, stirring constantly.
- 3 Prepare vegetable broth according to package directions. Reserve 2 cups vegetable broth for use in Step 5.
- 4 Add remaining vegetable broth, mustard, honey and pepper to onions in steam jacketed kettle. Stir to blend. Bring to a simmer.
- 5 Blend reserved broth and cornstarch until smooth. Add to hot liquid mixture stirring constantly. Bring to a boil. Cook gently 2 to 3 minutes, stirring occasionally.
- 6 Pour glaze evenly over vegetables. Toss lightly until well coated. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CORN & GREEN BEAN CASSEROLE

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
452 kcal	23.3 gm	8.2 gm	34.2 gm	68.1 %	28 mg	393 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, CORN	15 lbs	3 gal 1 pt 1 3/8 tsp	
CELERY, FRESH	3 lbs	2 qt 1 pt 1 c 5 tbs 1 3/8 tsp	
MAYONNAISE, 1 GAL	9 lbs 6 oz	1 gal 1 pt 1 tbs 1 5/8 tsp	
VEG, GREEN BEANS	15 lbs	3 gal 1 pt 6 tbs 1 2/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbs 3 tsp	
ONIONS, YELLOW	1 lb 8 oz		
BREAD CRUMBS	1 lb	1 pt 1 c 12 tbs 1 4/8 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbs 2 tsp	
CHEESE, CHEDDAR, SHREDDED	4 lbs	1 gal 2 6/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	

METHODS

- 1 Combine mayonnaise, cheese, celery, onions, garlic powder and white pepper in a mixer bowl. Mix at medium speed 1 minute.
- 2 Combine green beans and corn. Add mayonnaise mixture. Mix lightly but thoroughly until all ingredients are blended.
- 3 Pour approximately 5-3/4 quart of mixture into steam table pans. Spread evenly.
- 4 Mix crumbs and melted butter. Sprinkle 1 cup of crumb mixture evenly over mixture in each pan.
- 5 Using a convection oven, bake 45 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

GARLIC-LEMON ROASTED POTATO WEDGES

Yield 100 Portions
Each Portion 4 WEDGES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
146 kcal	32.8 gm	2.9 gm	0.6 gm	3.7 %	0 mg	183 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 2/8 tsp	
SPICE, ONION	6 5/8 oz	1 c 11 tbsp 1 4/8 tsp	
SPICE, GARLIC	0 lbs 3 oz	8 tbsp 2 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
SPICE, LEMON PEPPER	0 lbs 1 oz	0 gal	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
POTATOES, WHITE	35 lbs		

METHODS

- 1 Combine garlic powder, salt, lemon pepper seasoning, onion powder, pepper and oregano.
- 2 Wash potatoes and dry; toss with seasonings.
- 3 Spray sheet pans with non-stick cooking spray. Place 8-1/2 pounds seasoned potatoes on each pan. Lightly spray potatoes with cooking spray.
- 4 Using a convection oven, bake 35 minutes at 350 F. or until tender and light brown on high fan, open vent. Spray with cooking spray as needed. CCP: Hold for service at 140 F. or higher.

GRILLED PEPPERS AND ONIONS

Yield 100 Portions
Each Portion 3 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
61 kcal	8 gm	1 gm	3 gm	44.3 %	0 mg	4 mg		18 mg

Ingredients	Weight	Measure	Issue
ONIONS, RED	11 lbs		
PEPPERS, GREEN	7 lbs 8 oz	1 gal 1 qt 1 pt 13 tbsp 1 tsp	
SPICE, PARSLEY	0 lbs 3/4 oz	14 tbsp 5/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
PEPPERS, RED	7 lbs 8 oz	1 gal 1 qt 1 pt 13 tbsp 1 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1/4 oz	1 tbsp 1 tsp	
OIL, SALAD, OLIVE	11 1/2 oz	1 c 8 tbsp 4/8 tsp	

METHODS

- 1 Pour the oil onto a hot griddle.
- 2 Saute julienne nions on the griddle for 5 minutes until onions begin to get soft.
- 3 Add julienne sliced peppers, garlic powder, crushed red pepper and parsley to the onions. Mix well. Cook the vegetables 6-9 minutes. Do not overcook. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Remove peppers and onions from the griddle. Place into a serving pan. CCP: Hold at 140 F or higher for service.

ZUCCHINI WITH BASIL

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
38 kcal	4.2 gm	1.4 gm	2.3 gm	54.5 %	2 mg	160 mg		19 mg

Ingredients	Weight	Measure	Issue
BUTTER, PRINTS	0 lbs 4 oz	7 tbsp 3 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 1/8 tsp	
SQUASH, ZUCCHINI	24 lbs		
OIL, SALAD, OLIVE	0 lbs 4 oz	8 tbsp 1 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMENTOS (DICED)	1 lb 4 oz	1 qt 2 4/8 tsp	

METHODS

- 1 In a steam jacket kettle heat the olive oil and butter until butter has melted. Add the zucchini, dried basil and saute for 5 minutes (depending on batch size, more or less time may be required.) Add the garlic, pimiento, salt and pepper.
- 2 Continue to cook until zucchini is tender. Place cooked/tender zucchini into serving pans, hold hot for service. If covered, allow vent holes for steam to escape. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

ITALIAN VEGETABLE MEDLEY

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
81 kcal	10 gm	3 gm	3 gm	33.3 %	0 mg	188 mg		33 mg

Ingredients	Weight	Measure	Issue
VEGETABLE, BLEND, ITALIAN	27 lbs		
SPICE, GARLIC	0 lbs 5/8 oz	1 tbsp 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
OIL, SALAD, OLIVE	0 lbs 12 oz	1 c 9 tbsp 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Bring water to a boil in a steam jacketed kettle.
- 2 Add mixed vegetables, stir well and return to a boil. Reduce to a simmer, simmer for 5 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 3 Drain well. Immediately sprinkle salt, black pepper and garlic powder on vegetables, pour olive oil over all. Mix well. Place medley into serving pans, cover with plastic or foil, venting the side so vegetables do not discolor . CCP: Hold hot for service at 140 F. or higher.

BAKED SWEET POTATOES AND APPLES

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
311 kcal	65.5 gm	2.7 gm	4.9 gm	14.2 %	10 mg	294 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
POTATOES, SWEET, LIGHT SYRUP	35 lbs 8 oz	4 gal 1 qt 1 pt 10 tbsp 1/8 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
SUGAR, BROWN, LT	2 lbs 8 oz	1 qt 1 c 11 tbsp 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
APPLES, SLICED	14 lbs	0 gal	
CEREAL, ROLLED OATS, QUICK COOK	1 lb 6 oz	1 pt 10 tbsp 2 tsp	

METHODS

- 1 Lightly spray 4-2" hotel pans with non-stick cooking spray. Drain the sweet potatoes, reserving 1 quart total liquid. Set liquid aside. Divide sweet potatoes into 4 equal parts and place into serving pans. Lightly break up whole potatoes into servable portions. Pour 1 cup reserved liquid into each pan.
- 2 Rough chop aples and divide equally, 3-1/2 cups each, and place in serving pan. Mix sweet potatoes and apples together to evenly distribute among the pan.
- 3 Combine the butter, sugar, salt and oatmeal. Mix well to form a streusel/crumb like topping. Evenly distribute over each of the pans. , about 1 pound per pan.
- 4 Using a convection oven, bake uncovered at 325 F. for 20-30 minutes or until sweet potatoes/apples are hot throughout, with an internal temperature of 140 F. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Remove from ovens, cover with plastic or foil, and vent sides to allow steam to escape. This will prevent the crumb topping from getting soggy. CCP: Hold at 140 F. or higher for service.

SIMMERED SQUASH MEDLEY

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
37 kcal	6 gm	2 gm	1 gm	24.3 %	0 mg	49 mg		23 mg

Ingredients	Weight	Measure	Issue
WATER	4 lbs	1 qt 1 pt 1 c 10 tbsp 1 4/8 tsp	
GRAVY MIX, CHICKEN	0 lbs 1 oz	3 tbsp 1 6/8 tsp	
STARCH, CORN	0 lbs 2 oz	7 tbsp 3/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
PARSLEY	4 1/2 oz	1 pt 1 tbsp 1 4/8 tsp	
SPICE, GARLIC	0 lbs 3/4 oz	2 tbsp 5/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	6 tbsp 2 1/8 tsp	
SQUASH, SUMMER	12 lbs 10 oz		
SQUASH, ZUCCHINI	12 lbs 10 oz		
OIL, SALAD, OLIVE	0 lbs 4 oz	8 tbsp 1 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
PIMENTOS (DICED)	1 lb 4 oz	1 qt 2 4/8 tsp	

METHODS

- 1 In a steam jacketed kettle heat the olive oil. Add the squash, dried basil and saute for 5 minutes. Add garlic and pimento. Mix well.
- 2 Combine the water with the chicken base and cornstarch. Mix until cornstarch has dissolved into water.
- 3 Increase heat to high and add water. Mix pepper and parsley. Stir until squash comes to a boil and liquid begins to thicken. Simmer 2 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place finished squash into serving pans. Cover and hold hot for service. CCP: Hold at 145 F or higher for service.

