

Cookbook for Henderson County High School

Created by HPS Menu Planner

Table of Contents

Yogurt with Grahams & String Cheese

Cheeseburger

Hamburger

Corn

Scrambled Egg Mix with Toast

Breakfast Pizza

Juice Every Day Fruit Juice

Cole Slaw

Chicken Alfredo

Peas

Toast

Side Salad

Sausage Biscuit

Mashed Potatoes

Pork Rib Patty Sandwich

Chicken Strip Basket

Scrambled Eggs with Toast

Chicken Biscuit

Double Burger/Cheeseburger - HCHS

Pizza/Salad Bar - HCHS

Spicy Chicken Sandwich - HCHS

Yogurt Bar - HCHS

Colonel Chick-Filet - HCHS

Stromboli - HCHS

Donut Holes w/Sugar & Cinnamon - HCHS

Donut Breakfast Sandwich - HCHS

Sausage Biscuit M/E

Uncrustable - Central

Colonel's Hot Brown - HCHS

Grilled Cheese - HCHS

Wings - HCHS

Queso Chicken & Rice - HCHS

Buffalo Chicken Dip - HCHS

McColonel McMuffin - HCHS

Hot Ham & Cheese - HCHS

BBQ Chicken - HCHS

Pepper Jack Chicken - HCHS

Pop Tarts - 2 pack - HCHS

Sausage Biscuit - HCHS

Cheeseburger - HCHS

Fruit Every Day Fruit - HCHS

Cereal 1 oz - HCHS

Cereal 2 oz - HCHS

Philly Cheese Steak - HCHS

Chicken Biscuit - HCHS

Sausage, Egg, & Cheese Biscuit - HCHS

Potato Taco - HCHS

Yogurt with Grahams - HCHS

Hamburger - HCHS

Corn - HCHS

McColonel Griddle - HCHS

Fish Sandwich - HCHS

Side Salad - HCHS

Egg & Cheese Biscuit - HCHS

Chicken Alfredo - HCHS

Colonel's Crazy's Burger - Culinary HS

Colonel's Crazy's Spicy Slaw - Culinary HS

Colonel's Crazy's BBQ Sauce - Culinary HS

Sausage & Egg Biscuit - HCHS

Mashed Potatoes - HCHS

Peas - HCHS

Green Beans - HCHS

Broccoli - HCHS

Stir Fry - HCHS

California Blend - HCHS

Carrots - Steamed - HCHS

Sausage & Cheese Biscuit - HCHS

Walking Taco - HCHS

Carrots - Buttered - HCHS

Veggie Cup - HCHS

Baked Potato - HCHS

Parsley Potatoes - HCHS

Vegetable Wrap - HCHS

MEATBALL SUB - HCHS

Chicken Waffle (Clems) - HCHS

Yogurt with Grahams & String Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-4517
School:	Jefferson Elementary		

Ingredients

Description	Measurement	DistPart #
YOGURT STRAWB BAN L/F 12-6Z YOPL	1 Each	307742
CRACKER GRHM HNY CHOC BUNNY 100-1.25Z	1 Package	643012
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580

Preparation Instructions

Wash hands before starting

Gather all supplies including small bag.

Place 3 items in bag

Put all items back in cooler until meal time

Cheeseburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4528
School:	Jefferson Elementary		

Ingredients

Description	Measurement	DistPart #
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	722360
BEEF PTY CKD 2.5Z 6-5 COMM	1 Each	785850
BUN HAMB WHLWHE 3.5 R/SOD 10-12CT	1 Each	676151

Preparation Instructions

Wash hands and put on gloves

Gather all supplies

Beef Patty:

conventional oven: frozen at 375 degree f for 15-18 minutes. Thawed at 375 degree f for 10-12 minutes. Convection oven: frozen at 350 degree f for 9-11 minutes. Thawed at 350 degree f for 5-7 minutes.

Once burgers are cooked assemble sandwich with 1 beef patty and 1 slice of cheese per bun.

Place all assembled sandwiches and extra patties in warmer until meal time.

Hamburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4531
School:	Jefferson Elementary		

Ingredients

Description	Measurement	DistPart #
BEEF PTY CKD LO SOD FLAMEBR 144-2.25Z	1 Each	226851
BUN HAMB SLCD 4 10-12CT GCHC	1 Each	763233

Preparation Instructions

Wash hands and put on gloves before starting.

Beef Patty:

Conventional oven: frozen at 375 degree f for 15-18 minutes. Thawed at 375 degree f for 10-12 minutes. Convection oven: frozen at 350 degree f for 9-11 minutes. Thawed at 350 degree f for 5-7 minutes.

Once patty's are cooked assemble sandwiches and place in warmer until meal time.

Corn

Servings:	200.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4539

Ingredients

Description	Measurement	DistPart #
CORN CUT IQF 30 KE	1/2 Cup	283730
BUTTER ALT LIQ NT 3-1GAL GCHC	1/2 Cup	614640
SPICE PEPR BLK REST GRIND 16Z TRDE	2 Tablespoon	225061
BUTTER SUB 24-4Z BTRBUDS	1/2 Cup	209810

Preparation Instructions

GATHER PANS AND SPICES NEEDED
EITHER COOK CORN IN TILT SKILLET, COMBI OVEN
COOK CORN UNTIL IT REACHES 135 OR ABOVE
PLACE IN WARMER AND HOLD UNTIL SERVE TIME

Scrambled Egg Mix with Toast

Servings:	1.00	Category:	Entree
Serving Size:	2.00 oz	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-4553

Ingredients

Description	Measurement	DistPart #
BREAD WHT SFT SLCD 1/2 16-22Z GCHC	1 Slice	204782
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1 Teaspoon	651171
EGG SCRMBD CKD W/BCN & CHS 4-5 SNY	1 Ounce	533034

Preparation Instructions

Wash hands and put on clean gloves.

Gather all supplies needed.

Scrambled Egg Mix: Place eggs in a sprayed pan. CONVECTION OVEN - 275 degrees F Thawed: 25-30 minutes
Frozen: 30-35 minutes CONVENTIONAL OVEN - 300 degrees F Thawed: 30-35 minutes Frozen: 35-40 minutes

Toast: Place slices of bread on sheet pans sprayed with butter spray and spray tops of bread with butter pan spray.
Place in 300 degree convection oven and cook to personal state of browning.

Breakfast Pizza

Servings:	1.00	Category:	Entree
Serving Size:	3.50 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-4559

Ingredients

Description	Measurement	DistPart #
PIZZA BKFST TKY SAUS WGRAIN 192CT MAX	1 Each	863140

Preparation Instructions

WASH HANDS AND PUT ON GLOVES

PREPARE FROM FROZEN STATE.

CONVECTION OVEN: PREHEAT TO 375°F. BAKE ON PARCHMENT LINED PAN 13-15 MINUTES.

CONVENTIONAL OVEN: PREHEAT OVEN TO 400°F. BAKE ON PARCHMENT LINED PAN 13-15 MINUTES.

COOK PRODUCT UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165°F.

