

Cookbook for GLEN LAKE COMMUNITY SCHOOL

Created by HPS Menu Planner

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Marinara Sauce

Servings:	450.00	Category:	Entree
Serving Size:	0.00 .5	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-126

Ingredients

Description	Measurement	Prep Instructions	DistPart #
OIL OLIVE PURE 4-3LTR GCHC	1/2 Cup		432061
TOMATO PASTE CALIF 26 6-10 GCHC	1 #10 CAN	1 #10 Can	100196
ONION SPANISH COLOSS 50 MRKN	9 Each		198706
CARROT JUMBO 50 P/L	9 Pound		198501
CELERY JUMBO 16-24CT 40 MARKON	3 Each		198536
SUGAR CANE GRANUL 25 GFS	10 Ounce	10 oz	108642
TOMATO WHL PLD STD 6-10 KE	6 #10 CAN	6 #10 Cans, lightly crushed with gloved hands	498851
SPICE BASIL LEAF 5.5Z TRDE	1/4 Cup		513628
SAUCE TOMATO MW 6-10 GCHC	1 #10 CAN	1 #10 can	306347
SPICE OREGANO LEAF 5Z TRDE	1/4 Cup		513733
GARLIC PLD FRESH 5 RSS	10 Each		428353
BASE VEG LO SOD 12-1 KNOR	1 Cup	5 gallons, prepared	157686

Preparation Instructions

1. Grind the mirepoix in buffalo chopper until it is finely chopped.
2. Heat oil in the tilt skillet, add mirepoix and sweat for 7-8 minutes until soft. DO NOT BROWN.
3. Add all tomato products, stock, sugar and herbs. Bring to a boil.
4. Reduce heat to 175°F and simmer with lid open for 2 hours.
5. Immersion blend the sauce and check for seasoning.
6. Hold at least at 145°F for service.
7. Cool and store leftovers following HAACP procedures.

Blueberry Muffin

Servings:	42.00	Category:	Grain
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-6113

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Cup	melted	299405
YOGURT GRK PLN FF PRO 2-6 OIKOS	1 Cup		673231
EGG SHL LRG A GRD PAST 6-30CT GFS	9 Each		265454
FLAVORING VANILLA IMIT 1-QT KE	2 Tablespoon		110736
BAKING POWDER DBL ACTING 5#	1 3/4 Tablespoon		138201
1 % White Milk	1 Pint		
BLUEBERRIES FZ CULTIVATE IQF 30 COMM	8 Cup		765270
Kosher Salt	1 Teaspoon		31708
WHOLE WHEAT FLOUR STONE GROUND	8 Cup		330094

Preparation Instructions

Preheat oven to 350 degrees, no fan.

1. Add the melted butter, Greek yogurt, eggs, and vanilla to the mixing bowl and mix well.
2. In a large bowl, whisk together the flour, baking powder and salt.
3. Add 1/4 of the flour mixture to the butter mixture and mix to just combine. Add 1/3 of the milk and mix until just combined.
4. Continue alternating flour mixture and milk until all mixed.
5. Remove mixer and paddle, and stir in blueberries until well dispersed in the batter.
6. Line muffin pans with paper liners, and scoop a level #12 (green) scoop into each well.
7. Bake at 350 degrees for 15 minutes, rotate pans, and bake for an additional 8-10 minutes until golden brown and a toothpick comes clean when testing.
8. Remove from pans, cool and serve.

Morning Glory Muffin

Servings:	48.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-6771

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SHL LRG A GRD 10-30CT GCHC	12 Each		505412
OIL BLND CNOLA/XVRGN 90/10 6-1GAL GFS	1 3/10 Cup		732900
YOGURT GRK PLN FF 6-32Z OIKOS	1 3/10 Cup		147481
SUGAR CANE GRANUL 25 GFS	4 Cup		108642
CARROT SHRD MED 2-5 RSS	8 Cup		313408
APPLE DELIC GLDN 125-138CT MRKN	4 Each	grated	597481
FLOUR ULTRAGRAIN 50 HLCHC	4 Cup		515002
OATS OLD FASHIONED 12-42Z QUAK	4 Cup	ground into a flour in Robocoupe	304096
BAKING SODA 36Z GCHC	2 Tablespoon		513849
SPICE CINNAMON GRND 5 TRDE	3 Tablespoon		224731
SALT KOSHER COARSE 12-3 MRTN	2 Teaspoon		153550
COCONUT FANCY SHRD 5-2 GFS	2 Cup		265829
CRAISINS SWTND DRD CRANBERRIES 1-25	2 Cup		897420

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Mix the eggs, oil, yogurt and sugar in the mixer until well blended.
3. Mix in the shredded carrot and apple.
4. In a large bowl, whisk together the flour, oat flour, soda, salt and cinnamon and add to the wet mixture. DO NOT OVERMIX!
5. Stir in the craisins and the coconut.
6. Line muffin tins with papers, and using a #12 scoop (green) proceed to fill the muffin cups.
7. Bake at 350 for 15 minutes, then rotate tins and bake for 8-10 minutes or until a tester comes out clean.

8. Cool and enjoy!

Jelly Doughnut Muffin

Servings:	56.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-6772

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 1/3 Cup	melted	299405
YOGURT GRK PLN FF PRO 2-6 OIKOS	1 1/3 Cup		673231
EGG SHL LRG A GRD 10-30CT GCHC	9 Each		505412
SUGAR CANE GRANUL 25 GFS	2 Cup		108642
SUGAR BROWN LT 12-2 P/L	1 1/3 Cup		860311
FLOUR ULTRAGRAIN 50 HLCHC	10 1/3 Cup		515002
BAKING SODA 6-5 CLABBER GIRL	1 Teaspoon		626531
BAKING POWDER DBL ACTING 5#	2 Tablespoon		138201
SPICE CINNAMON GRND 5 TRDE	1 1/2 Tablespoon		224731
SPICE NUTMEG GRND 16Z TRDE	1 1/2 Teaspoon		224944
SALT KOSHER COARSE 12-3 MRTN	1 Tablespoon		153550
FLAVORING VANILLA IMIT 1-QT KE	1 1/3 Tablespoon		110736
MILK WHT 1 4-1GAL RGNLBRND	1 Quart		817801
JELLY APPLE-GRAPE 6-10 GCHC	2 Cup		100927

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Place melted butter, yogurt, eggs, both sugars and vanilla in the mixer bowl and blend well.
3. Place all of the dry ingredients in a large bowl and whisk to combine.
4. Alternate adding flour mixture and milk to the wet mixture, finishing with the flour. DO NOT OVERMIX>
5. Line muffin tins with papers, and using a #12 scoop (green) fill all of the prepared cups with a level scoop.
6. Bake for 12 minutes, then rotate pans and bake for another 5 minutes or so until they are golden brown and pass the toothpick test.

7. Remove from pans and let cool for 10-15 minutes.
- 8 While the muffins cool, whisk the grape jelly until it is less solid, and fill a disposable pastry bag with a bismark tip.
9. Pipe about a teaspoon of jelly into the middle of the muffin.
10. Lightly top with sifted powdered sugar and serve.

Maple Glazed Muffin

Servings:	42.00	Category:	Grain
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-6873

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	8 3/4 Cup		515002
SUGAR BROWN LT 12-2 P/L	1 2/3 Cup		860311
OIL BLND CNOLA/XVRGN 90/10 6-1GAL GFS	1 1/4 Cup		732900
YOGURT GRK PLN FF PRO 2-6 OIKOS	2 1/2 Cup		673231
MILK WHT 1 4-1GAL RGNLBRND	2 1/2 Cup		817801
EGG SHL LRG A GRD 10-30CT GCHC	11 Each		505412
FLAVORING MAPLE IMIT 1-QT KE	2 Tablespoon		110779
SUGAR BROWN LT 12-2 GFS	1 1/4 Cup	use for filling	314641
SPICE CINNAMON GRND 5 TRDE	5 Teaspoon	use for filling	224731
SUGAR POWDERED 6X 25 GFS	1 Cup	Use for glaze.	108693

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Mix together all of the wet ingredients in the mixer until well blended.
3. In a large bowl, whisk all of the dry muffin ingredients together.
4. In a small bowl, whisk the filling ingredients together and put aside.
5. Add the flour mixture to the wet ingredients and mix until just blended. DO NOT OVERMIX.
6. Line the muffin tins with papers, and scoop 1 level #30 scoop into each paper.
7. Sprinkle about 1.5 teaspoon of filling on top of each muffin, then top the filling with another #30 scoop of batter.
8. Bake for 15 minutes, then rotate the pans and bake an additional 5-7 minutes until golden brown.
9. While the muffins bake, sift 1 cup of powdered sugar into a small bowl, add 1 tsp. of maple flavoring and enough milk to create a glaze. Scrape into a squirt bottle for service.
10. When muffins are done, remove to cool.
11. Right before service, add a swirl of the glaze on top of the muffin and enjoy.

Fresh Ginger Muffin

Servings:	36.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-6874

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GINGER FRSH 5 P/L	3/7 Cup	peeled and grated	552321
SUGAR CANE GRANUL 25 GFS	2 4/7 Cup	1/2 cup for the ginger syrup, 2.25 cups sugar for the batter	108642
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	3/7 Cup	melted	299405
YOGURT GRK PLN FF PRO 2-6 OIKOS	1 5/7 Cup		673231
EGG SHL LRG A GRD 10-30CT GCHC	6 Each		505412
BUTTERMILK 1 4-1QT RGNLBRND	2 4/7 Cup		245621
FLOUR ULTRAGRAIN 50 HLCHC	5 1/7 Cup		515002
SALT KOSHER COARSE 12-3 MRTN	1 2/7 Teaspoon		153550
BAKING SODA 6-5 CLABBER GIRL	1 5/7 Teaspoon		626531

Preparation Instructions

1. Preheat oven to 350 degrees, no fan
2. Place the grated ginger in a small saute pan with 1/2 cup sugar, and cook until the sugar is melted, just a couple minutes. Let cool.
3. Add all the wet ingredients to mixer and blend well.
4. Add the dry ingredients to a large bowl and whisk until well blended.
5. Add dry to wet and mix just until the batter comes together.
6. Line muffin tins with papers, and using a #12 scoop (green) fill all of the muffin papers.
7. Sprinkle each muffin with sanding sugar.
8. Bake 10 minutes and rotate. Bake another 5 minutes or until done.
9. Cool and serve.

Apple Cider Muffin

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-6875

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	9 Cup		515002
BAKING POWDER 6-5 CLABBER GIRL	1 1/2 Tablespoon		361032
BAKING SODA 6-5 CLABBER GIRL	2 Teaspoon		626531
SALT KOSHER COARSE 12-3 MRTN	1 Teaspoon		153550
SPICE CINNAMON GRND 5 TRDE	4 1/2 Teaspoon		224731
SPICE NUTMEG GRND 16Z TRDE	1 1/2 Teaspoon		224944
Prairie Farms 100% Apple Juice	4 1/2 Cup		2077
EGG SHL LRG A GRD 10-30CT GCHC	7 Each		505412
EXTRACT VANILLA PURE 1-PT GCHC	1 Tablespoon		513873

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Place wet ingredients in the mixer bowl and blend well.
3. Place all of the dry ingredients in a large bowl and whisk to combine.
4. Alternate adding flour mixture and milk to the wet mixture, finishing with the flour. DO NOT OVERMIX>
5. Line muffin tins with papers, and using a #12 scoop (green) fill all of the prepared cups with a level scoop.
6. Bake for 12 minutes, then rotate pans and bake for another 5 minutes or so until they are golden brown and pass the toothpick test.
7. Let cool for a bit, then dip the muffin top in melted butter and immediately roll in sugar/cinnamon mixture.

Cherry Muffin

Servings:	42.00	Category:	Grain
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-6877

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Cup	melted	299405
YOGURT GRK PLN FF PRO 2-6 OIKOS	1 Cup		673231
EGG SHL LRG A GRD PAST 6-30CT GFS	9 Each		265454
EXTRACT ALMOND IMIT 1-QT KE	2 Tablespoon		159727
BAKING POWDER DBL ACTING 5#	1 3/4 Tablespoon		138201
FLOUR ULTRAGRAIN 50 HLCHC	8 Cup		515002
Kosher Salt	1 Teaspoon	BAKE	31708
1 % White Milk	1 Pint		
CHERRY RED PITTED TART IQF 4-5 GFS	8 Cup	semi-thawed in the oven, then coarsely chopped	139955

Preparation Instructions

Preheat oven to 350 degrees, no fan.

1. Add the melted butter, Greek yogurt, eggs, and almond extract to the mixing bowl and mix well.
2. In a large bowl, whisk together the flour, baking powder and salt.
3. Add 1/4 of the flour mixture to the butter mixture and mix to just combine. Add 1/3 of the milk and mix until just combined.
4. Continue alternating flour mixture and milk until all mixed.
5. Remove mixer and paddle, and stir in cherries until well dispersed in the batter.
6. Line muffin pans with paper liners, and scoop a level #12 (green) scoop into each well.
7. Bake at 350 degrees for 15 minutes, rotate pans, and bake for an additional 8-10 minutes until golden brown and a toothpick comes clean when testing.
8. Remove from pans, cool and serve.

Banana Blueberry Muffin

Servings:	56.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-7152

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA 13-3# P/L	18 Each		644482
SUGAR CANE GRANUL 25 GFS	4 1/2 Cup		108642
EGG SHL LRG A GRD 10-30CT GCHC	7 Each		505412
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Cup	melted	299405
YOGURT GRK PLN FF PRO 2-6 OIKOS	1 1/6 Cup		673231
BLUEBERRIES FZ CULTIVATE IQF 30 COMM	6 Cup		765270
FLOUR ULTRAGRAIN 50 HLCHC	9 Cup		515002
BAKING POWDER DBL ACTION 6-5 RDSTR	1 1/2 Tablespoon		683700
BAKING SODA 6-5 CLABBER GIRL	1 1/2 Tablespoon		626531
SALT KOSHER COARSE 12-3 MRTN	1 Tablespoon		153550

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Mix together all of the wet ingredients in the mixer until well blended.
3. In a large bowl, whisk all of the dry muffin ingredients together.
4. In a small bowl, whisk the filling ingredients together and put aside.
5. Add the flour mixture to the wet ingredients and mix until just blended. DO NOT OVERMIX. Fold in blueberries.
6. Line the muffin tins with papers, and scoop 1 level #12 scoop into each paper

Cocoa Oatmeal Muffin

Servings:	47.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-7212

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	6 1/4 Cup		515002
SUGAR CANE GRANUL 25 GFS	2 1/2 Cup		108642
SUGAR BROWN LT 12-2 P/L	2 Cup		860311
OATS OLD FASHIONED 12-42Z QUAK	4 Cup		304096
COCOA PWD BAKING 6-5 GCHC	1 2/3 Cup		269654
BAKING POWDER DBL ACTION 6-5 RDSTR	3 Tablespoon		683700
SALT KOSHER COARSE 12-3 MRTN	1 1/2 Teaspoon		153550
EGG SHL LRG A GRD 10-30CT GCHC	11 Each		505412
MILK WHT 1 4-1GAL RGNLBRND	1 Quart		817801
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Cup	melted	299405
YOGURT GRK PLN FF PRO 2-6 OIKOS	1 1/2 Cup		673231
FLAVORING VANILLA IMIT 1-QT KE	2 Tablespoon		110736
CHOC CHIPS SMISWT MINI 4000/4-4 GFS	2 Cup		283630

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Add all of the wet ingredients to the mixer and combine well.
3. In a large bowl, combine all of the dry ingredients except the chips.
4. Gently mix the dry ingredients into the wet. DO NOT OVERMIX.
5. Stir in chocolate mini chips.
6. Line muffin tins with papers. Using a #12 scoop (green) fill all of the muffin tins.
7. Bake for 15 minutes then rotate.
8. Bake an additional 5-8 minutes until the muffins test as done.

9. Remove from the oven, then the pan, and serve.

Salted Caramel Muffins

Servings:	56.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-7222

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	3/4 Cup	melted	299405
YOGURT GRK PLN FF PRO 2-6 OIKOS	3/4 Cup		673231
BUTTERMILK 1 4-1QT RGNLBRND	6 Cup		245621
EGG SHL LRG A GRD 10-30CT GCHC	7 Each		505412
FLAVORING VANILLA IMIT 1-QT KE	6 Tablespoon		110736
SUGAR BROWN LT 12-2 P/L	6 Cup		860311
FLOUR ULTRAGRAIN 50 HLCHC	12 3/4 Cup		515002
BAKING SODA 6-5 CLABBER GIRL	1 1/2 Tablespoon		626531
SPICE CINNAMON GRND 5 TRDE	2 Tablespoon		224731
CARAMEL DIP L/F CUP 200-1Z LTHSE	8 Each	open, slightly warm, and place in squeeze bottle	450430
Kosher Salt	2 Teaspoon	1 teaspoon for the batter. Use sea salt, and sprinkle each glazed muffin lightly,	31708

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Mix all of the wet ingredients (except the caramel) in the mixer and blend well.
3. Mix all of the dry ingredients (use only one tsp. of the salt) in a large bowl with a whisk.
4. Combine the wet and dry and mix until just blended.
5. Line muffin tin with papers, and scoop (#12, green) level scoops into each tin.
6. Bake for 15 minutes, the rotate. Be cautious about over-browning. Bake an additional 5-8 minutes until they test as done.

7. Remove muffins from the tins, cool slightly.
8. Drizzle each muffin with caramel sauce, then sprinkle with a few grains of sea salt.
9. Enjoy!

