

# **Cookbook for HOBART HIGH SCHOOL**

**Created by HPS Menu Planner**

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# Chili Cheese Dog

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-3204

## Ingredients

Description	Measurement	DistPart #
Lower Sodium Beef Franks	1 Each	29265
CHILI BEEF W/BEAN 6-5 COMM	2 Fluid Ounce	344012
CHEESE CHED MLD SHRD 4-5 LOL	3/16 Cup	150250
White Wheat Hot Dog Bun 5.75"	1 Each	53071

## Preparation Instructions

Prepare hot dog as directed.

Prepare chili as directed.

Once hot dog has reached an internal temperature of 165 degrees F, place it in hot dog bun. Then top with 2 ounce ladle of chili. Place 1 ounce ladle of cheese over chili.

# Egg & Cheese on a Whole Grain Biscuit

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Breakfast Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-3707
<b>School:</b>	EARLY LEARNING CENTER		

## Ingredients

Description	Measurement	DistPart #
EGG SCRMBD PTY 3.5 165-1.25Z GCHC	50 Each	592625
CHEESE AMER 160CT SLCD 6-5 COMM	50 Slice	150260
DOUGH BISC WGRAIN 216-2.51Z PILLS	50 Each	269200

## Preparation Instructions

Prepare egg patty as stated on package.

Prepare whole grain biscuit as stated on package.

Once egg patty and biscuit are prepared, split the biscuits in half. Place 1 egg patty on the bottom half of biscuit. Then place 1 slice of American cheese on top of the egg patty. Last, place the other half of the biscuit on top of the cheese.

Cover and place in warmer until ready to serve.

# Fajita Chicken

<b>Servings:</b>	40.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	2.00 Ounce	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-7901

## Ingredients

Description	Measurement	DistPart #
Chicken, Diced, Cooked, Frozen	80 Ounce	100101
SPICE CHILI POWDER MILD 16Z TRDE	1 Teaspoon	331473
SPICE PAPRIKA SPANISH 16Z TRDE	1 Tablespoon	225002
SALT IODIZED 25 CARG	1/2 Teaspoon	108286
SPICE ONION POWDER 19Z TRDE	1 1/2 Tablespoon	126993
SPICE GARLIC GRANULATED 24Z TRDE	1 1/2 Tablespoon	513881
SPICE CUMIN GRND 15Z TRDE	1 1/2 Tablespoon	273945
SPICE PEPR RED CAYENNE GRND 16Z TRDE	1/2 Teaspoon	225088
JUICE LIME PAST 6-30.5Z SUN ORCHARD	1 Fluid Ounce	567581
SEASONING TACO SLT FR 19.5Z TRDE	1/2 Cup	605062

## Preparation Instructions

In small mixing bowl, combine:

Chili Powder

Paprika

Salt

Onion Powder

Garlic, Granulated

Cumin

Cayenne Pepper

Whisk to combine.

In a measuring cup, put 1 fluid ounce of lime juice.

Add the combined spices.

Now add water to the measuring cup until your mixture shows a total of 4 cups.

Whisk to combine.

In a 4" steamtable pan, add your thawed diced chicken.

And add the taco seasoning and the marinade mixture to the chicken.

Mix until chicken is evenly coated with seasonings.

Bake at 350 degrees F

Set timer for 15 minutes.

Take pan out of the oven and stir the chicken.

Place the pan back into the oven and bake for another 10-15 minutes.

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

CCP: Hold at 135 degrees F or higher.

Use a 2oz spoodle to serve



# 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 P/L	1/2 Cup	200565

## Preparation Instructions

No Preparation Instructions available.

# Americana Burger

<b>Servings:</b>	50.00	<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-8137
<b>School:</b>	HOBART HIGH SCHOOL		

## Ingredients

Description	Measurement	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	50 Each	203260
CHEESE AMER 160CT SLCD 6-5 COMM	50 Slice	150260
Bun White Wheat 4"	50 Each	51022

## Preparation Instructions

Prepare Beef Patty as directed on packaging.

Line a sheet tray with parchment paper and then place the bottom halves of the bun on top of the parchment.

Set all of the bun tops aside, covered.

Place 1 slice of American cheese on top of each buns' bottom.

Place prepared beef patty on top of the cheese.

Top each patty with the buns' tops.