ONCE COOKED PLACE IN WARMER UNTIL MEAL TIME.

REFRIGERATE OR DISCARD ANY UNUSED PORTIONS.

Juice Every Day Fruit Juice

Servings:	1.00	Category:	Fruit
Serving Size:	0.80 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-4565

Ingredients

Description	Measurement	DistPart #
JUICE BOX APPL 100 40-6.75FLZ	1/4 Each	698332
JUICE BOX ORNG TANGR 100 40-6.75FLZ	1/4 Each	698351
JUICE BOX FRT PNCH 100 40-6.75FLZ	1/4 Each	698340
JUICE BOX VERY BRY 40-6.75FLZ	1/4 Each	698361

Preparation Instructions

Ready to drink. keep refrigerated till time of service

Cole Slaw

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4568

Ingredients

Description	Measurement	DistPart #
COLE SLAW SHRED SEP BAG 1/8 4-5 RSS	1/2 Cup	198226
DRESSING COLE SLAW 4-1GAL GCHC	1 Tablespoon	106992

Preparation Instructions

WASH HANDS AND PUT ON CLEAN GLOVES

OPEN BAG OF COLE SLAW MIX AND POUR INTO BOWL, POUR IN COLE SLAW DRESSING AND MIX WELL.

POUR INTO SERVING PAN

REFRIGERATE UNTIL MEAL TIME

Chicken Alfredo

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4569

Ingredients

Description	Measurement	DistPart #
CHIX DCD STRPS 1/2 30 GLDKST	2 Ounce	187791
SAUCE ALFREDO FZ 6-5 JTM	1 Ounce	155661
PASTA ROTINI 2-10 KE	1 Ounce	635511

Preparation Instructions

WASH HANDS AND PUT ON CLEAN GLOVES

DICED CHICKEN:

BAKE FROM FROZEN: CONVENTIONAL OVEN: 8-10 MINUTES AT 350F; CONVECTION OVEN: 6-8 MINUTES AT 350F.

ALFREDO SAUCE:

PREPARE FROM FROZEN STATE

PLACE SEALED BAG IN STEAMER OR BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. CAUTION: OPEN BAG CAREFULLY TO AVOID BEING BURNED.

ROTINI NOODLES:

SIMPLE RULE FOR EACH POUND OF PASTA BRING 1 GALLON OF WATER TO A FULL ROLLING BOIL. GRADUALLY ADD PASTA TO BOILING WATER, STIR GENTLY AND RETURN TO A FULL BOIL. LEAVE THE POT UNCOVERED AND KEEP WATER AT A CONSTANT BOIL. STIR OCCASIONALLY TO PREVENT PASTA FROM STICKING. TASTE THE PASTA TWO MINUTES BEFORE THE RECOMMENDED COOK TIME ELAPSES TO CHECK FOR PREFERRED TENDERNESS. PASTA SHOULD BE FIRM TO THE BITE. DRAIN PASTA IMMEDIATELY. DO NOT RINSE IF SERVING RIGHT AWAY.

ONCE ALL COMPONENTS ARE COOKED AND READY COMBINE EVERYTHING, STIR AND PUT IN A SERVING PAN.

SERVE WITH A 6 OZ SPOODLE

Peas

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4570

Ingredients

Description	Measurement	DistPart #
PEAS GREEN IQF 30 KE	1/2 Cup	283760
BUTTER ALT LIQ NT 3-1GAL GCHC	1 Tablespoon	614640
SPICE PEPR BLK REG FINE GRIND 16Z	1 Teaspoon	225037

Preparation Instructions

No Preparation Instructions available.

Toast

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-4596
School:	Spottsville Elementary		

Ingredients

Description	Measurement	DistPart #
BREAD WHT SFT SLCD 1/2 16-22Z GCHC	1 Slice	204782
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1 Teaspoon	651171

Preparation Instructions

Wash hands and put on clean gloves

Spray large pan with butter spray

Line pan with bread and spray top of bread with butter spray

Cook in oven on 300 degrees until personal state of browning.

Side Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8188

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup	451730
CHEESE CHED MLD SHRD 4-5 LOL	1 Teaspoon	150250
TOMATO GRAPE SWT 10 MRKN	2 Each	129631

Preparation Instructions

No Preparation Instructions available.

Sausage Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8196
School:	Jefferson Elementary		

Ingredients

Description	Measurement	DistPart #
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	237390
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	1 Each	785880

Preparation Instructions

Wash hands and put on gloves.

Gather all supplies.

Biscuit:

Follow directions on box.

Sausage:

Lay sausage patties on sprayed pan and cook at 300 degrees until internal temperature reaches 165 degrees.

Mashed Potatoes

Servings:	200.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8221
School:	South Heights Elementary		

Ingredients

Description	Measurement	DistPart #
POTATO MASH SEAS R/SOD 6-4 MCC	4 Ounce	860560
POTATO PRLS XTRA RICH 6-3.56 BAMER	4 Ounce	222585
POTATO MASHED SEAS 6-4 OREI	4 Ounce	249106
BUTTER SUB 24-4Z BTRBUDS	1/2 Package	209810
SPICE PEPR BLK REG FINE GRIND 16Z	7 Tablespoon	225037
BUTTER ALT LIQ NT 3-1GAL GCHC	3 Cup	614640

Preparation Instructions

- Wash hands and gather all supplies you will need
- Put on gloves
- Either in Mixer, Vertical cutter, Steamer, Combi oven
- Mix water, spices and potatoes until creamy
- Make sure they temp at 135 or higher
- Place in Steam table pan and hold in warmer until ready to serve

Pork Rib Patty Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8222
School:	South Heights Elementary		

Ingredients

Description	Measurement	DistPart #
PORK RIB PTY CKD BBQ W/SCE 2.8Z 6-5	1 Each	661921
BUN HOT DOG SLCD 5.75 12-12CT GCHC	1 Each	763225

Preparation Instructions

Wash hands and put on clean gloves

Pork Rib Patty:

Lay out patties on an oven sheet pan in a single layer. Heat in a conventional oven preheated to 350 degrees F for 12-14 minutes or heat in a convection oven preheated to 350 degrees F for 10-12 minutes.

Once patties are cooked assemble sandwich and place in warmer until meal time.

Chicken Strip Basket

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8233
School:	South Heights Elementary		

Ingredients

Description	Measurement	DistPart #
CHIX STRP WGRAIN 3.06Z 30 PRCE	3 Each	546561
FRIES 1/2 C/C OVEN 6-5 MCC	4 Ounce	200697
BREAD GARL TX TST SLC 12-12CT GCHC	1 Slice	611910
GRAVY MIX BISC WHITE SAUCE 12-24Z	1 Fluid Ounce	242420

Preparation Instructions

WASH HANDS AND PUT ON CLEAN GLOVES

CHICKEN STRIPS:

BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.

CRINKLE FRIES:

CONVENTIONAL: PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES.

CONVECTION: PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

GARLIC TOAST:

Preheat oven to 450 degrees Fahrenheit. Place GFS sliced garlic toast on cookie sheet. Heat each side for 3-4 minutes or until butter is melted or until heated through.