Zucchini Chocolate Chip Muffin

Servings:	47.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-7223

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SHL LRG A GRD 10-30CT GCHC	5 Each		505412
ZUCCHINI 10 MRKN	6 1/4 Cup	shredded	130561
BUTTERMILK 1 4-1QT RGNLBRND	6 1/4 Cup		245621
HONEY CLOVER 4-6 GCHC	1/2 Cup		225614
FLAVORING VANILLA IMIT 1-QT KE	2 Tablespoon		110736
SYRUP PANCK CUP 200-1.5Z GFS	1/2 Cup		160090
SUGAR CANE GRANUL 25 GFS	2 1/2 Cup		108642
FLOUR ULTRAGRAIN 50 HLCHC	10 Cup		515002
COCOA PWD BAKING 6-5 GCHC	1 2/3 Cup	sift after measuring	269654
BAKING POWDER DBL ACTION 6-5 RDSTR	3 1/2 Tablespoon		683700
BAKING SODA 6-5 CLABBER GIRL	1 Tablespoon		626531
Kosher Salt	2 1/2 Teaspoon		31708
CHOC CHIPS SMISWT MINI 4000/4-4 GFS	1 2/3 Cup		283630

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Mix wet ingredients and sugar until well blended.
3. In a large bowl, whisk together all dry ingredients (except chips) until combined.
4. Add to mixer with wet ingredients, and mix until just combined.
5. Stir in chocolate chips.
6. Line muffin pans with papers, and fill cups with a #12 scoop (green).
7. Bake for 15 minutes, then rotate. Bake an addition 5-8 minutes until done.
8. lightly sift powdered sugar/cocoa mixture on top if desired.

Cinnamon Sugar Muffin

Servings:	48.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-7556

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Cup	melted	299405
YOGURT GRK PLN FF PRO 2-6 OIKOS	2 Cup		673231
SUGAR CANE GRANUL 25 GFS	3 1/2 Cup		108642
EGG SHL LRG A GRD 10-30CT GCHC	9 Ounce		505412
FLOUR ULTRAGRAIN 50 HLCHC	10 Cup		515002
BAKING POWDER DBL ACTION 6-5 RDSTR	3 Tablespoon		683700
BAKING SODA 6-5 CLABBER GIRL	1 Teaspoon		626531
Kosher Salt	1 Tablespoon	BAKE	31708
SPICE NUTMEG GRND 16Z TRDE	2 Teaspoon		224944
BUTTERMILK 1 4-1QT RGNLBRND	1 Quart		245621

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Mix the wet ingredients plus the sugar in the mixer until well blended.
3. In a large bowl, whisk dry ingredients together.
4. Add dry to the wet and mix together until just blended. DO NOT OVERMIX!
5. Line muffin tins with papers.
6. Using a #12 scoop (green) scoop all of the muffins.
7. Bake for 15 minutes, then rotate and bake for 5-8 more minutes until done.
8. Remove from the oven and the tins.
9. Melt 1/4 # butter in a stainless bowl.
10. Mix 1 cup sugar with 1 tbsp cinnamon in another bowl.
11. Lightly dip the muffin tops in butter, then the sugar cinnamon mixture.
12. Enjoy!

Sweet Potato Muffin

Servings:	56.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-7565

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SHL LRG A GRD 10-30CT GCHC	15 Each		505412
OIL BLND CNOLA/XVRGN 90/10 6-1GAL GFS	1 1/2 Cup		732900
YOGURT GRK PLN FF PRO 2-6 OIKOS	3 1/2 Cup		673231
POTATO SWEET 70CT 1-40	5 Cup	mashed	881060
SUGAR BROWN LT 12-2 P/L	5 Cup		860311
EXTRACT VANILLA PURE 1-PT GCHC	2 Tablespoon		513873
SALT KOSHER COARSE 12-3 MRTN	1 1/2 Teaspoon		153550
SPICE CINNAMON GRND 5 TRDE	2 Tablespoon	scant	224731
BAKING POWDER DBL ACTION 6-5 RDSTR	3 Tablespoon		683700
BAKING SODA 6-5 CLABBER GIRL	1 1/2 Teaspoon		626531
SPICE NUTMEG GRND 16Z TRDE	1 Teaspoon		224944
FLOUR ULTRAGRAIN 50 HLCHC	7 1/2 Cup		515002

Preparation Instructions

1. Preheat oven to 350 degrees no fan.
2. Mix all of the wet ingredients plus brown sugar in the mixer until well blended.
3. In a large bowl, whisk all dry ingredients together.
4. Add the dry to the wet, and mix until just combined.
5. Line muffin tins with papers.
6. Using a #12 scoop (green) fill all of the papers with a level scoop of batter.
7. Sprinkle with sanding sugar.
8. Bake for 15 minutes, then rotate pans. Bake for an additional 5-8 minutes until done.
9. Enjoy!

Balsamic Dressing

Servings:	256.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-7646

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SUGAR CANE GRANUL 25 GFS	1 Cup		108642
SPICE THYME LEAF 6Z TRDE	1 Tablespoon		513814
GARLIC PLD FRESH 5 RSS	1/4 Cup		428353
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	5 Cup		743879
SAUCE WORCESTERSHIRE 4-1GAL FRENC	1 Cup		109843
SAUCE SOY 4-1GAL GCHC	1 Cup		124524
MUSTARD DIJON JAR 6-24Z GRYP	1 Tablespoon		446661
VINEGAR BALSM IMPRTD 2-5LTR FAMOSO	3 Cup		382971
SALT KOSHER 12-3 DIAC	1 Teaspoon		424307
Black Pepper	1 Tablespoon	BAKE	24108

Preparation Instructions

No Preparation Instructions available.

Double Chocolate Banana Muffin

Servings:	47.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-7647

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	9 Cup		515002
SUGAR CANE GRANUL 25 GFS	5 Cup		108642
COCOA BAKING 5# HERSH	1 1/2 Cup	sift after measuring	439324
BAKING SODA 36Z GCHC	1 1/2 Tablespoon		513849
SALT KOSHER COARSE 12-3 MRTN	1 Tablespoon		153550
BANANA 13-3# P/L	18 Each		644482
OIL BLND CNOLA/XVRGN 90/10 6-1GAL GFS	1/2 Cup		732900
YOGURT GRK PLN FF PRO 2-6 OIKOS	1/2 Cup		673231
EGG SHL LRG A GRD 10-30CT GCHC	7 Each		505412
CHOC CHIPS SMISWT MINI 4000/4-4 GFS	2 Cup		283630

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Place all of the ripe bananas in the mixer bowl and mix while gathering other items.
2. Add the wet ingredients plus the sugar in the mixer until well blended.
3. In a large bowl, whisk dry ingredients together.
4. Add dry to the wet and mix together until just blended. DO NOT OVERMIX! Stir in chocolate chips.
5. Line muffin tins with papers.
6. Using a #12 scoop (green) scoop all of the muffins.
7. Bake for 15 minutes, then rotate and bake for 5-8 more minutes until done.
8. Remove from the oven and the tins.

Raspberry Lemon Poppyseed Muffin

Servings:	44.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-7864

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	7 Cup		515002
SPICE POPPY SEED WHOLE 20Z TRDE	6 Tablespoon		225134
BAKING SODA 6-5 CLABBER GIRL	1 Tablespoon		626531
BAKING POWDER 6-5 CLABBER GIRL	1 Tablespoon		361032
SALT KOSHER COARSE 12-3 MRTN	2 Teaspoon		153550
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Cup	melted	299405
SUGAR CANE GRANUL 25 GFS	3 Cup		108642
EGG SHL LRG A GRD 10-30CT GCHC	9 Each		505412
YOGURT GRK PLN FF PRO 2-6 OIKOS	3 Cup		673231
FLAVORING VANILLA IMIT 1-QT KE	2 Tablespoon		110736
MILK WHT 1 4-1GAL RGNLBRND	1 Quart		817801
LEMON JUICE 100 12-32FLZ GCHC	1/2 Cup	plus zest of 4 lemons	311227
RASPBERRY WHL IQF 4-5 GFS	6 Cup		244670

Preparation Instructions

Preheat oven to 350 degrees, no fan.

1. Add the melted butter, Greek yogurt, eggs, and vanilla to the mixing bowl and mix well.
2. In a large bowl, whisk together the flour, baking powder, soda and salt.
3. Add 1/4 of the flour mixture to the butter mixture and mix to just combine. Add 1/3 of the milk and mix until just combined.
4. Continue alternating flour mixture and milk until all mixed.
5. Remove mixer and paddle, and stir in raspberries until well dispersed in the batter.
6. Line muffin pans with paper liners, and scoop a level #12 (green) scoop into each well. Sprinkle with sanding sugar.

7. Bake at 350 degrees for 15 minutes, rotate pans, and bake for an additional 8-10 minutes until golden brown and a toothpick comes clean when testing.
8. Remove from pans, cool and serve.

Applesauce Muffins

Servings:	42.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-7869

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Cup	melted	299405
YOGURT GRK PLN FF PRO 2-6 OIKOS	1 Cup		673231
EGG SHL LRG A GRD 10-30CT GCHC	5 Each		505412
FLAVORING VANILLA IMIT 1-QT KE	2 Teaspoon		110736
APPLESAUCE PLAIN 96-4.5Z COMM	8 Each		645050
FLOUR ULTRAGRAIN 50 HLCHC	8 Cup		515002
BAKING SODA 36Z GCHC	1 1/2 Teaspoon		513849
BAKING POWDER 6-5 CLABBER GIRL	2 Teaspoon		361032
SPICE CINNAMON GRND 5 TRDE	2 Teaspoon		224731
SPICE ALLSPICE GRND 16Z TRDE	2 Teaspoon		513601
SPICE CLOVES GRND 16Z TRDE	1/2 Teaspoon		224774

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Mix the wet ingredients plus the sugar in the mixer until well blended.
3. In a large bowl, whisk dry ingredients together.
4. Add dry to the wet and mix together until just blended. DO NOT OVERMIX!
5. Line muffin tins with papers.
6. Using a #12 scoop (green) scoop all of the muffins.
7. Bake for 15 minutes, then rotate and bake for 5-8 more minutes until done.
8. Remove from the oven and the tins.
9. Melt 1/4 # butter in a stainless bowl.
10. Mix 1 cup sugar with 1 tbsp cinnamon in another bowl.
11. Lightly dip the muffin tops in butter, then the sugar cinnamon mixture.

12. Enjoy!

Maple Oat Pumpkin Muffins

Servings:	44.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-7916

Ingredients

Description	Measurement	Prep Instructions	DistPart #
OIL BLND CNOLA/XVRGN 90/10 6-1GAL GFS	2/3 Cup		732900
YOGURT GRK PLN FF PRO 2-6 OIKOS	1 Cup		673231
SUGAR BROWN LT 12-2 GFS	2 1/2 Cup		314641
FLAVORING MAPLE IMIT 1-QT KE	2 Tablespoon		110779
EGG SHL LRG A GRD 10-30CT GCHC	11 Each		505412
PUMPKIN FCY 6-10 GFS	5 Cup		186244
MILK WHT 1 4-1GAL RGNLBRND	1 1/4 Cup		817801
FLAVORING VANILLA IMIT 1-QT KE	2 Tablespoon		110736
BAKING SODA 6-5 CLABBER GIRL	1 1/3 Tablespoon		626531
SALT KOSHER COARSE 12-3 MRTN	1 1/2 Teaspoon		153550
SPICE CINNAMON GRND 5 TRDE	2 1/2 Teaspoon		224731
SPICE GINGER GRND 12Z BADIA	2 1/2 Teaspoon		430983
SPICE NUTMEG GRND 16Z TRDE	1 1/4 Teaspoon		224944
SPICE CLOVES GRND 16Z TRDE	1 1/4 Teaspoon		224774
FLOUR ULTRAGRAIN 50 HLCHC	9 Cup		515002
OATS OLD FASHIONED 12-42Z QUAK	1 2/3 Cup		304096

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Mix the wet ingredients plus the sugar in the mixer until well blended.
3. In a large bowl, whisk dry ingredients together.

4. Add dry to the wet and mix together until just blended. DO NOT OVERMIX!
5. Line muffin tins with papers.
6. Using a #12 scoop (green) scoop all of the muffins. Sprinkle with additional oats for decoration.
7. Bake for 15 minutes, then rotate and bake for 5-8 more minutes until done.
8. Remove from the oven and the tins.

Butterscotch Banana Muffin

Servings:	42.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-7918

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	8 Cup		515002
BAKING POWDER DBL ACTION 6-5 RDSTR	1 Tablespoon		683700
BAKING SODA 6-5 CLABBER GIRL	2 Teaspoon		626531
SALT KOSHER COARSE 12-3 MRTN	1 Tablespoon		153550
OATS OLD FASHIONED 3-10 QUAKER	8 Cup		589440
SUGAR CANE GRANUL 25 GFS	2 2/3 Cup		108642
BANANA 1 FRESH STAGE YELLOW 40 DOLE	8 Each		249492
EGG SHL LRG A GRD 10-30CT GCHC	9 Each		505412
MILK WHT 1 4-1GAL RGNLBRND	2 Cup		817801
BUTTERSCOTCH CHIP MINI 4000/4-4	2 Cup		283640

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Mix the wet ingredients plus the sugar and bananas in the mixer until well blended.
3. In a large bowl, whisk dry ingredients together.
4. Add dry to the wet and mix together until just blended. DO NOT OVERMIX! Stir in chips.
5. Line muffin tins with papers.
6. Using a #12 scoop (green) scoop all of the muffins.
7. Bake for 15 minutes, then rotate and bake for 5-8 more minutes until done.
8. Remove from the oven and the tins.

Banana Crumb Muffin

Servings:	40.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8013

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	9 Cup		515002
BAKING SODA 6-5 CLABBER GIRL	1 1/2 Tablespoon		626531
BAKING POWDER 6-5 CLABBER GIRL	1 1/2 Tablespoon		361032
SALT KOSHER COARSE 12-3 MRTN	1 Tablespoon		153550
BANANA 1 FRESH STAGE YELLOW 40 DOLE	18 Each		249492
SUGAR CANE GRANUL 25 GFS	4 1/2 Cup		108642
EGG SHL LRG A GRD 10-30CT GCHC	7 Each		505412
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1/2 Cup	melted	299405
YOGURT GRK PLN FF PRO 2-6 OIKOS	1 1/3 Cup		673231

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Place all of the ripe bananas in the mixer and blend while gathering the rest of the wet ingredients.
3. Mix together all of the wet ingredients (including sugar) in the mixer until well blended.
4. In a large bowl, whisk all of the dry muffin ingredients together.
5. Add the flour mixture to the wet ingredients and mix until just blended. DO NOT OVERMIX.
6. Line the muffin tins with papers, and scoop 1 level #12 scoop into each paper.
7. Crumb Topping: combine 3/4 cup flour, 1 tsp cinnamon, and 6T of butter until crumbly.
8. Sprinkle evenly on top of each muffin.
7. Bake for 15 minutes, rotate pans and bake 5-10 minutes until done.

Coconut Lime Muffin

Servings:	42.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8014

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	6 Cup		515002
BAKING POWDER 6-5 CLABBER GIRL	1 1/2 Tablespoon		361032
BAKING SODA 1# HOSP	1 Teaspoon		302938
SALT KOSHER COARSE 12-3 MRTN	1 1/2 Teaspoon		153550
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Cup	melted	299405
SUGAR CANE GRANUL 25 GFS	4 Cup		108642
YOGURT GRK PLN FF PRO 2-6 OIKOS	3 2/3 Cup		673231
EGG SHL LRG A GRD 10-30CT GCHC	9 Each		505412
JUICE LIME KEY WEST 12-16FLZ NL&JO	1/4 Cup	plus 1 T. Lime zest	332380
COCONUT FANCY SHRD 5-2 GFS	3 Cup		265829

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Mix together all of the wet ingredients (including sugar) in the mixer until well blended.
3. In a large bowl, whisk all of the dry muffin ingredients (except coconut) together.
4. Add the flour mixture to the wet ingredients and mix until just blended. DO NOT OVERMIX. Fold in coconut.
6. Line the muffin tins with papers, and scoop 1 level #12 scoop into each paper.
7. Bake for 15 minutes and rotate. Bake an additional 5-8 minutes until done.

Pineapple Coconut Muffin

Servings:	42.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8016

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	8 Cup		515002
BAKING POWDER 6-5 CLABBER GIRL	3 Tablespoon		361032
SUGAR CANE GRANUL 25 GFS	2 Cup		108642
SALT KOSHER COARSE 12-3 MRTN	2 Teaspoon		153550
MILK COCONUT 24-13.5FLZ CHAOKOH	6 Cup		609341
VINEGAR APPLE CIDER 5 4-1GAL GCHC	1/4 Cup		430795
FLAVORING VANILLA IMIT 1-QT KE	4 Teaspoon		110736
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Cup	melted	299405
YOGURT GRK PLN FF PRO 2-6 OIKOS	1 Cup		673231
PINEAPPLE TIDBITS IN JCE 6-10 GFS	4 Cup	or fresh diced pineapple	612464
COCONUT FANCY SHRD 5-2 GFS	1 Cup		265829

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Mix together all of the wet ingredients (including sugar, not pineapple) in the mixer until well blended.
3. In a large bowl, whisk all of the dry muffin ingredients(excluding coconut) together.
4. Add the flour mixture to the wet ingredients and mix until just blended. DO NOT OVERMIX.
6. Line the muffin tins with papers, and scoop 1 level #12 scoop into each paper. Sprinkle the tops with coconut.
7. Bake for 15 minutes, rotate, and bake for 5-8 minutes or until done.