SESAME SNOW PEAS WITH PEPPERS

Yield 100 Portions
Each Portion 1/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
65 kcal	7.1 gm	2.7 gm	3.1 gm	42.9 %	0 mg	60 mg		0 mg

Ingredients	Weight	Measure	Issue
VEG, PEA PODS, FZN, SNOW OR SUGAR	18 lbs 12 oz	3 gal 1 qt 1 c 2 tbsp 1 4/8 tsp	
SPICE, SESAME SEED	0 lbs 4 oz	12 tbsp 1 7/8 tsp	
SALAD OIL, SESAME SEED, 1GAL	0 lbs 8 oz	1 c 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 3/4 oz	3 tbsp 3/8 tsp	
PIMENTOS (DICED)	2 lbs 8 oz	2 qt 1 tbsp 1 7/8 tsp	

METHODS

- 1 Place 3-4 lbs snow peas in a perforated steam table pan. Do not overfill pan, as peas will not cook evenly. Top with 1 cup of diced pimiento.
- 2 Place into steamer and steam for 4-6 minutes or until hot throughout. CCP Internal temperature must reach 145 F. for 15 seconds.
- 3 Remove from steamer and pour into storage or serving pans. Season with salt and pepper and drizzle 1-1/2 to 2 fl oz of olive oil over the top of the hot snow peas. Mix to coat.
- 4 Garnish with sesame seeds. Cover and vent the sides. CCP: Hold for service at 140 F. or higher.

SIMMERED BLACK BEANS

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
39 kcal	5 gm	1 gm	2 gm	46.2 %	0 mg	169 mg		16 mg

Ingredients	Weight	Measure	Issue
CELERY, FRESH	3 lbs 6 oz	3 qt 12 tbsp 3/8 tsp	
ONIONS, YELLOW	5 lbs 8 oz		
SPICE, BAY LEAVES	0 lbs 1/4 oz	3 tbsp 2 6/8 tsp	
OIL, SALAD, CANOLA	7 1/2 oz	15 tbsp 1 7/8 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
BLACK BEANS	31 lbs 4 oz	5 gal 1 pt 6 tbsp 1 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 In a steam jacket kettle, add the canola oil to the diced onions, diced celery, and bay leaves. Saute vegetables until tender and translucent, about 5-10 minutes.
- 2 Add black beans (including liquid) and the garlic, and bring to a simmer, until beans are hot throughout, about 8 minutes. Season with salt and pepper. Remove bay leaves. CCP: Heat to 145 F. or higher for 15 seconds.
- 3 Remove from heat and place hot beans into storage or serving pans. Cover. CCP: Hold hot for service at 140 F. or higher.

GARLIC RED SKINNED MASHED POTATOES

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
118 kcal	20.8 gm	2.1 gm	3.2 gm	24.4 %	3 mg	1136 mg		0 mg

Ingredients	Weight	Measure	Issue
POTATOES, RED	22 lbs		
BUTTER, PRINTS	0 lbs 4 oz	7 tbsp 3 tsp	
SPICE, GARLIC	2 1/2 oz	7 tbsp 1 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
MILK, NONFAT, DRY	2 1/2 oz	1 c 2 1/8 tsp	
OIL, SALAD, OLIVE	0 lbs 8 oz	1 c 2 4/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Place potatoes into steam jacket kettle. Wash by filling the kettle with water, agitating and draining. Refill kettle with cold water and bring to a boil. Cook until potatoes are tender, about 15 minutes. Drain well.
- 2 Place cooked potatoes into mixer bowl with the paddle attachment. Mix potatoes on speed 1 for one minute to break up. Add butter, olive oil, pepper, garlic, salt, milk, and water and continue to mix for one minute. Place on speed 2 and mix for another three minutes.
- 3 Place into storage or serving pans, cover. CCP: Hold hot for service at 140 F. or higher.

TOMATO, PARMESAN & ORZO SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
97 kcal	8.2 gm	1.7 gm	6.8 gm	63.1 %	5 mg	152 mg		0 mg

Ingredients	Weight	Measure	Issue
VINEGAR, WHITE	0 lbs 8 oz	15 tbsp 6/8 tsp	
ONIONS, RED	1 lb		
PEPPERS, GREEN	1 lb	1 pt 1 c 2 1/8 tsp	
JUICE, LEMON	0 lbs 8 oz	14 tbsp 2 5/8 tsp	
TOMATOES	10 lbs		
PARSLEY	1 lb	1 qt 1 pt 1 c 6 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
SPICE, BASIL, SWEET	1 1/2 oz	1 c 4 tbsp 1/8 tsp	
PASTA, ORZO	5 lbs		
OIL, SALAD, OLIVE	1 lb 8 oz	1 pt 1 c 2 tbsp 1 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 3/8 tsp	

METHODS

- 1 In a steam jacket kettle, bring the water to a boil, slowly add the orzo while stirring, and continue to stir until the water comes back to a boil. Cook pasta until it is firm to the bite (al dente), and do not overcook. Drain well. Flush with cold water to stop the cooking process. Drain well. Cool.
- 2 Combine the olive oil with the vinegar and lemon juice. Add the salt, pepper, and basil. Whisk well. Add the onions, green peppers, tomatoes and parsley and mix well.
- 3 Add the well drained cooled pasta to the vegetable dressing mixture and mix well. Place into serving or storage container, cover. CCP: Hold for service at 36 F. - 40 F.

CHEESY DICED POTATOES

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
239 kcal	28 gm	11 gm	9 gm	33.9 %	21 mg	619 mg		212 mg

Ingredients	Weight	Measure	Issue
SAUCE, CHEESE, R-T-S	12 lbs 8 oz	1 gal 1 qt 1 pt 7 tbsp 3 tsp	
CHEESE, CHEDDAR, SHREDDED	5 lbs	1 gal 1 qt 1 tbsp 4/8 tsp	
POTATOES, WHITE	34 lbs		

METHODS

- 1 Place diced potatoes (peeled if desired) into a steam jacket kettle, cover with cold water. Slowly bring to a boil then reduce to a simmer. Cook potatoes until they are tender, about 5 minutes after reaching boil. Potatoes should still be a bit firm (al dente) and hold their shape.
- 2 Drain potatoes well. Pour cheese sauce into kettle over potatoes. Increase heat to bring cheese sauce to 145 F. Stir cheese sauce often to keep it from burning.
- 3 When cheese sauce is hot, add the shredded cheese, and mix well. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Portion into storage or serving pan and place into the oven for 20 minutes or until top of the potatoes begin to turn golden brown.
- 5 Remove from oven and cover. CCP: Hold hot for service at 140 F. or higher.

MEXICALI VEGETABLE BLEND

Yield 100 Portions
Each Portion 1/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
90 kcal	18 gm	3 gm	1 gm	10 %	0 mg	65 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	1 lb	1 c 14 tbsp 1 7/8 tsp	
VEG, MIXED, FZN, MEXICALI BLEND	12 lbs 12 oz		

METHODS

- 1 In a 2" serving pan, open two bags of vegetables and place into pan. Add 1 pint of water to each pan. Cover with plastic wrap and foil (or foil only). Place into oven or steamer until hot, about 15 minutes. Heat to internal temperature of 155F. CCP: Internal temperature must reach 155F. or higher for 155 seconds.
- 2 Remove from oven/steamer, remove foil, stir well. Cover again and hold hot for service. CCP: Hold at 140F. or higher for service.

ASPARAGUS, FROZEN

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
18 kcal	3 gm	2 gm	0 gm	0 %	0 mg	83 mg		20 mg

Ingredients	Weight	Measure	Issue
VEG, ASPARAGUS	18 lbs	2 gal 3 qt 1 c 5 tbs 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	

METHODS

- 1 Bring water to a boil, at service add asparagus. Simmer until hot about 2-3 minutes. Drain well.
- 2 Place asparagus in serving pan. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

ASPARAGUS, CANNED

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
27 kcal	4 gm	3 gm	1 gm	33.3 %	0 mg	413 mg		23 mg

Ingredients	Weight	Measure	Issue
ASPARAGUS, CN, #10	32 lbs	3 gal 2 qt 1 pt 1 c 7 tbsp 2 4/8 tsp	

METHODS

- 1 Pour off half the liquid.
- 2 Place asparagus in steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

Q: Vegetables and Meatless Entree Alternatives No. Q10100

BEANS, GREEN (FROZEN)

Yield 100 Portions
Each Portion E/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
36 kcal	8 gm	2 gm	0 gm	0 %	0 mg	76 mg		47 mg

Ingredients	Weight	Measure	Issue
VEG, GREEN BEANS	24 lbs	5 gal 10 tbsp 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	

METHODS

- 1 Bring a steam-jacketed kettle, 1/2 filled with water, to a boil.
- 2 Add salt.
- 3 Add beans; stir well.
- 4 Return to a boil; cover. Cook beans until hot, 3-5 minutes.
- 5 Place beans in serving pan. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

BEANS, GREEN (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
26 kcal	6 gm	1 gm	0 gm	0 %	0 mg	443 mg		41 mg

Ingredients	Weight	Measure	Issue
BEANS, GREEN, CUT	37 lbs 12 oz	4 gal 1 qt 1 pt 1 c 5 tbsp 1 5/8 tsp	

METHODS

- 1 Pour off half the liquid.
- 2 Place green beans in steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place in serving pans. Garnish if desired. CCP: Hold at 140 F. or higher for service.