Wrap each tray with a cover and place in warmer until serving time.

# Chicken Nacho Supreme

<b>Servings:</b>	40.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8138

## Ingredients

Description	Measurement	DistPart #
Chicken, Diced, Cooked, Frozen	10 Pound	100101
SPICE CHILI POWDER MILD 16Z TRDE	1 Teaspoon	331473
SPICE PAPRIKA SPANISH 16Z TRDE	1 Tablespoon	225002
SPICE ONION POWDER 19Z TRDE	1 1/2 Tablespoon	126993
SPICE GARLIC GRANULATED 24Z TRDE	1 1/2 Tablespoon	513881
SPICE CUMIN GRND 15Z TRDE	1 1/2 Tablespoon	273945
SPICE PEPR RED CAYENNE GRND 16Z TRDE	1/2 Teaspoon	225088
LIME 6-12CT MRKN	2 Each	570095
SEASONING TACO SLT FR 19.5Z TRDE	1/2 Cup	605062
CHIP TORTL RND YEL 5-1.5 KE	440 Piece	163020
SAUCE CHS CHED POUCH 6-106Z LOL	80 Ounce	135261
SOUR CREAM PKT 400-1Z GCHC	40 Each	836750

## Preparation Instructions

Pull the diced chicken out of the freezer 2 days before you are serving Chicken Nacho Supreme.

In small mixing bowl, combine:

Chili Powder

Paprika

Onion Powder

Garlic, Granulated

Cumin

Cayenne Pepper

Whisk to combine.

In a measuring cup, put 1 fluid ounce of lime juice.

Add the combined spices.

Now add water to the measuring cup until your mixture shows a total of 4 cups.

Whisk to combine.

In a 4" steamtable pan, add your thawed diced chicken.

And add the taco seasoning and the marinade mixture to the chicken.

Mix until chicken is evenly coated with seasonings.

Cover pans tightly and place into walk-in cooler overnight.

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The next day, preheat oven to 350 degrees F.

Set timer for 15 minutes.

Take pan out of the oven and stir the chicken.

Place the pan back into the oven and bake for another 10-15 minutes.

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

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

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Use a 2oz spoodle to serve

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Warm cheese sauce as directed.

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In a boat, place 11 tortilla chips, 2oz spoodle of fajita chicken, and 2oz ladle of nacho cheese sauce.

# Smoke House Burger

<b>Servings:</b>	50.00	<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-8164
<b>School:</b>	HOBART HIGH SCHOOL		

## Ingredients

Description	Measurement	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	50 Each	203260
SAUCE BBQ 4-1GAL SWTBRAY	50 Tablespoon	655937
ONION FREN FRIED 6-24Z GFS	50 Tablespoon	403592
Bun White Wheat 4"	50 Each	51022

## Preparation Instructions

No Preparation Instructions available.

# Whole Grain Biscuits & Gravy

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-8439

## Ingredients

Description	Measurement	DistPart #
DOUGH BISC WGRAIN 216-2.51Z PILLS	50 Each	269200
GRAVY SAUS CNTRY 6-10 CHEFM	12 1/2 Cup	464694

## Preparation Instructions

Prepare BISCUITS as package indicates

Prepare GRAVY, SAUSAGE as package indicates

Hold each until service.

Place 1 biscuit on the tray and ladle 1/4 cup of gravy over biscuit.

CCP: Heat to 165 degrees F or higher for at least 15 seconds

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

# Yogurt Breakfast Pack

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-8478

## Ingredients

Description	Measurement	DistPart #
YOGURT PCH N/F 12-5.3Z LTN FIT	50 Each	719301
CRACKER GLDFSH GRHM VAN 300-.9Z PEPP	50 Each	198472
BANANA TURNING 40 P/L	50 Each	200999

## Preparation Instructions

You can use any of the following yogurt for this pack:

719371 - Light n Fit blueberry yogurt nonfat

719391 - Light n Fit cherry yogurt nonfat

719301 - Light n Fit peach yogurt nonfat

You can use any fruit, fresh or canned.