Honey and Olive Oil Zucchini Muffins

Servings:	42.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8103

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ZUCCHINI 10 MRKN	9 Cup	grated	130561
EGG SHL LRG A GRD 10-30CT GCHC	7 Each		505412
FLAVORING VANILLA IMIT 1-QT KE	2 Tablespoon		110736
OIL BLND CNOLA/XVRGN 90/10 6-1GAL GFS	1 1/2 Cup		732900
YOGURT GRK PLN FF PRO 2-6 OIKOS	1 1/2 Cup		673231
SYRUP PANCK CUP 200-1.5Z GFS	1 Cup	Maple Syrup	160090
HONEY CLOVER 4-6 GCHC	1 Cup		225614
SUGAR CANE GRANUL 25 GFS	1 Cup		108642
FLOUR ULTRAGRAIN 50 HLCHC	9 Cup		515002
BAKING SODA 6-5 CLABBER GIRL	1 Tablespoon		626531
BAKING POWDER 6-5 CLABBER GIRL	1 1/2 Tablespoon		361032
SALT KOSHER COARSE 12-3 MRTN	1 1/2 Teaspoon		153550
SPICE CINNAMON GRND 5 TRDE	1 1/2 Tablespoon		224731

Preparation Instructions

1. Preheat oven to 350 degrees, no fan.
2. Place wet ingredients plus sugar in the mixer bowl and blend well.
3. Place all of the dry ingredients in a large bowl and whisk to combine.
4. Alternate adding flour mixture and milk to the wet mixture, finishing with the flour. DO NOT OVERMIX!
5. Line muffin tins with papers, and using a #12 scoop (green) fill all of the prepared cups with a level scoop.
6. Bake for 12 minutes, then rotate pans and bake for another 5 minutes or so until they are golden brown and pass the toothpick test.

Chicken Alfredo with a Twist

Servings:	400.00	Category:	Entree
Serving Size:	1.00 2 X 4oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8104

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SOUP CRM OF CHIX 12-5 HLTHYREQ	24 #5 CAN		695513
CREAMER HLF & HLF 12-1QT GCHC	6 Gallon		487961
SPICE PEPR WHITE GRND 17Z TRDE	3 Tablespoon		513776
CHEESE PARM GRTD 4-5 PG	1 1/8 Gallon	1 gallon plus 1 pint	445401
SPICE GARLIC POWDER 21Z TRDE	1 1/3 Tablespoon		224839
CHIX DCD 40 COMM	52 Pound		110530
PASTA ROTINI 4-5 GCHC	40 Pound		413360

Preparation Instructions

1. Bring the soup, half and half, garlic, & white pepper in the tilt skillet to a gentle simmer using low heat.
 2. Steam the chicken for 10 minutes and add that and the Parmesan cheese to the sauce and simmer for 25 minutes to develop the flavor.
 3. Adjust seasoning.
 4. Put 20# of pasta into the steam kettle and cover with cold water. Bring to a boil, add a handful of salt, and simmer until al dente...not quite done as the pasta will continue cook as the water drains.
 5. Add half of the sauce to drained pasta in the steam kettle. (Make sure that the valve is CLOSED!) Mix well and scoop into 4" hotel pans that have been sprayed with pan release and cover with plastic wrap. Store in the hot box until service. Both batches should make 16 pans.
 6. Rinse out the steam kettle and begin the second batch immediately.
 7. One portion 2 M/MA 1 oz. eq. Grain
- CCP: Hold for hot service at 135 degrees F. or higher.
- Portion size: 1 cup (2) #8 scoops (gray) Serve in boat for easier clean-up.
- Add 1 oz WG roll to HS to get to 2 WG.

Stromboli Italiano

Servings:	425.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8106

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD 12X16 22-24Z DELSUPR	78 Each	22 in each box	570826
PEPPERONI SLCD SAND 2.85 8/Z 5-2 PG	1 Carton		776221
HAM VIRGINIA BKD DELI SLCD 6-2 GFS	3 Carton		680656
CHEESE STRING MOZZ LT IW 168-1Z LOL	1 Carton		786801
SAUCE MARINARA SMOOTH 6-10 PG	1 Gallon	use homemade	231762

Preparation Instructions

Lay out frozen Pizza sheets and place 6 slices of Ham on top, leaving 1/4 to 1/2 inch all the way around dough. Place 12 Large or 40 Small pepperonis on top of ham and add approximately 2+ cups Mozzarella cheese. It takes about 20 minutes for the dough to be pliable enough to fold, so build your Stromboli for about 20 minutes then start folding.

Fold bottom 1/3 of sheet to center, fold top 1/3 of sheet to center and pinch top and bottom of sheet together. Pinch sides together so cheese does not melt out.

Flip pinched side down on sprayed baking tray. Cut 3 1 inch slits in top to let air escape while cooking.

Let rise to almost double in size. (about 2 hours)

Egg wash the stromboli and sprinkle with sesame seeds.

Bake at 325 convectional over for 18 - 24 minutes. Temp for proper cooking temps.

Let sit for 2 - 3 minutes, cut into proper size for age group and serve with a side of Marinara.

5 slices High School

6 slices 4 - 8th Grade

8 slices K-3rd Grade

Options:

Egg, Sausage, American Cheese - Breakfast

Veggie and cheese (dried well) for vegetarian

Chicken Pot Pie

Servings:	414.00	Category:	Entree
Serving Size:	1.00 1 Cup + 1 Biscuit	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8352

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	10 Pound		299405
FLOUR A/P 50 ARDENT	10 Pound		585203
ONION SPANISH COLOSS 50 MRKN	8 Each	8-10 small dice	198706
CELERY HEARTS 18-2CT P/L	5 Each	small dice	184710
CARROT JUMBO 50 P/L	20 Each	small dice, or use frozen	198501
POTATO RDSKN DCD FRSH 2-10 GCHC	1 Package	steam before adding to filling	541117
CHIX DCD 40 COMM	60 Pound	Steam before adding to filling	110530
BASE CHIX LO SOD 12-1 LEGO	3 Each	diluted in 12.5 gallons hot water	130869
VEG MIXED 12-2.5 GFS	30 Pound		119393
DOUGH BISC WGRAIN 216-2.51Z PILLS	414 Serving	BAKE Place frozen biscuit dough on greased or parchment lined baking sheet. Rotate pan halfway through bake time. When panning a full sheet (6x9=54 biscuits), bake as follows: 375F for 32-36 minutes in a standard reel oven, 350F for 20-24 minutes in a rack oven, and 325F for 19-23 minutes in a convection oven. When panning a half sheet (4x6=24 biscuits), bake as follows: 375F for 30-34 minutes in a standard reel oven, 350F for 17-21 minutes in a rack oven, and 325F for 19-23 minutes in a convection oven.	269200

Preparation Instructions

1. Melt butter over medium heat in the tilt skillet.
2. Sweat the onions and celery until translucent.
3. Whisk in the flour and cook over low heat for 10 minutes.

4. Whisk in the chicken stock, S&P, rosemary and thyme and bring to a simmer. Cook, stirring frequently and being sure to scrape the bottom of the skillet to prevent scorching, until the veloute is thickened.
5. Add the chicken, vegetable and potatoes and cook until temp of 165 degrees is reached.
6. Preheat oven to 325 degrees F, low fan.
7. Spray (23) 2" pans with pan spray, and fill each 2/3rds full of the filling.
8. Arrange 18 frozen biscuits 3x6 per pan.
9. Cook in oven for 20-30 minutes until the biscuits are done.
10. Hold at 145 degrees for service.

Pico

Servings:	400.00	Category:	Vegetable
Serving Size:	2.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8354

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO ROMA 2 1-25 MRKN	10 Pound	small dice	588381
JUICE LIME KEY WEST 12-16FLZ NL&JO	1/4 Cup		332380
OIL BLND CNOLA/XVRGN 90/10 6-1GAL GFS	1/4 Cup		732900
PEPPERS JALAPENO 10	6 Each	fine dice	303186
ONION RED JUMBO 10 MRKN	3 Each	small dice	596973
CILANTRO CLEANED 4-1 RSS	1/2 Pound	leaves minced	219550
GARLIC PLD FRESH 5 RSS	1/4 Cup	minced	428353
HONEY CLOVER 4-6 GCHC	1/4 Cup	or TT	225614

Preparation Instructions

1. Prep all vegetables and add to a large bowl.
2. Add seasonings and S&P TT.
3. Check with a chip or two :)
4. Place equal amounts in (2) 4" torpedo pans and bring to salad station.

Mostaccioli

Servings:	425.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8356

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA 6-10 GFS	15 Gallon	use homemade!	144215
BEEF GRND 40 COMM	70 Pound	thawed	110520
PASTA MOSTACC RIG W/LINES 4-5 GCHC	50 Pound		413350
CHEESE MOZZ SHRD 4-5 LOL	1 Gallon		645170

Preparation Instructions

1. Cook the beef in in tilt skillet at 275 degrees F., breaking into small pieces.
2. Drain the fat, then place the meat (in multiple batches) in the large mixer with paddle and mix until the meat is in small, uniform crumbles.
3. Add the drained, crumbled beef back into the tilt skillet with marinara sauce and simmer for one hour. Season TT.
4. Cook 1/2 of the pasta al dente, starting in cold salted water. Make sure to drain before it is where you want it, as the the steam kettle takes a while to drain and the pasta continues to cook when in water.
5. Spray (6) 4" hotel pans with pan spray.
6. Add half of the sauce to the pasta, and fill the pans 2/3rds full, stopping to stir in 1 cup of mozzarella when the pan is half filled, then topping the pan with a little extra sauce and 1 cup of mozzarella on top.
7. Cover with film wrap and hold at 145 degrees F. for service.
8. Rinse out steam kettle and start the next batch of pasta right away.
9. Repeat steps 4-7.

Creamy Chicken in a Bread Bowl

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8491

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 40 COMM	50 Pound		110530
OIL BLND CNOLA/XVRGN 90/10 6-1GAL GFS	3 Cup		732900
ONION SPANISH COLOSS 50 MRKN	3 Gallon	small dice	198706
PEPPERS COLORED MIXED ASST 12CT P/L	2 Gallon	small dice	491012
CELERY HEARTS 18-2CT P/L	1 1/2 Gallon	small dice	184710
CARROT JUMBO 50 P/L	3 Gallon	small dice, or use frozen	198501
GARLIC PLD FRESH 5 RSS	3 Cup	minced	428353
SALT KOSHER COARSE 12-3 MRTN	1 Cup		153550
SPICE PEPR BLK REST GRIND 5 TRDE	2 Tablespoon		242179
FLOUR H&R UNBLCHD 50# GENM	1 1/2 Gallon	recipe or formula for preparation instructions.	324073
BASE CHIX LO SOD 12-1 LEGO	2 Package	diluted in 7 gallons of hot water	130869
MILK WHT 1 4-1GAL RGNLBRND	6 Gallon		817801
PEAS GREEN IQF 30 GFS	6 Gallon	BAKE	285660
POTATO RED B SZ 10	25 Pound	medium dice and steamed	597031
BREAD BOWL WHLWHE 90-2Z SUPBAK	400 Each		230273

Preparation Instructions

NEED: 3 cups of Baby Bam for the recipe

Heat the oil until very hot but not smoking in a large, heavy pot over medium-high heat.

Add the onion, bell peppers, celery, carrots, garlic, Baby Bam, salt, and ground pepper, and cook, stirring, until the vegetables are soft, about 5 minutes.

Add the flour and cook, stirring, for 5 minutes being careful not to scorch.

Add the chicken broth and milk. Stir well and bring to a boil.

Add steamed diced chicken

Lower the heat to medium-low and simmer, uncovered, stirring occasionally, for 20 minutes.

Add the peas and stir well and simmer for 5 minutes longer.

Hold at 145 degrees F for service.

Tilapia

Servings:	400.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8495

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TILAPIA FLLT IQF 3-5Z 10# FPI	100 Pound	Thaw in walk-in over the course of 3-4 days	512532
BATTER MIX 10-5 DRAKES	5 Pound		516368
SPICE DILL WEED 5Z TRDE	1/4 Cup		513938
SEASONING LEMON PEPR 27Z TRDE	1 Cup		514098

Preparation Instructions

1. Mix Drakes, lemon pepper, dill, and S&P TT in a 2" hotel pan.
2. Heat the the tilt skillet to 350 degrees, and coat with oil blend.
3. Dredge the tilapia in coating mix, and place in the skillet.
4. Lightly brown on both sides, and remove to a parchment covered sheet pan to finish in the oven.
5. Bake for 5-10 minutes, or until at proper temp (145 degrees)
6. Hold in hot box for service . Serve with Buerre Blanc.

Buerre Blanc

Servings:	400.00	Category:	Condiments or Other
Serving Size:	2.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8503

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VINEGAR WHT WINE 7 12-33.5FLZ ROLN	1 Quart	READY_TO_EAT Roland Special Reserve Wine Vinegar can be used straight from the jug for sauces, marinades and dressings.	661686
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	18 Pound	cut into 1" cubes, keep cold	299405
ONION RED JUMBO 10 MRKN	2 Each	small dice	596973
TOMATO ROMA 2 1-25 MRKN	8 Each	small dice	588381
SPICE DILL WEED 5Z TRDE	2 Tablespoon		513938
PEPPERS RED 11 P/L	3 Each	small dice	321141
PEPPERS GREEN LRG 5 MRKN	3 Each	small dice	592315

Preparation Instructions

MAKE just over 1/2 RECIPE!

1. Put vegetables and vinegar in a large non-reactive stockpot and reduce by 2/3rds.
2. Add butter 4oz at a time, whisking until melted over low heat. Repeat using all butter.
3. Add dill and let steep, watching that the sauce does not break.
4. Take off the heat, and hold covered for service. Line your 3rd pans with a towel if held in steam table to prevent breaking.

Pesto Chicken Alfredo with a Twist

Servings:	400.00	Category:	Entree
Serving Size:	1.00 2 X 4oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-13902

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SOUP CRM OF CHIX 12-5 HLTHYREQ	24 #5 CAN		695513
CREAMER HLF & HLF 12-1QT GCHC	6 Gallon	READY_TO_EAT Whitening coffee, cooking applications	487961
SPICE PEPR WHITE GRND 17Z TRDE	3 Tablespoon		513776
CHEESE PARM GRTD 4-5 PG	1 1/8 Gallon	1 gallon plus 1 pint	445401
SPICE GARLIC POWDER 21Z TRDE	1 1/3 Tablespoon		224839
CHIX DCD 40 COMM	52 Pound		110530
SAUCE PESTO BASIL 6-32Z ITALR	64 Ounce		213303
PASTA ROTINI 51 WGRAIN 2-10 DAKOTA	40 Pound		229951
Fresh Basil	4 Pound	puree into sauce	

Preparation Instructions

1. Bring the soup, half and half, garlic, & white pepper in the tilt skillet to a gentle simmer using low heat.
 2. Steam the chicken for 10 minutes and add that and the Parmesan cheese to the sauce and simmer for 25 minutes to develop the flavor.
 3. Adjust seasoning.
 4. Put 20# of pasta into the steam kettle and cover with cold water. Bring to a boil, add a handful of salt, and simmer until al dente...not quite done as the pasta will continue cook as the water drains.
 5. Add half of the sauce, pesto, and basil puree to drained pasta in the steam kettle. (Make sure that the valve is CLOSED!) Mix well and scoop into 4" hotel pans that have been sprayed with pan release and cover with plastic wrap. Store in the hot box until service. Both batches should make 16 pans.
 6. Rinse out the steam kettle and begin the second batch immediately.
 7. One portion 2 M/MA 1 oz. eq. Grain
- CCP: Hold for hot service at 135 degrees F. or higher.
Portion size: 1 cup (2) #8 scoops (gray) Serve in boat for easier clean-up.
Add 1 oz WG roll to HS to get to 2 WG.

Hummus

Servings:	12.93	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-13903

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GARBANZO LO SOD 6-10 P/L	1 #10 CAN		597991
SAUCE SOY TAMARI 6-10FLZ KIKK	1/2 Cup		201633
LEMON JUICE 100 12-32FLZ GCHC	1/2 Cup		311227
Colavita EVOO 6-34oz	1 Cup		133642
GARLIC CLOVES SML NAT RSTD 8-1	4 Each		624211
PASTE TAHINI PURE SESAME 12-32Z ROLN	2 Tablespoon	READY_TO_EAT Roland Tahini may be used cold, it will thicken up, or at room temperature. May also be used in heated cooked dishes.	661481
SPICE CUMIN GRND 15Z TRDE	1 Tablespoon		273945
Black Pepper	1 Tablespoon	BAKE	24108

Preparation Instructions

puree until smooth. serve with whole grain pita chips

Maple Carrots

Servings:	200.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-13949

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Og Maple Syrup 12oz	1 Quart		553372
CARROT JUMBO 50 P/L	40 Pound		198501

Preparation Instructions

Peel & Cut carrots in thin half moon slices.

Toss with syrup and arrange on sheet trays.

Roast at 350°F until the syrup forms a glaze on the carrots.

approx 25 min.

Hold HOT FOR SERVICE

Broccoli Salad

Servings:	200.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-13968

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORET BITE SIZE 2-3 RSS	30 Pound		732451
DRIED CHERRIES PREMIUM 4 P/L	10 Cup		741940
MAYONNAISE LT 4-1GAL HELM	20 Cup		659932
VINEGAR CIDER 4 6-1GAL GFS	30 Tablespoon		107239
SUGAR CANE GRANUL 25 GFS	20 Tablespoon		108642

Preparation Instructions

No Preparation Instructions available.

Baked Beans

Servings:	155.00	Category:	Vegetable
Serving Size:	1.00 8 oz spoon	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14010

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BKD K TTL BRN SUGAR 6-10 HRTHSTN	12 #10 CAN		822477

Preparation Instructions

Heat in 2 Deep Hotel pans until 170°F

Hold Hot for Service on the steam table

Low Fat Ranch Dressing

Servings:	128.00	Category:	Milk
Serving Size:	1.00 2 oz plastic cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14014

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING MIX RNCH 18-3.2Z HVALL	1 Package		192716
MAYONNAISE LT 4-1GAL HELM	2 Quart		659932
BUTTERMILK 1 9-.5GAL RGNLBRND	2 Quart		245522

Preparation Instructions

No Preparation Instructions available.

