

# **Cookbook for St. John's Lutheran**

**Created by HPS Menu Planner**

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# Grilled Cheese

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 1	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-30325
<b>School:</b>	St. John's Lutheran		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER YEL 160CT SLCD 4-5 GCHC	2 Ounce		271411
BREAD WHL WHE PULLMAN SLCD 12-22Z	2 Each		710650
BUTTER ALT LIQ NT 3-1GAL GCHC	1 Teaspoon		614640

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.50
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

# Apple Crisp

<b>Servings:</b>	24.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-30335
<b>School:</b>	St. John's Lutheran		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE SLCD RED PLD IQF 4-5 GCHC	7 1/2 Pound		818895
FLOUR H&R A/P 2-25 GCHC	2 Cup		227528
SUGAR BEET GRANUL 50 GCHC	1 3/4 Cup		224413
SPICE CINNAMON GRND 15Z TRDE	4 Teaspoon		224723
BAKING POWDER DBL ACTION 6-5 RDSTR	2 Teaspoon		683700
EGG SHL LRG A GRD 10-30CT GCHC	2 Each		505412
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	6 Tablespoon		299405

## Preparation Instructions

1. Spray pans very well.
2. Place fruit in pans.
3. Combine flour, sugar, cinnamon, baking powder, and eggs. Crumble and sprinkle on tops of fruit.
4. Pour melted butter over the top.
5. Bake 30-40 minutes at 350 degrees.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.50
<b>Fruit</b>	1.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

# Chocolate Chip Cookies

<b>Servings:</b>	87.50	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 cookie	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-30572
<b>School:</b>	St. John's Lutheran		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR H&R A/P 2-25 GCHC	1 1/4 Quart		227528
BAKING SODA 36Z GCHC	3/4 Tablespoon		513849
SALT IODIZED 18-2.25 GCHC	3/4 Tablespoon		350732
EGG SHL LRG A GRD 6-30CT GCHC	4 Each		206539
SUGAR BEET GRANUL 25 GCHC	3/8 Quart		108588
SUGAR BROWN LT 12-2 P/L	3/8 Quart	or 2 quarts	860311
MARGARINE SLD 30-1 GCHC	1 Pound		733061
FLAVORING VANILLA IMIT 1-QT KE	3/4 Tablespoon		110736
CHOC CHIPS SMISWT 1000/ 25 HERSH	1/2 Quart		242115

## Preparation Instructions

1. Pre-heat oven to 350 degrees
2. Mix ingredients together.
3. Stir in Chocolate chips
4. Using a size #20 scoop drop dough on cookie sheet.
5. Bake until lightly brown

\*Note: This is considered a dessert grain

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.23
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00

<b>Legumes</b>	0.00
<b>Starch</b>	0.00

# Homemade Macaroni & Cheese

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	0.66 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-30573
<b>School:</b>	St. John's Lutheran		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	6 Gallon		000001WTR
PASTA ELBOW MACAR 2-10 KE	5 1/4 Pound		654550
Fat Free Skim Milk	1 1/2 Gallon	READY_TO_DRINK	5404
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Pound		299405
SPICE MUSTARD DRY 1 COLMANS	2 Tablespoon		400018
SPICE PEPR BLK REST GRIND 16Z TRDE	1/2 Teaspoon		225061
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	12 1/2 Pound		100036

## Preparation Instructions

CCP: Heat to 145 degrees or higher for at least 15 seconds.

CCP: Hold at 135 degrees or higher.

1. Heat water to boiling.
2. Slowly add macaroni, stir constantly until water boils again. Cook about 8 minutes or until tender. Stir occasionally. Do not overcook.
3. Quickly stir butter, milk, and seasonings into macaroni. Add cheese (cheese needs to be cut into small pieces).
4. Stir until cheese is melted. The mixture is quite liquid at this stage but will thicken as it cooks and cools.
5. Portion into 2/3 cup servings or serve with a #6 scoop.

Yield: 100 servings: about 4 gallons

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	0.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00

<b>Legumes</b>	0.00
<b>Starch</b>	0.00



# Sloppy Joe

<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-30596
<b>School:</b>	St. John's Lutheran		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	3 5/8 Ounce	132-3.63Z SERVINGS PER CASE. Place bags on pan to defrost 2 days before serve. Open bags place in 2 inch pan heat to 140.	564790
BUN HAMB WHLWHE 3.5 R/SOD 10-12CT	1 Each	Remove from freezer day before. Place amount needed for day in plastic container to be ready for service	676151

## Preparation Instructions

Directions:

Pour ground beef mixture into each pan (9" x 13" x 2"). For 25 servings, use 1 pan. For 50 servings, use 2 pans.

Portion is 1 sandwich.

