

Cookbook for CCS ELEM

Created by HPS Menu Planner

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CINNAMON TOAST

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-2691
School:	CCS ELEM		

Ingredients

Description	Measurement	DistPart #
24 oz. Whole Grain Rich Sandwich Bread	120 Slice	1292
BUTTER PRINT SLTD GRD AA 36-1 GFS	60 Tablespoon	191205
SPICE CINN-MAPL SPRINKLE 29Z TRDE	60 Teaspoon	565911
SUGAR BROWN LT 12-2 P/L	60 Teaspoon	860311

Preparation Instructions

No Preparation Instructions available.

BACON & TOAST

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-2764
School:	CCS ELEM		

Ingredients

Description	Measurement	DistPart #
BACON CKD THN SLCD 3-100CT GFS	300 Slice	874124
24 oz. Whole Grain Rich Sandwich Bread	200 Slice	1292

Preparation Instructions

No Preparation Instructions available.

771 EZ JAMMER

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3062
School:	CCS ELEM		

Ingredients

Description	Measurement	DistPart #
CHEESE STRING MOZZ LT IW 168-1Z LOL	1	786801
SAND SOY BTR & JAM WGRAIN IW 72-2.4Z	1	630302

Preparation Instructions

No Preparation Instructions available.

BISCUIT & COUNTRY GRAVY

Servings:	48.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3723
School:	CCS ELEM		

Ingredients

Description	Measurement	DistPart #
GRAVY MIX CNTRY 8-22Z TRIO	12 Cup	478377
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	48 Each	237390

Preparation Instructions

No Preparation Instructions available.

BISCUIT & SAUSAGE GRAVY

Servings:	48.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3724
School:	CCS ELEM		

Ingredients

Description	Measurement	DistPart #
GRAVY SAUS CNTRY 6-10 CHEFM	12 Cup	464694
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	48 Each	237390

Preparation Instructions

No Preparation Instructions available.

SCRAMBLED EGGS & TOAST

Servings:	56.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3728
School:	CCS ELEM		

Ingredients

Description	Measurement	DistPart #
EGG SCRMBD LIQ BLND 6-5 GCHC	28 Cup	465798
24 oz. Whole Grain Rich Sandwich Bread	112 Slice	1292

Preparation Instructions

No Preparation Instructions available.

YOGURT & MUFFIN

Servings:	12.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3729
School:	CCS ELEM		

Ingredients

Description	Measurement	DistPart #
YOGURT CHERRY TRPL L/F 48-4Z TRIX	12 Each	186911
MUFFIN CINN STRUSL WGRAIN IW 60-1.94Z	12 Each	279991

Preparation Instructions

No Preparation Instructions available.

YOGURT & MUFFIN

Servings:	32.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3730
School:	CCS ELEM		

Ingredients

Description	Measurement	DistPart #
YOGURT STRAWB BAN BASH L/F 48-4Z TRIX	32 Each	551760
MUFFIN CINN STRUSL WGRAIN IW 60-1.94Z	32 Each	279991

Preparation Instructions

No Preparation Instructions available.

YOGURT & MUFFIN

Servings:	24.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3731
School:	CCS ELEM		

Ingredients

Description	Measurement	DistPart #
YOGURT RASPB RNBW L/F 48-4Z TRIX	1 Each	551770
MUFFIN CINN STRUSL WGRAIN IW 60-1.94Z	1 Each	279991

Preparation Instructions

No Preparation Instructions available.

BISCUIT W/SAUSAGE GRAVY & EGGS

Servings:	70.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3883
School:	CCS ELEM		

Ingredients

Description	Measurement	DistPart #
GRAVY SAUS CNTRY 6-10 CHEFM	17 1/2 Cup	464694
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	70 Each	237390
EGG SCRMBD CKD FZ 4-5 GCHC	35 Cup	584584

Preparation Instructions

No Preparation Instructions available.

