

Cookbook for CREEKSIDE ELEM SCHL

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Table of Contents

[Refried Beans with Cheese](#)

[Fruited Gelatin](#)

Refried Beans with Cheese

Servings:	32.000	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28454
School:	CUSTER BAKER INTERMEDIATE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN REFRIED VEGTAR LO SOD 6-26.25Z	2 Package	RECONSTITUTE 1: Pour 1/2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve.	668341
Cold Water	1 Gallon	Heat water to boiling or dispense from the hot water dispenser.	0000
CHEESE MOZZ SHRD 4- 5 LOL	12 Ounce		645170

Preparation Instructions

Pour 2 pouches of beans into a full size 4" deep pan.

Quickly pour 1 gallon water over beans and cover.

Allow beans to sit for 25 minutes. Cover and steam until temp reaches 140° for 15 seconds.

Sprinkle shredded cheese over the beans, 12 oz. per pan.

CCP: Hold for hot service at 135° or higher.

Meal Components (SLE)

Amount Per Serving

Meat	0.25
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.50
Starch	0.00

Fruited Gelatin

Servings:	100.000	Category:	Fruit
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28433
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD XL/S 6-10 P/L	2 #10 CAN	Drain fruit - reserve the juice. Combine the peaches and pears in a bowl.	256760
PEAR DCD XL/S 6-10 GCHC	2 #10 CAN	Portion the fruit with a 4 oz spoodle or #8 scoop into individual portion containers.	290203
GELATIN MIX BERRY BLUE 12-24Z GCHC	1 Package	Add hot water to the reserved juice to equal the liquid required for the hot water for the gelatin. Pour the hot liquid over the gelatin. Stir until the gelatin is completely dissolved.	554901
Cold Water	2 Quart	Add the cold water to the hot liquid mixture and stir until it is completely mixed together. Fill the portion containers with the gelatin. Place the containers in the refridgerator.	0000

Preparation Instructions

CCP: Cover and refrigerate to 41° or lower. Hold for cold service.

Notes: Any flavor gelatin may be used. Other canned fruit may be used.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00