BUT it must equal a 1/2 cup serving

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

# Fresh Fruit and Yogurt Tray

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-8492

## Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	200 Ounce	811500
CEREAL GROLA CRNCHY CLUSTERS 4-50Z	16 11/16 Cup	812821
PINEAPPLE GLDN 6-7CT P/L	12 1/2 Cup	728489
STRAWBERRY 8 MRKN	12 1/2 Cup	212768
BLUEBERRY 12-1PT P/L	12 1/2 Cup	451690

## Preparation Instructions

Order container gfs#200332

You can use either of the below yogurt pouches:

811500 - Yoplait Parfait Pro low fat vanilla yogurt

811490 - Yoplait Parfait Pro low fat strawberry yogurt

Make sure your yogurt portion = 4 ounces by weight

The granola should be 1/3 cup or 29g or 1 ounce by weight

Fruit:

Rinse and cut into bite size chunks

Squeeze yogurt into one of the small compartment

Scoop granola into the other small compartment

Place cut fruit into the last opening (largest compartment)

CCP: Hold at 41 degrees F or below for cold serve.



# Strawberry Fruit Smoothie

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Smoothie	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-8501

## Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	25 Cup	811500
STRAWBERRY SLCD 4+1 6-6.5 GFS	25 Cup	293393
Fat Free Milk	25 Cup	22

## Preparation Instructions

No Preparation Instructions available.

# Breakfast Scramble

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Bowl	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-8520

## Ingredients

Description	Measurement	DistPart #
HASHBROWN CUBES SEAS CRISPY 6-6 LAMB	145 1/2 Ounce	504122
EGG SCRMBD CKD FZ 4-5 GCHC	16 11/16 Cup	584584
Ham, Cubed Frozen	30 1/2 Ounce	100188-H
CHEESE CHED MLD SHRD 4-5 LOL	12 1/2 Cup	150250

## Preparation Instructions

Pull Cubed Ham out of freezer the day before preparing this meal.

Prepare Crispy Cubes according to package directions.

Prepare Scrambled Eggs according to package directions.

Prepare Cubed Ham according to package directions.

In a styrofoam bowl (GFS#184802), use a 4oz spoodle and spoodle crispy cubes into styrofoam bowl.

Using 1/3 cup, scoop your eggs on top of the crispy cubes.

The Cubed Ham should way 0.61oz per serving. Scoop ontop of the scrambled eggs

Finally, top each bowl with 1 oz of shredded cheddar cheese.

Place in warmer until ready to serve.

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

CCP: Hold for hot service at 135 degrees F or warmer

# Cheese Omelet & Whole Grain Toast

<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-8576
<b>School:</b>	HOBART HIGH SCHOOL		

## Ingredients

Description	Measurement	DistPart #
EGG OMELET CHS CHED 65-3.5Z GCHC	50 Each	462489
24 oz White Wheat Bread, Split Top 5/8" Slice	50 Slice	11162
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	50 Tablespoon	299405

## Preparation Instructions

No Preparation Instructions available.

# Grilled Mozzarella Cheese with Meat Sauce

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8932

## Ingredients

Description	Measurement	DistPart #
24 oz White Wheat Bread, Split Top 5/8" Slice	100 Slice	11162
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	140 Ounce	573201
CHEESE MOZZ 3 SLCD .75Z 6-1.5 GCHC	100 Slice	726567

## Preparation Instructions

No Preparation Instructions available.

# Popcorn Chicken Bowl

<b>Servings:</b>	46.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Bowl	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8954

## Ingredients

Description	Measurement	DistPart #
POTATO GRANULES COMPLETE 6-5.31 GCHC	92 Tablespoon	118516
BUTTER SUB 24-4Z BTRBUDS	28 3/8 Teaspoon	209810
SALT IODIZED 25 CARG	1 Teaspoon	108286
GRAVY MIX CHIX 12-15Z GCHC	25 Tablespoon	242390
CHEESE CHED MLD SHRD 4-5 LOL	5 3/4 Cup	150250
CORN SUPER SWT 30 GCHC	11 1/2 Cup	358991
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	552 Each	327120

## Preparation Instructions

Prepare Mashed Potatoes as directed on package using Butter Buds and Salt.

Prepare Gravy as directed on package.

Prepare Corn as directed on package.

Prepare Popcorn Chicken as directed on package.

# 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 COMPLETE 6-5.31 GCHC	1 Package	118516
BUTTER SUB 24-4Z BTRBUDS	1 Package	209810
Cold Water	12 Quart	0000

## Preparation Instructions

Boil water, boil more than you actually need.