BEANS, WAX (CANNED)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
26 kcal	6 gm	1 gm	0 gm	0 %	0 mg	443 mg		41 mg

Ingredients	Weight	Measure	Issue
BEANS, WAX	37 lbs 12 oz	4 gal 1 qt 1 pt 1 c 5 tbsp 1 5/8 tsp	

METHODS

- 1 Pour off half the liquid.
- 2 Place green beans in steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place in serving pans. Garnish if desired. CCP: Hold at 140 F. or higher for service.

BEANS, FRENCH STYLE CUT (FROZEN)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
36 kcal	8 gm	2 gm	0 gm	0 %	0 mg	76 mg		47 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
VEG, GREEN BEANS, FRENCH	24 lbs	6 gal 1 pt 1 tbsp 5/8 tsp	

METHODS

- 1 Bring water to a boil in a steam-jacketed kettle with salt.
- 2 Add beans; stir well.
- 3 Return to a boil; cover. Cook beans 5 to 8 minutes.
- 4 Place beans in serving pan. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

BEANS, LIMA (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
126 kcal	24 gm	7 gm	1 gm	7.1 %	0 mg	449 mg		50 mg

Ingredients	Weight	Measure	Issue
BEANS, LIMA	39 lbs 4 oz	4 gal 1 qt 1 pt 1 c 12 tbsp 1 7/8 tsp	

METHODS

- 1 Pour off half the liquid.
- 2 Place lima beans in a steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.

BEANS, WHITE IN TOMATO SAUCE (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
208 kcal	39 gm	10 gm	3 gm	13 %	13 mg	629 mg		114 mg

Ingredients	Weight	Measure	Issue
BEANS,WHITE W/ TOMATO SAUCE	41 lbs 4 oz	4 gal 3 qt 2 7/8 tsp	

METHODS

- 1 Place in steam-jacketed kettle.
- 2 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Place in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.

BEETS (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
55 kcal	13 gm	2 gm	0 gm	0 %	0 mg	343 mg		27 mg

Ingredients	Weight	Measure	Issue
BEETS, SLICED	39 lbs	4 gal 1 qt 1 pt 1 c 14 tbsp 1 6/8 tsp	

METHODS

- 1 Pour off half the liquid.
- 2 Place beets in steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.

Q: Vegetables and Meatless Entree Alternatives No. Q10500

BROCCOLI (FROZEN)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
35 kcal	7 gm	4 gm	0 gm	0 %	0 mg	58 mg		78 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	
VEG, BROCCOLI	30 lbs	5 gal 1 qt 1 pt 1 c 3 tbsp 2 1/8 tsp	

METHODS

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add broccoli; stir well. Return to a boil; cover.
- 4 Reduce heat; cook broccoli for 6 to 8 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Place broccoli in serving pan. CCP: Hold for service at 140 F. or higher.

BROCCOLI (FRESH)

Yield 100 Portions
Each Portion 3 STALKS

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
38 kcal	7.1 gm	4.1 gm	0.5 gm	11.8 %	0 mg	110 mg		0 mg

Ingredients	Weight	Measure	Issue
BROCCOLI, FRESH	30 lbs	9 gal 2 qt 1 pt 10 tbsp 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	

METHODS

- 1 Bring water to a boil in steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add broccoli; bring water back to a boil. Cover; cook for 10 to 15 minutes.
- 4 Place broccoil in serving pans. CCP: Heat to 145 F. or higher for 15 seconds for service. Hold for service at 140 F. or higher.

BRUSSELS SPROUTS (FROZEN)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
56 kcal	11 gm	5 gm	1 gm	16.1 %	0 mg	93 mg		37 mg

Ingredients	Weight	Measure	Issue
VEG, BRUSSEL SPROUTS	30 lbs	5 gal 1 qt 1 pt 1 c 12 tbsp 2 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/4 oz	1 2/8 tsp	

METHODS

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add brussels sprouts; stir well. Return to a boil; cover.
- 4 Reduce heat; cook brussels sprouts for 7 to 9 minutes.
- 5 Place brussels sprouts in serving pans. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CABBAGE (FRESH)

Yield 100 Portions
Each Portion 4 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
33 kcal	7 gm	2 gm	0 gm	0 %	0 mg	99 mg		67 mg

Ingredients	Weight	Measure	Issue
CABBAGE, DANISH	37 lbs 8 oz	15 gal 1 pt 15 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	

METHODS

- 1 Bring water to a boil in steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add cabbage; bring water back to a boil. Cover; cook cabbage for 10 minutes.
- 4 Place cabbage in serving pans. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CARROT SLICES (FROZEN)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
49 kcal	11 gm	1 gm	1 gm	18.4 %	0 mg	164 mg		50 mg

Ingredients	Weight	Measure	Issue
VEG, CARROTS	30 lbs	5 gal 3 qt 1 c 3 tbsp 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	

METHODS

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add carrots; stir well. Return to a boil; cover.
- 4 Reduce heat; cook carrots 10 to 13 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Place carrots in serving pan. CCP: Hold for service at 140 F. or higher.

CARROT SLICES (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
45 kcal	10 gm	1 gm	1 gm	20 %	0 mg	431 mg		45 mg

Ingredients	Weight	Measure	Issue
CARROTS, SLICED #10	39 lbs 4 oz	7 gal 2 qt 1 c 15 tbsp 2/8 tsp	

METHODS

- 1 Pour off half the liquid.
- 2 Place carrots in steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place in serving pans. CCP: Hold for service at 140 F. or higher.

CARROTS (1/4 SLICES) (FRESH)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
56 kcal	13.1 gm	1.2 gm	0.3 gm	4.8 %	0 mg	166 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
CARROTS	30 lbs		

METHODS

- 1 Bring water to a boil in steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add carrots; bring water back to a boil. Cover; cook carrots for 15 to 25 minutes.
- 4 Place carrots in serving pans. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CARROT STRIPS (FRESH)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
50 kcal	11.8 gm	1.1 gm	0.2 gm	3.6 %	0 mg	157 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
CARROTS	27 lbs		

METHODS

- 1 Bring water to a boil in steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add carrots; bring water back to a boil. Cover; cook carrots for 15 minutes.
- 4 Place carrots in serving pans. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CAULIFLOWER (FROZEN)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
33 kcal	6 gm	3 gm	0 gm	0 %	0 mg	106 mg		33 mg

Ingredients	Weight	Measure	Issue
VEG, CAULIFLOWER	30 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	

METHODS

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add cauliflower; stir well.
- 4 Return to a boil; cover.
- 5 Reduce heat; cook cauliflower for 4 to 8 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 6 Place cauliflower in serving pan. CCP: Hold for service at 140 F. or higher.

CAULIFLOWER, BREADED OVENABLE

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
120 kcal	17 gm	2 gm	5 gm	37.5 %	0 mg	337 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
VEG, CAULIFLOWER, BATTERED	18 lbs		

METHODS

- 1 Lightly spray sheet pans with non-stick cooking spray.
- 2 Place about 6 pounds of cauliflower on each sheet pan.
- 3 Using a convection oven, bake at 400 F. for 12-15 minutes on high fan, open vent until golden

NOTES

- 1 If using a Combi-Oven, bake 8-10 minutes in Combi-Mode. The use of perforated sheet pans promotes even browning.

CAULIFLOWER (FRESH)

Yield 100 Portions
Each Portion 5 FLOWERT

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
34 kcal	7.1 gm	2.7 gm	0.3 gm	7.9 %	0 mg	113 mg		0 mg

Ingredients	Weight	Measure	Issue
CAULIFLOWER	30 lbs	13 gal 1 qt 9 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	

METHODS

- 1 Bring water to a boil in steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add cauliflower; bring water back to a boil. Cover; cook for 12 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place cauliflower in serving pans. CCP: Hold for service at 140 F. or higher.