GRAVY:

PREPARE AS INSTRUCTED ON PACKAGE

ONCE ALL COMPONENTS ARE PREPARED CUP GRAVY INTO 4 OZ STYROFOAM CUPS, AND BOAT ALL 4 ITEMS TOGETHER IN A 2#BOAT

PUT IN WARMER UNTIL MEAL TIME

Scrambled Eggs with Toast

Servings:	1.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8234
School:	South Heights Elementary		

Ingredients

Description	Measurement	DistPart #
BREAD WHT SFT SLCD 1/2 16-22Z GCHC	1 Slice	204782
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1 Teaspoon	651171
EGG SCRMBD CKD FZ 4-5 CARG	1 Ounce	192330

Preparation Instructions

Scrambled Eggs:

Place pre-cooked scrambled eggs in a pan sprayed with pan release, cover pan with foil. Place in oven.

CONVECTION OVEN - 275°F Thawed: 25-30 minutes Frozen: 30-35 minutes CONVENTIONAL OVEN - 300°F

Thawed: 30-35 minutes Frozen: 35-40 minutes

Toast:

Spray pan with butter spray, place bread slices and spray tops of them.

Cook in 300 degree oven to your desired state of browning.

Chicken Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8235
School:	South Heights Elementary		

Ingredients

Description	Measurement	DistPart #
Chicken Patty Breakfast Brd WG	1 Each	528820
BISCUIT STHRN STYL EZ SPLT 216-2.2Z	1 Each	866920

Preparation Instructions

Double Burger/Cheeseburger - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-13923
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BUN HAMB SLCD 4 10-12CT GCHC	1 Each	763233
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260
BEEF STK PTY CKD 2.45Z 6-5 JTM	1 Each	661851
BEEF PTY CKD LO SOD 2.25Z 6-5# JTM	1 Each	655482
BEEF PTY PREM CKD 3Z 6-4.875# JTM	1 Ounce	547933

Preparation Instructions

Wash hands and put on gloves

Gather all supplies

Beef Patty:

conventional oven: frozen at 375 degree f for 15-18 minutes. Thawed at 375 degree f for 10-12 minutes. Convection oven: frozen at 350 degree f for 9-11 minutes. Thawed at 350 degree f for 5-7 minutes. Should reach 165 degrees internal temp.

Once burgers are cooked assemble sandwich with 2 beef patty's per bun.

Add slice cheese for cheeseburger.

Place all assembled sandwiches and extra patties in warmer until meal time. Optional - wrap in foil.

Pizza/Salad Bar - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-13930
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup	451730
SPINACH BABY CLND 2-2 RSS	1 Cup	560545
CARROT BABY WHL CLEANED 12-2 RSS	1 Ounce	510637
TOMATO ROMA DCD 3/8 2-5 RSS	1/4 Cup	786543
BROCCOLI FLORET REG CUT 4-3 RSS	1/4 Cup	732478
CHEESE CHED MLD SHRD 4-5 LOL	1/8 Cup	150250
CUCUMBER SELECT 24CT MRKN	1/4 Cup	418439
POTATO BAKER IDAHO 90CT MRKN	2 Ounce	233277
PIZZA CHS WGRAIN PRIMO 16 9-41.44Z	1/2 Slice	575522
PIZZA PEPP 16 WGRAIN R/E BOLD 9CT	1/2 Slice	503962

Preparation Instructions

WASH HANDS AND PUT ON CLEAN GLOVES

PIZZA:

COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F high fan for 14-16 minutes. IMPINGEMENT OVEN: 420°F for 6-7 minutes. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.

Spicy Chicken Sandwich - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	5.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18503
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.05Z 6-26CT	1 Each	536550
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810

Preparation Instructions

Wash Hands and Put on Gloves

Get buns out to thaw, if not already thawed.

Chicken Patty:

BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.

Assemble Sandwich and put in warmer or leave separate and place cooked chicken patty's in warmer.

Yogurt Bar - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18513
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	4 Ounce	811500
YOGURT STRAWB L/F PARFPR 6-4 YOPL	4 Ounce	811490
PEACH DCD 3/8 IQF 2-5 DOLE	1/4 Cup	192151
STRAWBERRY DCD 1/2 IQF 2-5 CHEF-RDY	1/4 Cup	621420
BLUEBERRY FREE-FLOW IQF 30 GCHC	1/4 Cup	119873
GRANOLA OAT&HNY BULK 4-50Z NATVLLY	1 Ounce	226671

Preparation Instructions

No Preparation Instructions available.

Colonel Chick-Filet - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18514
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BUN HAMB SLCD 4 10-12CT GCHC	1 Each	763233
CHIX BRST FLLT WGRAIN DILL CKD 4-5#	4 Ounce	542832

Preparation Instructions

Wash Hands and put on gloves.

Conventional Oven: Heat 14-16 minutes at 375F. Turn after 6 minutes.

Convection Oven: 13-15 minutes at 375F. Turn after 6 minutes.

Stromboli - HCHS

Servings:	1300.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19797
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
ROLL HOAGIE 6 12-6CT GCHC	1 Each	206580
BEEF CRMBL CKD IQF 6-5# JTM	3 Ounce	661940
SAUCE MARINARA SMOOTH 6-10 PG	1/2 Cup	231762
CHEESE MOZZ SHRD 4-5 LOL	2 Ounce	645170
SEASONING PIZZA ITAL MIX 12Z TRDE	1 Teaspoon	413461
PEPPERS GREEN DCD 1/2 2-3 RSS	1/4 Cup	283959

Preparation Instructions

Place beef crumbles in bags steamer or in tilt skillet out of bag for 30 min or until internal temperature reaches 165 or above.

Mix Italian pizza seasoning and marinara sauce to the beef crumbles.

Place hoagie rolls on sheet pan. Add beef, diced peppers, mozzarella cheese and cook in oven a 350 until reaches internal temp of 165 above and bread has a nice brown look.

Wrap in foil and serve.

Donut Holes w/Sugar & Cinnamon - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	6.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-19805
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
DONUT HOLE CAKE WGRAIN 384-.41Z RICH	6 Each	839520
SUGAR CANE GRANUL XFINE 50# P/L	1 Tablespoon	563191
SPICE CINNAMON GRND 15Z TRDE	1 Tablespoon	224723

Preparation Instructions

Thaw donuts overnight. Place donuts on flat pan and Heat at 350 for 5 minutes.

Mix sugar and cinnamon together in a pan.

Roll donuts until coated with sugar cinnamon mix.

Serve.

Donut Breakfast Sandwich - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-19810

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY SAGE CKD IQF 96-2Z GFS	1 Each	641783
DONUT YST RNG WGRAIN 84-2Z RICH	1 Each	556582
Egg Patty Round Commodity	1 PATTY	
CHEESE, AMERICAN, YELLOW, PASTEURIZED, SLICED LOW SODIUM	1 Ounce	46288

Preparation Instructions

Put each item on sheet pans - Sausage, egg patty, and donut.

Make glaze using powder sugar and white milk. Mix until at consistency needed for glaze.