Add 1 package of butter buds 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.

# 4 Alarm Chicken 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-9216
<b>School:</b>	HOBART HIGH SCHOOL		

## Ingredients

Description	Measurement	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2	24 Each	327080
Bun White Wheat 4"	24 Each	51022

## Preparation Instructions

Prepare chicken as stated on box.

# Walking Taco

<b>Servings:</b>	20.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 TACO	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9433
<b>School:</b>	JOAN MARTIN ELEMENTARY		

## Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	5 Pound	722330
CHIP NACHO REDC FAT 72-1Z DORITOS	20 Ounce	456090

## Preparation Instructions

Prepare the taco meat as stated on package.

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

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

For service:

Open 1 bag of Doritos and scoop #12 scoop (or 3.17 ounces by weight) into the Doritos bag over the chips.



# Refried Bean Dip

<b>Servings:</b>	16.87	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 #8 Disher	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9492

## Ingredients

Description	Measurement	DistPart #
BEAN REFRIED SEAS DEHY 6-1.75 SANTG	28 1/8 Ounce	183910
CHEESE CHED MLD SHRD 4-5 LOL	1 1/2 Cup	150250

## Preparation Instructions

Prepare dried beans as stated on packaging.

Once prepared, top your pan of beans with 1 1/2 cups of shredded cheddar cheese.

Cover and place in warmer until ready to serve.

CCP: Hold hot for service at 135 degrees F for up to 2 hours.

# 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
<b>School:</b>	HOBART HIGH SCHOOL		

## Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 4Z 5-5.25 TYS	24 Each	641402
Bun White Wheat 4"	24 Each	51022

## 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.

# Baked Beans

<b>Servings:</b>	100.00	<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-9573

## Ingredients

Description	Measurement	DistPart #
Beans, Vegetarian, Low Sodium, Canned	4 1/4 #10 CAN	100364
Tap Water for Recipes	1 Quart	000001WTR
ONION DEHY CHPD 15 P/L	1 1/2 Cup	263036
MOLASSES 4-1GAL P/L	2 Cup	234303
SPICE MUSTARD DRY 1 COLMANS	7/8 Ounce	400018
SUGAR BROWN LT 12-2 P/L	2 Cup	860311
TOMATO PASTE CALIF 26 6-10 GCHC	2 Cup	100196

## Preparation Instructions

1. Pour 14 lb 10 oz (1 gal 2 1/2 qt) canned vegetarian beans into each steamtable pan. (12"x20"x4"). For 50 serving, use 1 steamtable pan. For 100 servings, use 2 steamtable pans.
2. Combine onions, molasses, dry mustard, brown sugar, water, and tomato paste. Blend well.
3. Pour 2 lb 11 oz (1 qt 1 1/4 cups) mixture over beans in each steamtable pan. Stir to combine. Cover pans.
4. Bake:  
Convectional oven: 350 degrees F for 2 1/4 hours  
Convection oven: 325 degrees F for 1 1/4 hours  
Remove cover during last 1/2 hour of baking to brown the beans.
5. Portion with 4-oz ladle (1/2 cup).  
Serving: 2/3 cup (#6 disher) provides 1/2 cup of cooked dry beans and 1/8 cup of other vegetable.  
CCP: Heat to 135 degrees F or higher for at least 15 seconds.  
CCP: Hold for hot service at 135 degrees F or higher.

# All Beef Hot Dog

<b>Servings:</b>	80.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9601

## Ingredients

Description	Measurement	DistPart #
FRANKS BEEF 8/ 2-5 GFS	80 Each	265039
White Wheat Hot Dog Bun 5.75"	80 count	53071

## Preparation Instructions

Prepare hot dogs as directed on packaging.

Assemble hot dog in bun when item is ordered.

CCP: Heat to 165 degrees F internal for 15 seconds.

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

# Fruit Smoothie

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Smoothie	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-9951

## Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F 6-32Z DANN	25 Cup	541966
STRAWBERRY DCD 1/2 IQF 2-5 CHEF-RDY	25 Cup	621420
Fat Free Milk	25 Cup	22

## Preparation Instructions

No Preparation Instructions available.

# Grilled Cheese

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 set	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-10279

## Ingredients

Description	Measurement	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	100 Tablespoon	299405
24 oz White Wheat Bread, Split Top 5/8" Slice	200 Slice	11162
CHEESE AMER 160CT SLCD 6-5 COMM	400 Slice	150260

## Preparation Instructions

No Preparation Instructions available.