Notes:

1: \* See Marketing Guide

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

# Mostaccioli

<b>Servings:</b>	65.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-30597
<b>School:</b>	St. John's Lutheran		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
100158 - Beef, Find Ground, 85/15, Frozen	8 1/2 Pound	UNPREPARED	100158
Diced Tomatoes cnd	2 #10 CAN	BAKE	100329
SAUCE MARINARA A/P 6-10 REDPK	4 #10 CAN	READY_TO_EAT None	592714
PASTA MOSTACC RIG W/LINES 4-5 GCHC	4 3/4 Pound		413350

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

# Chicken and Noodles

<b>Servings:</b>	88.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-30615
<b>School:</b>	St. John's Lutheran		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, diced, cooked, frozen	13 4/9 Pound		100101
PASTA NOODL KLUSKI 1/8 2-5 GCHC	8 2/5 Pound		270385
BASE CHIX 12-1 GCHC	2 Pound		439606
MARGARINE SLD 30-1 GCHC	1/3 Pound		733061
Tap Water for Recipes	6 5/7 Gallon		000001WTR

## Preparation Instructions

On serving day heat water in kettle and add chicken base. When water and base reach a rolling boil add noodles. After noodles have been cooked add meat and heat through. Put in steam pans and place in pass through.

Note: If using turkey remove from case from freezer, let un-thaw in refrigerator for 2-3 days. Cook, cool, and dice turkey. If using diced chicken take out of freezer day before.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.44
<b>Grain</b>	1.53
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

# Biscuits and Sausage Gravy

<b>Servings:</b>	75.00	<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-30619
<b>School:</b>	St. John's Lutheran		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY MIX BISC WHITE SAUCE 12-24Z	4 1/2 Cup	1/2 cup dry = 40 fl oz= 8 -5fl oz servings 24oz dry packet = 128 fl oz (5fl oz=26 servings) case = 1536 fl oz =307 servings of 5 fl oz portions STOVE TOP: 1. BRING 3 QUARTS OF WATER TO A BOIL. 2. SLOWLY ADD 24OZ DRY MIX INTO 1 QUART WATER WHILE MIXING WITH A WIRE WHIP. 3. ADD THE MIXTURE TO THE BOILING WATER, MIX WELL UNTIL SMOOTH. 4. BRING TO A BOIL WHILE MIXING. REDUCE HEAT, SIMMER 3-4 MINUTES. 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	242420
BISCUIT WGRAIN EZ SPLIT 120-2Z PILLS	75 Each	BAKE For best results, thaw at least 2 hours at room temperature prior to heating. Remove plastic wrap. Brush biscuit tops with margarine or butter if desired. Bake at 325F for 6-7 minutes in a convection oven	631902
SPICE PEPR BLK REG GRIND 16Z TRDE	37 1/2 Teaspoon	1/2 tsp per serving	225037
SAUSAGE PTY TKY CKD 1Z 10.25 JENNO	75 Each	1 sausage patty per serving Thaw under refrigeration or prepare from frozen state. Shelf Life Frozen = 180 days Basic Preparation Heat and serve. Ready to eat.	184970

## Preparation Instructions

Prepare Sausage Gravy

1. Place cooked patties in food processor. Chop patties into bite size pieces. 20 seconds.
2. Mix dry white gravy mix per manufacturers instructions. Once gravy is mixed w/water and a smooth consistency,
3. Add cooked crumbled sausages, blend and mixed thoroughly.
4. Warm biscuits in oven

Assemble Sausage and Gravy over warm biscuit

1. Split warm biscuit on tray
2. Place 5oz of sausage gravy (#6 scoop) over top of warm split biscuit

1 biscuit, 5 fl oz sausage gravy = 1 portion 4-12

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

# Spaghetti & Meat Sauce

<b>Servings:</b>	75.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	8.00 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-30622
<b>School:</b>	St. John's Lutheran		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine 85/15	12 1/7 Pound		100158
Tomato Sauce cnd	2 1/4 #10 CAN		100334
SEASONING SPAGHETTI ITAL 12Z TRDE	9/13 Cup		413453
SPICE OREGANO LEAF 5Z TRDE	1/6 Cup		513733
SPICE GARLIC POWDER 21Z TRDE	1/6 Cup		224839
PASTA SPAGHETTI 20 LONG 20 GCHC	6 3/5 Pound		108375
Tap Water for Recipes	8 1/3 Gallon	UNPREPARED	000001WTR

## Preparation Instructions

1. Brown ground beef. Chop into 1/4 to 1/2-inch pieces as beef is browning. Drain. Rinse with hot water. Drain.
2. Add tomato sauce and seasonings.  
CCP: Heat to 160 degrees or above for at least 15 seconds.
3. Bring water to a boil.
4. Break noodles in pieces. Slowly add to boiling water. Stir constantly until water boils again. Cook 8-10 minutes or until tender; Stir occasionally. DO NOT OVERCOOK. Drain well. Run cold water over spaghetti to cool slightly.
5. Stir noodles into meat sauce.
6. Divide mixture equally into steam table pans (12" x 20" x 4") which have been lightly coated with pan release spray. Use 3 pans for every 100 servings.
7. Cover to retain moisture. If mixture sits for an extended period of time and becomes dry, add approximately 2 cups of hot water (135 degrees or greater) per pan and mix gently.  
CCP: Hold for hot service at 135 degrees or above.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.93
<b>Grain</b>	1.41
<b>Fruit</b>	0.00

<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.39
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00