Cook each item using instructions above.

Hold in warmer until ready to assemble at 145 degrees.

Cut donut in half.

Place sausage, egg patty, and cheese slice on donut to make a sandwich. Dribble glaze on top of donut and serve.

Hold in warmer.

Sausage Biscuit M/E

Servings:	200.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-20173

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY STHR N 1.33Z 6-5 JTM	1 Each	785880
SAUSAGE PTY SAGE CKD IQF 96-2Z GFS	1 Each	641783

Preparation Instructions

Cook biscuits as instructed above. Cook sausage as instructed above, cook until internal temp reaches 165 or above. Put sausage patty on biscuit and wrap in foil. Serve.

Uncrustable - Central

Servings:	5.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-20261
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z	1 Each	527462
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580
CRACKER GRHM HNY MAID LIL SQ 72-1.06Z	1 Package	503370
CRACKER GLDFSH GRHM VAN 300-.9Z PEPP	1 Each	198472

Preparation Instructions

Must serve 1 uncrustable, 1 cheese stick, and 1 cracker to make it complete.

1 uncrustable = 1 oz meat & 1 oz grain

1 cheese = 1 oz meat

1 graham = 1 oz grain

Colonel's Hot Brown - HCHS

Servings:	900.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20274
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHIX HAM BLACK FOREST SLCD 6-2 TYS	4 Slice	527380
BREAD TX TST WHT 3/4 SLCD 12-22Z	1 Slice	793350
BACON TKY L/O 28-32CT FZ 2-6 KE	2 Slice	219901
TOMATO 5X6 XL 25 MRKN	1/4 Cup	206032
PARSLEY CALIF CLND 4-1 RSS	1/2 Ounce	272396
SAUCE CHS CHED 6-5 JTM	2 Ounce	271081

Preparation Instructions

1. Place turkey bacon on pan & cook until bacon is crispy.
2. Place sliced tomatoes on tray and cook in oven until warm.
3. Spray Texas toast with butter spray & toast in oven until golden brown and crisp.
4. Place 4 slices of ham on toast.
5. Drizzle some cheese sauce over ham and toast.
6. Place 2 tomato slices and drizzle more cheese sauce.
7. Top with two slices of bacon and but complete sandwich in oven to heat thoroughly.
8. Garnish with parsley sprigs.
9. Place in warmer until time to serve.

Grilled Cheese - HCHS

Servings:	500.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20275
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	4 Slice	189071
BREAD WGRAIN HNY WHT 16-24Z GCHC	2 Slice	204822
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1 Teaspoon	651171

Preparation Instructions

Spray with butter spray or spread liquid butter on bottom slice of bread.

Put 4 Slices of Cheese on bread then top with 2nd slice of bread. Spray with butter spray or spread liquid butter.

Bake until bread is toasted and cheese melted, should reach 145 degrees.

Keep in warmer until time to serve.

4 slices of cheese = 2 oz meat

2 slices of bread = 2 oz grain

Wings - HCHS

Servings:	1200.00	Category:	Entree
Serving Size:	1200.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20438
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHIX WNG CKD OVN RSTD 6-5 GOLDKIST	5 Each	159883
RUB CLASSIC BBQ 4.25 TRDE	1 Teaspoon	860421

Preparation Instructions

Coat chicken wings with dry rub and place on flat pan. Cook at 350 degrees for 30-35 minutes or until reach internal temp of 165 degrees or above.

Keep in warmer on flat pans until serving time and maintain temp of 145 degrees internal temp or above.

Can put wings in 1/2 pan on line to serve.

5 wings per servings.

**Optional-can serve with sauces.

Queso Chicken & Rice - HCHS

Servings:	1000.00	Category:	Entree
Serving Size:	6.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21800
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	1 Ounce	722110
RICE SPANISH 6-36Z UBEN	3 Ounce	555169
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	2 Ounce	570533

Preparation Instructions

Mix all three ingredients together and cook until temp reaches internal temp of 165 or above.

Buffalo Chicken Dip - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22635
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	15 Pound	570533
CHEESE CREAM LOAF 10-3 GCHC	15 Pound	163562
SAUCE HOT 4-1GAL TXPETE	15 Cup	263030
DRESSING RNCH BTRMLK 4-1GAL GCHC	15 Cup	426598
CHEESE BLND MEX SHRD FTNR 4-5 GCHC	15 Quart	606952
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	662512

Preparation Instructions

WE USED FOR 1100 SERVINGS: 6 GALLONS OF HOT SAUCE, 6 GALLONS OF RANCH, 3 CASES + 4LB OF CREAM CHEESE, 5 CASES OF SHREDDED CHEESE, 10 CASES OF DICED CHICKEN.

IF USE BAKEABLE BOWLS, WILL NEED 2 CASES OF 720.

Steam chicken to 165 degrees and soften cream cheese. (See prep instructions)

Mix cream cheese and chicken until combined.

Add hot sauce, ranch dressing, and cheese and mix until combined.

Using 4 oz scoop, place 1 (one) scoop into each bowl.

Bake on convection at 325 for 12-15 min. NO NOT use browning level or turbo.

Serve with tortilla chips.

McColonel McMuffin - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-23341
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
MUFFIN ENGLISH 2Z 12-12CT GCHC	1 Each	208640
SAUSAGE PTY STHRN 1.33Z 6-5# COMM	1 Each	785880
Egg Patty Round Commodity	1 PATTY	
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260

Preparation Instructions

Cook sausage & egg patty per their instructions. Make sure they are cooked to 165 degrees internal temp. Once sausage & egg are cooked place on English Muffin along with a slice of cheese and serve.

Hot Ham & Cheese - HCHS

Servings:	1300.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23354
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
HAM HNY DELI SHVD FRSH 6-2 GFS	5 Ounce	779160
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810

Preparation Instructions

PUT 4 SLICES OF MEAT AND 1 SLICE OF CHEESE ON EACH BUN AND PLACE TOP ON WRAP IN FOIL SHEETS

PLACE ON PAN

PUT IN OVEN ON 300 DEGREES F UNTIL CHEESE IS MELTED

PLACE IN WARMER UNTIL SERVING TIME

5 oz of Ham = 3.75 oz meat

1 slice of cheese = .5 oz meat

1 bun = 2 oz grain

BBQ Chicken - HCHS

Servings:	900.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27719
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
Chicken Fajita Strips	1 Ounce	17907
Unseasoned, chicken Strips, cooked, frozen	1 Ounce	110462
SAUCE BBQ 4-1GAL SWTBRAY	1 Tablespoon	655937

Preparation Instructions

Cook chicken in steamer for 30 min or until internal temp reaches 165 degrees.

Chop up/shred chicken.

Cover and mix with bbq sauce and place in warmer.

Serve.

Pepper Jack Chicken - HCHS

Servings:	65.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28107
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
Unseasoned, chicken Strips, cooked, frozen	2 Package	110462
CHEESE PEPR JK SHRD FTHR 4-5 P/L	1 Gallon	114422
Shredded Mild Cheddar Cheese	1 Gallon	122190

Preparation Instructions

Cook chicken in steamer until reaches 165 degree internal temp.