Ranch Salad

Servings:	48.00	Category:	Vegetable
Serving Size:	1.00 8 oz spoon	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14016

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CUCUMBER SDLSS 12-1CT P/L	1 Cup	Quartered & Diced	532312
CROUTON FOCA GARL RSTD 10-2 GCHC	1 Cup		619053
RED ONION	4 Ounce	Thin Slice	15N63
BACON APPLWD 18-22CT 15# SGRDL	8 Slice	Cooked & Diced	611460
TOMATO SLCD 1/4 5 RSS	1 Cup		786535
LETTUCE ROMAINE CHOP 6-2 RSS	48 Cup		735787

Preparation Instructions

Toss all together
keep chilled for service

Kale Caesar Salad

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 8 oz spoon	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14019

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Lettuce Chopped Romaine 6/2#	4 Pound		2783
KALE BABY MIX 2-1.5 RSS	1 1/2 Pound		537740
CROUTON FOCA GARL RSTD 10-2 GCHC	1 Cup		619053

Preparation Instructions

Toss Together with 2 cups of Dressing

Keep Chilled for Service

Caesar Dressing

Servings:	384.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14021

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GARLIC CLOVES SML NAT RSTD 8-1	1/2 Cup		624211
EGG, LIQUID WHOLE PASTEURIZED CARTON REF	3 Cup		882373
CHEESE PARM GRTD 2- 5# GLCHS	24 Ounce		168331
VINEGAR BALSAMIC 2- 10LTR ROLN	1 1/2 Cup	READY_TO_EAT Roland Balsamic Vinegar is a sweet and sour vinegar with a heady fragrance. It should be used sparingly because of its distinct character in vinaigrettes and marinades for meat and poultry. Sprinkle over warm and cold vegetables or fruit.	768405
VINEGAR RED WINE GOURMET	1 1/2 Cup		263802
MUSTARD WGRAIN 6- 32Z CRWNCOLL	1/2 Cup		634892
MUSTARD DIJON PLAS 6-48Z GRYP	1/2 Cup		312267
YOGURT GRK PLN FF PRO 2-6 OIKOS	9 Cup		673231
OIL OLIVE XVRGN MEDITRR 4-3LTR PG	9 Cup		758521

Preparation Instructions

Mix Together ingredients with immersion blender

Slowly add Oil in a small steady stream.

Makes 3 Gallons

Italian Sausage

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14135

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE CHIX BRKFST NAT 1.4Z 114CT	3 Each	BAKE To Bake (convection oven): Preheat oven to 325°F, heat for 8-10 minutes if frozen, 5 - 7 minutes if thawed.	666102
ONION SPANISH COLOSS 50 MRKN	1/2 Cup		198706
PEPPERS GREEN LRG 5 MRKN	1/2 Cup		592315
CHEESE PROV NAT SLCD .75Z 6-1.5 GCHC	1 Slice		726532
BUN SUB SLCD WGRAIN 5 12- 8CT GFS	1 Each	READY_TO_EAT	276142

Preparation Instructions

No Preparation Instructions available.

Breakfast Wrap

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-14138

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY CHIX CKD 1.36Z 6- 5.01TYS	100 Each	<p>BAKE Appliances vary, adjust accordingly. Conventional Oven Place frozen patties on baking sheet pan. Cook at 350°F for 9 to 11 minutes.</p> <p>CONVECTION Appliances vary, adjust accordingly. Convection Oven Place frozen patties on baking sheet pan. Cook at 325°F for 5 to 7 minutes.</p> <p>PAN_FRY Appliances vary, adjust accordingly. Pan Fry Place frozen patties in oil coated skillet. Prepare over medium heat for 4 to 5 minutes.</p>	138941
EGG SCRMBD PTY GRLLD 369- 1.25Z SNYFR	100 Each	<p>BAKE Convection or Combination Oven: Preheat oven to 350°F, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, For bulk product, cover with foil prior to placing in oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover with foil. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes</p>	663091
TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT	100 Each	<p>STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high(microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).</p>	690130
CHEESE CHED MLD SHRD 4-5 LOL	12 Ounce		150250

Preparation Instructions

No Preparation Instructions available.

Green Fruit Parfait

Servings:	50.00	Category:	Fruit
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14169

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	12 1/2 Cup	READY_TO_EAT Ready to use with pouch & serving tip.	811500
MELON HNYDEW 3-1CT MRKN	1/2 Cup		690252
MELON HNYDEW 3-1CT MRKN	50 Cup		690252

Preparation Instructions

Tray up broccoli on sheet trays

spray with garlic spray

Roast in oven at 350°F Low Fan 12 min.

Apple Pie

Servings:	512.00	Category:	Fruit
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14171

Ingredients

Description	Measurement	Prep Instructions	DistPart #
brown sugar	4 Pound	READY_TO_EAT	
cinnamon	4 Tablespoon	READY_TO_EAT	
STARCH CORN 24-1 ARGO	1 Cup		108413
DOUGH PIE SHT 10X12 20-17.12Z PILLS	8 Each	BAKE Follow instruction on the package	350743
APPLE CHL SL 100/2 OZ PG	12 Quart		747650

Preparation Instructions

No Preparation Instructions available.

Fish Sandwich

Servings:	48.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14237

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FISH BRD 3Z O/R WGRAIN 10 HILNR	48 Each	BAKE COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Placefrozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 12-15 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 15-18 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.	576255
BUN SUB SLCD WGRAIN 5 12-8CT GFS	48 Each	READY_TO_EAT	276142
CHEESE PROV NAT SLCD .75Z 6-1.5 GCHC	48 Slice		726532

Preparation Instructions

No Preparation Instructions available.

Italian Pasta Salad

Servings:	40.00	Category:	Grain
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14330

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ELBOW MACAR 4-5 GCHC	2 Pound		413320
TOMATO DCD I/JCE MW 6-10 GFS	2 Cup		246131
ONION RED DCD 1/4 2-5 RSS	1 Cup		429201
PEPPERS GREEN DCD 1/4 2-3 RSS	1 Cup		198331
DRESSING ITAL FF 4-1GAL KENS	1 Cup		188875

Preparation Instructions

No Preparation Instructions available.

Tomato & Dill Cucumber Salad

Servings:	20.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14331

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CUCUMBER SELECT 6CT MRKN	6 Each		592323
TOMATO DCD PETITE 6-10 GFS	2 Cup		498871
DILL FRESH 1/2 MRKN	1 Ounce		562742
VINEGAR APPLE CIDER 5 4-1GAL GCHC	1/2 Cup		430795
SUGAR CANE GRANUL 25 GFS	1 Tablespoon		108642

Preparation Instructions

No Preparation Instructions available.

Summer Salad

Servings:	20.00	Category:	Grain
Serving Size:	1.00 1 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14333

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ONION RED DCD 1/4 2-5 RSS	1 Cup		429201
TOMATO SLCD 1/4 5 RSS	3 Cup		786535
PASTA ELBOW MACAR 51 WGRAIN 2-10	1 1/4 Quart		229941
PEPPERS RED DOMESTIC 23 MRKN	3 Cup		560715
PEPPERS GREEN LRG 5 MRKN	3 Cup		592315
CARROT SLCD MED 6-10 GFS	1 Quart		118915

Preparation Instructions

No Preparation Instructions available.

Creamy Cucumber Salad

Servings:	200.00	Category:	Vegetable
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14334

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ONION RED DCD 1/4 2-5 RSS	20 Cup		429201
CUCUMBER SELECT 6CT MRKN	140 Each		592323
MAYONNAISE LT 4-1GAL HELM	20 Cup		659932
VINEGAR APPLE CIDER 5 4-1GAL GCHC	40 Tablespoon		430795
DILL FRESH 1/2 MRKN	20 Ounce		562742
SUGAR BEET GRANUL 25 GFS	20 Tablespoon		108588

Preparation Instructions

No Preparation Instructions available.

Cole Slaw

Servings:	10.00	Category:	Vegetable
Serving Size:	1.00 3/4 cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14335

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COLE SLAW SHRED SEP BAG 1/8 4-5 RSS	1 1/4 Gallon		198226
MAYONNAISE LT 4-1GAL HELM	1 1/4 Cup		659932
MILK WHT FF 25-8FLZ DPUR	3/4 Cup		724362
VINEGAR APPLE CIDER 5 4-1GAL GCHC	2 Tablespoon		430795
SUGAR CANE GRANUL 25 GFS	2 Tablespoon		108642
CARROT SLCD MED 6-10 GFS	1 Quart		118915
ONION RED DCD 1/4 2-5 RSS	2 Cup		429201

Preparation Instructions

No Preparation Instructions available.

Carrot Salad

Servings:	16.00	Category:	Vegetable
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14337

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHERRY DRIED 6-2# P/L	1 Cup		546042
VINEGAR APPLE CIDER 5 4-1GAL GCHC	1 Cup		430795
SUGAR CANE GRANUL 25 GFS	2 Tablespoon		108642
CARROT SLCD MED 6-10 GFS	1 Gallon		118915

Preparation Instructions

No Preparation Instructions available.

Orzo Salad

Servings:	24.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14341

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ORZO/ROSAMARINA MACAR 10 GCHC	1 Gallon		512591
TOMATO DCD I/JCE MW 6-10 GFS	2 Cup		246131
ONION RED DCD 1/4 2-5 RSS	1 Cup		429201
CUCUMBER SELECT 6CT MRKN	1 Each		592323
PEPPERS GREEN DCD 1/4 2-3 RSS	2 Cup		198331
MAYONNAISE LT 4-1GAL HELM	2 Cup		659932

Preparation Instructions

No Preparation Instructions available.

Asian Salad

Servings:	16.00	Category:	Vegetable
Serving Size:	1.00 4 oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14342

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COLE SLAW SHRED SEP BAG 1/8 4-5 RSS	1 Gallon		198226
MAYONNAISE LT 4-1GAL HELM	2 Cup		659932
VINEGAR RICE WINE SEAS 4-1GAL ROLN	1 Tablespoon	READY_TO_EAT Use directly from the bottle.	661651
HONEY CLOVER SQZ BTL 16Z 4-3CT GCHC	1 Tablespoon		217523
SPICE POPPY SEED WHOLE 20Z TRDE	1 Teaspoon		225134

Preparation Instructions

No Preparation Instructions available.

Tuna Mac Salad

Servings:	16.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14345

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ELBOW MACAR 4-5 GCHC	1 Pound		413320
TUNA CHUNK LT LO SOD POUCH 6-43Z	43 Ounce		692273
ONION DCD 1/4 2-5 RSS	1 Cup		198307
CELERY DCD 1/4 2-5 RSS	1 Cup		198196
MAYONNAISE LT 4-1GAL HELM	2 Cup		659932
MILK WHT FF 25-8FLZ DPUR	1 Cup		724362
SUGAR CANE GRANUL 25 GFS	1 Tablespoon		108642

Preparation Instructions

No Preparation Instructions available.

French Toast

Servings:	48.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-14357

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG WHL LIQ W/CITRIC 15-2 GFS	2 Cup		874302
MILK WHT FF 25-8FLZ DPUR	1 Cup		724362
BREAD WHL WHE PULLMAN SLCD 12-22Z GFS	48 Each		710650

Preparation Instructions

No Preparation Instructions available.

Monkey Bread

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-14358

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL DNNR WGRAIN 180-2.1Z RICH	100 Each		152131
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	2 Cup		299405
SUGAR CANE GRANUL 25 GFS	2 Cup		108642
SPICE CINNAMON GRND 5 TRDE	1/2 Cup		224731

Preparation Instructions

No Preparation Instructions available.

Smoothies

Servings:	48.00	Category:	Fruit
Serving Size:	1.00 8 oz cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-14359

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT STRAWB L/F PARFPR 6-4 YOPL	2 Gallon	READY_TO_EAT Ready to use with pouch & serving tip.	811490
STRAWBERRY IQF 6-5 COMM	2 Gallon	Puree	128272

Preparation Instructions

Combine strawberry puree with yogurt portion into clear plastic cups with slotted lid

Italian Salad

Servings:	48.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14360

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	12 Quart		735787
CUCUMBER SDLSS 12-1CT P/L	1 Cup		532312
PEPPERONCINI 225CT 4-1GAL GFS	1/2 Cup		186333
TOMATO CHERRY 11 MRKN	1 Cup		569551
ONION RED JUMBO 25 MRKN	1/4 Cup		198722
DRESSING ITAL CRMY LT 4-1GAL GCHC	1 Cup		243965

Preparation Instructions

No Preparation Instructions available.

Red Pepper Hummus

Servings:	13.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14361

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GARBANZO LO SOD 6-10 P/L	1 #10 CAN		597991
SAUCE SOY TAMARI 6-10FLZ KIKK	1/2 Cup		201633
LEMON JUICE 100 12-32FLZ GCHC	1/2 Cup		311227
Colavita EVOO 6-34oz	1 Cup		133642
GARLIC CLOVES SML NAT RSTD 8-1	4 Each		624211
PASTE TAHINI PURE SESAME 12-32Z ROLN	2 Tablespoon	READY_TO_EAT Roland Tahini may be used cold, it will thicken up, or at room temperature. May also be used in heated cooked dishes.	661481
SPICE CUMIN GRND 15Z TRDE	1 Tablespoon		273945
Black Pepper	1 Tablespoon	BAKE	24108
PEPPERS RED 5 P/L	1 Cup	Roasted	597082

Preparation Instructions

puree until smooth. serve with whole grain pita chips

Italian Sub

Servings:	48.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14365

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM BUFFET SHAVE 2-11AVG HRML	100 Ounce		533408
TURKEY BRST DELI SLCD CKD 6-2 GFS	100 Ounce		680613
LETTUCE LEAF GRN WASHED TRMD 2-5 RSS	48 Each		702595
SALAMI HARD SLCD 4/Z 5-2 PG	24 Serving	2 slices	776260
TOMATO SLCD 1/4 5 RSS	96 Slice		786535
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	24 Slice		189071
BUN SUB SLCD WGRAIN 5 12-8CT GFS	48 Each	READY_TO_EAT	276142

Preparation Instructions

No Preparation Instructions available.

Slim Jim

Servings:	48.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14441

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM BUFFET SHAVE 2-11AVG HRML	16 1/2 Pound	Sliced into 5.5 oz portions	533408
CHEESE SWS SLCD .75Z 6-1.5 GCHC	48 Slice	1 slice per sandwich	327409
LETTUCE LEAF GRN WASHED TRMD 2-5 RSS	48 Each	1 slice per sandwich	702595
TOMATO SLCD 1/4 5 RSS	96 Slice	2 slices per sandwich	786535
BUN SUB SLCD WGRAIN 5 12-8CT GFS	48 Each	READY_TO_EAT	276142

Preparation Instructions

No Preparation Instructions available.

Boiled Eggs

Servings:	24.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-14467

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SHL LRG A GRD PAST 6-30CT GFS	24 Each		265454

Preparation Instructions

No Preparation Instructions available.

Scrambled Eggs

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-14468

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SHL LRG A GRD PAST 6-30CT GFS	50 Each		265454
1 % White Milk	12 1/2 Fluid Ounce		

Preparation Instructions

No Preparation Instructions available.

Ham & Cheese Sandwich

Servings:	20.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14545

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM BUFFET SHAVE 2-11AVG HRML	80 Ounce		533408
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	20 Slice		189071
BREAD WHL WHE PULLMAN SLCD 12-22Z GFS	40 Each		710650

Preparation Instructions

No Preparation Instructions available.

Turkey & Cheese Sandwich

Servings:	20.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14546

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	20 Slice		189071
BREAD WHL WHE PULLMAN SLCD 12-22Z GFS	40 Each		710650
TURKEY BRST DELI SLCD CKD 6-2 GFS	60 Ounce		680613

Preparation Instructions

No Preparation Instructions available.

Open Face Bagel & Egg

Servings:	24.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-14990

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	12 Each		230264
EGG SCRMBD PTY GRLLD 369-1.25Z SNYFR	24 Each	BAKE Convection or Combination Oven: Preheat oven to 350°F, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, For bulk product, cover with foil prior to placing in oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover with foil. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes	663091
CHEESE SLCD YEL 6-5 COMM	24 Slice		334450

Preparation Instructions

- Half bagel
- 1 egg Pattie
- 1 slices of Cheese

Caesar Salad

Servings:	96.00	Category:	Vegetable
Serving Size:	1.00 8 oz spoon	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-15008

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Caesar Dressing 32oz	2 Cup		480812
LETTUCE CHL ROMAINE CHOP 6/2 LB BG	96 Cup		15D44

Preparation Instructions

No Preparation Instructions available.

Chimichurri

Servings:	4.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-15146

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ITALIAN PARSLEY 1-8Z SPECLTY	4 Cup		127911
VINEGAR RED WINE GOURMET	1 1/3 Cup		263802
OREGANO 1-8Z SPECLTY	1 Cup		127951
SPICE PEPR RED CRUSHED 3.75 TRDE	8 Tablespoon		513768
Kosher Salt	8 Tablespoon	BAKE	31708
Black Pepper	4 Tablespoon	BAKE	24108
Extra Virgin Olive Oil 12/16.9oz	6 Cup		131221
200-9GM DICED JALAPENO FF - 86631	8 Tablespoon		951184
CILANTRO 1 P/L	4 Cup		108071
SPICE CUMIN GRND 15Z TRDE	4 Tablespoon		273945
GARLIC CLOVES SML NAT RSTD 8-1	2 Cup		624211

Preparation Instructions

No Preparation Instructions available.

Grilled Lemon Chicken

Servings:	400.00	Category:	Entree
Serving Size:	1.00 1 Breast	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15224

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST PTY FC 100-3.1Z TYS	400 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 12-14 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 9-11 minutes at 350°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Microwave on full power for 2 minutes from frozen.	209244
GARLIC MINCED IN WTR 6-32Z ITALR	1 1/2 Cup		874910
PARSLEY CALIF CLND 4-1 RSS	1 Cup		272396
ONION DCD 1/4 2-5 RSS	1 Gallon		198307
BASE CHIX LO SOD NO MSG 6-1 MINR	1 Fluid Ounce	11 gallons prepared stock	580589
LEMON JUICE 100 12-32FLZ GCHC	1 Quart		311227
Colavita EVOO 6-34oz	2 Cup		133642
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	3 Pound		299405
CREAM WHIP 40 HVY ESL 12-1QT GCHC	7 Quart	READY_TO_EAT Whipped for topping or reduced for soups sauces (e.g. alfredo sauce)	428801

Preparation Instructions

No Preparation Instructions available.