FISH TACOS - USDA

Servings:	30.00	Category:	Entree
Serving Size:	2.00 TACO	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12211
School:	CCS ELEM		

Ingredients

Description	Measurement	DistPart #
SOUR CREAM 4-5 GCHC	2 1/2 Cup	285218
MAYONNAISE OLIVE OIL R/F 4-1GAL KRFT	1 1/4 Cup	131001
CILANTRO CLEANED 4-1 RSS	2 1/2 Cup	219550
SEASONING TACO MIX 2-5 GRSZ	1 1/4 Cup	427446
OIL BLND CANOLA/XVGRN 80/20 3-1GAL	5 Tablespoon	645182
LEMON JUICE 100 12-32FLZ GCHC	5/8 Cup	311227
COLE SLAW SHRED SEP BAG 1/8 4-5 P/L	10 Cup	361300
TOMATO LARGE 1/10 LB CS	10 Cup	03413
TORTILLA FLOUR ULTRGR 6 30-12CT	60 Each	882690
LIME WDG CUT 2-5	30 Each	200533
COD BATRD BRD WDG CRSPY 3Z O/R 10GFS	30 Each	842672

Preparation Instructions

SIMPLE FISH TACOS - USDA/SNAP: <https://whatscooking.fns.usda.gov/recipes/supplemental-nutrition-assistance-program-snap/simple-fish-tacos>

1. In a small bowl, combine sour cream, mayonnaise, cilantro, and 1 cup seasoning mix.
2. In a medium bowl, combine cod, vegetable oil, lemon juice, and remaining seasoning mix; pour into large skillet. Cook stirring constantly, over medium-high heat for 4-5 minutes or until cod flakes easily when tested with a fork.
3. Fill warm tortillas with fish mixture.
4. Top with cabbage, tomato, sour cream mixture, lime wedges, and taco sauce.

FISH TACOS

Servings:	30.00	Category:	Vegetable
Serving Size:	2.00 TACO	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12213
School:	CCS ELEM		

Ingredients

Description	Measurement	DistPart #
COLE SLAW SHRED SEP BAG 1/8 4-5 P/L	1 Package	361300
DRESSING COLE SLAW 4-1GAL GCHC	1/4 Gallon	106992
POLLOCK BAJA BRD STIX WGRAIN 10	120 Piece	273482
TORTILLA FLOUR ULTRGR 6 30-12CT	60 Each	882690
TOMATO LARGE 1/10 LB CS	10 Cup	03413

Preparation Instructions

SEE COLE SLAW RECIPE:

USE LARGE METAL BOWL AND MIX WELL.

USE A GREY SCOOP TO PLACE IN BOWLS.

YIELDS 55-65 1/2 CUP SERVINGS.

SERVING (TWO TACOS):

TWO BAJA FISH STICKS PER 6-INCH TORTILLA WITH 1/4 CUP COLE SLAW, TOP WITH DICED TOMATO = ONE TACO

STRAWBERRY PARFAIT - ELEM

Servings:	6.00	Category:	Entree
Serving Size:	1.00 PARFAIT	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-12215
School:	CCS ELEM		

Ingredients

Description	Measurement	DistPart #
YOGURT STRAWB L/F PARFPR 6-4 YOPL	24 Ounce	811490
STRAWBERRIES, DICED, CUPS, FROZEN	12 Ounce	100256
CRACKER GLDFSH HNY OAT WGRAIN 300-2CT	6 Package	770960

Preparation Instructions

LAYER YOGURT ON TOP OF FRUIT IN 8OZ SUNDAE CUP, GFS# 807441. SERVE GOLDFISH CRACKERS ALONGSIDE OF PARFAIT TO MEET 1OZ GRAIN REQUIREMENT.

Whole Grain Toast

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17388
School:	CCS ELEM		

Ingredients

Description	Measurement	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Tablespoon	299405
24 oz. Whole Grain Rich Sandwich Bread	1 Slice	1292

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

KELSIE SMOOTHIE

Servings:	8.00	Category:	Entree
Serving Size:	4.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-23869
School:	CCS ELEM		

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	36 Fluid Ounce	811500
1-150CT #1 PETITE BANANA - 197769	2 Each	970836
STRAWBERRY WHL IQF 4-5 GCHC	2 Cup	244630
1 % White Milk	1/2 Pint	

Preparation Instructions

No Preparation Instructions available.