Mix in pepper jack cheese then heat until cheese melted.

Serve. - Hold temp at 145 degrees or more.

2 bags of chicken, 1 gallon of shredded Cheddar Cheese & Pepper Jack Cheese.

Salt, Pepper, Garlic Powder, Onion Powder. Serves 65

Pop Tarts - 2 pack - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28133
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
PASTRY POP-TART WGRAIN CINN 72-2CT	1 Package	123081
PASTRY POP-TART WGRAIN FUDG 72-2CT	1 Package	452082
PASTRY POP-TART WGRAIN STRAWB 72-2CT	1 Package	123031

Preparation Instructions

Only serve 1 package of 2 poptarts per student. May use a variety of flavors.

Sausage Biscuit - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28148
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY SAGE CKD IQF 96-2Z GFS	1 Each	641783
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	237390

Preparation Instructions

Cook Sausage at 350 degrees until reaches internal temp of 165 degrees or more, about 15 min.

Cook Biscuit until done, 237390, 350 degrees for about 15 min.

Put Sausage and Biscuit together and wrap in foil. Serve. Holding temp 145 degrees.

1 biscuit = 2 oz grain

Cheeseburger - HCHS

Servings:	600.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28158
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BEEF STK PTY CKD 2.45Z 6-5 JTM	1 Each	661851
BEEF PTY CKD LO SOD 2.25Z 6-5# JTM	1 Each	655482
BEEF PTY PREM CKD 3Z 6-4.875# JTM	1 Ounce	547933
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810

Preparation Instructions

Use 1 beef patty from any of the listed numbers.

Cook beef patty at 350 degrees for about 12 minutes or until internal temp reaches 165 degrees.

Put one piece of cheese on beef patty and places on bun.

Wrap in foil and place in warmer until time to serve. Hold temp should be 145 degrees. Hold time is 4 hours.

Fruit Every Day Fruit - HCHS

Servings:	600.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28349
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BANANA TURNING SNGL 150CT 40 P/L	1 Each	197769
PEAR 95-110CT MRKN	1 Piece	198056
ORANGES NAVEL/VALENCIA CHC 125-138CT	1 Cup	322326
APPLE FRSH SLCD 100-2Z P/L	1 Package	473171
APPLE DELICIOUS RED 163CT MRKN	1 Piece	540005
APPLE DELIC GLDN 125-138CT MRKN	1 Piece	597481
APPLESAUCE CINN CUP 96-4.5Z P/L	1 Each	753921
APPLESAUCE STRAWB UNSWT 96-4.5Z P/L	1 Each	753931
PEACH DCD CUP IN JCE 36-4Z DOLE	1 Each	131970
PINEAPPLE TIDBITS CUP 36-4Z DOLE	1 Ounce	216300
CRANBERRY DRIED CHRY 200-1.16Z OCSPR	1 Package	636402
CRANBERRY DRIED STRAWB 200-1.16Z	1 Package	531681
CRANBERRY DRIED 200-1.16Z OCSPR	1 Each	784641
RAISIN SELECT 1.5Z BOXES 24-6CT P/L	1 Cup	544426
Mixed Berry Cup	1 1	
Strawberry Cups Froz	1	
Peaches, Diced, Cups, Frozen	1	51478

Preparation Instructions

No Preparation Instructions available.

Cereal 1 oz - HCHS

Servings:	200.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28382
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CEREAL APPLE JACKS R/S BWL 96-1Z KELL	1 Each	283611
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Each	365790
CEREAL FROOT LOOPS R/S BWL 96-1Z KELL	1 Each	283620
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	265811
CEREAL REESEES PUFFS WGRAIN 96CT GENM	1 Package	264761
CEREAL RICE KRISPIES WGRAIN 96-1Z	1 Each	509303
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	265782

Preparation Instructions

No Preparation Instructions available.

Cereal 2 oz - HCHS

Servings:	150.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28557
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CEREAL CHEERIOS HNYNUT CUP 60-2Z	1 Package	105307
Lucky Charms 2 oz	1 Container	105840
Cinnamon Toast Crunch 2 oz	1 container	105931
CEREAL RICE CHEX CINN CUP 60-2Z GENM	1	105357
Cocoa Puffs 2 oz	1 Container	105850

Preparation Instructions

No Preparation Instructions available.

Philly Cheese Steak - HCHS

Servings:	525.00	Category:	Entree
Serving Size:	6.25 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28573
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BEEF STK PHLL SEAS CKD 2.86Z 6-5 JTM	6 Ounce	720861
SAUCE CHS WHT QUESO 4-5 BIB JTM	1 Each	701201
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	276142

Preparation Instructions

If beef steak and cheese are thawed but into pan and steam together to temp of 140.00

If not thawed, steam steak to temp of 165 and cheese to at least 140. Once reach temp, mix together.

Serve on Sub Bun.

6 oz of Philly steak = 4 oz of meat

1 oz of queso cheese = .15 oz meat

1 sub bun = 2 oz grain

Chicken Biscuit - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28671

Ingredients

Description	Measurement	DistPart #
Chicken Patty Breakfast Brd WG	1 9/11 Each	528820
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 9/11 Each	237390
Sliced American Cheese	1 9/11 Ounce	100018
BISCUIT BTRMLK SLCD 2.5Z 6-20CT GCHC	1 Each	685000
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260

Preparation Instructions

Bake per instructions per each item. Make sure chicken patty reaches 165 degrees.

Once chicken and biscuit are cooked put them together, you can add cheese if wanted.

Wrap in foil and keep in warmer until time to serve.

528820 chicken patty 1 each = 1 oz meat & .5 oz grain

237390 biscuit 1 each = 1.5 oz grain

189071/150260/100018 1 slice = .5 oz meat

Sausage, Egg, & Cheese Biscuit - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28674
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY SAGE CKD IQF 96-2Z GFS	1 Each	641783
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	237390
Cheese, American Blended, Yellow, Skim/Red Fat, Sliced	1	51551
Egg Patty Round Commodity	1 PATTY	
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260

Preparation Instructions

Cook Sausage at 350 degrees until reaches internal temp of 165 degrees or more, about 15 min.

Cook Biscuit until done, 237390, 350 degrees for about 15 min until reaches 145

Cook Egg at 350 for about 12 min until reaches 165

Put Sausage, Egg, and Cheese on Biscuit and wrap in foil. Serve. Holding temp 145 degrees.

1 egg patty = 1 oz meat

1 slice of cheese = .5 oz meat

1 biscuit = 2 oz grain

Potato Taco - HCHS

Servings:	500.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-28703
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
POTATO SHELLS 4-4.25 187CT MCC	4 Each	649790
TACO FILLING BEEF REDC FAT 6-5 COMM	1 Ounce	722330
SAUCE CHS WHT QUESO 4-5 BIB JTM	1 Cup	701201
SAUCE CHS NACHO DLX 6-10 GCHC	1 Cup	323616
84-2.6Z SALSA CUP REDG REDSC2Z	1	536690
SALSA 103Z 6-10 REDG	1 Ounce	452841
SOUR CREAM PKT 100-1Z GCHC	1	745903
CHEESE MOZZ 3 SHRD FTHR 4-5 PG	1 Cup	780995

Preparation Instructions

Steam taco filling mixed with salsa until reaches 165 degrees.