CORN, WHOLE KERNEL (FROZEN)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
120 kcal	29 gm	4 gm	1 gm	7.5 %	0 mg	78 mg		6 mg

Ingredients	Weight	Measure	Issue
VEG, CORN	27 lbs	5 gal 2 qt 1 pt 2 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	

METHODS

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add corn; stir well. Return to a boil; cover.
- 4 Reduce heat; cook corn 4 to 6 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Place corn in serving pans. CCP: Hold for service at 140 F. or higher.

CORN, WHOLE KERNEL (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
115 kcal	28 gm	4 gm	1 gm	7.8 %	0 mg	384 mg		7 mg

Ingredients	Weight	Measure	Issue
CORN, WHOLE #10	39 lbs 12 oz	6 gal 3 qt 1 c 15 tbsp 2/8 tsp	

METHODS

- 1 Pour off half the liquid.
- 2 Place corn in steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place corn in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.

CORN ON THE COB (FROZEN)

Yield 100 Portions
Each Portion 1 EAR

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
155 kcal	32 gm	5 gm	4 gm	23.2 %	6 mg	104 mg		9 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
VEG, CORN, COB	50 lbs 2 oz		

METHODS

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add corn; stir well. Return to a boil; cover.
- 4 Reduce heat; cook corn 5 to 10 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Place corn in serving pans. CCP: Hold for service at 140 F. or higher.

CORN ON THE COB (FRESH)

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
44 kcal	9.8 gm	1.7 gm	0.6 gm	12.3 %	0 mg	82 mg		0 mg

Ingredients	Weight	Measure	Issue
CORN, ON-THE-COB	87 lbs 8 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	

METHODS

- 1 Bring water to a boil in steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add corn; bring water back to a boil. Cover; corn 5 to 10 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place corn in serving pans. CCP: Hold for service at 140 F. or higher.

CREAM STYLE CORN (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
138 kcal	32 gm	4 gm	2 gm	13 %	0 mg	364 mg		9 mg

Ingredients	Weight	Measure	Issue
CORN, CREAM	37 lbs 8 oz	4 gal 1 pt 7 tbs 3/8 tsp	

METHODS

- 1 Place corn in steam-jacketed kettle or stock pot.
- 2 Heat corn to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 3 Place in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.

GREENS, COLLARD (FROZEN)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
61 kcal	12 gm	5 gm	1 gm	14.8 %	0 mg	559 mg		360 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
VEG, GREENS, COLLARD	54 lbs	10 gal 1 qt 1 pt 1 c 12 tbsp 7/8 tsp	

METHODS

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add greens; stir well. Return to a boil; cover.
- 4 Reduce heat; cook greens 15 to 30 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Place greens in serving pans. CCP: Hold for service at 140 F. or higher. Garnish if desired.

GREENS, COLLARD, CANNED

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
43 kcal	8 gm	4 gm	1 gm	20.9 %	0 mg	420 mg		233 mg

Ingredients	Weight	Measure	Issue
GREENS, COLLARD #10	36 lbs 12 oz	5 gal 1 qt 1 pt 1 c 11 tbsp 2 2/8 tsp	

METHODS

- 1 Pour off half the liquid.
- 2 Place collards greens in steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place collard greens in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.

GREENS, KALE (FRESH)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
41 kcal	8.2 gm	2.7 gm	0.6 gm	13.2 %	0 mg	104 mg		0 mg

Ingredients	Weight	Measure	Issue
GREENS, KALE	29 lbs 8 oz		
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	

METHODS

- 1 Bring water to a boil in steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add greens; bring water back to a boil. Cover; cook greens 10 to 12 minutes.
- 4 Place greens in serving pans.
- 5 Garnish as desired. CCP: Hold for service at 140 F. or higher.

OKRA (FROZEN)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
37 kcal	8.1 gm	2.1 gm	0.3 gm	7.3 %	0 mg	75 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
VEG, OKRA	27 lbs		

METHODS

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add okra; stir well. Return to a boil; cover.
- 4 Reduce heat; cook okra 4 to 7 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Place okra in serving pan. CCP: Hold for service at

OKRA (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
34 kcal	8.1 gm	1.3 gm	0 gm	0 %	0 mg	537 mg		0 mg

Ingredients	Weight	Measure	Issue
OKRA, CN	36 lbs 12 oz		

METHODS

- 1 Pour off half the liquid.
- 2 Place okra in steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place okra in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.

ONIONS (FRESH)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
57 kcal	13.7 gm	1.2 gm	0.1 gm	1.6 %	0 mg	76 mg		0 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	30 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	

METHODS

- 1 Bring water to a boil in steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add onions; bring water back to a boil. Cover; cook onions 15 to 25 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place vegetables in serving pans. Garnish as desired. CCP: Hold for service at 140 F. or higher.

PEAS (FROZEN)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
94 kcal	17 gm	6 gm	0 gm	0 %	0 mg	209 mg		28 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
VEG, PEAS	27 lbs	4 gal 3 qt 8 tbsp 2 1/8 tsp	

METHODS

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add peas; stir well. Return to a boil; cover.
- 4 Reduce heat; cook peas 7 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Place vegetables in serving pan. CCP: Hold for service at 140 F. or higher.

PEAS (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
124 kcal	23 gm	8 gm	1 gm	7.3 %	0 mg	452 mg		36 mg

Ingredients	Weight	Measure	Issue
PEAS, #10	39 lbs 8 oz	4 gal 2 qt 3 tbsp 2 7/8 tsp	

METHODS

- 1 Pour off half the liquid.
- 2 Place peas in steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place peas in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.

BLACK-EYED PEAS (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
175 kcal	37 gm	6 gm	1 gm	5.1 %	0 mg	7 mg		231 mg

Ingredients	Weight	Measure	Issue
PEAS, BLACKEYE	39 lbs 12 oz	4 gal 2 qt 1 pt 1 c 2 tbsp 1/8 tsp	

METHODS

- 1 Place black eyed peas in steam-jacketed kettle or stock pot.
- 2 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 3 Place black eyed peas in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.

BLACK-EYED PEAS AND CARROTS

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
180 kcal	33 gm	12 gm	0 gm	0 %	0 mg	260 mg		80 mg

Ingredients	Weight	Measure	Issue
WATER	1 lb 4 oz	1 pt 6 tbsp 7/8 tsp	
VEGETABLE, PEPPERS, SWEET ROASTED	3 lbs		
SPICE, THYME	0 lbs 2 oz	1 c 2 tbsp 2 6/8 tsp	
GARLIC, DRY	0 lbs 8 oz	1 c 10 tbsp 2 1/8 tsp	
PEAS, BLACKEYE	14 lbs	1 gal 2 qt 1 pt 7 tbsp 1 1/8 tsp	
VEGETABLE, ONIONS, ROASTED,	3 lbs		
CARROTS, SLICED #10	7 lbs	1 gal 1 qt 1 c 11 tbsp 3 tsp	
SOUP BASE, VEGETARIAN	0 lbs 4 oz	7 tbsp 1 5/8 tsp	
SPICE, PAPRIKA	0 lbs 2 oz	8 tbsp 1 tsp	

METHODS

- 1 Drain and rinse the black-eyed peas thoroughly. Set aside until ready to use in Step 3.
- 2 In the steam jacketed kettle, prepare vegetable base according to package directions. Add garlic, thyme, and paprika. Bring to a boil and simmer for 10 minutes.
- 3 Add black eyed peas, onions and peppers, return to a simmer for 5 minutes. Add carrots and return to a simmer for additioanl 5 minutes. Remove from kettle and place into serving pans. Cover. CCP: Hold at 140 F. or higher for service.

POTATOES, SWEET (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
161 kcal	37.9 gm	1.8 gm	0.4 gm	2.2 %	0 mg	80 mg		0 mg

Ingredients	Weight	Measure	Issue
POTATOES, SWEET, LIGHT SYRUP	40 lbs	4 gal 3 qt 1 pt 1 c 9 tbsp 6/8 tsp	

METHODS

- 1 Pour off half the liquid.
- 2 Place sweet potatoes in steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place sweet potatoes in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.

POTATOES, SWEET (FRESH)

Yield 100 Portions
Each Portion 3 PIECES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
135 kcal	31.5 gm	2.6 gm	0.2 gm	1.3 %	0 mg	159 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
POTATOES, SWEET	47 lbs 14 oz		

METHODS

- 1 Peel potatoes. Cut sweet potatoes into 1 inch pieces.
- 2 Add salt to water. Bring water to a boil in steam-jacketed kettle or stock pot.
- 3 Add sweet potatoes; bring water back to a boil. Cover; cook 25 to 35 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place sweet potatoes in serving pans. Garnish as desired. CCP: Hold for service at 140 F. or higher.