# Meatball Sub

<b>Servings:</b>	50.00	<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-10620

## Ingredients

Description	Measurement	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	50 Each	276142
MEATBALL CKD 6-5 JTM	200 Each	135071
SAUCE SPAGHETTI FCY 6-10 REDPK	60 Ounce	852759
CHEESE MOZZ SHRD 30 COMM	25 Ounce	150620

## Preparation Instructions

Pull the sub buns out of the freezer and place into the cooler the day before you are going to make the subs.

—  
Prepare meatballs as stated on package.

CCP: Heat to 165 degrees F or higher.

Heat spaghetti sauce.

CCP: Heat to 140 degrees F or higher.

—  
Fill each Sub Bun with...

4 meatballs

1.2 ounces of spaghetti sauce

1/2 ounce of cheese

—  
Wrap tray of subs and place in warmer until ready to serve.

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

# Grilled Buffalo Chicken Sandwich

<b>Servings:</b>	60.00	<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-11051

## Ingredients

Description	Measurement	DistPart #
CHIX BRST PTY FC 100-3.1Z TYS	60 Each	209244
SAUCE HOT 12-12Z TABASCO	18 Fluid Ounce	156949
SPICE GARLIC GRANULATED 24Z TRDE	3/4 Teaspoon	513881
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	4 Ounce	299405
Bun White Wheat 4"	60 Each	51022

## Preparation Instructions

No Preparation Instructions available.



# Grilled Chicken Caesar Salad

<b>Servings:</b>	1.00	<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-12337

## Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	2 Cup	735787
CHIX BRST PTY FC 100-3.1Z TYS	1 Each	209244
DRESSING CAESAR PKT 60-1.5Z CARDINI	1 Each	776858
CHEESE PARM SHRD FCY 2-5 STLL	1 Teaspoon	871380
24 oz White Wheat Bread, Split Top 5/8" Slice	1 Slice	11162

## Preparation Instructions

No Preparation Instructions available.

# Grilled Chicken Caesar Wrap

<b>Servings:</b>	1.00	<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-12342

## Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	690141
DRESSING CAESAR 4-1GAL LTHSE	2 Tablespoon	132141
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/4 Cup	451730
CHIX BRST PTY FC 100-3.1Z TYS	1 Each	209244
CHEESE PARM SHRD FCY 2-5 STLL	1 Tablespoon	871380

## Preparation Instructions

No Preparation Instructions available.

# Zingy Turkey Pepper Jack Sub

<b>Servings:</b>	15.00	<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-13625

## Ingredients

Description	Measurement	DistPart #
Turkey Breast Deli	47 3/4 Ounce	100121
CHEESE PEPR JK GHOST SLCD 1Z 6-1.5	15 Slice	553332
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	15 Each	276142

## Preparation Instructions

Slice turkey breasts (can be sliced in advance)

–

Place sub bun packages into your holding cabinets

–

Grab a shallow steam-table pan

Place 3.18oz sliced turkey clusters in the steam-table pan (5 x 3) (You might be able to get more than 15)

Steam turkey clusters

CCP: Heat to 165 degrees F or higher for at least 15 seconds

–

Place a slice of pepper-jack cheese on top of turkey clusters.

Put back into the steam until cheese is melted

–

These subs will be assembled on the line

–

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

# Spicy Chicken Drumstick w/ Yeast Roll

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 set	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-13626

## Ingredients

Description	Measurement	DistPart #
CHIX DRMSTX BRD WGRAIN SPCY 4-6.6	1 Each	804871
ROLL YEAST WHE WGRAIN 1.5Z 4-18CT	1 Each	233140

## Preparation Instructions

Serve Drumstick with Yeast Roll

# Santa Fe Chicken Salad

<b>Servings:</b>	1.00	<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-14464

## Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	2 Cup	735787
CHICKEN FAJITA STRIPS, COOKED, FROZEN	3 Ounce	100117
TOMATO ROMA DCD 3/8 2-5 RSS	1/4 Cup	786543
BEANS BLACK LO SOD 6-10 BUSH	3/16 Cup	231981
Corn fzn	1 Tablespoon	100348
Cheese, Cheddar Reduced fat, Shredded	1 Ounce	100012
Salsa, Low-Sodium, Canned	1/4 Cup	IN100330
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	662512
DRESSING RNCH LT 4-1GAL GCHC	1 Tablespoon	472999
SAUCE SRIRACHA 12-17FLZ HUYFNG	1 Gram	386462

## Preparation Instructions

No Preparation Instructions available.