Steam queso cheese then hold in warmer.

4 potato skins per serving - Put liquid butter and salt on inside of potato and spread. Spoon nacho cheese onto potato and cook per potato instructions.

When finished cooking place 3 oz of taco filling onto potato and top with shredded cheese then place back in oven to melt cheese.

Serve with sour cream and salsa cup.

Yogurt with Grahams - HCHS

Servings:	110.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28785
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CRACKER GRHM HNY MAID LIL SQ 72-1.06Z	1 Each	503370
YOGURT DANIMAL VAN N/F 48-4Z DANN	1 Each	200612

Preparation Instructions

Students get one yogurt, flavor may vary, and 1 graham package.

Hamburger - HCHS

Servings:	500.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28788
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BEEF STK PTY CKD 2.45Z 6-5 JTM	1 Each	661851
BEEF PTY CKD LO SOD 2.25Z 6-5# JTM	1 Each	655482
BEEF PTY PREM CKD 3Z 6-4.875# JTM	1 Ounce	547933
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810

Preparation Instructions

Use 1 beef patty from any of the listed numbers.

Cook beef patty at 350 degrees for about 12 minutes or until internal temp reaches 165 degrees.

Place beef patty on bun and wrap in foil. Hold at 145 degrees for no more than 4 hours.

Corn - HCHS

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28789
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CORN CUT IQF 30 KE	1/2 Cup	283730
BUTTER ALT LIQ NT 3-1GAL GCHC	1 Tablespoon	614640
SPICE PEPR BLK REST GRIND 16Z TRDE	1 Teaspoon	225061

Preparation Instructions

Use commodity corn if available.

CORN CAN BE COOKED WITHOUT THAWING.

Add butter and pepper to taste.

STEAMER: PLACE FROZEN CORN IN STEAMER PAN. STEAM UNCOVERED FOR ABOUT 15-20 MIN. DEPENDING ON NUMBER OF PANS IN STEAMER. DRAIN. COOK FROZEN CORN ONLY UNTIL TENDER BUT CRISP.

CORN WILL CONTINUE TO COOK WHEN HELD ON A HOT STEAM TABLE OR IN A HOLDING CABINET.

McColonel Griddle - HCHS

Servings:	150.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28922
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
Egg Patty Round Commodity	1 PATTY	
SAUSAGE PTY SAGE CKD IQF 96-2Z GFS	1 Each	641783
Sliced American Cheese	1 Ounce	100018
PANCAKE BTRMLK WGRAIN 144-1.3Z BKCRFT	2 Each	156101
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
EGG OMELET PLN SNGL FOLD 75-3Z GCHC	1 Each	462497

Preparation Instructions

Cook each item per item instructions. Make sure all items reach temp of 165 degrees.

Using 2 pancakes place a slice of cheese, 1 egg patty , & 1 sausage patty between the two patties and serve.

Can serve w/syrup.

Fish Sandwich - HCHS

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29009
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
POLLOCK BRD FLLT WGRAIN MSC 3.6Z 10	1 Each	519420
BUN HAMB SLCD 4 10-12CT GCHC	1 Each	763233

Preparation Instructions

Cook fish per item instructions.

Place on bun and wrap in foil. Hold at 145 degrees.

Side Salad - HCHS

Servings:	1000.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29228
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup	451730
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
TOMATO GRAPE SWT 10 MRKN	1/4 Cup	129631
CARROT BABY WHL CLEANED 12-2 RSS	1/4 Cup	510637
DRESSING RNCH LT 4-1GAL GCHC	2 Tablespoon	472999

Preparation Instructions

No Preparation Instructions available.

Egg & Cheese Biscuit - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29322
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
Egg Patty Round Commodity	1 PATTY	
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	237390
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260

Preparation Instructions

Cook biscuit according to instructions on box. Cook @ 350 for about 12 minutes.

Cook egg patty according instructions on box. Cook at 350 for 15 minutes or until internal temp reaches 165 degrees.

Put slice of cheese on biscuit along with egg, wrap in foil, and serve. Holding temp at 145 degrees.

1 cheese slice = .5 oz meat

1 egg patty = 1 oz meat

1 biscuit = 2 oz grain

Chicken Alfredo - HCHS

Servings:	900.00	Category:	Entree
Serving Size:	6.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29343
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
ENTREE PENNE W/ALFREDO SCE 6-5	6 Ounce	491074
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	2 Ounce	570533

Preparation Instructions

Steam both the chicken and alfredo until reach internal temp of 165 degrees. Chicken will take around 20 min. and Alfredo will take around 30-40 min.

Mix chicken with alfredo and serve.

6 oz of Alfredo w/penne = 2 oz meat & 1 oz grain

2 oz of diced chicken = 2 oz meat

Colonel's Crazy's Burger - Culinary HS

Servings:	6.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29344
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
PORK CRSE GRND 3/8 80/20 6-5 HALP	1 1/2 Pound	639220
CHEESE PEPR JK SLCD 8-1.5# LOL	6 Slice	238951
ONION RING BATRD 3/8 6-2.5 GCHC	6 Each	267100
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	6 Each	517810
SPICE ONION MINCED 12Z TRDE	1/4 Cup	513997
PEPPERS GREEN STRP 3/4 2-3 RSS	1/4 Cup	849995
PEPPERS RED 5 P/L	1/4 Cup	597082
GARLIC PLD FRESH 5 RSS	3 Each	428353
SEASONING GARDEN NO SALT 19Z TRDE	1 Tablespoon	565148
SPICE PEPR BLK REST GRIND 5 TRDE	1 Tablespoon	242179
RADISH CLEANED 2-3 RSS	3 Each	233986
ONION GREEN CLPD 4-2 RSS	1 Ounce	198889
ONION RING RED 1/4 2-5 RSS	1 Each	429198
BACON TKY L/O 27CT/AVG 4-3 GCHC	6 Slice	218631

Preparation Instructions

Wash hands and put on gloves, Preheat oven to 400F. Gather equipment and ingredients needs. Remove the ground pork from the refrigerator last to prevent time and temperature abuse. . Place each red onion slice on top of the baking sheet. Combine pork colonel's crazies BBQ sauce, minced onion, green pepper, red pepper, garlic, all purpose seasoning, and black pepper mixing with gloved hands. Divide the meat mixture into 6 equal portions. Pat the portions into patties. Place patty on each onion slice molding it to the onion. Bake in preheated oven for about 30-40 minutes. Using a bi-metallic thermometer, check the internal temperature it should reach 155F. Place a wire rack on sheet pan. Spray the rack with pan coating well. Place the breaded onion rings on the rack and bake until

golden brown. once baked keep warm. Fry bacon in a skillet until crisp. Place cooked bacon on paper towel to drain any excess grease. Break each slice in half. Brush buns with olive oil and place in skillet, heating until warm. Place the buns on a sheet pan. Assemble the burger by spooning the BBQ sauce on the bottom and top of each heated bun, add the burger, 2 pieces of bacon(1 slice), pepper jack cheese, onion ring, then drizzle the BBQ sauce over the onion ring and burger.

