

# Cookbook for Madison School District

Created by HPS Menu Planner

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# Hot Dog on WG Bun MTG

<b>Servings:</b>	100.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Hot Dog on WG Bun MTG

## Nutrition Information

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

<b>Servings:</b>	1.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Vegetable
<b>HACCP Process:</b>	Same Day Service

French Fries Ovenable

## Nutrition Information

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

## Ingredients

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

## Preparation Instructions

# Beans Baked MTG

<b>Servings:</b>	100.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Vegetable
<b>HACCP Process:</b>	Same Day Service

Beans Baked MTG

## Nutrition Information

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

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Vegetable
<b>HACCP Process:</b>	No Cook

Garden Salad

## Nutrition Information

<b>Calories</b>	1076.23	<b>Protein</b>	13.07g
<b>Fat</b>	0.53g	<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	222.12g	<b>Fiber</b>	84.29g
<b>Sugar</b>	70.72g	<b>Sodium</b>	458.30mg
<b>Iron</b>	44.31mg	<b>Vitamin C</b>	266.45mg
<b>Vitamin A</b>	325165.10IU	<b>Calcium</b>	1695.86mg

## Ingredients

**312 1/2 Pound** LETTUCE ROMAINE 24CT MRKN  
**780 Cup** LETTUCE ICEBERG PREM 24CT MRKN  
**100 Quart** TOMATO GRAPE SWT 10# MRKN  
**50 Pound** CARROT BABY WHL CLEANED 12-2# RSS  
**150 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: