

# Cookbook for North Dickinson County School

Created by HPS Menu Planner

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# Cheeseburger

<b>Servings:</b>	125.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD 2.5Z 6-5 COMM	1 Each		785850
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each		517810
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

## Preparation Instructions

No Preparation Instructions available.

# Romaine Salad

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup		451730
CARROT BABY WHL CLEANED 12-2 RSS	1/8 Cup		510637
BROCCOLI & CAULIF COMBO 2-3 RSS	1/8 Cup		283339
CUCUMBER SDLSS 12-1CT P/L	1/8 Cup		532312
EGG HRD CKD DCD IQF 4-5 GFS	1 Tablespoon		192198
PEPPERS GREEN LRG 5 P/L	1/8 Cup		592315
ONION SPANISH JUMBO 10 P/L	1 Ounce		109620
PEPPERS RED 5 P/L	1/8 Cup		597082
Grape Tomatoes	1 Ounce		749041
DRESSING RNCH CLSC 102-1FLZ LTHSE	1 Each	READY_TO_EAT Use as a dressing or dip	745361
RANCH LT DIP CUP 100-1Z FLAVOR FRESH	1 Each		499521
DRESSING ITAL FF PKT 200-12GM GFS	1 Each		187194

Description	Measurement	Prep Instructions	DistPart #
DRESSING FREN LT PKT 200-12GM GFS	1 Each	<b>BOIL</b> 1. Place bag in rapidly boiling water until internal temp reaches 165°F (approximately 20 minutes thawed or 40 minutes from frozen). 2. CAREFULLY remove HOT bag from boiling water and shake bag until contents are mixed thoroughly. Caution: Bag is HOT, handle with care. 3. CAREFULLY cut the corner of bag and empty contents into serving container. 4. Hold and serve at 150°F.	187186

## Preparation Instructions

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No Preparation Instructions available.

# Romaine Salad K-5

<b>Servings:</b>	75.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/8 Cup		451730
RANCH LT DIP CUP 100-1Z FLAVOR FRESH	1 Each		499521
DRESSING ITAL FF PKT 200-12GM GFS	1 Each		187194
DRESSING FREN LT PKT 200-12GM GFS	1 Each	<b>BOIL</b> 1. Place bag in rapidly boiling water until internal temp reaches 165°F (approximately 20 minutes thawed or 40 minutes from frozen). 2. CAREFULLY remove HOT bag from boiling water and shake bag until contents are mixed thoroughly. Caution: Bag is HOT, handle with care. 3. CAREFULLY cut the corner of bag and empty contents into serving container. 4. Hold and serve at 150°F.	187186

## Preparation Instructions

No Preparation Instructions available.

# Mini Corn Dog Condiments

<b>Servings:</b>	100.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	1 Tablespoon		100129
KETCHUP PKT LO SOD 1000-9GM REDG	1 Each	READY_TO_EAT None	634610
MUSTARD PKT 500-5.5GM GFS	1 Each		700051
KETCHUP BTL SRIRACHA 12-20Z HUY FONG	1 Tablespoon	READY_TO_EAT None	624881

## Preparation Instructions

No Preparation Instructions available.

# Cheeseburger & hot dog condiments

<b>Servings:</b>	100.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
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## Preparation Instructions

No Preparation Instructions available.



# Cheeseburger & hot dog condiments

<b>Servings:</b>	100.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	1 Tablespoon		100129
KETCHUP PKT LO SOD 1000-9GM REDG	1 Each	READY_TO_EAT None	634610
MAYONNAISE LT PKT 200-12GM GFS	1 Each		188741
MUSTARD PKT 500-5.5GM GFS	1 Each		700051
PICKLE DILL SLCD SMTH HAMB 5GAL BRICK	1 Ounce		580511
KETCHUP BTL SRIRACHA 12-20Z HUY FONG	1 Tablespoon	READY_TO_EAT None	624881

## Preparation Instructions

No Preparation Instructions available.

# Chicken tenders/chicken sandwich condiments

<b>Servings:</b>	160.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE BBQ LO SOD DIP CUP 100-1Z	1 Each		499402
SAUCE BBQ PKT 200-12GM GFS	1 Each		294659
SAUCE HNY MSTRD LT DIP CUP 100-1Z	1 Each		499410
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	1 Tablespoon		100129
KETCHUP PKT LO SOD 1000-9GM REDG	1 Each	READY_TO_EAT None	634610
MAYONNAISE LT PKT 200-12GM GFS	1 Each		188741
MUSTARD PKT 500-5.5GM GFS	1 Each		700051
KETCHUP BTL SRIRACHA 12-20Z HUY FONG	1 Tablespoon	READY_TO_EAT None	624881

## Preparation Instructions

No Preparation Instructions available.

# Fruit

<b>Servings:</b>	160.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
WHOLE APPLE	1 Cup		733160
APPLESAUCE CHERRY CUP 96-4.5Z COMM	1 Each		726570

## Preparation Instructions

No Preparation Instructions available.