Muffin Base

Servings:	80.00	Category:	Grain
Serving Size:	1.00 1 each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-15225

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WHOLE WHEAT FLOUR STONE GROUND	5 Pound		330094
SUGAR CANE GRANUL 25 GFS	2 1/2 Pound		108642
BAKING POWDER DBL ACTION 4-5 RDSTR	5 Ounce		474347
Kosher Salt	1 Ounce	BAKE	31708
1 % White Milk	7 Cup		
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	2 Pound		299405
EGG SHL LRG A GRD PAST 6-30CT GFS	12 Each		265454

Preparation Instructions

No Preparation Instructions available.

Waffle

Servings:	150.00	Category:	Grain
Serving Size:	1.00 1/2 Circle	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-15812

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WHOLE WHEAT FLOUR STONE GROUND	32 13/16 Cup		330094
1 % White Milk	28 1/8 Cup		
Eggs, Hard Ckd	56 1/4 Each		219160
Kosher Salt	4 11/16 Teaspoon	BAKE	31708
BAKING POWDER DBL ACTING 5#	37 1/2 Teaspoon		138201
BAKING SODA 1# HOSP	18 3/4 Teaspoon		302938
OIL BLND CANOLA/OLV 75/25 6-1GAL P/L	9 3/8 Cup		200387

Preparation Instructions

No Preparation Instructions available.

Beef Taco

Servings:	500.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16705

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND 40 COMM	100 Pound		110520
CHEESE CHED MLD SHRD 4-5 LOL	25 Pound		150250
TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT	500 Each	<p>STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).</p>	690130
SALSA 103Z 6-10 REDG	2 #10 CAN	READY_TO_EAT None	452841
TOMATO PASTE CALIF 26 6-10 GCHC	1 #10 CAN		100196
TOMATO WHL PLD STD 6-10 KE	1 #10 CAN		498851
SEASONING TACO 21Z TRDE	5 Cup	Sub House Blend	413429
ONION SPANISH SUPER COLOSS 50 MRKN	6 Each		549754
PEPPERS STRIPS BLND 6-5 GFS	2 Package		261548
BASE BEEF 12-1 KNOR	1/4 Cup	1 Gallon Stock	305715
PEPPERS JALAPENO 10	1/4 Cup	Diced	303186

Description	Measurement	Prep Instructions	DistPart #
GARLIC CLOVES SML NAT RSTD 8-1	1/4 Cup	Pureed	624211

Preparation Instructions

No Preparation Instructions available.

Cheese Burger

Servings:	400.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16735

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY DLX CKD 135-2.45Z COMM	400 Each	BAKE Conventional oven: from frozen state, bake in preheated 350 degree f conventional oven for 12 minutes. Convection oven: from frozen state, bake in preheated 350 degree f convectionoven for 8 minutes. Microwave: on high for about 1-2 minutes. Times given are approximate. Ovens vary. Adjust accordingly.	105880
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	400 Each		517810
American Cheese Sliced RF	400 Slice		666204
PICKLE DILL SAND STRIP 5GAL GIEL	400 Slice		760854

Preparation Instructions

No Preparation Instructions available.

Walking Beef Taco

Servings:	500.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16744

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND 40 COMM	100 Pound		110520
CHEESE CHED MLD SHRD 4-5 LOL	25 Pound		150250
SALSA 103Z 6-10 REDG	2 #10 CAN	READY_TO_EAT None	452841
TOMATO PASTE CALIF 26 6-10 GCHC	1 #10 CAN		100196
TOMATO WHL PLD STD 6-10 KE	1 #10 CAN		498851
SEASONING TACO 21Z TRDE	5 Cup	Sub House Blend	413429
ONION SPANISH SUPER COLOSS 50 MRKN	6 Each		549754
PEPPERS STRIPS BLND 6-5 GFS	2 Package		261548
BASE BEEF 12-1 KNOR	1/4 Cup	1 Gallon Stock	305715
PEPPERS JALAPENO 10	1/4 Cup	Diced	303186
GARLIC CLOVES SML NAT RSTD 8-1	1/4 Cup	Pureed	624211
CHIP TORTL TOP N GO WGRAIN 44-1.4Z	500 Package		818222

Preparation Instructions

No Preparation Instructions available.

Grilled Lemon Chicken

Servings:	400.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16754

Ingredients

Description	Measurement	Prep Instructions	DistPart #
OIL OLIVE POMACE 6-1GAL KE	4 Cup		502146
GARLIC CLOVES SML NAT RSTD 8-1	1 Cup	Pureed	624211
BASE CHIX 4-5 KNORR	11 Gallon	Stock	731351
LEMON FCY 9AVG MRKN	4 Each	Zest	414743
LEMON JUICE 100 12-32FLZ GCHC	2 3/4 Cup		311227
SPICE OREGANO WHL 24Z TRDE	2 Cup		518351
SPICE THYME GRND 12Z TRDE	1 1/2 Cup		513822
CHIX BRST PTY FC 100-3.1Z TYS	400 Each	Arrange in perforated hotel pan and steam for 8 min.	209244
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	3 Pound		299405
PARSLEY CALIF CLND 4-1 RSS	66 2/3 Tablespoon	Chopped	272396
CREAM WHIP 40 HVY ESL 12-1QT GCHC	66 2/3 Tablespoon	READY_TO_EAT Whipped for topping or reduced for soups sauces (e.g. alfredo sauce)	428801
ONION SPANISH SUPER COLOSS 50 MRKN	6 Each	Minced	549754

Preparation Instructions

In a sauce pan lightly cook garlic & onion for 1 min
Add Lemon Zest & Juice, Oregano, Parsley, and Thyme
let it reduce a little before adding the remaining liquids.
Move steamed chicken to a hotel pan and cover with the liquid
Bake at 400 degrees for 30 min.
Use the cream and butter to thicken the sauce before service
goes well with rice

Cherry Blossom Chicken

Servings:	400.00	Category:	Entree
Serving Size:	1.00 4 oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16757

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX CHNK SWT&SOUR CHRY BLSSM 6-7.15	100 Pound		653342

Preparation Instructions

No Preparation Instructions available.

Teriyaki Chicken

Servings:	400.00	Category:	Entree
Serving Size:	1.00 4 oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16758

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STRP TERYK 6-7.15	100 Pound		890911

Preparation Instructions

No Preparation Instructions available.

Tangerine Chicken

Servings:	400.00	Category:	Entree
Serving Size:	1.00 4 oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16759

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STIR FRY CHIX TANGR WGRAIN 6-7.2	100 Pound		791710

Preparation Instructions

No Preparation Instructions available.

Chicken Sausage Patties

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16760

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY CHIX CKD 1.36Z 6-5.01TYS	100 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven Place frozen patties on baking sheet pan. Cook at 350°F for 9 to 11 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Place frozen patties on baking sheet pan. Cook at 325°F for 5 to 7 minutes. PAN_FRY Appliances vary, adjust accordingly. Pan Fry Place frozen patties in oil coated skillet. Prepare over medium heat for 4 to 5 minutes.	138941

Preparation Instructions

No Preparation Instructions available.

Breakfast Crissant

Servings:	400.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16763

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY CHIX CKD 1.36Z 6-5.01TYS	400 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven Place frozen patties on baking sheet pan. Cook at 350°F for 9 to 11 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Place frozen patties on baking sheet pan. Cook at 325°F for 5 to 7 minutes. PAN_FRY Appliances vary, adjust accordingly. Pan Fry Place frozen patties in oil coated skillet. Prepare over medium heat for 4 to 5 minutes.	138941
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	400 Each	BAKE CONVECTION OVEN: 1. Pre-heat convection oven to 325°F. 2. Place whole croissant on ungreased sheet pan. 3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed. READY_TO_EAT THAWING DIRECTIONS: 1. Remove frozen croissants from packaging to enhance crispness. 2. Thaw uncovered at room temperature; 2 hours - overnight.	172172
American Cheese Sliced RF	400 Slice		666204
EGG SCRMBD PTY RND 3.5 165-1.25Z GFS	400 Each		592625

Preparation Instructions

Steam Egg & Sausage Patties

assemble and hold in hot box for service

Hash-brown Triangles

Servings:	120.00	Category:	Vegetable
Serving Size:	1.00 2 triangles	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16764

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN TRIANGLE 6-5 MCC	120 Serving	120 servings per case	141520

Preparation Instructions

No Preparation Instructions available.

Meatballs & Penne Pasta

Servings:	400.00	Category:	Entree
Serving Size:	1.00 2 X 4oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16836

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD 6-5 JTM	400 Serving		135071
PASTA PENNE RIGATE 51 WGRAIN 2-10	60 Pound		221482

Preparation Instructions

No Preparation Instructions available.

Turkey & Cheese Sub

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16839

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST DELI SLCD CKD 6-2 GFS	75 Pound		680613
BUN SUB SLCD WGRAIN 5 12-8CT GFS	400 Each		276142
CHEESE CHED MLD SLCD .75Z 6-1.5 GCHC	275 Slice		726524
CHEESE PROV NAT SLCD .75Z 6-1.5 GCHC	60 Slice		726532
CHEESE SWS SLCD .75Z 6-1.5 GCHC	45 Slice	BAKE 1: Add 5 quarts boiling water (212°F) for convection oven (4 1 2 quarts for conventional) and 4 ounces unsalted butter to a 2 1 2" deep full-size steamtable pan. 2: Stir in sauce mix until dissolved. 3: Add potato slices. Stir. 4: Bake in a convection oven at 300°F for 45-60 minutes. For conventional oven, bake at 400°F for 45-60 minutes. [Alternate] For half carton prep, use half of each ingredient amount specified. Cook time and temperature remain the same.	327409
CHEESE MONTRY JK SLCD 6-1.5 GCHC	20 Slice		726575

Preparation Instructions

No Preparation Instructions available.

Ham & Cheese Sub

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16842

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GFS	400 Each		276142
CHEESE CHED MLD SLCD .75Z 6-1.5 GCHC	275 Slice		726524
CHEESE PROV NAT SLCD .75Z 6-1.5 GCHC	60 Slice		726532
CHEESE SWS SLCD .75Z 6-1.5 GCHC	45 Slice	BAKE 1: Add 5 quarts boiling water (212°F) for convection oven (4 1 2 quarts for conventional) and 4 ounces unsalted butter to a 2 1 2" deep full-size steamtable pan. 2: Stir in sauce mix until dissolved. 3: Add potato slices. Stir. 4: Bake in a convection oven at 300°F for 45-60 minutes. For conventional oven, bake at 400°F for 45-60 minutes. [Alternate] For half carton prep, use half of each ingredient amount specified. Cook time and temperature remain the same.	327409
CHEESE MONTRY JK SLCD 6-1.5 GCHC	20 Slice		726575
HAM BUFFET SHAVE 2-11AVG HRML	400 Serving		533408

Preparation Instructions

No Preparation Instructions available.

Beef Stew

Servings:	400.00	Category:	Entree
Serving Size:	12.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16851

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF BNLS CHUCK CLOD CHC 4PC 72.6AVG	133 1/3 Pound	Cleaned and cut into 1in cubes	433670
OIL BLND CANOLA/XVRGN 75/25 6- 1GALGFS	133 1/3 Tablespoon		743879
BASE BEEF 12-1 KNOR	266 2/3 Cup		305715
ONION SPANISH SUPER COLOSS 50 MRKN	66 2/3 Each	1/2in Dice	549754
GARLIC CLOVES SML NAT RSTD 8-1	16 2/3 Cup	Minced	624211
SAUCE WORCESTERSHIRE 4-1GAL FRENC	133 1/3 Tablespoon		109843
LEMON JUICE 100 12-32FLZ GCHC	66 2/3 Tablespoon		311227
SUGAR CANE GRANUL 25 GFS	66 2/3 Teaspoon		108642
SALT KOSHER 12-3 DIAC	33 1/3 Teaspoon		424307
SPICE PAPRIKA SMOKED 19Z TRDE	33 1/3 Teaspoon		860430
SPICE PEPR BLK REST GRIND 5 TRDE	66 2/3 Teaspoon		242179
SPICE BAY LEAF WHOLE 2Z TRDE	66 2/3 Each		273937
CARROT JUMBO 50 P/L	400 Each	Medium Dice	198501
POTATO RED B SZ 2 50 MRKN	400 CT AVG	READY_TO_EAT Ready to serve cold	238460
FLOUR H&R A/P 2-25 GCHC	16 2/3 Cup		227528
1-24/.5 LTR FIJI SPRING WATER	33 1/3 Cup	Cold Water	689490
PARSLEY CALIF CLND 4-1 RSS	66 2/3 Ounce	Chopped	272396

Preparation Instructions

In Tilt skillet brown the beef with oil on medium high heat for 15-20 min.

Drain excess fat. Add Onions, Garlic, Stock, Worcestershire, Lemon Juice, Sugar & Spices.

Bring to a Boil, then reduce heat to simmer for 2 hours covered.

Stir in Carrots & Potatoes and simmer for 20 min.

Mix flour and cold water into a slurry before adding into the stew.

simmer until thickened. Season to taste with S&P.

Garnish with fresh Parsely.

Mac & Cheese

Servings:	400.00	Category:	Entree
Serving Size:	1.00 2 X 4oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16854

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	6 6/25 Pound		299405
FLOUR H&R A/P 2-25 GCHC	6 Pound		227528
MILK WHT 1 4-1GAL RGNLBRND	10 Gallon		817801
SAUCE WORCESTERSHIRE 4-1GAL FRENC	7 Ounce		109843
SQUASH BTRNUT DCD 1 4-4 P/L	24 Pound		668831
SALT KOSHER 12-3 DIAC	1/2 Cup		424307
SPICE PEPR BLK REST GRIND 5 TRDE	1/4 Cup		242179
SPICE PEPR RED CRUSHED 12Z TRDE	1/4 Cup		430196
CHEESE CHED MLD SHRD 4-5 LOL	25 Pound		150250
SAUCE CHS CHED SHRP 6-10 GCHC	2 #10 CAN		150991
PASTA ELBOW MACAR 51 WGRAIN 2-10	60 Pound		229941

Preparation Instructions

No Preparation Instructions available.

Volcano Bowl

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16855

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD 6-5 JTM	2000 Each		135071
BREAD BOWL WHLWHE 90-2Z SUPBAK	400 Each		230273
CHEESE MOZZ 3 SHRD FTHR 4-5 PG	25 Pound		780995

Preparation Instructions

For Service place 5 meatballs in the bread bowl
pour 2 oz of marinara sauce over it.
Sprinkle 1 oz of cheese on top.

Asian Brown Rice

Servings:	400.00	Category:	Grain
Serving Size:	1.00 4 oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16857

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN PERFECTED 25 UBEN	5 Gallon	SIMMER PER DIRECTIONS: BOIL WATER. ADD RICE, BUTTER OR MARGARINE, AND SALT. COVER TIGHTLY & SIMMER 20 MINS OR UNTIL LIQUID IS ABSORBED. TRANSFER TO SERVING PAN. FLUFF W/FORK BEFORE SERVING.	146404
GINGER FRSH 5 P/L	2 Cup	Peeled & Pureed	552321
OIL SESAME PURE 10-56Z ROLN	2 Cup	SAUTE Roland Sesame Oil may used straight from the tin, preferably at room temperature. It holds up well under heat and can be used in a variety of cooking preparations. A little goes a long way.	348630
SPICE SESAME SEED HULLED 19Z TRDE	1/2 Cup		513806

Preparation Instructions

No Preparation Instructions available.

Spanish Rice

Servings:	400.00	Category:	Grain
Serving Size:	1.00 4 oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16859

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN PERFECTED 25 UBEN	4 Gallon	SIMMER PER DIRECTIONS: BOIL WATER. ADD RICE, BUTTER OR MARGARINE, AND SALT. COVER TIGHTLY & SIMMER 20 MINS OR UNTIL LIQUID IS ABSORBED. TRANSFER TO SERVING PAN. FLUFF W/FORK BEFORE SERVING.	146404
SALSA 103Z 6-10 REDG	2 #10 CAN	READY_TO_EAT None	452841
SALT KOSHER 12-3 DIAC	1 Cup		424307
SPICE PEPR BLK REST GRIND 5 TRDE	1/2 Cup		242179
SPICE PAPRIKA SMOKED 19Z TRDE	1/4 Cup		860430
SPICE CUMIN GRND 5 TRDE	1/4 Cup		777072
SPICE GARLIC POWDER 6 TRDE	1/4 Cup		513857

Preparation Instructions

Divide the ingredients evenly into four 4in hotel pans.
add 1 gallon of water to each pan.
cover and steam for 20 min
hold hot for service

Mashed Potatoes

Servings:	500.00	Category:	Vegetable
Serving Size:	1.00 4 oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16860

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO YUKON GOLD B SZ 50 MRKN	150 Pound		743496
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	4 Pound		299405
MILK WHT 1 4-1GAL RGNLBRND	1 1/2 Gallon		817801
SALT KOSHER 12-3 DIAC	1 1/2 Cup		424307
SPICE PEPR BLK REST GRIND 5 TRDE	1 Cup		242179

Preparation Instructions

No Preparation Instructions available.

Mashed Red Skin Potatoes

Servings:	500.00	Category:	Vegetable
Serving Size:	1.00 4 oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16861

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	4 Pound		299405
MILK WHT 1 4-1GAL RGNLBRND	1 1/2 Gallon		817801
SALT KOSHER 12-3 DIAC	1 1/2 Cup		424307
SPICE PEPR BLK REST GRIND 5 TRDE	1 Cup		242179
POTATO RED B SZ 2 50 MRKN	150 Pound	READY_TO_EAT Ready to serve cold	238460

Preparation Instructions

No Preparation Instructions available.