# Santa Fe Chicken Wrap

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Wrap	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-14465

## Ingredients

Description	Measurement	DistPart #
TORTILLA JALAP CHS 12 6-12 GRSZ	1 Each	116691
LETTUCE ROMAINE CHOP 6-2 RSS	1/2 Cup	735787
CHICKEN FAJITA STRIPS, COOKED, FROZEN	3 Ounce	100117
TOMATO ROMA DCD 3/8 2-5 RSS	2 Tablespoon	786543
BEANS BLACK LO SOD 6-10 BUSH	1/4 Cup	231981
Corn fzn	1 Tablespoon	100348
Cheese, Cheddar Reduced fat, Shredded	1 Ounce	100012
DRESSING RNCH LT 4-1GAL GCHC	1 Tablespoon	472999
SAUCE SRIRACHA 12-17FLZ HUYFNG	1 Gram	386462
PRETZEL HEARTZELS 104-0.7Z ROLD GOLD	1/2 Package	893711
SNACK MIX CHED HARV 104-.9Z SUNCHP	1/2 Package	660962

## Preparation Instructions

Make ahead of time...

Dressing: 1 cup of Light Ranch and 1 Tablespoon of Sriracha Sauce

—

Lay out sheets of parchments.

Lay tortillas on the parchment.

Smear with sriracha/ranch sauce.

Add lettuce, cheese, tomatoes, chicken, beans, and corn.

Roll and fold tortilla.

Cut in half on a diagonal.

# Turkey BLT Wrap

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Wrap	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-14541

## Ingredients

Description	Measurement	DistPart #
TORTILLA SUNDRD TOM BASL 126-12 GRSZ	1 Each	116681
MAYONNAISE LT 4-1GAL GFS	1 Tablespoon	429406
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup	451730
Turkey Breast Deli	3 3/16 Ounce	100121
TOMATO ROMA DCD 3/8 2-5 RSS	1/4 Cup	786543
BACON CRUMBLES CKD 12-1 GCHC	1 Tablespoon	357220
Cheese, Cheddar Reduced fat, Shredded	1 Ounce	100012
PRETZEL HEARTZELS 104-0.7Z ROLD GOLD	1/2 Package	893711
SNACK MIX CHED HARV 104-.9Z SUNCHP	1/2 Package	660962

## Preparation Instructions

- Lay out sheets of parchments.
- Lay tortillas on the parchment.
- Smear with lite mayonnaise.
- Add lettuce, turkey, diced tomatoes, bacon bits, and cheese.
- Roll and fold tortilla.
- Cut in half on a diagonal.

# Turkey Cobb Salad

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Wrap	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-14543

## Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
Turkey Breast Deli	2 Ounce	100121
TOMATO ROMA DCD 3/8 2-5 RSS	1/4 Cup	786543
BACON CRUMBLES CKD 12-1 GCHC	1 Tablespoon	357220
Cheese, Cheddar Reduced fat, Shredded	1 Ounce	100012
EGG HRD CKD DCD IQF 4-5 GCHC	4 Tablespoon	192198
DRESSING BLUE CHS PKT 60-1.5Z LTHSE	1 Each	562271
24 oz White Wheat Bread, Split Top 5/8" Slice	1 Slice	11162

## Preparation Instructions

Fill the plate with lettuce.

Followed by rows of turkey, tomatoes, bacon bits, diced eggs, and cheese.

Top with 1/2 cup croutons.