POTATOES, WHITE (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
104 kcal	23.6 gm	2.4 gm	0.4 gm	3.5 %	0 mg	380 mg		0 mg

Ingredients	Weight	Measure	Issue
POTATOES, WHITE, WHOLE	38 lbs 4 oz	3 gal 2 qt 1 c 13 tbsp 1 tsp	

METHODS

- 1 Pour off half the liquid.
- 2 Place potatoes in steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place potatoes in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.

POTATOES, WHITE (FRESH)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
137 kcal	31.8 gm	2.7 gm	0.2 gm	1.3 %	0 mg	80 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
POTATOES, WHITE	35 lbs		

METHODS

- 1 Bring water to a boil in steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add potatoes; bring water back to a boil. Cover; cook potatoes 20 to 25 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place potatoes in serving pans. Garnish as desired. CCP: Hold for service at 140 F. or higher.

SAUERKRAUT (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
32 kcal	7 gm	2 gm	0 gm	0 %	0 mg	1113 mg		51 mg

Ingredients	Weight	Measure	Issue
SAUERKRAUT	37 lbs 2 oz	7 gal 1 qt 1 pt 9 tbsp 1 3/8 tsp	

METHODS

- 1 Place sauerkraut in steam-jacketed kettle or stock pot.
- 2 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 3 Place sauerkraut in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.

SPINACH (FROZEN)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
38 kcal	5 gm	5 gm	1 gm	23.7 %	0 mg	160 mg		190 mg

Ingredients	Weight	Measure	Issue
VEG, SPINACH	27 lbs	4 gal 3 qt 1 pt 8 tbsp 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	

METHODS

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add spinach; stir well. Return to a boil; cover.
- 4 Reduce heat; cook spinach 4 to 6 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Place spinach in serving pans. CCP: Hold for service at

SPINACH (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
32 kcal	5 gm	4 gm	1 gm	28.1 %	0 mg	125 mg		138 mg

Ingredients	Weight	Measure	Issue
SPINACH, #10	36 lbs 12 oz	4 gal 1 qt 1 pt 1 c 3 tbsp 2 4/8 tsp	

METHODS

- 1 Pour off half the liquid.
- 2 Place spinach in steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place spinach in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.

Q: Vegetables and Meatless Entree Alternatives No. Q12102

SPINACH (FRESH)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
28 kcal	4.4 gm	3.5 gm	0.5 gm	16.1 %	0 mg	166 mg		0 mg

Ingredients	Weight	Measure	Issue
SPINACH	27 lbs	25 gal 2 qt 3 tbsp 2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	

METHODS

- 1 Bring water to a boil in steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Chop spinach. Add chopped spinach; bring water back to a boil. Cover; cook spinach 3 to 10 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place spinach in serving pans. Garnish as desired. CCP: Hold for service at 140 F. or higher.

SQUASH, SUMMER (FROZEN)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
46 kcal	10 gm	3 gm	0 gm	0 %	0 mg	74 mg		49 mg

Ingredients	Weight	Measure	Issue
VEG, SQUASH, YELLOW	60 lbs	7 gal 2 qt 1 pt 2 1/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	

METHODS

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add squash; stir well. Return to a boil; cover.
- 4 Reduce heat; cook squash 7 to 9 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Place squash in serving pans. CCP: Hold for service at

SQUASH, SUMMER (FRESH)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
26 kcal	5.6 gm	1.9 gm	0.3 gm	10.4 %	0 mg	72 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
SQUASH, SUMMER	36 lbs		

METHODS

- 1 Bring water to a boil in steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add squash; bring water back to a boil. Cover; cook squash 10 to 20 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place squash in serving pans. Garnish as desired. CCP: Hold for service at 140 F. or higher.

SQUASH, FALL AND WINTER (FRESH)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
21 kcal	4.4 gm	1.5 gm	0.3 gm	12.9 %	0 mg	96 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
SQUASH, ZUCCHINI	30 lbs		

METHODS

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add squash; bring water back to a boil. Cover; cook squash 15 to 30 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place squash in serving pans. Garnish as desired. CCP: Hold for service at 140 F. or higher.

Q: Vegetables and Meatless Entree Alternatives No. Q12400

SUCCOTASH (FROZEN)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
136 kcal	30 gm	6 gm	1 gm	6.6 %	0 mg	382 mg		23 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
VEG, SUCCOTASH	27 lbs	4 gal 3 qt 1 pt 8 tbsp 3/8 tsp	

METHODS

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add succotash; stir well. Return to a boil; cover.
- 4 Reduce heat; cook succotash 6 to 12 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Place succotash in serving pans. CCP: Hold for service at 140 F. or higher.

Q: Vegetables and Meatless Entree Alternatives No. Q12401

SUCCOTASH (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
138 kcal	23 gm	4 gm	5 gm	32.6 %	10 mg	335 mg		18 mg

Ingredients	Weight	Measure	Issue
BEANS, LIMA	10 lbs	1 gal 1 pt 4 tbsp 2 tsp	
BUTTER, PRINTS	1 lb	1 c 15 tbsp 3 tsp	
CORN, WHOLE #10	20 lbs	3 gal 1 qt 1 pt 1 c 5 tbsp 2/8 tsp	

METHODS

- 1 Drain vegetables and combine. Place into 2" or 4" perforated pan. Place into steamer and heat to 145 F. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Place cooked succotash mixture into 2" or 4" insert. Divide butter between pans and mix well.
- 3 Cover and hold for service. CCP: Hold for service at 140 F. or higher.

EDAMAME SUCCOTASH

Yield 100 Portions
Each Portion 1/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
69 kcal	11 gm	5 gm	1 gm	13 %	3 mg	2 mg		19 mg

Ingredients	Weight	Measure	Issue
WATER 1	1 lb	1 c 14 tbsp 1 7/8 tsp	
VEG, MIXED, FZN, EDAMAME BUTTER BLEND	12 lbs 12 oz		

METHODS

- 1 In a 2" serving pan, open two bags of vegetables and place into pan. Add 1 pint of water to each pan. Cover with plastic wrap and foil (or foil only). Place into oven or steamer until hot, about 15 minutes. Heat to internal temperature of 155F. CCP: Internal temperature must reach 155F. or higher for 15 seconds.
- 2 Remove from oven/steamer, remove foil, stir well. Cover again and hold hot for service. CCP: Hold at 140F. or higher for service.

TOMATOES (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
45 kcal	10.8 gm	1.6 gm	0.3 gm	6 %	0 mg	383 mg		0 mg

Ingredients	Weight	Measure	Issue
TOMATOES, DICED, CANNED	38 lbs 4 oz	4 gal 2 qt 4 tbsp 2 tsp	

METHODS

- 1 Place tomatoes in steam-jacketed kettle or stock pot.
- 2 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 3 Place tomatoes in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.

MIXED VEGETABLES (FROZEN)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
78 kcal	17 gm	4 gm	1 gm	11.5 %	0 mg	138 mg		32 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	
VEG, MIXED	27 lbs	4 gal 1 pt 1 c 4 tbsp 2 tsp	

METHODS

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add mixed vegetables; stir well. Return to a boil; cover.
- 4 Reduce heat; cook mixed vegetables 7 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Place mixed vegetables in serving pan. CCP: Hold for service at 140 F. or higher.

MIXED VEGETABLES (CANNED)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
78 kcal	17 gm	4 gm	1 gm	11.5 %	0 mg	130 mg		32 mg

Ingredients	Weight	Measure	Issue
PEAS, #10	6 lbs 12 oz	3 qt 5 tbsp 1 5/8 tsp	
CORN, WHOLE #10	6 lbs 12 oz	1 gal 1 pt 10 tbsp 2 1/8 tsp	
CARROTS, SLICED #10	6 lbs 12 oz	1 gal 1 qt 15 tbsp 1 5/8 tsp	
BEANS, GREEN, CUT	6 lbs 12 oz	3 qt 12 tbsp 3/8 tsp	

METHODS

- 1 Pour off half the liquid from peas, carrots, corn and green beans.
- 2 Place peas, carrots, corn and green beans in steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145F. or higher for 15 seconds.
- 4 Place in serving pans. CCP: Hold for service at 140F. or higher.

NOTES

- 1 1 #10 can Peas per 100 portions.
- 2 1 #10 can Carrots per 100 portions.
- 3 1 #10 can Corn per 100 portions.
- 4 1 #10 can Green Beans per 100 portions.

PEAS AND CARROTS (FROZEN)

Yield 100 Portions
Each Portion 3/4 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
59 kcal	12.4 gm	3.8 gm	0.5 gm	7.6 %	0 mg	154 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	0 lbs 3/4 oz	1 tbsp 4/8 tsp	
VEG, PEAS & CARROTS	27 lbs	4 gal 3 qt 8 tbsp 2 1/8 tsp	

METHODS

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add peas and carrots; stir well. Return to a boil; cover.
- 4 Reduce heat; cook peas and carrots 7 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Place vegetables in serving pan. CCP: Hold for service at 140 F. or higher.

