

Cookbook for North Dickinson County School

Created by HPS Menu Planner

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Cheeseburger

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each		517810
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
BEEF STK FLAMEBR 160-3Z COMM	1 Each	BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	214880

Preparation Instructions

No Preparation Instructions available.

Romaine Salad

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	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	BOIL 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.

Romaine Salad K-5

Servings:	75.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	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	BOIL 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/Hot dog Condiments

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	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 condiments

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	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

Servings:	160.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	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

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

Ingredients

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

Preparation Instructions

No Preparation Instructions available.

Chicken Tenders

Servings:	160.00	Category:	Entree
Serving Size:	3.00	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNR WGRAIN FC 4-8 TYS	3 Piece	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	283951

Preparation Instructions

No Preparation Instructions available.

Mashed Potatoes/Gravy

Servings:	160.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS PREM 10-29.3Z NATROWN	19/50 Cup	RECONSTITUTE 1: Pour 1 gallon (3.8L) of hot water (170-190°F) into 4" deep half-size steamtable pan. 2: Add all potatoes, stir for 15-20 seconds. 3: Let stand for 7 minutes, stir and serve.	193610
GRAVY BF RSTD 12-50Z HRTHSTN	1/4 Cup		232424

Preparation Instructions

No Preparation Instructions available.

Choice of Milk

Servings:	160.00	Category:	Milk
Serving Size:	1.00 Carton	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Dairy Pure 1% milk	1 Carton		51796
TMOO SKIM AGH FREE CHOC EC	1 Carton	READY_TO_DRINK	45837

Preparation Instructions

No Preparation Instructions available.

Corn

Servings:	160.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN WHL KERNEL FCY GRADE 6-10 GFS	1 Cup		118966

Preparation Instructions

No Preparation Instructions available.

Walking Taco condiments

Servings:	75.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE TACO MILD PKT 200-9GM GFS	1 Each		192007
SOUR CREAM PKT 100-1Z GCHC	1 Each	READY_TO_EAT Served as a topping on a hot or cold meal	860490

Preparation Instructions

No Preparation Instructions available.

Fresh Veggies

Servings:	75.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI & CAULIF COMBO 2-3 RSS	1 Cup		283339

Preparation Instructions

No Preparation Instructions available.