Colonel's Crazy's Spicy Slaw - Culinary HS

Servings:	6.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29345
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CABBAGE GREEN 45 P/L	2 Cup	198463
ZUCCHINI MED 17AVG MRKN	1 Cup	198927
SQUASH MED YEL S/N 17AVG MRKN	1 Cup	198935
CARROT WHL PEELED 2-10 RSS	1/2 Cup	198145
RADISH CLEANED 2-3 RSS	1/2 Cup	233986
PEPPERS GREEN STRP 3/4 2-3 RSS	1/4 Cup	849995
PEPPERS RED 5 P/L	1/4 Cup	597082
ONION RED JUMBO 25 MRKN	1/4 Cup	198722
RAISINS DRD GOLDEN 1-5	1/4 Cup	559970
VINEGAR APPLE CIDER 5 4-1GAL GCHC	1 Cup	430795
SUGAR CANE GRANUL 25 GCHC	1/2 Cup	108642
SPICE CELERY SEED WHOLE 16Z TRDE	1 Tablespoon	224677
SEASONING GARDEN NO SALT 19Z TRDE	1 Teaspoon	565148
SEASONING WESTERN BBQ 19Z TRDE	1 Teaspoon	513962
CRANBERRY DRIED SWTND 10 OCSPR	1/4 Cup	350882

Preparation Instructions

Gather equipment needed along with all ingredients. Place damp towel under your cutting board before you start cutting your vegetables. Whisk ingredients for the dressing in a small saucepan and bring to a boil. Boil for 8 minutes or until the dressing begins to thicken. cool the dressing using the ice water method. Wash vegetables by gently them under cool running water. Place vegetables as you chop into a large mixing bowl add 1/4 of the almonds and toss. Pour dressing over vegetables mix well until combined. Top with remaining almonds. Serve immediately or

refrigerate until; ready to serve

Colonel's Crazy's BBQ Sauce - Culinary HS

Servings:	6.00	Category:	Condiments or Other
Serving Size:	1.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29346
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
TOMATO PASTE 26 6-10 GCHC	2 Tablespoon	100196
VINEGAR WHT DISTILLED 5 4-1GAL GCHC	2 Tablespoon	629640
SUGAR BROWN LT 12-2 P/L	3 Tablespoon	860311
SAUCE WORCESTERSHIRE 12-10FLZ L&P	1 Tablespoon	293431
SPICE ONION POWDER 19Z TRDE	1 Teaspoon	126993
SPICE GARLIC POWDER 21Z TRDE	1 Teaspoon	224839
SMOKE LIQUID 1-QT GCHC	1 Teaspoon	242152
SALT SEA 36Z TRDE	1/2 Teaspoon	748590
SPICE PEPR BLK REST GRIND 5 TRDE	1/2 Teaspoon	242179
SPICE PEPR RED CRUSHED 12Z TRDE	1/2 Teaspoon	430196
SODA CAN DR. PEPPER 24-12FLZ DR PEPR	1 1/2 Cup	195741
1-24 16.9OZ AQUAFINA WATER	1/4 Cup	545482

Preparation Instructions

Combine all ingredients into a medium pan. Whisk together using a wire whip until all ingredients are blended. Over medium heat bring the mixture to a boil. Reduce heat to medium. Simmer while stirring continuously. Simmer for 10-15 minutes or until the sauce has thickened. Cool BBQ sauce using the ice water bath method. Use 1/2 cup of the sauce in the colonels crazies' burgers and reserve the other to put on the bun.

Sausage & Egg Biscuit - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29366
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY SAGE CKD IQF 96-2Z GFS	1 Each	641783
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	237390
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260

Preparation Instructions

Cook Sausage at 350 degrees until reaches internal temp of 165 degrees or more, about 15 min.

Cook Biscuit until done, 237390, 350 degrees for about 15 min.

Put Sausage, Egg, & Biscuit together and wrap in foil. Serve. Holding temp 145 degrees.

1 slice of cheese = .5 oz meat

1 biscuit = 2 oz grain

Mashed Potatoes - HCHS

Servings:	800.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29389
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
POTATO PRLS XTRA RICH 6-3.56 BAMER	4 Ounce	222585
BUTTER SUB 24-4Z BTRBUDS	1 Tablespoon	209810
SPICE PEPR BLK REG FINE GRIND 16Z	1 Teaspoon	225037

Preparation Instructions

1 large pan - Use 2 boxes of potato pearls, 2 oz of black pepper, and 1 package of butter buds.
Use 3 gallons of water, more or less depending on how the potatoes set up.

Peas - HCHS

Servings:	400.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29390
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
PEAS GREEN IQF 30 KE	1/2 Cup	283760
SPICE PEPR BLK REG FINE GRIND 16Z	1 Teaspoon	225037
SEASONING GARDEN NO SALT 19Z TRDE	1 Teaspoon	565148
BUTTER SUB 24-4Z BTRBUDS	1 Tablespoon	209810

Preparation Instructions

season to taste.

Steam for about 20 min or until reaches 165 degrees

Green Beans - HCHS

Servings:	650.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29391
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BEAN GREEN CUT MXD SV LO SOD 6-10	487 1/2 Cup	221990
BASE BEEF NO MSG LO SOD 6-1 MINR	650 Fluid Ounce	580562
ONION DEHY CHPD 15 P/L	1300 Fluid Ounce	263036
SPICE PEPR BLK REG FINE GRIND 16Z	650 Tablespoon	225037

Preparation Instructions

WASH HANDS AND PUT ON GLOVES

STEAMER - Open cans and drain at least 2 cans of 4 cans. Put 4 cans in large pan. Add ingredients. Put in steamer and steam for 30-40 min.

OPEN AND EMPTY CANS INTO TILT SKILLET

ADD BEEF BASE, DEHYDRATED ONIONS AND BLACK PEPPER.

COOK AT 350 DEGREE F FOR 2 HOURS

FOR STOVE TOP EMPTY CANS INTO STOCK POT, ADD ADDITIONAL INGREDIENTS

COOK ON LOW FOR 3 HOURS

Broccoli - HCHS

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29393
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BROCCOLI CRWN ICELESS 20 MRKN	1/2 Cup	704547
BROCCOLI FLORET REG CUT 4-3 RSS	1/2 Cup	732478
SEASONING GARDEN NO SALT 19Z TRDE	1 Teaspoon	565148
BUTTER SUB 24-4Z BTRBUDS	1 Tablespoon	209810

Preparation Instructions

WASH HANDS AND PUT ON GLOVES

SPRAY PAN ADD BROCCOLI, AND SEASONING.

STEAM FOR 5 MINUTES OR UNTIL IT'S LIGHTLY TENDER IF FRESH BROCCOLI,

IF FROZEN WILL NEED TO STEAM FOR ABOUT 12 MIN OR UNTIL LIGHTLY TENDER.