PEAS AND CARROTS (CANNED)

Yield 100 Portions
Each Portion 3/4 C

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
128 kcal	22 gm	6 gm	2 gm	14.1 %	5 mg	324 mg		52 mg

Ingredients	Weight	Measure	Issue
PEAS, #10	13 lbs 8 oz	1 gal 2 qt 11 tbsp 2/8 tsp	
CARROTS, SLICED #10	13 lbs 8 oz	2 gal 2 qt 1 c 15 tbsp 2/8 tsp	

METHODS

- 1 Pour off half the liquid from both the peas and carrots.
- 2 Place peas and carrots in steam-jacketed kettle or stock pot.
- 3 Heat to simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145F. or higher for 15 seconds.
- 4 Place in serving pans. CCP: Hold for service at 140F. or higher.

NOTES

- 1 2 #10 cans of Peas per 100 portions.
- 2 2 #10 cans of Carrots per 100 portions.

CALIFORNIA VEGETABLE MEDLEY

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
37 kcal	6 gm	3 gm	0 gm	0 %	0 mg	184 mg		4 mg

Ingredients	Weight	Measure	Issue
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
VEGETABLE, BLEND, CALIFORNIA,	27 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Bring water to a boil in a steam jacketed kettle.
- 2 Add mixed vegetables, stir and return to a boil. Reduce to a simmer. Simmer for 5 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Drain well. Sprinkle salt and black pepper and garlic powder over the top. Mix well.
- 4 Place vegetable medley into serving pans and vent so vegetables do not discolor. CCP: Hold for service at 140 F. or higher.

ANTIGUA VEGETABLE BLEND

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
68 kcal	14 gm	2 gm	1 gm	13.2 %	0 mg	171 mg		25 mg

Ingredients	Weight	Measure	Issue
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 4/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
VEGETABLE, BLEND, ANTIGUA	27 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 Bring water to a boil in a steam jacketed kettle.
- 2 Add mixed vegetables, stir and return to a boil. Reduce to a simmer. Simmer for 5 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Drain well. Sprinkle salt and black pepper and garlic powder over the top. Mix well.
- 4 Place antigua vegetable blend into serving pans and vent so vegetables do not discolor. CCP: Hold for service at 140 F. or higher.

CAROLINA BBQ POTATO WEDGES

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
128 kcal	24.1 gm	2.2 gm	2.9 gm	20.4 %	0 mg	8 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, BARBECUE BLEND, W/O MSG	6 1/4 oz	0 gal	
OIL, SALAD, CANOLA	7 1/2 oz	15 tbsp 1 7/8 tsp	
SPICE, PARSLEY	1 1/2 oz	1 c 12 tbsp 1 1/8 tsp	
POTATOES, WHITE	25 lbs		

METHODS

- 1 Wash potatoes. Cut each potato lengthwise into 6 wedges. Wedges should be long and not cut from the cross section of the potato.
- 2 Place potatoes into a large container, large enough to toss the potatoes. Add the oil and toss to coat the potatoes. Add the parsley and barbecue blend and toss potatoes until well coated.
- 3 Spray cooking sheets with non-sticking cooking spray. Place potatoes onto sheet trays in a single, even layer.
- 4 Place potatoes into a 350 F. convection oven for 30 minutes. Check potatoes for tenderness. When done, remove from the oven and place into a 4" serving pan and into the warmer. If covering this item, allow for vent holes for steam to escape. CCP: Hold for service at 140 F. or higher.

SOUTHWESTERN YELLOW SQUASH

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
53 kcal	5 gm	1 gm	4 gm	67.9 %	0 mg	113 mg		24 mg

Ingredients	Weight	Measure	Issue
PEPPERS, GREEN	0 lbs 10 oz	1 c 14 tbsp 1 3/8 tsp	
ONIONS, YELLOW	1 lb 8 oz		
SPICE, CUMIN	0 lbs 1 oz	0 gal	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 4/8 tsp	
SQUASH, SUMMER	24 lbs		
PEPPERS, RED	0 lbs 10 oz	1 c 14 tbsp 1 3/8 tsp	
OIL, SALAD, OLIVE	0 lbs 12 oz	1 c 9 tbsp 5/8 tsp	
SPICE, CILANTRO	0 lbs 5/8 oz	0 gal	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	

METHODS

- 1 In a steam jacket kettle, heat the oil, add the sliced onions, sliced green and sliced red peppers, cumin and cilantro. Saute vegetables until translucent, about 6-8 minutes.
- 2 Slice the squash. Add squash and continue to saute, constantly stirring to promote even cooking.
- 3 Season with salt and pepper, and continue to cook until tender, about 8-10 minutes depending on batch size. Recommend cooking in 8 pound batches.
- 4 Remove from kettle, place into servings pans, and top with chopped cilantro. CCP: Hold for service at 140 F. or higher.

ASSORTED CHIPS, INDIVIDUAL BAG

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
220 kcal	27 gm	3 gm	11 gm	45 %	0 mg	426 mg		24 mg

Ingredients	Weight	Measure	Issue
PRETZELS, TWIST	2 lbs		
SNACK, CHIPS, VARIETY	10 lbs 12 oz	8 gal 3 qt 1 pt 1 c 6 tbsp 2 tsp	

METHODS

- 1 Place snack chips and pretzels on serving line.

SCANDINAVIAN VEGETABLE BLEND

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
50 kcal	10.1 gm	3 gm	0 gm	0 %	0 mg	82 mg		32 mg

Ingredients	Weight	Measure	Issue
VEGETABLE, BLEND, SCANDINAVIAN	27 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 8 oz	12 tbsp 1 3/8 tsp	

METHODS

- 1 Bring water to a boil in a steam jacketed kettle.
- 2 Add vegetables and stir well; return to a boil. Reduce to a simmer for 5 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Drain well and place vegetable mixture into serving pans. Cover with plastic or foil, venting the side to maintain the vegetable color. CCP: Hold for service at 140 F. or higher.

MONACO VEGETABLE BLEND

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
57 kcal	10 gm	3 gm	0 gm	0 %	0 mg	82 mg		32 mg

Ingredients	Weight	Measure	Issue
VEGETABLE, BLEND, MONACO	27 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 1/2 oz	2 3/8 tsp	

METHODS

- 1 Bring water to a boil in a steam jacketed kettle.
- 2 Add vegetables and stir well; return to a boil. Reduce to a simmer for 5 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Drain well and place vegetable mixture into serving pans. Cover with plastic or foil, venting the side to maintain the vegetable color. CCP: Hold for service at 140 F. or higher.

TATER TOTS

Yield 100 Portions
Each Portion 3 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
123 kcal	14 gm	2 gm	6 gm	43.9 %	0 mg	264 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
VEGETABLE, POTATO, TATER TOTS,	18 lbs 12 oz		

METHODS

- 1 Lightly spray the sheet pans with non-stick cooking spray. Place a single layer of tater tots on sheet pan, about 5 pounds.
- 2 Using a convection oven, bake at 425 F. for 10-12 minutes on high fan, open vent until golden brown. CCP: Hold at 140 F. or higher for service.

NOTES

- 1 If using a Combi-Oven, bake 8-10 minutes in Combi-Mode.

GARLIC CHEESE POTATOES

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
120 kcal	22.7 gm	3.9 gm	1.7 gm	12.8 %	5 mg	218 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	12 lbs	1 gal 1 qt 1 pt 15 tbsp 1 4/8 tsp	
BUTTER, PRINTS	0 lbs 2 oz	3 tbsp 3 tsp	
SPICE, GARLIC	0 lbs 1 oz	2 tbsp 2 7/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	0 lbs 8 oz	1 pt 1 c 5 tbsp 1 1/8 tsp	
CHEESE, PARMESAN	0 lbs 13 oz	1 pt 1 c 10 tbsp 3 tsp	
WATER 2	2 lbs 5 3/8 oz	1 qt 7 tbsp 1 5/8 tsp	
POTATOES, WHITE	33 lbs 14 oz		

METHODS

- 1 Wash vegetables thoroughly. In large stock pot, cover peeled, quartered potatoes with cold water; bring to rapid boil; reduce heat; simmer and cook until potatoes are tender throughout.
- 2 Reconstitute milk. Heat butter, milk, salt, and garlic until just hot. Place potatoes in a large mixer, add 2/3 of the milk mixture, whip until potatoes are just combined. Add remainder of the milk if necessary for a fluffy, not dry, consistency.
- 3 Fold in parmesan cheese. CCP: Hold at 140 F. or higher for service.