# Chilled Canned Fruit - Secondary

<b>Servings:</b>	12.00	<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-15196

## Ingredients

Description	Measurement	DistPart #
PEACH SLCD IN JCE 6-10 GFS	1/2 Cup	610267
PEAR SLCD IN JCE 6-10 GCHC	1/2 Cup	610399
FRUIT MIXED DCD IN JCE 6-10 GFS	1/2 Cup	610348
ORANGES MAND IN JCE 6-10 GFS	1/2 Cup	612448
PINEAPPLE TIDBITS IN WTR 6-10 GCHC	1/2 Cup	612464
APPLESAUCE CINN UNSWT CUP 96-4.5Z	1 Each	699180
APPLESAUCE STRAWB UNSWT 96-4.5Z	1 Each	699211
APPLESAUCE UNSWT 72-4.5Z GCHC	1 Each	581742
SLUSHIE BL RASP/LEM 84CT SIDEKICKS	1 Each	794181
SLUSHIE STRAWB-KW 84-4.4FLZ SIDEKICKS	1 Each	863880
SLUSHIE STRAWB-MANG 84-4.4FLZ SIDEKIC	1 Each	863890
SLUSHIE SR CHRY-LEM 84-4.4FLZ	1 Each	667911

## Preparation Instructions

No Preparation Instructions available.

# Assorted Fresh 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>	Lunch	<b>Recipe ID:</b>	R-15197
<b>School:</b>	HOBART HIGH SCHOOL		

## Ingredients

Description	Measurement	DistPart #
GRAPES RED LUNCH BUNCH 21AVG MRKN	1/8 Cup	280895
1-150CT #1 PETITE BANANA - 197769	3/16	970836
APPLE GALA 100CT MRKN	3/16 Each	197718
APPLE DELICIOUS RED 113CT MRKN	3/16 Each	197696
PEAR 95-110CT MRKN	1/2 Ounce	198056
KIWI 33-39CT P/L	3/16 Each	287008
ORANGES NAVEL/VALENCIA CHC 125-138CT	3/16 Each	322326

## Preparation Instructions

No Preparation Instructions available.

# Smooth Tomato Soup

<b>Servings:</b>	100.00	<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-15320

## Ingredients

Description	Measurement	DistPart #
SOUP TOMATO 12-5 CAMP	56 1/4 Cup	101427
Tap Water for Recipes	56 1/4 Cup	000001WTR

## Preparation Instructions

No Preparation Instructions available.

# Spaghetti w/ Meat Sauce

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 set	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-15435

## Ingredients

Description	Measurement	DistPart #
PASTA SPAG 51 WGRAIN 2-10	1 Ounce	221460
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	5 5/8 Ounce	573201

## Preparation Instructions

No Preparation Instructions available.

# Chicken Fettuccine Alfredo

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-15439

## Ingredients

Description	Measurement	DistPart #
PASTA SPAG 51 WGRAIN 2-10	1 Ounce	221460
SAUCE ALFREDO FZ 6-5 JTM	1/4 Cup	155661
Chicken, diced, cooked, frozen	1 Ounce	100101

## Preparation Instructions

Prepare Diced Chicken as directed.

Prepare Spaghetti Noodles as directed.

Prepare Alfredo Sauce as directed.

—  
In a steam table pan, combine the diced chicken and Alfredo.

—  
To serve:

Place 1/2 cup of Spaghetti Noodles on the tray and top with 1/2 cup of the Alfredo Sauce with Diced Chicken.

# HS Yogurt 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-15448

## Ingredients

Description	Measurement	DistPart #
YOGURT BLUEB N/F 12-5.3Z LTN FIT	1/4 Each	719371
YOGURT CHRY VAN N/F 12-5.3Z LTN FIT	1/4 Each	719391
YOGURT PCH N/F 12-5.3Z LTN FIT	1/4 Each	719301
YOGURT STRAWB N/F 12-5.3Z LTN FIT	1/4 Each	719481
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580
SNACK MIX STRAWB YOG WGRAIN 60-1.03Z	1 Package	266020
CARROT BABY WHL PETITE 4-5 RSS	2 1/2 Ounce	768146
APPLE DELICIOUS RED 113CT MRKN	1 Piece	197696

## Preparation Instructions

No Preparation Instructions available.

# Cheese Quesadilla

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Quesadilla	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-15481

## Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR ULTRGR 8 18-12CT	2 Each	882700
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Cup	150250

## Preparation Instructions

Preheat oven to 350 degrees F.

Place 1 - 8" tortillas on a parchment line sheet tray.

Pour 1/2 cup of Shredded Cheddar Cheese on top of each tortilla.

Place the other 8" Tortilla on top of the Shredded Cheddar Cheese.

Place tray in preheat oven, bake for 7-10 minutes.