Pumpkin Coffeecake

Servings:	96.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16866

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	5 1/4 Pound		515002
BAKING POWDER DBL ACTION 6-5 RDSTR	2 2/3 Tablespoon		683700
BAKING SODA 36Z GCHC	2 2/3 Tablespoon		513849
SPICE CINNAMON GRND 5 TRDE	2 2/3 Tablespoon		224731
SUGAR CANE GRANUL 25 GFS	3 1/2 Pound		108642
SALT KOSHER 12-3 DIAC	1 1/3 Tablespoon		424307
EGG SHL XL A GRD 6-30CT GCHC	8 Each		273899
BUTTERMILK 1 16-1QT RGNLBRND	2 Quart		245570
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	1 1/2 Cup		743879
PUMPKIN FCY 6-10 GFS	3 Cup		186244
APPLESAUCE UNSWT 72-4.5Z GFS	1 Pound		581742
SUGAR BROWN LT 12-2 P/L	2 Pound		860311
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	6 Ounce		299405
OATS QUICK HOT CEREAL 12-42Z QUAK	1 1/2 Pound		467251
MILK WHT 1 4-1GAL RGNLBRND	1 Cup		817801
SUGAR POWDERED 10X 12-2 PION	1 1/2 Pound		859740
FLAVORING VANILLA IMIT 1-QT KE	1 1/3 Tablespoon		110736

Preparation Instructions

Mix flour, baking powder & soda, Cinn, sugar and salt in mixing bowl.

Add eggs, milk, pumpkin, oil and applesauce. Mix just until moistened. (Do Not Over Mix)

Line 4 half sheet pans with parchment paper and spray with vegalene spray.

Scale out 3# & 12oz batter onto each pan.

Mix brown sugar, butter, and oats into crumbly topping.

Sprinkle topping over batter and bake at 325 degrees for 20-25 min

Mix powdered sugar & milk into a loose frosting and drizzle over cooled coffeecake
cut into 4X6 portions

Sesame Green Beans

Servings:	192.00	Category:	Vegetable
Serving Size:	1.00 4 oz spoon	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16881

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN WHL 6-4 GFS	24 Pound		610851
OIL SESAME PURE 10- 56Z ROLN	1 Cup	SAUTE Roland Sesame Oil may used straight from the tin, preferably at room temperature. It holds up well under heat and can be used in a variety of cooking preparations. A little goes a long way.	348630
SPICE SESAME SEED HULLED 19Z TRDE	1/4 Cup		513806

Preparation Instructions

No Preparation Instructions available.

Garlic Broccoli

Servings:	60.00	Category:	Vegetable
Serving Size:	1.00 4 oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16882

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI CRWN ICELESS 20 MRKN	20 Pound		704547
SPRAY PAN MIST GARL ZESTY 6-17Z VEGLN	1		542344

Preparation Instructions

Cut Broccoli into bite size pieces.
spread evenly onto sheet trays with parchment
spray with garlic spray
sprinkle with salt and pepper.
Roast in the oven at 375 degrees for 15 min.
keep hot for service

Gene's Focaccia Bread

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-16884

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR HI-GLUTEN 2-25 BOUNCER	6 Pound		520381
1-24/5 LTR FIJI SPRING WATER	70 Fluid Ounce	(95-110 Degrees)	689490
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	5 1/2 Cup		743879
YEAST DRY 12-2 RDSTR	3 Ounce		453722
SALT KOSHER 12-3 DIAC	1 1/2 Ounce		424307
GARLIC PLD FRESH 5 RSS	1 Tablespoon		428353
SPICE BASIL LEAF 26Z TRDE	1 Tablespoon		518341
SPICE OREGANO WHL 24Z TRDE	1 Tablespoon		518351
SPICE THYME LEAF 6Z TRDE	1 Tablespoon		513814
SPICE MARJORAM LEAF 3.5Z TRDE	1 Tablespoon		513709

Preparation Instructions

1.5 cups of oil is used to make the dough

Cut 5X10

Cornbread

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-16885

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	1 7/8 Quart		515002
CORNMEAL YEL MED GRIND 8-5 AJ	1 7/8 Quart		157929
SUGAR CANE GRANUL 25 GFS	1 1/2 Cup		108642
BAKING POWDER DBL ACTION 6-5 RDSTR	2 Ounce		683700
SALT KOSHER 12-3 DIAC	2 1/2 Teaspoon		424307
EGG SHL LRG A GRD 6-30CT GCHC	1 Ounce		206539
BUTTERMILK 1 4-1QT RGNLBRND	1 7/8 Quart		245621
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	1 Cup		743879

Preparation Instructions

Directions:

Blend flour, cornmeal or corn grits, sugar, baking powder, and salt in mixer for 1 minute on low speed.

Mix eggs, milk, oil, cheese (optional), and chili peppers (optional). Add to dry ingredients and blend for 30 seconds on low speed. Beat until dry ingredients are moistened for 2-3 minutes on medium speed. DO NOT OVERMIX. Batter will be lumpy.

Pour 4 lb 14 oz (2 qt 2 cups) batter into each half-sheet pan (18" x 13" x 1") which has been lightly coated with pan release spray. For 50 servings, use 1 pan. For 100 servings, use 2 pans.

Bake until lightly browned: Conventional oven: 400° F for 30-35 minutes. Convection oven: 350° F for 20-25 minutes.

Cut each half-sheet pan 5 x 10 (50 pieces per pan).

Notes:

1: Special Tip:

2: For 50 servings, use 1 ½ oz (½ cup) dried whole eggs and ½ cup water in place of eggs.

3: For 100 servings, use 3 oz (1 cup) dried whole eggs and 1 cup water in place of eggs.

4: A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Apple Crisp

Servings:	100.00	Category:	Fruit
Serving Size:	1.00 4 oz spoon	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-16886

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	1 5/8 Quart		515002
OATS QUICK HOT CEREAL 12-42Z QUAK	1 9/16 Quart		467251
SUGAR BROWN LIGHT 12-2# DOMINO	1 Quart		834981
SPICE NUTMEG GRND 16Z TRDE	3 Tablespoon		224944
SALT KOSHER 12-3 DIAC	1 Teaspoon		424307
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Quart		299405
APPLE GALA 100CT MRKN	1 5/8 Gallon		197718
1-24/5 LTR FIJI SPRING WATER	1		689490
SUGAR CANE GRANUL 25 GFS	3 Cup		108642
SPICE CINNAMON GRND 5 TRDE	1 Tablespoon		224731
LEMON JUICE 100 12-32FLZ GCHC	1/2 Cup		311227

Preparation Instructions

Directions:

For topping: Combine flour, rolled oats or rolled wheat, brown sugar, cinnamon, nutmeg (optional), salt, and margarine. Mix until crumbly. Set aside for step 6.

For filling: Drain apples, reserving juice. For 50 servings, add enough water to juice to make 1 ½ cups liquid. For 100 servings, add enough water to juice to make 3 cups liquid. Set liquid aside for step 5.

Place 5 lb 9 oz (2 qt 3 ¾ cups) apples into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans.

Sprinkle 10 ½ oz (1 ½ cups) sugar, 1 ½ tsp cinnamon, and ¼ cup lemon juice over apples in each pan. Stir to combine.

Pour 1 ½ cups liquid over apples in each pan.

Sprinkle 3 lb 6 oz (approximately 2 qt 1 cup) topping evenly over apples in each steamtable pan.

Bake until topping is browned and crisp: Conventional oven: 425° F for 35-45 minutes Convection oven: 350° F for 25-35 minutes

Cool. Cut each pan 5 x 10 (50 pieces per pan).

Notes:

1: A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Pulled Pork on a Pretzel Bun

Servings:	500.00	Category:	Entree
Serving Size:	1.00 4 oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16887

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK BUTT B/I NAT 4-2CT 74AVG P/L	120 Pound		599890
SPICE CHILI POWDER MILD 80Z TRDE	2 Cup		195164
Spice, Mace, Ground	1/2 Cup	Product is ready to use without additional preparation. Add to taste or per recipe instructions.	894836
SPICE MUSTARD DRY 1 COLMANS	1/2 Cup		400018
SPICE ONION POWDER 96Z TRDE	2 Cup		195173
SPICE CORIANDER GRND 14Z TRDE	1/2 Cup		829862
SUGAR BROWN LIGHT 12-2# DOMINO	3 Cup		834981
SALT KOSHER 12-3 DIAC	2 Cup		424307
SPICE PEPR BLK REST GRIND 5 TRDE	1/2 Cup		242179
SPICE PAPRIKA SMOKED 19Z TRDE	2 Cup		860430
SPICE GARLIC POWDER 6 TRDE	2 Cup		513857
SPICE THYME LEAF 6Z TRDE	1/2 Cup		513814
BUN HAMB PRTZL 3.2Z 10-6CT PRETZILLA	500 Each		606681

Preparation Instructions

Combine dry ingredients in larger bowl.

using disposable foil pans

rub each pork butt with 1 cup of BBQ rub.

Place 2 pork butts fat side up in each pan.

place 2 cups of water in the pan, cover with parchment paper then foil.

Roast at 300 degrees until bone easily pulls from the meat. approx. 10 hours

pull while still warm. Remove fat cap. reserve juice. keep all the stock and 1/4 grease

add salt to taste after mixing the stock & Grease back in.

best reheated in tilt skillet with a single batch of BBQ sauce.

Corn Dogs

Servings:	500.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16888

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG CHIX WGRAIN 72-4Z GCHC	500 Each		620220

Preparation Instructions

No Preparation Instructions available.

Crispy Chicken Sandwich

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16889

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	400 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen filets on a baking sheet lined with parchment paper in a single layer. Heat for 18 to 20 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes.	525480
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	400 Each		517810

Preparation Instructions

No Preparation Instructions available.

Crispy Chicken Drumsticks

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16890

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DRMSTX BRD WGRAIN CKD 4-7.4	400 Piece	BAKE Preparation: Appliances vary, adjust accordingly. Conventional Oven 1. Preheat oven to 375°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 35-40 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment. CONVECTION Preparation: Appliances vary, adjust accordingly. Convection Oven 1. Preheat oven to 350°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 25-30 minutes For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.	603391

Preparation Instructions

No Preparation Instructions available.

Sweet Potato Mash

Servings:	480.00	Category:	Vegetable
Serving Size:	1.00 4 oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16891

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO SWT 10-14Z 40 P/L	120 Pound		604925
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	3 Pound		299405
MILK WHT 1 4-1GAL RGNLBRND	6 Cup		817801
SALT KOSHER 12-3 DIAC	1 1/2 Cup		424307
SUGAR BROWN LIGHT 12-2# DOMINO	2 Pound		834981

Preparation Instructions

Peel, Boil, Mash sweet potatoes
Mix in the remaining ingredients

Philly Cheese Sandwich

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16892

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PHLL SEAS CKD 2.86Z 6-5 JTM	400 Each		720861
CHEESE PROV NAT SLCD .75Z 6-1.5 GCHC	400 Slice		726532
PEPPERS RED 11 P/L	4 Quart	Sliced	321141
PEPPERS GREEN MED 20 MRKN	4 Quart	Sliced	206059
BUN SUB SLCD WGRAIN 5 12-8CT GFS	400 Each		276142
ONION SPANISH JUMBO 50 MRKN	8 Quart	sliced	200778

Preparation Instructions

Peel, Boil, Mash sweet potatoes

Mix in the remaining ingredients

French Dip Sandwiches

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16893

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PHLL SEAS CKD 2.86Z 6-5 JTM	400 Each		720861
CHEESE PROV NAT SLCD .75Z 6-1.5 GCHC	400 Slice		726532
BUN SUB SLCD WGRAIN 5 12-8CT GFS	400 Each		276142

Preparation Instructions

Peel, Boil, Mash sweet potatoes

Mix in the remaining ingredients

Tilapia

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16894

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TILAPIA FLLT BNLS SKNLS IQF 3-5Z 10	400 Each		791230
BATTER MIX 10-5 DRAKES	8 Cup		516368
SPICE DILL WEED 5Z TRDE	1/2 Cup		513938
SALT KOSHER 12-3 DIAC	1 Cup		424307
SPICE PEPR BLK REST GRIND 5 TRDE	1/2 Cup		242179

Preparation Instructions

No Preparation Instructions available.

BBQ Sauce

Servings:	400.00	Category:	Condiments or Other
Serving Size:	1.00 1 oz cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-16895

Ingredients

Description	Measurement	Prep Instructions	DistPart #
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	6 1/4 Quart		100129
SUGAR BROWN LIGHT 12-2# DOMINO	5 Quart		834981
MOLASSES 4-1GAL P/L	5 Cup		234303
VINEGAR APPLE CIDER 5 4-1GAL GCHC	5 Cup		430795
SAUCE WORCESTERSHIRE 4-1GAL FRENC	1 1/4 Cup		109843
SPICE MUSTARD DRY 1 COLMANS	1 Cup		400018
SPICE PAPRIKA SMOKED 19Z TRDE	3/4 Cup		860430
SPICE GARLIC POWDER 6 TRDE	3 Tablespoon		513857
SALT KOSHER 12-3 DIAC	1/2 Cup		424307
SPICE PEPR BLK REST GRIND 5 TRDE	1/3 Cup		242179

Preparation Instructions

No Preparation Instructions available.

Pork Chops

Servings:	400.00	Category:	Entree
Serving Size:	5.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16897

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK LN BNLS CC NAT STRON 6-9AVG P/L	125 Pound	Cut into 2.5 oz portions	867530
SALT KOSHER 12-3 DIAC	3 Cup		424307
SPICE PEPR BLK REST GRIND 5 TRDE	1 Cup		242179
SPICE GARLIC POWDER 6 TRDE	3 Cup		513857
BREAD CRUMB ITALIAN SEAS 6-3 GCHC	48 Cup	UNPREPARED See Package Instructions	197991

Preparation Instructions

Cut into 2.5 oz chops

mix other ingredients in large hotel pan

using egg wash, bread each chop and place on sheet tray

Bake at 350 degrees approx 12 min.

Hold hot for service

2 Chops for HS&MS

1 chop for Elementary

Beef Stew

Servings:	100.00	Category:	Entree
Serving Size:	1.00 12 oz Bowl	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16902

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	1 1/2 Quart		515002
SPICE GARLIC POWDER 6 TRDE	3 Tablespoon		513857
SPICE PAPRIKA SMOKED 19Z TRDE	2 Tablespoon		860430
SPICE PEPR BLK REST GRIND 5 TRDE	1 Tablespoon		242179
SPICE THYME LEAF 6Z TRDE	2 Teaspoon		513814
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	1 Cup		743879
ONION SPANISH JUMBO 50 MRKN	2 Pound		200778
BASE BEEF 12-1 KNOR	3 Gallon		305715
CARROT JUMBO 50 P/L	1 5/16 Gallon		198501
CELERY JUMBO 16-24CT 40 MARKON	2 1/2 Quart		198536
POTATO RED B SZ 2 50 MRKN	1 1/16 Gallon	READY_TO_EAT Ready to serve cold	238460
PEAS GREEN IQF 30 GFS	1 Gallon		285660
BEEF DCD SOUS VIDE CKD 6-5 JTM	20 Pound		964512

Preparation Instructions

Directions:

Combine flour with spices in a large bowl. Stir well.

Coat beef cubes with half of flour mixture. Stir well.

Set aside remaining flour mixture for step 5.

Heat oil in a roasting pan/squarehead pan (20 7/8" x 17 3/8" x 7") over medium high heat. Cook beef until golden brown, about 5 minutes, stirring often. Recommended to cook in batches of 25. Remove beef. Set aside for step 6.

In the same pan, add onions and remaining flour mixture. Reduce heat to low. Cook for 2 minutes, stirring constantly.

Add beef broth to the stock pot. Scrape bottom of pot and stir well. Bring to a boil. Add beef cubes. Stir well. Reduce

heat to low. Cover and simmer for about 2 hours or until beef is tender.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Add carrots, celery, and potatoes to stock pot. Cook for about 15 minutes or until vegetables are tender.

Fold in green peas and cook for 3 minutes. **DO NOT OVERCOOK.**

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Pour beef stew into steam table pan (12" x 20" x 4").

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Critical Control Point: Hold for hot service at 135 °F or higher.

Portion with 8 fl oz spoodle (1 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz equivalent meat/meat alternate, 1/8 cup red/orange vegetable, 1/4 cup starchy vegetable, 1/8 cup other vegetable, and 1/8 cup additional vegetable.

5: CACFP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz meat/meat alternate and 5/8 cup vegetable.

BBQ Chicken Flatbread

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16911

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 40 COMM	50 Pound		110530
Mrs. Clarks BBQ Sauce 4/1gal	2 1/2 Gallon	Sub House BBQ	
ONION RED JUMBO 10 MRKN	5 Pound		596973
CHEESE GOUDA SMKD 2-5 BRICK	10 Pound		605900
BREAD ULTRA LOCO WGRAIN 6.5 12-12CT	400 Each	THAW Ultra Loco Bread is fully baked but performs best if slightly warmed /u2022For best results thaw out to room temperature prior to heating /u2022Place in warming box (leave in bag) 1 hour thawed or 2 hours frozen /u2022For individual pieces (out of bag) microwave for 15 seconds thawed or 30 seconds frozen	696831
CHEESE CHED MLD SHRD 4-5 LOL	25 Pound		150250

Preparation Instructions

No Preparation Instructions available.