GARLIC CHEESE POTATOES (INSTANT)

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
112 kcal	17 gm	3 gm	3 gm	24.1 %	9 mg	233 mg		51 mg

Ingredients	Weight	Measure	Issue
WATER	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
SPICE, GARLIC	1 1/4 oz	3 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	5 1/2 oz	1 pt 4 tbsp 2 1/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	
CHEESE, PARMESAN	0 lbs 14 oz	1 pt 1 c 15 tbsp 1 5/8 tsp	
POTATOES, WHITE, GRANULES	4 lbs 12 oz	2 qt 1 pt 4 tbsp 4/8 tsp	

METHODS

- 1 Blend instant potatoes and nonfat dry milk together.
- 2 Blend water, butter, salt, pepper, and garlic powder in mixer bowl.
- 3 At low speed, using wire whip, rapidly add potato and milk mixture to liquid; mix 1/2 minute. Stop mixer; scrape down sides and bottom of bowl.
- 4 Whip at high speed about 2 minutes or until light and fluffy. DO NOT OVERWHIP. Fold in parmesan cheese. CCP: Hold at 140 F. or higher for service.

ITALIAN ROASTED POTATOES

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
128 kcal	28.6 gm	2.6 gm	0.7 gm	4.9 %	0 mg	245 mg		0 mg

Ingredients	Weight	Measure	Issue
SPICE, OREGANO	0 lbs 5/8 oz	5 tbsp 2 6/8 tsp	
SPICE, THYME	0 lbs 1/4 oz	2 tbsp 1 1/8 tsp	
OIL, SALAD, CANOLA	0 lbs 2 oz	4 tbsp 4/8 tsp	
SPICE, ROSEMARY	0 lbs 1/4 oz	2 tbsp 4/8 tsp	
PARSLEY	7 3/8 oz	1 pt 1 c 6 tbsp 1 5/8 tsp	
SPICE, GARLIC	0 lbs 1/4 oz	2 2/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 3/4 oz	2 tbsp 2 2/8 tsp	
SPICE, BASIL, SWEET	0 lbs 1/8 oz	1 tbsp 2 1/8 tsp	
TOMATOES, DICED, CANNED	3 lbs	1 qt 1 c 10 tbsp 2 2/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
POTATOES, WHITE	30 lbs		

METHODS

- 1 Combine diced potatoes, oil, oregano, basil, rosemary, thyme, garlic, salt and pepper. Toss until thoroughly blended.
- 2 Place 8 pounds potatoes in each sheet pan. Roast at 400 F. in conventional oven for 25 minutes or until potatoes are browned and cooked through.
- 3 Add 1 pound drained tomatoes to each pan of potatoes, add parsley and toss. Return to oven and heat until heated through. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

Q: Vegetables and Meatless Entree Alternatives No. Q50300

OKRA MELANGE

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
46 kcal	9.4 gm	1.9 gm	0.8 gm	15.7 %	0 mg	228 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
CELERY, FRESH	1 lb	1 pt 1 c 12 tbsp 1 4/8 tsp	
PEPPERS, GREEN	2 lbs	1 qt 1 pt 1 tbsp 1 2/8 tsp	
ONIONS, YELLOW	2 lbs		
BREAD CRUMBS	0 lbs 4 oz	15 tbsp 3/8 tsp	
SPICE, PARSLEY	0 lbs 1/4 oz	4 tbsp 2 2/8 tsp	
JUICE, LEMON	0 lbs 8 oz	14 tbsp 2 5/8 tsp	
SPICE, GARLIC	0 lbs 2 oz	5 tbsp 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
TOMATOES, DICED, CANNED	7 lbs 5 3/8 oz	3 qt 1 c 13 tbsp 2 5/8 tsp	
VEG, OKRA	12 lbs		
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

METHODS

- 1 Spray steam jacketed kettle with non-stick cooking spray. Saute onions and garlic in a steam-jacketed kettle until translucent. Add celery and green peppers. Cook an additional 5 minutes.
- 2 Add thawed okra and drained tomatoes. Cook okra.
- 3 Season with salt, pepper, lemon juice and parsley. Place in baking pans. Sprinkle with bread crumbs. Using a convection oven, bake at 400 F. for 10 minutes or until bread crumbs are brown. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

ROASTED PEPPER POTATOES

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
103 kcal	19 gm	1.9 gm	2.4 gm	21 %	5 mg	162 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER 1	1 lb 14 oz	1 pt 1 c 9 tbsp 1 2/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
PARSLEY	0 lbs 3/4 oz	5 tbsp 1 6/8 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
MILK, NONFAT, DRY	3 1/4 oz	1 c 5 tbsp 2 1/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1 oz	4 tbsp 3/8 tsp	
PIMENTOS (DICED)	2 lbs	1 qt 1 pt 7 tbsp 2 1/8 tsp	
POTATOES, WHITE	26 lbs 10 5/8 oz		

METHODS

- 1 Steam peeled, cubed potatoes for 15 minutes or until tender.
- 2 Reconstitute milk. Scald milk.
- 3 Whip the hot potatoes; add pimentos, milk, butter, salt, pepper, and parsley. Mix on medium low speed for 3 to 4 minutes or until thoroughly whipped.
- 4 Divide potatoes evenly among steam table pans. Spray top of potatoes with cooking spray. Using a convection oven, bake at 400 F. 25 minutes or until potatoes are slightly brown. CCP: Hold at 140 F. or higher for service.

ROASTED PEPPER POTATOES (INSTANT)

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
100 kcal	17 gm	2 gm	2 gm	18 %	5 mg	168 mg		10 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
WATER	20 lbs	2 gal 1 qt 1 pt 4 tbsp 1 3/8 tsp	
BUTTER, PRINTS	0 lbs 8 oz	15 tbsp 3 tsp	
PARSLEY	7 3/8 oz	1 pt 1 c 6 tbsp 1 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 6/8 tsp	
MILK, NONFAT, DRY	5 1/2 oz	1 pt 4 tbsp 2 1/8 tsp	
SPICE, PEPPER, WHITE	0 lbs 1/4 oz	3 tsp	
PIMIENTOS (DICED)	1 lb 4 oz	1 qt 2 4/8 tsp	
POTATOES, WHITE, GRANULES	4 lbs 12 oz	2 qt 1 pt 4 tbsp 4/8 tsp	

METHODS

- 1 Blend potatoes and milk together. Drain, rinse and fine chop pimentoes, set aside for step 3.
- 2 Blend water, butter, salt and pepper in mixer bowl.
- 3 At low speed, using wire whip, rapidly add potato and milk mixture to liquid; mix 1/2 minute, add finely chopped pimentoes. Stop mixer; scrape down sides and bottom of bowl.
- 4 Whip at high speed about 2 minutes or until light and fluffy. DO NOT OVERWHIP. Fold in pimentos and parsley.
- 5 Divide potatoes evenly among steam table pans. Spray top of potatoes with cooking spray. Using a convection oven, bake at 400 F. 25 minutes or until potatoes are slightly brown. CCP: Hold at 140 F. or higher for service.

ROASTED PEPPER HOME FRIED POTATOES

Yield 100 Portions
Each Portion 2/3 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
228 kcal	34.4 gm	3.2 gm	9.3 gm	36.7 %	0 mg	232 mg		0 mg

Ingredients	Weight	Measure	Issue
VEGETABLE, PEPPERS, SWEET ROASTED	5 lbs		
OIL, SALAD, CANOLA	2 lbs	1 qt 2 tbsp 1 6/8 tsp	
VEGETABLE, ONIONS, ROASTED,	5 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 2/8 tsp	
POTATOES, WHITE	46 lbs 10 5/8 oz		

METHODS

- 1 Preheat a griddle to 400 F. Lightly coat the griddle with canola oil. Spread potatoes on griddle in an even layer. Do not overlap potatoes.
- 2 Cook potatoes for about 20-25 minutes until golden brown and tender. Add fire-roasted peppers and onions and continue to cook for another 5 minutes. Season with salt and pepper. CCP: Heat to 145 F. or higher for 15 seconds.
- 3 Remove from griddle. Place into storage or serving pan. Cover. CCP: Hold hot for service at 140 F. or higher.

CAJUN OVEN FRIES

Yield 100 Portions
Each Portion 4 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
108 kcal	24 gm	2 gm	1 gm	8.3 %	0 mg	139 mg		17 mg

Ingredients	Weight	Measure	Issue
SPICE, CAJUN	0 lbs 8 oz	0 gal	
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbsp 4/8 tsp	
POTATOES, WHITE	25 lbs		

METHODS

- 1 Cut potatoes into 6-8 wedges each, do not peel. Wash well, allow to dry. Lightly spray sheet pans with non-stick cooking spray. Divide potatoes equally between the sheet pans. Lightly spray potatoes with non-stick cooking spray.
- 2 Using a convection oven, bake at 350 F. with fan on, vent open, for 20 minutes.
- 3 Remove from oven. Spray again with non-stick cooking spray in order for seasoning to stick to fries. Sprinkle potatoes generously with Cajun seasoning.
- 4 CCP: Hold for service at 140 F. or higher. For best results progressively cook Cajun Oven Fries in batches.

