

# **Cookbook for RIDGEVIEW ELEMENTARY**

**Created by HPS Menu Planner**

# Table of Contents

**Yogurt & Whole Grain Muffin**

**Whole Grain French Toast Sticks & Sausage Patty**

**Whole Grain Toast**

**Glazed Carrots**

**Assorted Fresh Fruit**

**Variety of Chilled Fruit**

**Yogurt Lunchable**

**Mashed Potatoes**

**All American Burger**

**Chef Salad with Whole Grain Cracker**

**Fresh Apple Slices**

**Chicken Patty Sandwich**

**Fresh Baby Carrots with Dip**

**Brickie Ranch Dressing**

**Scrambled Eggs & Whole Grain Toast**

**Juice 4U Juice**

**Blueberry Crisp**

**Pizza Lunchable**

# Yogurt & Whole Grain Muffin

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-3710

## Ingredients

Description	Measurement	DistPart #
YOGURT VAR PK N/F 48-4Z LTN FIT	50 Each	765020
MUFFIN CHOC/CHOC CHP WGRAIN IW 72-2Z	50 Each	557991
4 Ounce Paper Food Tray, Aspire Pattern	50	122861

## Preparation Instructions

In a 4 ounce food tray, place 1 muffin and 1 yogurt.

Place in cooler until ready to serve.

CCP: Hold at 41 degrees F or below

You can serve any of the following muffins with your yogurts

557970 - blueberry

557981 - banana

558011 - apple cinnamon

557991 - chocolate & chocolate chip

# Whole Grain French Toast Sticks & Sausage Patty

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 set	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-3711

## Ingredients

Description	Measurement	DistPart #
FRENCH TST STIX WGRAIN 300-.867Z PAP	100 Each	646222
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	50 Each	785880
8 Ounce Paper Food Tray, Aspire Pattern	50 Each	122900

## Preparation Instructions

Prepare French Toast Sticks as stated on the box.

Prepare Sausage Patty as stated on the box.

Once items are prepared, place 2 french toast sticks and 1 sausage patty into an 8 ounce paper tray.

Keep in warmer until ready to serve.

CCP: Hold for hot service at 135 degrees F. or higher.

# Whole Grain Toast

<b>Servings:</b>	24.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Slice	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-3737

## Ingredients

Description	Measurement	DistPart #
24 oz White Wheat Bread, Split Top 5/8" Slice	24 Slice	11162
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	24 tsp.	299405

## Preparation Instructions

There are a couple of ways to make Toast.

If you are making the Toast the same morning you are serving your Toast:

1. Preheat oven to 350F
2. Melt butter. Either in the microwave or in a saucepan on stove-top
3. Line a sheet tray with a piece of parchment. Fill the tray with slices of bread, single layer.
4. Use a brush and brush the melted butter on each slice of bread.
5. Bake for 5-6 minutes, until toast is golden brown.
6. Serve immediately

If you are prepping the Toast ahead of time:

It is easiest if the bread is frozen and the butter is soft, not melted (pull the butter out of the fridge over night and pull it first thing in the morning)

1. Line a tray with a piece of parchment. Fill the tray with slices of bread, single layer.
2. Using a small rubber spatula, spread the soft butter over the frozen pieces of bread.
3. Place a piece of parchment over buttered bread. (you can stack several trays)
4. Wrap your completed trays with a tray cover and place in the freezer.

When you need a tray of Toast:

1. Preheat oven to 350F
2. Bake for 5-6 minutes, until toast is golden brown.
3. Serve immediately

# Glazed Carrots

<b>Servings:</b>	112.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-3867

## Ingredients

Description	Measurement	DistPart #
Carrots, Sliced, Low-Sodium, Canned	6 #10 CAN	IN100309
SPICE CINN-MAPL SPRINKLE 29Z TRDE	1 Tablespoon	565911

## Preparation Instructions

Strain carrots.

Place in steam table pan, and sprinkle cinnamon maple sprinkles over the top of carrots.

Steam.

# Assorted Fresh Fruit

<b>Servings:</b>	8.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-7953

## Ingredients

Description	Measurement	DistPart #
BANANA TURNING 40 P/L	1 Each	200999
APPLE DELIC GLDN 125-138CT MRKN	1 Each	597481
GRAPES RED LUNCH BUNCH 21AVG MRKN	1/2 Cup	280895
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	1 Each	198021
STRAWBERRY 8 MRKN	1/2 Cup	212768
KIWI 33-39CT P/L	2 Each	287008
PEAR 95-110CT MRKN	1 Each	198056
MELON MUSK CANTALOUPE 12CT MFC	1/2 Cup	200565

## Preparation Instructions

No Preparation Instructions available.