*DO NOT OVERCOOK OR IT WILL TURN TO MUSH

Stir Fry - HCHS

Servings:	600.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29394
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
VEG BLND STIR FRY 12-2 GCHC	1/2 Cup	440884
SEASONING GARDEN NO SALT 19Z TRDE	1 Teaspoon	565148
SPICE PEPR BLK REG FINE GRIND 16Z	1 Teaspoon	225037

Preparation Instructions

Season to taste.

Steam for 15-20 min until vegetables are tender. Be careful not to overcook.

California Blend - HCHS

Servings:	600.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29395
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SEASONING GARDEN NO SALT 19Z TRDE	1 Teaspoon	565148
SPICE PEPR BLK REG FINE GRIND 16Z	1 Teaspoon	225037
VEG BLEND CALIF 6-4 GCHC	1 Cup	610891

Preparation Instructions

Season to taste.

Steam for 15-20 min until vegetables are tender. Be careful not to overcook.

Carrots - Steamed - HCHS

Servings:	400.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29396
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CARROT SLCD C/C LRG 30 KE	1/2 Cup	359020
SEASONING GARDEN NO SALT 19Z TRDE	1 Teaspoon	565148
BUTTER SUB 24-4Z BTRBUDS	1 Tablespoon	209810

Preparation Instructions

Season to taste. Steam for 20 minutes or until tender. Be careful not to over cook.

Sausage & Cheese Biscuit - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29443
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY SAGE CKD IQF 96-2Z GFS	1 Each	641783
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	237390
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071

Preparation Instructions

Once sausage and biscuit have been cooked per individual instructions add slice of cheese to biscuit and put sausage on biscuit and wrap in foil. Keep in warmer.

Walking Taco - HCHS

Servings:	1000.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29557
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	6 Ounce	722330

Preparation Instructions

Serve with Fritos or Tostito Scoops.

Can also be served with salsa cup and sour cream.

Carrots - Buttered - HCHS

Servings:	500.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29943
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CARROT SLCD MED 6-10 GCHC	1 Cup	118915
BUTTER SUB 24-4Z BTRBUDS	1 Tablespoon	209810

Preparation Instructions

Use 1/2 pans.

Drain Carrots

Put 3 - 4 drained carrots into pan. Add 1/2 package of butter buds.

Steam for 15-20 min, until tender.

Serve. Hold temp 145 degrees.

Veggie Cup - HCHS

Servings:	500.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29945
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
TOMATO CHERRY 11 MRKN	1/4 Cup	569551
BROCCOLI FLORET REG CUT 4-3 RSS	1/4 Cup	732478
CAULIFLOWER BITE SIZE 2-3 RSS	1/4 Cup	732486
CUCUMBER SELECT 24CT MRKN	1/4 Cup	418439
RANCH LT DIP CUP 100-1Z FLAVOR FRESH	1 Each	499521
CELERY STIX 4-3 RSS	1 Cup	781592

Preparation Instructions

Use 9 oz cups with lids.

Can use any of the above listed items. Fill 9 oz cup with at least 2-3 of the items listed above.

Keep refrigerated.

Serve with Ranch Cup

Baked Potato - HCHS

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29947
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
POTATO BAKER IDAHO 120CT MRKN	1 Each	233293
MARGARINE CUP SPRD WHPD 900-5GM GCHC	1 Each	772331
SOUR CREAM PKT 400-1Z GCHC	1 Each	836750
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	2 Ounce	570533
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce	150250
SALSA 103Z 6-10 REDG	2 Ounce	452841
BROCCOLI FLORET REG CUT 4-3 RSS	1 Cup	732478
TACO FILLING PORK REDC FAT 6-5 COMM	2 Ounce	641390

Preparation Instructions

See Potato prep and cooking instructions. Once cooked. Hold in warmer with holding temp at 145 degrees.

Can serve potato with any of the following items listed above.

***Serve on Salad Bar Line.

Parsley Potatoes - HCHS

Servings:	108.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29953
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
POTATO WHL SMALL 100-120CT 6-10 GCHC	54 Cup	169501
BUTTER SUB 24-4Z BTRBUDS	540 Tablespoon	209810
SPICE PARSLEY FLAKES 2Z TRDE	108 Teaspoon	259195
ONION DEHY CHPD 15 P/L	54 Cup	263036

Preparation Instructions

Using 1/2 pans, pour 3-4 cans of potatoes in pan (DO NOT DRAIN).

Mix the following into the potatoes:

Butter Buds - 1/2 package

Parsley Flakes - 1/2 cup

Dry Onion - 1/2 cup

Place in steamer and steam for about 12-15 min until potatoes are tender and reach at least 145 degrees internal temp.

Hold in warmer - 145 degrees.

Serve.

1 can of potatoes = 18 servings, 1 case of potatoes = 108 servings.

Vegetable Wrap - HCHS

Servings:	32.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-29954
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
TOMATO ROMA DCD 3/8 2-5 RSS	1 Cup	786543
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Package	451730
PEPPERS GREEN DCD 1/2 2-3 RSS	1 Cup	283959
CARROT BABY WHL CLEANED 12-2 RSS	1 Package	510637
CHEESE CHED MLD SHRD 4-5 LOL	1 2/7 Cup	150250
TORTILLA FLOUR 8 24-12CT GRSZ	1 Each	713330
DRESSING ITAL FF 4-1GAL PMLL	3 Ounce	181262

Preparation Instructions

1 bag of lettuce makes 32 wraps.

Slice the carrots and cucumbers into pieces.

Mix bag of lettuce, with green peppers, tomatoes, carrots, and cucumbers and mix in Italian dressing.

Place mixture onto soft shell tortilla and wrap. Cut into half and put into sandwich wedge container.

Serve.

Keep Refrigerated.

MEATBALL SUB - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32180

Ingredients

Description	Measurement	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	276142
MEATBALL PORK R/SOD .68Z 6-5# JTM	0/1 Each	661991
Shredded Cheddar Cheese	0 Ounce	100003
Cheese, Pepper Jack, Shredded	0 Ounce	51783
SAUCE SPAGHETTI W/MEAT 6-10 VANEE	0 Cup	473071
SAUCE MARINARA 6-10 GCHC	0 Cup	144215

Preparation Instructions

Steam meatballs per instructions on box or until internal temp reaches 165 or above

Mix in spaghetti sauce or marinara sauce depending on which one you are using. May need to put back in steamer to make sure temp still at 165 or above.

Serve on sub bun and top with cheddar or pepper jack cheese.

Chicken Waffle (Clems) - HCHS

Servings:	300.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-32325
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
Chicken & Waffle Bites	1	

Preparation Instructions

THIS ITEM IS NOT CHICKEN WAFFLE BITES - IT IS A ITEM FROM CLEMS. IT IS INDIVIDUALLY WRAPPED AND SHOULD BE COOKED WRAPPED. DO NOT OVER COOK. COOK FROM FROZEN ON 325 FOR 10-15 MIN UNTIL WARM.