Cookbook for Kankakee High School 4

Created by HPS Menu Planner

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Breakfast Anytime K-12

NO IMAGE

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4530

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX CINN WGRAIN 17677Z	400 Piece	Keep Frozen: Convection Oven: arrange frozen french toast sticks on a sheet pan in a single layer. Bake uncovered at 325 degrees for 6-8 minues. Shelf Life:Frozen = 365 days from date of production	611201
SAUSAGE PTY TKY CKD 1Z 10.25 JENNO	100 Each	Keep Frozen: Place in a single layer on a parchment lined sheet tray. Place in a preheated oven at 350 degrees. Bake for 10-15 minutes. heat until internal temperature reaches 165 degrees F for 15 seconds or longer. Shelf life: Frozen = 180 days	184970

Preparation Instructions

4 Stick and 1 patty per serving portion

SLE Components Amount Per Serving	
Meat	1.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts		
Servings Per Recipe: 10	00.00	
Serving Size: 1.00 Serv	ing	
Amount Per Serving		
Calories	270.00	
Fat	8.50g	
SaturatedFat 1.50g		
Trans Fat 0.00g		
Cholesterol 45.00mg		
Sodium 770.00mg		
Carbohydrates 53.00g		
Fiber 2.00g		

Sugar		12.00g	
Protein		14.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	80.00mg	Iron	3.42mg

KHS-Hot Dog Bar-chili cheese dog



Servings:	80.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10598

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS CHED POUCH 6-106Z LOL	80 Ounce	UNOPENED POUCH MAY BE HEATED IN BOILING WATER OR STEAMER (PEEL OFF LABEL PRIOR TO "IN POUCH" HEATING). BOILING METHOD: 15-18 MINUTES. STEAMER METHOD: 12-15 MIN. DO NOT MICROWAVE	135261
CHILI BEEF W/BEAN 6- 5 COMM	80 Ounce	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.	344012
Hot dog Bun, Whole Wheat White	80 Each	READY_TO_EAT Keep frozen until serving- Thaw at room temperature 3-4 hours or under refrigeration overnight.	Wilkens Food Service
FRANKS BF BLK ANGUS NAN 8/ 2-5 GCHC	80 Each	Thaw under refrigeration for approximately 72 hours. Shelf life:Frozen = 210 days from date of production Heat in steamer: Heat to an internal temperature of 160 degrees F. 5-10 minutes from thawed.	140572

Preparation Instructions

Serve:

1 hotdog in 1 bun

Add 1 oz (#16 scoop) of chili then Top with 1 oz (#16 Scoop) Cheese Sauce

SLE Components Amount Per Serving Meat 2.79 Grain 2.00

Fruit	0.00
GreenVeg	0.00
RedVeg	0.07
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 80.00 Serving Size: 1.00 Serving

Amount Pe	r Serving		
Calories		361.22	
Fat		20.52g	
SaturatedF	at	8.32g	
Trans Fat		0.50g	
Cholestero	I	49.35mg	
Sodium		670.04mg	
Carbohydra	ates	30.93g	
Fiber		3.69g	
Sugar		4.86g	
Protein		15.49g	
Vitamin A	214.75IU	Vitamin C	3.26mg
Calcium	108.50mg	Iron	1.31mg

KHS-Chicken Italian Sausage w/Sauteed peppers & Onions

NO IMAGE

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10600

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE CHIX MLD ITAL NAT 2.5Z 4-2.5	50 Each	THAW UNDER REFRIGERATION 24-48 hours FULLY COOKED - JUST HEAT AND SERVE. Place thawed sausage in steam table pan in a single layer and heat for 10-15 minutes or until internal temperature reaches 165 degrees F for 15 seconds or longer.	223240
PEPPERS RED DOMESTIC 23 MRKN	12 1/2 Cup	if using whole peppers rinse and slice to 1/4" pieces	560715
ONION RING 1/4 2-5 RSS	6 1/4 Cup		542326
OIL BLND CNOLA/XVRGN 90/10 6- 1GAL GFS	1/2 Cup		732900
6" Whole Grain Rich Hot Dog Bun	50 Each		3709

Preparation Instructions

To Sautee red peppers and onions: Place sliced peppers and sliced onions in a large mixing bowl add 1/2 cup olive oil and 1/4 cup Italian seasoning mix thoroughly. Heat skillet to med temperature, add seasoned peppers & onion. cook until tender and light brown (caramelized).

Place 1 chicken sausage on hot dog bun top with 2oz of pepper/onion mixture, use #16 scoop

SLE Components	
Amount Per Serving	
Meat	2.00

Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00 Serving Size: 1.00 Serving

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er Serving		
	229.95	
	8.29g	
at	0.66g	
	0.00g	
I	50.00mg	
	660.70mg	
ates	23.88g	
	0.40g	
	4.63g	
	16.30g	
1299.94IU	Vitamin C	59.34mg
3.94mg	Iron	0.16mg
	1299.94IU	229.95 8.29g at 0.66g 0.00g I 50.00mg 660.70mg 23.88g 0.40g 4.63g 16.30g 1299.94IU Vitamin C

Veg-Broccoli

NO IMAGE

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2624

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORETS 6- 4 GFS	400 Ounce	1 case=384 oz = 96 servings Place frozen bags in 6" steam table pans heat in oven or steamer for 15-25 minutes or until until internal temperature reaches 165 degrees F.	610902

Preparation Instructions

1 serving = 4 oz Use #8 SCOOP or 1/2 Cup slotted spoodle

Meat 0.00 Grain 0.00 Fruit 0.00 GreenVeg 0.67 RedVeg 0.00 OtherVeg 0.00 Legumes 0.00	SLE Compone Amount Per Serving	nts
Fruit 0.00 GreenVeg 0.67 RedVeg 0.00 OtherVeg 0.00 Legumes 0.00	Meat	0.00
GreenVeg 0.67 RedVeg 0.00 OtherVeg 0.00 Legumes 0.00	Grain	0.00
RedVeg 0.00 OtherVeg 0.00 Legumes 0.00	Fruit	0.00
OtherVeg 0.00 Legumes 0.00	GreenVeg	0.67
Legumes 0.00	RedVeg	0.00
- -	OtherVeg	0.00
Otamak 0.00	Legumes	0.00
Starcn 0.00	Starch	0.00

Nutrition Facts Servings Per Recipe: 100.00 Serving Size: 1.00 Serving			
Amount Pe	r Serving		
Calories		40.00	
Fat		0.00g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		26.67mg	_
Carbohydra	ates	5.33g	
Fiber		2.67g	
Sugar		2.67g	
Protein		1.33g	
Vitamin A	0.00IU	Vitamin C	40.00mg
Calcium	26.67mg	Iron	0.00mg