Waldorf Fruit Salad

Servings:	100.00	Category:	Fruit
Serving Size:	0.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16912

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MAYONNAISE LT 4-1GAL HELM	3 Cup		659932
YOGURT GRK VAN FF PRO 2-6 OIKOS	5 Pound		673251
HONEY CLOVER 4-6 GCHC	1 Quart		225614
VINEGAR APPLE CIDER 5 4-1GAL GCHC	1 1/2 Cup		430795
SPICE NUTMEG GRND 16Z TRDE	1 1/3 Tablespoon		224944
APPLE GALA 100CT MRKN	1 5/6 Gallon		197718
LEMON JUICE 100 12-32FLZ GCHC	1 Cup		311227
GRAPES RED SDLSS 18AVG MRKN	1 19/119 Quart		197831
CELERY JUMBO 16-24CT 40 MARKON	3 1/8 Cup		198536
CHERRY DRIED 4-4 COMM	2 77/192 Quart		279640

Preparation Instructions

Directions:

Dressing: Combine mayonnaise, yogurt, honey, apple cider vinegar, and nutmeg in a small bowl. Stir well. Set aside for step 4.

Combine apples and lemon juice in a large bowl. Stir well.

Add grapes, celery, cranberries, and walnuts (optional). Toss lightly. Set aside for step 4.

Pour 1 qt (about 2 lb 5 oz) dressing over 2 qt 3 cups (about 3 lb 13 oz) fruit mixture. Stir well.

Transfer 3 qt (about 6 lb) waldorf salad to a steam table pan (12 x 20 x 2 1/2).

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Critical Control Point: Cool to 41 °F or lower within 4 hours.

Critical Control Point: Hold at 41 °F or below.

Portion with No. 8 scoop (1/2 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #1: No Cook

3: Serving

4: NSLP/SBP Crediting Information: $\frac{1}{2}$ cup (No. 8 scoop) provides .25 oz eq meat/meat alternate, and $\frac{1}{2}$ cup fruit.

5: CACFP Crediting Information: $\frac{1}{2}$ cup (No. 8 scoop) provides: .25 oz meat/meat alternate, and $\frac{1}{2}$ cup fruit.

Warm Cinnamon Apples

Servings:	400.00	Category:	Fruit
Serving Size:	1.00 4 oz spoon	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16913

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE GALA 100CT MRKN	20 Gallon		197718
SUGAR BROWN LIGHT 12-2# DOMINO	6 Pound		834981
STARCH CORN 24-1 ARGO	1 Pound		108413
SPICE CINNAMON GRND 5 TRDE	1 Cup		224731

Preparation Instructions

Mix Cinnamon, Brown Sugar, & Corn Starch in the tilt skillet.

turn on to medium/high heat.

Add Sliced apples to the dry mix.

stir frequently. as the Apples release their juice, the corn starch will thicken.

3 Cheese Melt

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16914

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE CHED MLD SLCD .75Z 6-1.5 GCHC	400 Slice		726524
CHEESE SWS SLCD .75Z 6-1.5 GCHC	400 Slice	BAKE 1: Add 5 quarts boiling water (212°F) for convection oven (4 1 2 quarts for conventional) and 4 ounces unsalted butter to a 2 1 2" deep full-size steamtable pan. 2: Stir in sauce mix until dissolved. 3: Add potato slices. Stir. 4: Bake in a convection oven at 300°F for 45-60 minutes. For conventional oven, bake at 400°F for 45-60 minutes. [Alternate] For half carton prep, use half of each ingredient amount specified. Cook time and temperature remain the same.	327409
CHEESE PROV NAT SLCD .75Z 6-1.5 GCHC	400 Slice		726532
BREAD WGRAIN HNY WHT 16-24Z GFS	800 Slice		204822

Preparation Instructions

No Preparation Instructions available.

Tomato Orzo Soup

Servings:	50.00	Category:	Vegetable
Serving Size:	1.00 4 oz Ladle	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16915

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE TOMATO 100 12-46FLZ SACRM	3 Quart	READY_TO_EAT None	302414
MILK WHT 1 4-1GAL RGNLBRND	2 Quart		817801
SPICE BAY LEAF WHOLE 2Z TRDE	4 Each		273937
TOMATO PASTE CALIF 26 6-10 GCHC	1/2 Cup		100196
SUGAR CANE GRANUL 25 GFS	1/4 Cup		108642
SAUCE WORCESTERSHIRE 4-1GAL FRENC	2 Tablespoon		109843
SPICE CELERY SALT 3Z TRDE	1 Teaspoon		231517
SPICE PEPR BLK REST GRIND 5 TRDE	1/4 Teaspoon		242179
PASTA ORZO/ROSAMARINA MACAR 10 GCHC	1 7/16 Pound		512591

Preparation Instructions

Directions:

In a heavy pot, combine tomato juice, milk, bay leaves, tomato paste, sugar, Worcestershire sauce, celery salt, and pepper. Simmer for 10 minutes. Remove bay leaves. CCP: Heat to 140°F or higher.

Cook pasta in boiling water about 8 minutes or until tender but firm ("al dente"). Drain and add to soup.

CCP: Hold at 140°F or higher. Portion with 4 oz ladle (½ cup).

Italian Lentil Soup

Servings:	400.00	Category:	Entree
Serving Size:	1.00 4 oz Ladle	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16916

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ONION SPANISH JUMBO 50 MRKN	30 Cup		200778
CARROT JUMBO 50 P/L	60 Each		198501
CELERY JUMBO 16-24CT 40 MARKON	60 Each		198536
GARLIC PLD FRESH 5 RSS	1 Cup	Pureed	428353
TOMATO DCD I/JCE CALIF 6-10 GCHC	26 Pound	HEAT_AND_SERVE Drain, heat and serve, add to recipes like chili	100366
LENTIL DRY 6-5 GCHC	30 Pound		267591
THYME FRESH 1/2 MRKN	1/4 Cup		562726
PASTA ELBOW MACAR 51 WGRAIN 2-10	20 Cup		229941
CHEESE PARM SHRD FCY 10-2 PG	10 Pound		460095
Unsalted Chicken Stock 12/32oz	20 Gallon		367193

Preparation Instructions

No Preparation Instructions available.

Hot Dogs

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16917

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF 8/ 2-5 GFS	400 Each		265039
BUN HOT DOG WHEAT WHL 12-12CT GFS	400 Each		517830

Preparation Instructions

No Preparation Instructions available.

Chicken & Herb Gravy

Servings:	400.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16918

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR H&R A/P 2-25 GCHC	6 Pound		227528
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	6 Pound		299405
Chicken Stock 12/32oz	8 Gallon		367183
SPICE OREGANO WHL 24Z TRDE	1/2 Cup		518351
SPICE BASIL LEAF 26Z TRDE	1/2 Cup		518341
SPICE THYME LEAF 6Z TRDE	1/2 Cup		513814
SPICE GARLIC POWDER 6 TRDE	1 Cup		513857
SPICE ONION POWDER 96Z TRDE	1 Cup		195173
SEASONING LIQ 12-1QT KITCHEN BOUQUET	1 Cup		442704

Preparation Instructions

No Preparation Instructions available.

Meat Loaf

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16940

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO PASTE CALIF 26 6-10 GCHC	2/3 Cup		100196
WATER SPRNG 4-1GAL GCHC	1 Cup		686860
BASE BEEF 12-1 KNOR	2 Cup		305715
EGG SHL LRG A GRD 6-30CT GCHC	1 Ounce		206539
OATS QUICK HOT CEREAL 12-42Z QUAK	1 1/2 Quart		467251
MILK WHT 1 4-1GAL RGNLBRND	7/8 Cup		817801
BEEF GRND 40 COMM	8 Pound		110520
ONION SPANISH JUMBO 50 MRKN	9 Ounce		200778
CELERY JUMBO 16-24CT 40 MARKON	3 3/4 Cup		198536
PARSLEY CALIF CLND 4-1 RSS	1 Ounce		272396
SPICE PEPR BLK REST GRIND 5 TRDE	1 Teaspoon		242179
SPICE GARLIC POWDER 6 TRDE	1 1/2 Teaspoon		513857
SPICE BASIL LEAF 26Z TRDE	1/2 Teaspoon		518341
SPICE OREGANO WHL 24Z TRDE	1/2 Teaspoon		518351
SPICE MARJORAM LEAF 3.5Z TRDE	1/4 Teaspoon		513709
SPICE THYME LEAF 6Z TRDE	1/4 Teaspoon		513814

Preparation Instructions

Directions:

In a mixer with paddle attachment, combine tomato paste, water, stock, eggs, oats, and dry milk. Mix for 2 minutes on medium speed.

Add ground beef, onions, celery, parsley, pepper, granulated garlic, basil, oregano, marjoram, and thyme. Mix on low speed for 3 minutes or until blended. DO NOT OVERMIX

Into each pan (9" x 13" x 2"), place 5 lb 2 1/4 oz (2 qt 2 cups) of meat mixture. For 25 servings, use 1 pan. For 50 servings, use 2 pans.

Press mixture into pans. Smooth top

Bake: Conventional oven: 325° F (1 hour). Convection oven: 275° F (50 minutes). CCP: Heat to 165° F or higher. OR If using homemade stock, CCP: Heat to 165° F or higher.

Drain fat from pans. Let meat loaf stand 20 minutes.

CCP: Hold for hot service at 140° F or warmer. Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.

Notes:

1: * See Marketing Guide

2: Special Tip:

3: Serve with Brown Gravy

4: (see G-3) or Meatless Tomato Sauce (see G-7).

Baked Potatoes

Servings:	20.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16941

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO BAKER IDAHO 80CT MRKN	20 Each		322385
SALT KOSHER 12-3 DIAC	4 Tablespoon		424307

Preparation Instructions

No Preparation Instructions available.

Roasted Red Skins

Servings:	400.00	Category:	Vegetable
Serving Size:	1.00 4 oz spoon	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16943

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO RED B SZ 2 50 MRKN	50 Pound	Rinsed & Quartered	238460
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	1 Quart		743879
GARLIC PLD FRESH 5 RSS	1 Cup	Pureed	428353
SALT KOSHER 12-3 DIAC	1/2 Cup		424307
SPICE PEPR BLK REST GRIND 5 TRDE	2 Tablespoon		242179
SPICE OREGANO WHL 24Z TRDE	1/2 Cup		518351
SPICE THYME LEAF 6Z TRDE	2 Tablespoon		513814
SPICE BASIL LEAF 26Z TRDE	2 Tablespoon		518341
SPICE PAPRIKA SMOKED 19Z TRDE	2 Tablespoon		860430

Preparation Instructions

No Preparation Instructions available.

Chicken Parmesan

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16947

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	400 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen filets on a baking sheet lined with parchment paper in a single layer. Heat for 18 to 20 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes.	525480
CHEESE PARM SHRD FCY 10-2 PG	25 Pound		460095
Marinara Sauce	6 1/2 Gallon	Sub House Sauce	587882

Preparation Instructions

No Preparation Instructions available.

Cilantro Rice

Servings:	500.00	Category:	Grain
Serving Size:	1.00 4 oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16948

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN PERFECTED 25 UBEN	4 Gallon	SIMMER PER DIRECTIONS: BOIL WATER. ADD RICE, BUTTER OR MARGARINE, AND SALT. COVER TIGHTLY & SIMMER 20 MINS OR UNTIL LIQUID IS ABSORBED. TRANSFER TO SERVING PAN. FLUFF W/FORK BEFORE SERVING.	146404
CILANTRO CLEANED 4-1 RSS	1 Cup		219550
JUICE LIME 6-.5GAL RSS	4 Cup		887632
SALT KOSHER 12-3 DIAC	1/2 Cup		424307
WATER SPRNG 4-1GAL GCHC	4 Gallon		686860

Preparation Instructions

Divide Rice & Water into 4 deep hotel pans

Steam covered for 20 min.

Stir in the remaining ingredients into the 4 pans of rice.

Hold hot for service

Chicken Taco

Servings:	400.00	Category:	Entree
Serving Size:	1.00 2 oz Scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16950

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 40 COMM	50 Pound	Steam in perforated hotel pan for 8 min.	110530
TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT	400 Each	STEAM PREPARATION Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGING: Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690130
SPICE CHILI POWDER MILD 80Z TRDE	2 3/4 Cup		195164
SPICE CUMIN GRND 5 TRDE	1/2 Cup		777072
SPICE PAPRIKA SMOKED 19Z TRDE	1/2 Cup		860430
SALT KOSHER 12- 3 DIAC	1/2 Cup		424307
SPICE PEPR BLK REST GRIND 5 TRDE	1/2 Cup		242179
STARCH CORN 24- 1 ARGO	6 1/4 Tablespoon		108413
SPICE GARLIC POWDER 6 TRDE	1/4 Cup		513857
SPICE ONION POWDER 96Z TRDE	1/4 Cup		195173

Description	Measurement	Prep Instructions	DistPart #
SPICE OREGANO WHL 24Z TRDE	1/4 Cup		518351

Preparation Instructions

No Preparation Instructions available.

Chicken Egg Rolls

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16953

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG ROLL CHIX WGRAIN CN 3Z 2- 30CT	800 Each	BAKE Product is RTE, however can be heated with the following directions: Preparation Type: Heating Instructions Conventional Oven Instructions: Preheat oven to 450°F. Place frozen egg rolls on a baking sheet. Turn once during baking. Conventional: 15 - 17 minutes Convection Oven Instructions: Preheat oven to 425°F. Place frozen egg rolls on a baking sheet. Turn once during bakin. Convection: 12-14 minutes Preparation Notes: Heating time may vary with equipment.	599440

Preparation Instructions

No Preparation Instructions available.

Fried Rice

Servings:	400.00	Category:	Grain
Serving Size:	1.00 4 oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16957

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SHL LRG A GRD 6-30CT GCHC	10 Pound		206539
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	4 Cup		743879
GARLIC PLD FRESH 5 RSS	1/2 Cup	Pureed	428353
ONION SPANISH JUMBO 50 MRKN	2 Quart	small diced	200778
RICE BRN PERFECTED 25 UBEN	4 Gallon	Steam 1 gallon Rice & 1 gallon water in a deep hotel pan covered in the steamer 20 min.	146404
SAUCE SOY LITE 6-.5GAL KIKK	6 Cup		466425
PEAS & CARROT 30 GFS	2 Gallon		285730
GINGER FRSH 5 P/L	1/2 Cup	Pureed	552321
OIL SESAME PURE 10-56Z ROLN	1/2 Cup	SAUTE Roland Sesame Oil may used straight from the tin, preferably at room temperature. It holds up well under heat and can be used in a variety of cooking preparations. A little goes a long way.	348630

Preparation Instructions

Directions:

Lightly coat a large non-stick pan with pan release spray. Pour eggs and cook uncovered over medium heat. Cook until stiff, stirring constantly using a rubber spatula. Set aside for step 7.

Heat oil uncovered in a roasting pan/square head pan (20 7/8" x 17 3/8" x 7") over medium-high heat. Add garlic and onions. Saute for 1 minute. Stir often.

See B-03 for recipe ingredients and directions.

Add cooked rice to onion mixture and saute for 1 minute. Increase heat to high.

Add soy sauce. Stir constantly for 2-3 minutes.

Fold in peas and carrots.

For 25 servings, fold in 3 cups (about 1 lb 6 oz) cooked eggs. For 50 servings, fold in 1 qt 2 cups (about 2 lb 12 oz) cooked eggs.

Saute for an additional 1-2 minutes.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Pour into a steam table pan (12" x 20" x 4").

For 25 servings, use 1 pan. For 50 servings, use 2 pans.

Critical Control Point: Hold for hot service at 140 °F or higher.

Portion with 6 oz spoodle (3/4 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 3/4 cup (6 oz spoodle) provides 1 oz equivalent meat/meat alternate, 1/8 cup additional vegetable, and 1 oz equivalent grains.

5: CACFP Crediting Information: 3/4 cup (6 oz spoodle) provides 1 oz meat/meat alternate, 1/8 cup vegetable, and 1 serving grains/breads.

Rice Pilaf

Servings:	125.00	Category:	Grain
Serving Size:	1.00 4 oz scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16959

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN PERFECTED 25 UBEN	1 Gallon	SIMMER PER DIRECTIONS: BOIL WATER. ADD RICE, BUTTER OR MARGARINE, AND SALT. COVER TIGHTLY & SIMMER 20 MINS OR UNTIL LIQUID IS ABSORBED. TRANSFER TO SERVING PAN. FLUFF W/FORK BEFORE SERVING.	146404
PEAS GREEN IQF 30 GFS	1 Quart		285660
Unsalted Chicken Stock 12/32oz	1 Gallon		367193
SALT KOSHER 12-3 DIAC	2 Tablespoon		424307
SPICE GARLIC POWDER 6 TRDE	2 Tablespoon		513857
SPICE ONION POWDER 96Z TRDE	2 Tablespoon		195173
ONION SPANISH JUMBO 50 MRKN	1 Cup	Diced	200778

Preparation Instructions

No Preparation Instructions available.

Turkey Pita

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-17060

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD PITA PCKT 6 12-10CT KRON	400 Each		756920
TURKEY BRST DELI SLCD CKD 6-2 GFS	50 Pound		680613
BACON L/O 18-22 APPLWD SMKD 15 GCHC	400 Slice		871601

Preparation Instructions

No Preparation Instructions available.

Ham Pita

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-17061

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD PITA PCKT 6 12-10CT KRON	400 Each		756920
BACON L/O 18-22 APPLWD SMKD 15 GCHC	400 Slice		871601
HAM BUFFET SHAVE 2-11AVG HRML	2 Ounce		533408

Preparation Instructions

No Preparation Instructions available.

Edamame & Corn Salad

Servings:	300.00	Category:	Vegetable
Serving Size:	1.00 4 oz scoop	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-17062

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EDAMAME SHELLLED SOYBEANS 6-2.5 SIMPL	4 Gallon	STEAMER: Arrange entire bag of frozen soybeans in a half-size steam table pan. Add 1/3 cup of water. Steam for 7 minutes. Drain and serve. STOVETOP: Bring 5 quarts of water to a boil on High in a 7-quart pot. Add entire bag of frozen soybeans to boiling water. Cook for 8 minutes. Drain and serve. MICROWAVE: Place half bag of frozen soybeans in a microwave-safe container. Add 2 tbsp. water. Cover tightly. Microwave on High for 4 minutes, stirring after 2 minutes. Drain and serve.	147270
CORN SUPER SWT 30 GFS	4 Gallon		358991
CARROT SHRED MUTLI COLOR ORGNC 2-5	4 Gallon		741050
CILANTRO CLEANED 4-1 RSS	4 Cup		219550
LEMON JUICE 100 12-32FLZ GCHC	1 Quart		311227
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	1 Quart		743879
VINEGAR RICE WIN UNSEAS 4-1GAL ROLAND	2 Cup	READY_TO_EAT Use directly from the bottle.	868830
ONION GREEN 2 RSS	5 Cup		596981
SALT KOSHER 12-3 DIAC	2 Cup		424307
SUGAR CANE GRANUL 25 GFS	2 Cup		108642

Preparation Instructions

No Preparation Instructions available.