POTATO STUFFED W/CHEDDAR CHEESE (FZN)

Yield 100 Portions
Each Portion 1 PIECE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
153 kcal	19.8 gm	5.2 gm	5.8 gm	34.1 %	11 mg	638 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
VEG, POTATO SKIN	31 lbs 4 oz		

METHODS

- 1 Lightly spray sheet pans with non-stick cooking spray.
- 2 Place frozen potatoes in a single layer on sheet pans.
- 3 Using a convection oven, bake at 350 F. for 30-40 minutes on low fan, open vent until golden brown. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for service.

POTATO STUFFEDW/CHEDDAR CHEESE & BACON

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
153 kcal	20 gm	5 gm	6 gm	35.3 %	11 mg	638 mg		128 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NON-STICK	0 lbs 2 oz	4 tbs 4/8 tsp	
VEG, POTATO SKIN	31 lbs 4 oz		

METHODS

- 1 Lightly spray sheet pans with non-stick cooking spray.
- 2 Place frozen potatoes in a single layer on sheet pans.
- 3 Using a convection oven, bake at 350 F. for 30-40 minutes on low fan, open vent until golden brown. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for service.

CAULIFLOWER WITH CHEESE SAUCE

Yield 100 Portions
Each Portion 4 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
127 kcal	8 gm	6 gm	8 gm	56.7 %	18 mg	523 mg		131 mg

Ingredients	Weight	Measure	Issue
SAUCE, CHEESE, R-T-S	13 lbs 4 oz	1 gal 1 qt 1 pt 1 c 13 tbsp 1 7/8 tsp	
VEG, CAULIFLOWER	20 lbs		

METHODS

- 1 Fill shallow pans or steam table pans not more than 2 inches deep. Place cauliflower in perforated pans and cook in steamer for times designated for steamer being used.
- 2 For cooking frozen cauliflower in steam unit under pressure: 5 lbs pressure: Cook 6 to 8 minutes. 15 lbs pressure: Cook 3 to 3-1/2 minutes.
- 3 Heat cheese sauce to 140 F. or higher for 15 seconds.
- 4 To serve: Place cheese sauce in separate container on serving line. Serve 4 oz. cauliflower with 4 oz. cheese sauce.

POTATOES AU GRATIN (PREPARED SAUCE)

Yield 100 Portions
Each Portion 5 1/2 OZ

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
240 kcal	29 gm	7 gm	11 gm	41.3 %	23 mg	813 mg		159 mg

Ingredients	Weight	Measure	Issue
SAUCE, CHEESE, R-T-S	17 lbs 8 oz	1 gal 3 qt 1 pt 1 c 7 tbsp 3 tsp	
SPICE, SALT, TABLE, IODIZED	1 1/4 oz	1 tbsp 2 7/8 tsp	
POTATOES, WHITE	34 lbs		

METHODS

- 1 Peel (if desired) potatoes and slice into 1/4" thick slices. Place into a steam jacketed kettle, cover with cold water add salt. Bring water to a boil. Add salt.
- 2 Drain well. Divide potatoes evenly between steam table pans. Pour 3 quarts cheese sauce over potatoes in each pan. Mix well.
- 3 Bake uncovered in preheated convection oven at 325 F. with fan on, for 30 minutes or until browned.
- 4 CCP: Hold for service at 140 F. or higher.

VEGETABLE STIR FRY, FROZEN VEGETABLES

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
86 kcal	11.2 gm	2 gm	3.4 gm	35.6 %	0 mg	475 mg		30 mg

Ingredients	Weight	Measure	Issue
OIL, SALAD, CANOLA	0 lbs 12 oz	1 c 8 tbsp 3 tsp	
VEGETABLE, MIXED, ORIENTAL	25 lbs		
SAUCE, TERIYAKI	2 lbs 4 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	

METHODS

- 1 Rinse frozen vegetables under running water for 2 minutes. Drain well.
- 2 Quickly cook vegetables in oil on griddle, stirring frequently with spatula.
- 3 Divide vegetables equally between steam table pans.
- 4 Divide and pour sauce over vegetables in each pan 15 minutes before serving.
- 5 CCP: Hold for service at 140 F. or higher.

NOTES

- 1 For best results cook progressively in batches.

GUIDELINE FOR POTATO BAR

Yield 100 Portions
Each Portion 1 EACH

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
0 kcal	0 gm	0 gm	0 gm	0 %	0 mg	0 mg		0 mg

Ingredients	Weight	Measure	Issue
SOUR CREAM	3 lbs 3 oz	1 qt 1 c 15 tbsp 1 7/8 tsp	
CHEESE, COTTAGE	12 lbs 8 oz	1 gal 2 qt 1 c 1 tbsp 1 2/8 tsp	
PEPPERS, GREEN	2 lbs 7 oz	1 qt 1 pt 1 c 6 tbsp 2 2/8 tsp	
BUTTER, PRINTS	1 lb 2 oz	1 pt 3 tbsp 3 tsp	
ONIONS, YELLOW	5 lbs 8 1/2 oz		
TOMATOES	6 lbs 8 oz		
VEG, BROCCOLI	20 lbs	3 gal 2 qt 1 pt 2 tbsp 1 3/8 tsp	
BEANS, KIDNEY	10 lbs 5 oz	1 gal 1 pt 1 c 4 tbsp 3 tsp	
POTATOES, WHITE	55 lbs		

BREAKFAST UGR 1 CREAM BEEF

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR BREAKFAST 1 BEEF, POTATO AND CREAM GRAVY	249 lbs		

BREAKFAST UGR 2 SAUSAGE GRAVY

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR BREAKFAST 2 TURKEY SAUSAGE LINKS	249 lbs		

BREAKFAST UGR 3 CORN BEEF HASH

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR BREAKFAST 3 PORK SAUSAGE W/GRAVY	249 lbs		

LUNCH / DINNER UGR 1 PULLED PORK

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR L/D 1 BBQ PULLED PORK	249 lbs		

LUNCH / DINNER UGR 2 TURKEY CUTLET

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR L/D 2 TURKEY CUTLETS	249 lbs		

LUNCH/ DINNER UGR 3 CHILI

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR L/D 3 BEEF STEAK AUJUS	249 lbs		

LUNCH/ DINNER UGR 4 CHICKEN BREAST

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR L/D 4 CHICKEN BREAST W/GRAVY	249 lbs		

LUNCH/ DINNER UGR 5 MEXICAN CHILI MACARONI

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR L/D 5 MEXICAN CHILI MACARONI	249 lbs		

LUNCH/ DINNER UGR 6 SPAGHETTI W/ MEATBALLS

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR L/D 6 SPAGHETTI W/ MEATBALLS	249 lbs		

LUNCH/DINNER UGR 7 BUFFALO CHICKEN

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR L/D 7 BUFFALO CHICKEN	249 lbs		

LUNCH/ DINNER UGR 8 BEEF BURGUNDY

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR L/D 8 BEEF BURGUNDY	249 lbs		

LUNCH/ DINNER UGR 9 PASTA AND SAUSAGE

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR L/D 9 PASTA AND SAUSAGE	249 lbs		

LUNCH/ DINNER UGR 10 BEEF TACO FILLING

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR L/D 10 CHILI W/BEANS	249 lbs		

LUNCH/ DINNER UGR 11 BBQ PORK RIBS

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR L/D 11 BBQ PORK RIBS	249 lbs		

LUNCH/ DINNER UGR 12 ROAST BEEF

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR L/D 12 ROAST BEEF	249 lbs		

LUNCH/ DINNER UGR 13 CHICKEN SZECHWAN

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR L/D 13 CUBIAN GARLIC BEEF	249 lbs		

LUNCH/ DINNER UGR 14 MEATBALL WITH GRAVYYield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1450 kcal	270 gm	70 gm	80 gm	49.7 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
UGR L/D 14 BEEF TACOS	249 lbs		

BREAKFAST MRE A

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1250 kcal	51 gm	13 gm	36 gm	25.9 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
MRE BREAKFAST A	92 lbs		

BREAKFAST MRE B

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1250 kcal	51 gm	13 gm	36 gm	25.9 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
MRE BREAKFAST B	92 lbs		

LUNCH/DINNER MRE A

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1250 kcal	51 gm	13 gm	36 gm	25.9 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
MRE BOX A	92 lbs		

LUNCH/DINNER MRE B

Yield 100 Portions
Each Portion 1

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
1250 kcal	51 gm	13 gm	36 gm	25.9 %	1 mg	1 mg		1 mg

Ingredients	Weight	Measure	Issue
MRE BOX B	92 lbs		