# Buffalo Chicken Dip

<b>Servings:</b>	122.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	4.00 #8 Scoop	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-19597

## Ingredients

Description	Measurement	DistPart #
Chicken, Diced, Cooked, Frozen	20 Pound	100101
CHEESE CREAM BULK 30 GCHC	15 Pound	593567
DRESSING RNCH 4-1 GAL KE	40 Ounce	631430
SAUCE HOT REDHOT 12-23FLZ FRNKS	16 Ounce	557609
CHEESE CHED SHRD 6-5 COMM	4 Pound	199720
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	122 Package	696871

## Preparation Instructions

Thaw diced chicken in refrigerator 2 days prior to service.

Pre-heat oven to 325° .

Drain chicken and chop into small pieces.

Heat cream cheese in steamer for approximately 5-8 minutes, just until it is soft and able to be blended. Add cream cheese to chicken and mix well.

Add shredded cheese to chicken mixture and mix.

Mix hot sauce and ranch dressing with a wire whisk. Add to chicken mixture.

Bake in convection oven for approximately 15 mins.

CCP: Heat until 165° for at least 15 seconds.

Place in warmer to hold for hot service. Hold for at least 10 minutes to allow the grease to clear from the top of the cheese.

Portion 1/2 cup (#8) scoop served with a bag of Tostito Scoops



# Gyros

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 set	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-20754

## Ingredients

Description	Measurement	DistPart #
BEEF STK PHL SEAS CKD 2.86Z 6-5 JTM	1 Each	720861
FLATBREAD WGRAIN 6 2.2Z 16-12CT RICH	1 Each	644182

## Preparation Instructions

Heat meat according to directions. Place 2.86 oz serving on each pita.

# Bacon Cheeseburger

<b>Servings:</b>	60.00	<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-21531

## Ingredients

Description	Measurement	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	60 Each	203260
CHEESE AMER 160CT SLCD 6-5 COMM	120 Slice	150260
Bun White Wheat 4"	60 Each	51022
BACON TKY CKD 12-50CT JENNO	60 Slice	834770

## Preparation Instructions

Prepare Beef Patty as directed on packaging.

Line a sheet tray with parchment paper and then place the bottom halves of the bun on top of the parchment.

Set all of the bun tops aside, covered.

Place 2 slice of American cheese on top of each buns' bottom.

Place prepared beef patty on top of the cheese.

Cut bacon in half and put on top of the patty.

Top each patty with the buns' tops.

Wrap each sandwich with a cover and place in warmer until serving time.

# Chicken Gravy

<b>Servings:</b>	64.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	2.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21610
<b>School:</b>			

## Ingredients

Description	Measurement	DistPart #
GRAVY MIX CHIX 12-15Z GCHC	1 Package	242390
Cold Water	4 Quart	0000

## Preparation Instructions

STOVE TOP DIRECTIONS: 1.BRING 3 QUARTS OF WATER TO A BOIL. 2.MEANWHILE, ADD 1 PACKAGE OF GRAVY MIX GRADUALLY TO 1 QUART OF COOL WATER, STIRRING VIGOROUSLY WITH A WIRE WHIP. 3.WHILE STIRRING CONSTANTLY, ADD THE GRAVY MIXTURE TO THE BOILING WATER. CONTINUE TO STIR WHILE BRINGING TO A FULL BOIL. 4.REDUCE HEAT AND SIMMER FOR 3-4 MINUTES, STIRRING OCCASIONALLY. IF GRAVY IS TOO THICK, ADD MORE WATER. USE LESS WATER IF A THICKER GRAVY IS DESIRED. ALTERNATE INSTANT: SLOWLY ADD MIX TO ONE GALLON OF HOT (140\*F-180\*F) WATER WHILE STIRRING WITH A WIRE WHIP. CONTINUE MIXING UNTIL CONTENTS ARE DISSOLVED. COVER AND LET STAND FOR 10 MINUTES. REMOVE

# Cinnamon Rolls & 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-21815
<b>School:</b>	HOBART MIDDLE SCHOOL		

## Ingredients

Description	Measurement	DistPart #
DOUGH ROLL CINN WGRAIN 240-1.25Z	100 Each	230312
SAUSAGE PTY STHRN 1.33Z 6-5# COMM	50 Each	785880

## Preparation Instructions

No Preparation Instructions available.