Turkey Apple Wrap

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-17063

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST DELI SLCD CKD 6- 2 GFS	50 Pound		680613
APPLE GALA 138CT MRKN	800 Piece		569392
CHEESE CHED MLD SHRD 4-5 LOL	6 1/4 Gallon		150250
BACON L/O 18-22 APPLWD SMKD 15 GCHC	400 Slice		871601
TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT	400 Each	STEAM PREPERATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let standin bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heatto 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high(microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour toprevent drying).	690130

Preparation Instructions

No Preparation Instructions available.

Peach Cobbler

Servings:	24.00	Category:	Fruit
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17131

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	3 1/3 Cup		515002
SALT KOSHER 12-3 DIAC	1/2 Teaspoon		424307
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Cup		299405
WATER SPRNG 4-1GAL GCHC	1/2 Cup		686860
STARCH CORN 24-1 ARGO	1 Cup		108413
SUGAR CANE GRANUL 25 GFS	1 Cup		108642
PEACH SLCD IN JCE 6-10 GFS	3 Quart		610267

Preparation Instructions

Directions:

Pastry dough: Combine flour and salt. Mix in shortening until size of small peas.

Add water and mix just until dry ingredients are moistened. Cover and set aside for step 8.

Filling: For 24 servings, add enough cold water to peach syrup to make 1 ¾ cups liquid mixture. For 48 servings, add enough cold water to peach syrup to make 3 ½ cups liquid mixture.

Mix cornstarch with about ¼ of the liquid mixture.

Bring remaining liquid mixture to boil. Add the sugar. Gradually add cornstarch mixture to boiling liquid. Cook, stirring constantly, until thickened. Mixture will be very thick, but will thin after step 6.

Remove from heat. Add peaches to thickened mixture. Stir lightly. Do not break up fruit.

Pour 1 qt 2 ½ cups thickened peach mixture into each pan (9" x 13" x 2"). For 24 servings, use 1 pan. For 48 servings, use 2 pans. Set aside.

On a lightly floured surface, roll out about 14 ½ oz of pastry dough into rectangle (about 9" x 13") for each pan.

Cover peaches with pastry. Cut dough 4 x 6 (24 pieces).

Bake until pastry is brown and filling is bubbly: Conventional oven: 425° F for 45 minutes Convection oven: 375° F for 30 minutes

Cut each pan 4 x 6 (24 pieces). Portion is 1 piece.

No CCP necessary.

Notes:

Yogurt Cup

Servings:	400.00	Category:	Fruit
Serving Size:	3.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-17132

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STRAWBERRY WHL IQF 4-5 GFS	200 Cup		244630
SUGAR CANE GRANUL 25 GFS	100 Teaspoon		108642
YOGURT VAN L/F PARFPR 6-4 YOPL	100 Cup	READY_TO_EAT Ready to use with pouch & serving tip.	811500

Preparation Instructions

In a bowl mix Sugar and Strawberries and thaw overnight.

In clear plastic cup, measure 1/2 cup yogurt followed by 1/2 cup strawberry mix

Optional: Top with Whipped Cream and Granola

Fruit Salad

Servings:	400.00	Category:	Fruit
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-17133

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PINEAPPLE GLDN 6-7CT P/L	2 1/2 Gallon	Peeled & Diced	728489
WATERMELON RED SDLSS 2CT P/L	2 1/2 Gallon	Peeled & Diced	326089
MELON MUSK CANTALOUPE 12-18CT MFC	2 1/2 Gallon	Peeled & Diced	412201
MELON HNYDEW 5-6CT/AVG MFC	2 1/2 Gallon	Peeled & Diced	197904
GRAPES RED SDLSS 18AVG MRKN	2 1/2 Gallon		197831

Preparation Instructions

No Preparation Instructions available.

Carrot Fries

Servings:	400.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17253

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT JUMBO 50 P/L	12 1/2 Gallon	Julienne Sticks	198501
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	2 Quart		743879
SALT KOSHER 12-3 DIAC	2 Cup		424307
SPICE CORIANDER GRND 14Z TRDE	1 Cup		829862
SPICE GARLIC POWDER 6 TRDE	1 Cup		513857

Preparation Instructions

Toss Carrot sticks with Oil & Seasoning.
Roast in oven at 375 degrees

Smoky Cauliflower

Servings:	400.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17257

Ingredients

Description	Measurement	Prep Instructions	DistPart #
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	2 Quart		743879
SALT KOSHER 12-3 DIAC	2 Cup		424307
SPICE GARLIC POWDER 6 TRDE	1 Cup		513857
CAULIFLOWER CALIF 12-1CT MRKN	12 1/2 Gallon		198528
SPICE PAPRIKA SMOKED 19Z TRDE	1 Cup		860430

Preparation Instructions

Toss Cauliflower with Oil & Seasoning.
Roast in oven at 375 degrees

Oven-Baked Pancakes

Servings:	50.00	Category:	Grain
Serving Size:	1.00 5x5 slice	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17398

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	1 3/4 Quart		515002
BAKING POWDER DBL ACTION 6-5 RDSTR	1 Ounce		683700
SUGAR CANE GRANUL 25 GFS	1/2 Cup		108642
SALT KOSHER 12-3 DIAC	1 1/3 Tablespoon		424307
EGG SHL LRG A GRD 6-30CT GCHC	1 Ounce		206539
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	1/2 Cup		743879
MILK WHT 1 4-1GAL RGNLBRND	1 1/2 Quart		817801

Preparation Instructions

Directions:

Combine flour, baking powder, sugar, salt, eggs, oil, and milk in a mixing bowl. Using the whip attachment, mix for 30 seconds on low speed. Scrape down sides of bowl.

Mix for 1 minute on medium speed until batter is smooth.

Into each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray, pour 2 lb 15 oz (1 qt 1 cup) of batter. For 25 servings, use 1 pan. For 50 servings, use 2 pans.

Bake until golden brown: Conventional oven: 450° F for 10 minutes Convection oven: 400° F for 8 minutes

Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.

No CCP necessary.

Notes:

1: Special Tip:

2: For best results, after

3: pouring the batter in the pan, spray the top with

4: vegetable oil to obtain

5: a golden brown color.

6: A new nutrient analysis will be coming. Edited July 2014. Restandardization in progress.

7: The grain ingredient used in this recipe must meet the Food and Nutrition Service whole grain-rich criteria.

Cinn. Coffee Cake

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17437

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SUGAR CANE GRANUL 25 GFS	12 1/2 Cup		108642
SALT KOSHER 12-3 DIAC	7 1/2 Teaspoon		424307
FLOUR ULTRAGRAIN 50 HLCHC	23 3/4 Cup		515002
SPICE CINNAMON GRND 5 TRDE	12 1/2 Tablespoon		224731
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	45 Ounce		299405
SUGAR BROWN LIGHT 12-2# DOMINO	6 2/3 Cup		834981
COCOA PWD BAKING 6-5 GCHC	5 Tablespoon		269654
BAKING POWDER DBL ACTION 6-5 RDSTR	12 1/2 Teaspoon		683700
EGG SHL LRG A GRD 6-30CT GCHC	15 Each		206539
FLAVORING VANILLA IMIT 1-QT KE	10 Teaspoon		110736
YOGURT GRK VAN FF PRO 2-6 OIKOS	3 3/4 Cup		673251
MILK WHT 1 4-1GAL RGNLBRND	6 1/4 Cup		817801

Preparation Instructions

Divide into 5 pans. Cut each pan 4X5

Streusel Topping

5 cups Sugar, 1.25 teaspoon Salt, 5 cups Flower, 5 Tb Cinn, 15 oz Melted Butter

Filling

5 cups Brown Sugar, 7.5 Tb Cinn, 5 Tb Cocoa Powder

Cake

3 3/4 cups Butter, 2 Tb Salt, 7.5 cups sugar, 1 1/3 cups Brown Sugar, 4 Tb Baking Powder, 10 tsp Vanilla Extract, 15 Eggs, 3 3/4 cups Yogurt, 6 1/4 cups Milk, 18 3/4 cups flower

Bake at 350 degrees F

Strawberry Lemon Coffee Cake

Servings:	21.00	Category:	Grain
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17483

Ingredients

Description	Measurement	Prep Instructions	DistPart #
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	3/4 Cup		743879
EGG SHL LRG A GRD 6-30CT GCHC	3 Each		206539
MILK WHT 1 4-1GAL RGNLBRND	1 Cup		817801
LEMON JUICE 100 12-32FLZ GCHC	6 Tablespoon		311227
SOUR CREAM PKT 400-1Z GCHC	6 Tablespoon	READY_TO_EAT Served as a topping on a hot or cold meal	836750
FLAVORING VANILLA IMIT 1-QT KE	3 Teaspoon		110736
FLOUR ULTRAGRAIN 50 HLCHC	5 Cup		515002
LEMON FCY 9AVG MRKN	3 CT AVG	Zest	414743
SUGAR CANE GRANUL 25 GFS	2 1/4 Cup		108642
BAKING POWDER DBL ACTION 6-5 RDSTR	6 Tablespoon		683700
SALT KOSHER 12-3 DIAC	1/2 Tablespoon		424307
SPICE CINNAMON GRND 5 TRDE	7 1/2 Teaspoon		224731
STRAWBERRY WHL IQF 4-5 GFS	2 Cup		244630
SUGAR BROWN LIGHT 12-2# DOMINO	1 1/2 Cup		834981
SUGAR POWDERED 10X 12-2 PION	2 1/4 Cup		859740
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	6 Tablespoon		299405

Preparation Instructions

Topping

1.5 cup Brown Sugar, 6 Tb Flour, 2 Tb Cinn, 6 Tb Melted Butter

Icing

2.24 cup Powdered Sugar, 3 Tb Lemon Juice

Cake

.75 cups oil, 3 Eggs, 1 cup Milk, 3 Tb Lemon Juice, 6 Tb Sour Cream, 1 Tb Vanilla, 2.25 cups Sugar, 4.5 cups Flour,
2 Tb Baking Powder, .5 Tb Salt, .5 Tb Cinn, 2 cups Strawberries

Bake at 375 degrees F for 25 min.

21 portions

Gluten Free Pizza

Servings:	8.00	Category:	Grain
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17543

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WATER SPRNG 4-1GAL GCHC	1 Cup		686860
YEAST DRY 12-2 RDSTR	1 Tablespoon		453722
SUGAR CANE GRANUL 25 GFS	2 Tablespoon		108642
SALT KOSHER 12-3 DIAC	1 Teaspoon		424307
BAKING POWDER DBL ACTION 6-5 RDSTR	1/2 Teaspoon		683700
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	1 Tablespoon		743879
SAUCE PIZZA W/BASL CALIF 6-10 GCHC	1 Cup		100234
CHEESE MOZZ SHRD VEGAN 3-5# DAIYA	8 Ounce		818200
Gluten Free AP Flour	3 Cup		876794

Preparation Instructions

01 Gather the ingredients.

02 Heat the oven to 375 F. Lightly oil a baking sheet or pizza pan.

03 In a large mixing bowl, combine the warm water, yeast, and sugar, stirring to mix. Allow mixture to sit for about 5 minutes.

04 Combine the gluten-free flour, sea salt, and baking powder in a separate bowl.

05 Add the flour mixture along with the olive oil to the yeast mixture, and stir until a soft dough forms, adding more water 1

tablespoon at a time (up to 1/4 cup) if necessary.

Assemble and Bake the Pizza

01 Gather the ingredients.

02 Press the dough into a ball with your hands. Place the ball in the prepared pan or baking sheet, and working from the

middle, press the dough with your hands or a rolling pin and flatten to about 1/8-inch to 1/4-inch thin.

03 Put the pan in the oven for 7 to 10 minutes, or until a few cracks form on the surface.

04 Remove the pan from the oven and using a spoon, spread the pizza sauce onto the pizza crust, leaving a 1/2-inch margin

around the edges.

05 Top generously with dairy-free cheese and veggies, if using. Brush the crust with a bit of olive oil if you'd like a darker crust.

06 Return the pizza to the oven and bake for 20 to 30 minutes, or until the crust looks dry.

07 Remove from oven and allow the pizza to cool slightly before serving.

08 Serve hot and enjoy!

Popular Topping Combinations

If you're stumped on how to top your dairy-free and gluten-free creation, there are plenty of delicious options. Daiya (or other shredded

dairy-free cheese), broccoli florets, and black olives make a great combination, or try the cheese with roasted garlic, sun-dried

tomatoes, fresh tomatoes, and fresh basil leaves. Chopped bell pepper, chopped onions, fresh herbs, and marinated artichoke hearts

also make a colorful and tasty pizza.

Gluten Free Mac & Cheese

Servings:	4.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17548

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA PENNE CKD 20-8Z CARLA	1 Pound		622271
Large Flake Nutritional Yeast	3 Tablespoon		201216
ONION SPANISH JUMBO 50 MRKN	1 Each		200778
GARLIC PLD FRESH 5 RSS	1 Tablespoon		428353
Og Unrefined Coconut Oil 14oz	1 Tablespoon		550033
SQUASH BTRNUT DCD 1 4-3 P/L	3 Cup		696134
CAULIFLOWER CALIF 12-1CT MRKN	3 Cup		198528
Unsalted Chicken Stock 12/32oz	2 Cup		367193
SALT KOSHER 12-3 DIAC	1 Teaspoon		424307
MUSTARD DIJON PLAS 6-48Z GRYP	1 Teaspoon		312267
LEMON JUICE 100 12-32FLZ GCHC	1 1/2 Teaspoon		311227

Preparation Instructions

In a medium saucepan with lid, melt oil over medium heat.

Add onions and cook, stirring occasionally, until onions start to soften.

Add garlic, stir and cook another 30 seconds to a minute or until garlic is fragrant.

Add squash, cauliflower and broth and bring to a steady simmer.

Once simmering, cover pan with lid and cook until vegetables are very tender, about 15-18 minutes. You may need to lower the heat slightly to maintain a steady simmer and prevent it from boiling.

When veggies are very tender, transfer to a blender. Add remaining ingredients and blend until very smooth.

Taste and adjust seasoning before pouring our your favorite cooked pasta (or roasted vegetables).

Laker Chili

Servings:	355.00	Category:	Entree
Serving Size:	1.00 9 oz cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18252

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEPPERS GREEN LRG 60-70CT MRKN	6 Each	Diced	198757
PEPPERS RED DOMESTIC 23 MRKN	6 Each	Diced	560715
ONION SPANISH JUMBO 50 MRKN	6 Each	Diced	200778
PEPPERS JALAPENO 10	10 Each	Diced	303186
CELERY JUMBO 16-24CT 40 MARKON	1 Each		198536
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	1 Cup		743879
BEEF GRND 40 COMM	60 Pound		110520
BEAN BLACK 6-10 GRSZ	3 #10 CAN	Drained & Rinsed	557714
BEAN KIDNEY RED LT 6-10 GCHC	4 #10 CAN	Drained & Rinsed	118788
BEAN GRT NORTHR 6-10 GCHC	4 #10 CAN	Drained & Rinsed	119075
GARLIC PLD FRESH 5 RSS	15 Each	Minced	428353
TOMATO WHL PLD STD 6-10 KE	5 #10 CAN	Crushed by hand	498851
SUGAR BROWN LIGHT 12-2# DOMINO	2 Pound		834981
SAUCE WORCESTERSHIRE 4-1GAL FRENC	1 1/4 Cup		109843
BASE BEEF 12-1 KNOR	20 Ounce	6 gallons of Stock	305715
TOMATO PASTE CALIF 26 6-10 GCHC	1 #10 CAN		100196
SPICE BAY LEAF WHOLE 2Z TRDE	4 Each		273937
SALT KOSHER 12-3 DIAC	3/4 Cup		424307
SPICE PEPR BLK REST GRIND 5 TRDE	2 Tablespoon		242179
SPICE PEPR RED CAYENNE GRND 16Z TRDE	2 Tablespoon		225088
SPICE GARLIC POWDER 6 TRDE	1/3 Cup		513857

Description	Measurement	Prep Instructions	DistPart #
SPICE CUMIN GRND 5 TRDE	2 Tablespoon		777072
SPICE PAPRIKA SMOKED 19Z TRDE	1/2 Cup		860430
SPICE CHILI POWDER MILD 80Z TRDE	1 1/4 Cup		195164

Preparation Instructions

- 1.) Saute beef at 300 degrees in tilt skillet until browned. Remove beef, while draining fat. Put in large stand mixer with paddle attachment on low for 5 minutes to evenly break it up.
- 2.) Add the olive oil blend and caramelize the onion. Add the peppers, garlic tomato paste, tomatoes & Mexican blend-saute for 5 minutes.
- 3.) Add beans, stock, Worcestershire, brown sugar, thyme & bay leaf-bring to a boil. Reduce to a simmer for 2 hours. Season TT.

Makes 25 Gallons

Mixed Melon

Servings:	375.00	Category:	Fruit
Serving Size:	1.00 4 oz scoop	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18256

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WATERMELON RED SDLSS 2CT P/L	6 Each		326089
MELON MUSK CANTALOUPE 12-18CT MFC	12 Each		412201
MELON HNYDEW 5-6CT/AVG MFC	6 Each		197904

Preparation Instructions

No Preparation Instructions available.