# Variety of Chilled Fruit

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-7956

## Ingredients

Description	Measurement	DistPart #
PEACH DCD IN JCE 6-10 GFS	1/16 Cup	610372
PEAR DCD IN JCE 6-10 GFS	1/16 Cup	610364
APPLESAUCE UNSWT 6-10 GFS	1/16 Cup	271497
PINEAPPLE TIDBITS IN WTR 6-10 GFS	1/16 Cup	612464
FRUIT COCKTAIL DCD XL/S 6-10 P/L	1/16 Cup	258362
ORANGES MAND WHL L/S 6-10 GFS	1/16 Cup	117897
Peaches, diced, cups, Frozen	1/16 Cup	100241
STRAWBERRIES, DICED, CUPS, FROZEN	1/16 Each	100256

## Preparation Instructions

No Preparation Instructions available.



# Yogurt Lunchable

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 set	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8122

## Ingredients

Description	Measurement	DistPart #
YOGURT VAR PK N/F 48-4Z LTN FIT	50 Each	765020
CHEESE STRING MOZZ IW 168-1Z LOL	50 Each	786580
SNACK MIX STRAWB YOG WGRAIN 60-1.03Z	50 Package	266020

## Preparation Instructions

No Preparation Instructions available.

# Mashed Potatoes

<b>Servings:</b>	92.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8956

## Ingredients

Description	Measurement	DistPart #
POTATO GRANULES W/MLK 6-5.31 GCHC	1 Tablespoon	118516
BUTTER SUB 24-4Z BTRBUDS	56 7/10 Teaspoon	209810
SALT IODIZED 25 CARG	1 Teaspoon	108286

## Preparation Instructions

Boil water, boil more than you actually need.

Add 1 package of butter buds plus 1 teaspoon of salt to your container of mashed potatoes.

Put 1/2 of your boiling water into your mixing bowl before you add your dry mashed potatoes.

Using whip attachment, set mixer on low speed.

Slowly add your potato mixture into your mixing bowl over the boiled water.

Add remaining boiling water.

Scrape down the bowl and whip on high speed until fluffy. (3-5 minutes).

Transfer potatoes to 4" steamtable pans.

# All American Burger

<b>Servings:</b>	24.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Burger	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9092

## Ingredients

Description	Measurement	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	24 Each	203260
CHEESE AMER 160CT SLCD 6-5 COMM	24 Slice	150260
BUN WHITE WHEAT 3.5"	24 Each	51032

## Preparation Instructions

No Preparation Instructions available.

# Chef Salad with Whole Grain Cracker

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 salad	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9401

## Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	50 Cup	451730
Ham, Cubed Frozen	61 Ounce	100188-H
CHEESE CHED MLD SHRD 4-5 LOL	75 Ounce	150250
TOMATO GRAPE SWT 10 MRKN	150 Each	129631
CUCUMBER SLCD 1/4 2-3 RSS	100 Each	329517
Ranch Spikerz Cracker	50 pouch	51210

## Preparation Instructions

No Preparation Instructions available.

# Fresh Apple Slices

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9489

## Ingredients

Description	Measurement	DistPart #
APPLE DELICIOUS RED 1-138CT MRKN	1/4 Each	256662
APPLE DELIC GLDN 125-138CT MRKN	1 Ounce	597481

## Preparation Instructions

No Preparation Instructions available.

# Chicken Patty Sandwich

<b>Servings:</b>	24.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9567

## Ingredients

Description	Measurement	DistPart #
BUN WHITE WHEAT 3.5"	24 Each	51032
CHIX PTY BRD WGRAIN FC 4Z 5-5.25 TYS	24 Each	641402

## Preparation Instructions

- Prepare chicken patty as directed on the box.
- Line a sheet tray with 24 hamburger bottoms.
- Place cooked chicken patty on top of bun's bottom half.
- Place the other half of the hamburger bun on top of the chicken patty.
- Wrap tray with tray cover and place in warmer until service.
- CCP: Heat to 165 degree F for at least 15 seconds.
- CCP: Hold for hot service at 135 degrees F or warmer for no more than 2 hours.

# Fresh Baby Carrots with Dip

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9588

## Ingredients

Description	Measurement	DistPart #
CARROT BABY WHL PETITE 4-5 RSS	1 1/2 Ounce	768146
DRESSING RNCH LT 4-1GAL LTHSE	1 Tablespoon	861850

## Preparation Instructions

No Preparation Instructions available.

# Brickie Ranch Dressing

<b>Servings:</b>	50.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	2.00 Tablespoon	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9638

## Ingredients

Description	Measurement	DistPart #
MILK WHT WHL 4-1GAL RGNLBRND	16 Fluid Ounce	512109
VINEGAR WHT DISTILLED 5 4-1GAL GCHC	2 Tablespoon	629640
LEMON JUICE 100 12-32FLZ GCHC	4 Teaspoon	311227
YOGURT PLN FF NAT 6-32Z DANN	1 1/4 Cup	551813
SOUR CREAM L/F 4-5 RGNLBRND	1/2 Cup	534331
MAYONNAISE LT 4-1GAL GFS	1 2/3 Cup	429406
SPICE ONION POWDER 19Z TRDE	2 Teaspoon	126993
SPICE GARLIC POWDER 6 TRDE	1 Tablespoon	513857
SPICE PEPR WHITE GRND 17Z TRDE	1/2 Teaspoon	513776
SPICE PARSLEY FLAKES 11Z TRDE	2 Tablespoon	513989
SALT IODIZED 25 CARG	2 Teaspoon	108286

## Preparation Instructions

1. Combine buttermilk and lemon juice in a mixing bowl. Allow mixture to set for 10 minutes.
2. Blend yogurt and sour cream into the buttermilk mixture. Let mixture set for 5 more minutes.
3. Add mayonnaise, onion powder, garlic powder, pepper, chives, parsley, and salt. Mix with a wire whisk for 2-3 minutes until blended.
4. Cover, label and refrigerate until served.

CCP: Hold for cold service at 41 degrees F. or lower.



# Scrambled Eggs & Whole Grain Toast

<b>Servings:</b>	10.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 set	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-10796

## Ingredients

Description	Measurement	DistPart #
EGG SCRMBD CKD FZ 4-5 GFS	3 1/3 Cup	584584
24 oz White Wheat Bread, Split Top 5/8" Slice	10 Slice	11162
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	24 Teaspoon	299405

## Preparation Instructions

Scrambled Eggs - Prepare as stated on package.

CCP: Heat eggs to 165 degrees F or higher for 15 seconds.

Take 6oz paper boat and scoop 1/3 cup of eggs.

Serve toast on the side or with scrambled eggs.

CCP: Hold eggs and toast for hot service at 135 dregrees F or higher.

There are a couple of ways to make Toast.

If you are making the Toast the same morning you are serving your Toast:

1. Preheat oven to 350F
2. Melt butter. Either in the microwave or in a saucepan on stove-top
3. Line a sheet tray with a piece of parchment. Fill the tray with slices of bread, single layer.
4. Use a brush and brush the melted butter on each slice of bread.
5. Bake for 5-6 minutes, until toast is golden brown.
6. Serve immediately

If you are prepping the Toast ahead of time:

It is easiest if the bread is frozen and the butter is soft, not melted (pull the butter out of the fridge over night and pull it first thing in the morning)

1. Line a tray with a piece of parchment. Fill the tray with slices of bread, single layer.
2. Using a small rubber spatula, spread the soft butter over the frozen pieces of bread.
3. Place a piece of parchment over buttered bread. (you can stack several trays)
4. Wrap your completed trays with a tray cover and place in the freezer.

When you need a tray of Toast:

1. Preheat oven to 350F
2. Bake for 5-6 minutes, until toast is golden brown.
3. Serve immediately

# Juice 4U Juice

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Carton	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-11094

## Ingredients

Description	Measurement	DistPart #
JUICE WANGO MANGO ECO 70-4FLZ JUICE4U	1/2 Each	510562
JUICE DRAGON PUNCH ECO 70-4FLZ	1/2 Each	510571

## Preparation Instructions

No Preparation Instructions available.

# Blueberry Crisp

<b>Servings:</b>	24.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Piece	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-12470

## Ingredients

Description	Measurement	DistPart #
FLOUR A/P PASTRY 2-25 KING	25 Tablespoon	260231
OATS QUICK HOT CEREAL 50 P/L	1 3/4 Cup	284386
SUGAR BROWN LT 12-2 P/L	1 Cup	860311
SPICE CINNAMON GRND 5 TRDE	2 1/4 Teaspoon	224731
SALT IODIZED 25 CARG	1/4 Teaspoon	108286
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Cup	299405
Blueberries, Frozen	13 Cup	110624
STARCH CORN 24-1 ARGO	3 Tablespoon	108413
SUGAR BEET GRANUL 25 GFS	3/4 Cup	108588

## Preparation Instructions

Thaw blueberries before making this crisp:

1. Place frozen blueberries in a steam-table pan lined with a perforated steam-table pan.
2. Cover and place in cooler overnight.

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1. Topping: Combine flour, cornstarch, rolled oats or rolled wheat, brown sugar, salt, and butter. Mix until crumbly. Set aside to step 6.
  2. Into each steam table pan (20.75" x 12.75" x 6") which has been lightly coated with pan release spray, place 2lb 14oz (1qt 3c) blueberries. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
  3. Over blueberries in each pan, sprinkle 5oz (3/4 c) sugar and 3 Tablespoons of cornstarch. Stir to combine.
  4. Sprinkle approximately 1lb 11oz (1qt 1c) topping from step 1 evenly over blueberries in each pan.
  5. Bake until topping is browned and crisp: Conventional over: 425 degrees F for 35-45 minutes; Convection oven: 350 degrees F for 25-35 minutes
  6. Cool. Cut each pan 4 x 6 (24 pieces) Portion is 1 piece.
- No CCP necessary.

# Pizza Lunchable

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 set	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-13658

## Ingredients

Description	Measurement	DistPart #
FLATBREAD W/GRAIN 4 192-1Z RICH	2 Each	959048
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	677721
CHEESE MOZZ SHRD 4-5 LOL	2 Ounce	645170

## Preparation Instructions

No Preparation Instructions available.