

Cookbook for Madison School District

Created by HPS Menu Planner

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Hot Dog on WG Bun MTG

Servings:	100.00
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Hot Dog on WG Bun MTG

Nutrition Information

Calories	3.00	Protein	0.12g
Fat	0.18g	SaturatedFat	0.06g
Trans Fat	0.01g	Cholesterol	0.35mg
Carbohydrates	0.26g	Fiber	0.05g
Sugar	0.03g	Sodium	6.25mg
Iron	0.01mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	0.09mg

Ingredients

1 Each FRANKS BEEF 8/ 2-5 GFS

1 Each BUN HOT DOG WHLWHE 12-12CT ANTMILL

Preparation Instructions

WASH HANDS.

1. Place 1 hot dog in each bun.

Convection oven: 350°F

Conventional oven: 400°F

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Serve within 3 hours.

3. Serve with ketchup packet (optional).

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Child Nutrition: 1 Each provides= 1.5 oz eq grains, 2 oz meat/meat alternate

Updated January 2016

Cavendish French Fries

Servings:	1.00
Meal Type:	Lunch
Category:	Vegetable
HACCP Process:	Same Day Service

French Fries Ovenable

Nutrition Information

Calories	56.67	Protein	0.67g
Fat	2.67g	SaturatedFat	0.50g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	7.00g	Fiber	0.67g
Sugar	0.00g	Sodium	53.33mg
Iron	0.24mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	6.67mg

Ingredients

1 Ounce FRIES 3/8 S/C CLR COAT 6-5# CAVFM

Preparation Instructions

Beans Baked MTG

Servings:	100.00
Meal Type:	Lunch
Category:	Vegetable
HACCP Process:	Same Day Service

Beans Baked MTG

Nutrition Information

Calories	176.65	Protein	7.57g
Fat	1.26g	SaturatedFat	0.00g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	36.59g	Fiber	6.31g
Sugar	15.14g	Sodium	694.00mg
Iron	2.27mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	50.47mg

Ingredients

4 Gallon BEAN BAKED 6-10 BUSH

Preparation Instructions

WASH HANDS.

1. Open can and pour beans into steam table pan(s).
2. Heat through.
3. Serve.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135oF.

Child Nutrition: 1/2 cup provides= 1/2 cup beans/peas

Updated December 2013

Garden Salad

Servings:	50.00
Meal Type:	Lunch
Category:	Vegetable
HACCP Process:	No Cook

Garden Salad

Nutrition Information

Calories	21.52	Protein	0.26g
Fat	0.01g	SaturatedFat	0.00g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	4.44g	Fiber	1.69g
Sugar	1.41g	Sodium	9.17mg
Iron	0.89mg	Vitamin C	5.33mg
Vitamin A	6503.30IU	Calcium	33.92mg

Ingredients

6 1/4 Pound LETTUCE ROMAINE 24CT MRKN
15 3/5 Cup LETTUCE ICEBERG PREM 24CT MRKN
2 Quart TOMATO GRAPE SWT 10# MRKN
1 Pound CARROT BABY WHL CLEANED 12-2# RSS
3 Cup CUCUMBER SDLSS 12-1CT P/L

Preparation Instructions

Directions:

Wash and clean all vegetables

Follow recipe

CCP: Hold for cold service at 41° F or lower.

Notes: