

Cookbook for KATHY'S TEST SCHOOL

Created by HPS Menu Planner

Table of Contents

HPS Chicken Breast Sandwich

HPS Tuna and Noodles

HPS Daily Salad

HPS Turkey and Beef Macaroni

HPS Orange Glazed Sweet Potatoes

HPS Barbecue Chicken Salad

HPS Brown Rice Pilaf

HPS Spaghetti and Meat Sauce (Ground Beef and Ground Pork)

HPS Peanut Butter and Jelly Sandwich

HPS Black Bean Hummus

HPS Marinated Black Bean Salad

HPS Hamburger

HPS Kati-Kati Baked Chicken

HPS Vegetable Chili

HPS Vegetable Sticks

HPS Sauteed Spinach and Tomatoes

HPS Jollof Rice

HPS Taco Soup

Kevin's Hamburger

Fries Sweet Potato Crinkle MTG

HPS Chicken Breast Sandwich



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23429
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
CHIX PTY GRLLD 2.5Z 6-5 GLDKST	100 Each	786520
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	100 Each	517810

Preparation Instructions

No Preparation Instructions available.

HPS Tuna and Noodles



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23439
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
Tap Water for Recipes	4 Gallon	000001WTR
PASTA NOODL EGG 1/4 MED 2-5 KE	4 1/2 Pound	654541
MARGARINE SLD 30-1 GCHC	2 Cup	733061
CELERY JUMBO 16-24CT 40 MARKON	1 1/2 Quart	198536
ONION SPANISH JUMBO 50 MRKN	1 3/4 Pound	200778
PEPPERS GREEN XL 40-50CT 20 MRKN	1 1/8 Quart	147192
WHOLE WHEAT FLOUR STONE GROUND 50	1 Quart	330094
MILK WHT FF 4-1GAL RGNLBRND	1 Gallon	557862
SPICE PEPR BLK REG FINE GRIND 16Z	1 Tablespoon	225037
PARSLEY CALIF CLND 4-1 RSS	1 Ounce	272396
TUNA CHNK WHT ALBA 6-66.5Z GCHC	266 Ounce	244473
CORN WHL KERNEL R/SOD 6-10 P/L	1 1/4 Quart	222011
LEMON JUICE 100 12-32FLZ GCHC	1 1/3 Cup	311227

Description	Measurement	DistPart #
BROTH CHIX 12-5 COLLEGE INN	16 Cup	264865

Preparation Instructions

Directions:

Heat water to a rolling boil.

Slowly add pasta. Stir constantly until water boils again. Cook about 6 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well. Set aside for step 6.

Heat margarine in a large stock pot. Add celery, onions, and bell peppers. Cook uncovered over medium heat for 5-6 minutes.

Add flour and stir until smooth.

Add milk, broth, pepper, and parsley. Cook uncovered over medium heat. Stir occasionally for 8-10 minutes to thicken mixture.

Add cooked pasta, tuna, corn, and lemon juice. Stir gently. Cook uncovered over medium heat for 6-8 minutes.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Transfer tuna mixture to a steam table pan (12" x 20" x 4").

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Critical Control Point: Hold for hot service at 135 °F or higher.

Portion with 8 fl oz spoodle (1 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz equivalent meat/meat alternate, 1/8 cup other vegetable, and 1 oz equivalent grains.

5: CACFP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz meat/meat alternate, 1/8 cup vegetable, and 1 serving grains/bread.

HPS Daily Salad



Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23431
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	100 Cup	735787
CUCUMBER 1-24CT MARKON	25 Cup	238653
TOMATO 6X6 LRG 25 MRKN	25 Cup	199036

Preparation Instructions

No Preparation Instructions available.

HPS Turkey and Beef Macaroni



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23441
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
Tap Water for Recipes	6 Gallon	000001WTR
SALT SEA 36Z TRDE	2 2/3 Tablespoon	748590
PASTA ELBOW MACAR 51 WGRAIN 2-10	6 1/4 Pound	229941
TURKEY GROUND RAW 4-5# PERD	10 Pound	202060
ONION DCD 1/4 2-5 RSS	1 3/4 Pound	198307
TOMATO PASTE 26% 6-10 REDG	2 3/5 Quart	773549
TOMATO DCD NSA 6-10 ANGELA MIA	3 1/16 Quart	827614
BASE BEEF NO MSG LO SOD 6-1 MINR	1 Gallon	580562
SPICE PEPR BLK 30 MESH REG GRIND 5	1 Tablespoon	225045
SPICE GARLIC POWDER 21Z TRDE	2 Tablespoon	224839
SPICE CHILI POWDER MILD 16Z TRDE	1/4 Cup	331473
SPICE CUMIN GRND 15Z TRDE	3 Tablespoon	273945
SPICE PAPRIKA 16Z TRDE	1 Tablespoon	518331
SPICE ONION POWDER 19Z TRDE	1 Tablespoon	126993

Description	Measurement	DistPart #
SEASONING ANCHO CHILI 21Z TRDE	1/4 Cup	748570
Beef, Fine Ground 85/15, Frozen	6 Pound	100158

Preparation Instructions

Directions:

Heat water to a rolling boil.

Add salt.

Slowly add macaroni. Stir constantly until water boils again. Cook about 8 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well. Set aside for step 8.

Place ground turkey and ground beef in a large stock pot. Heat over high heat uncovered for 5-8 minutes. Stir often until meat is well done.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Remove meat from heat. Drain beef and turkey in a colander. Return meat to heat.

Add onions. Heat uncovered for 5 minutes.

Add tomato paste, diced tomatoes, beef stock, spices, and macaroni. Heat uncovered over medium heat for 5-10 minutes.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Pour 1 gal 3 qt 2 cups (about 11 lb 10 oz) turkey and beef macaroni into a steam table pan (12" x 20" x 2 1/2").

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

(Optional) Sprinkle 1 3/4 cups (about 7 oz) shredded cheese evenly over each pan.

Critical Control Point: Hold for hot service at 135 °F or higher.

Portion with 8 fl oz spoodle (1 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Mexican Seasoning Mix 3/4 cup (about 4 1/2 oz)

4: Combine 1 Tbsp dried oregano, 1 Tbsp garlic powder, 1/4 tsp ground cinnamon, 2 tsp sugar, 2 Tbsp chili powder, 1 Tbsp ground cumin, 1 Tbsp 2 tsp paprika, 1 Tbsp 2 tsp onion powder, 2 Tbsp dried minced onion, and 2 tsp salt.

5: Serving

6: NSLP/SBP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz equivalent meat/meat alternate, 1/2 cup red/orange vegetable, and 1 oz equivalent grains.

7: CACFP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz meat/meat alternate, 1/2 cup vegetable, and 1 serving grains/bread.

HPS Orange Glazed Sweet Potatoes



Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23440
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
MARGARINE SLD 30-1 GCHC	2 Cup	733061
GINGER CHPD IN OIL 12-4.25Z	1 Cup	464310
JUICE ORNG CONC 3+1 12-32FLZ GRPRD	1 Quart	119997
SUGAR BROWN LT 12-2 P/L	6 Cup	860311
SPICE CINNAMON GRND 15Z TRDE	2 2/3 Tablespoon	224723
SPICE NUTMEG GRND 16Z TRDE	2 2/3 Tablespoon	224944
SALT IODIZED 25 CARG	1 1/3 Tablespoon	108286
FLAVORING VANILLA IMIT 1-QT KE	1 Ounce	110736
POTATO SWT DCD 3/4 2-5 P/L	16 1/2 Pound	869351
STARCH CORN 24-1 ARGO	1/4 Cup	108413
Tap Water for Recipes	1 1/4 Quart	000001WTR
CRANBERRY DRIED SWTND 10 OCSPR	1 Quart	350882

Preparation Instructions

Directions:

In a large stock pot, add margarine, ginger, orange juice concentrate, brown sugar, cinnamon, nutmeg, salt, vanilla, and water. Bring to a boil for 2-3 minutes. Remove from heat and set aside for step 2.

Combine 1 cup (about 9 2/3 oz) ginger mixture and sweet potatoes in a large bowl. Spread evenly. Recommended to cook in batches of 25. Set remaining ginger mixture aside for step 6.

Place 2 qt (about 4 lb 2 oz) sweet potatoes on a steam table pan (12" x 20" x 2 1/2"). Cover tightly.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Bake:

Conventional oven: 375 °F for 20-25 minutes. Convection oven: 350 °F for 15-20 minutes.

Critical Control Point: Heat to 135 °F or higher.

While sweet potatoes are baking, pour remaining ginger mixture into a large stock pot. Heat uncovered over medium-high heat. Bring to a boil.

Add cornstarch and water. Simmer for 1 minute or until mixture thickens. Stir well.

Add cranberries. Simmer uncovered for 1 minute. Stir well. Set aside for step 9.

After removing sweet potatoes from oven, pour 2 cups (about 1 lb 2 oz) glaze over each pan.

Critical Control Point: Hold for hot service at 135 °F or higher.

Portion with No. 12 scoop (1/3 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1/3 cup (No. 12 scoop) provides 3/8 cup red/orange vegetable and 1/8 cup fruit.

5: CACFP Crediting Information: 1/3 cup (No. 12 scoop) provides 3/8 cup vegetable and 1/8 cup fruit.

HPS Barbecue Chicken Salad



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23450
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
ONION YELLOW WHL PLD 30 RSS	16 Ounce	438261
SPICE PAPRIKA 16Z TRDE	1/4 Cup	518331
SPICE CHILI POWDER MILD 16Z TRDE	2 Tablespoon	331473
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	2 7/8 Quart	100129
SPICE GARLIC POWDER 6 TRDE	2 Teaspoon	513857
SUGAR BROWN LT 12-2 P/L	1 1/2 Pound	860311
SAUCE WORCESTERSHIRE 4-1GAL FRENC	1 Cup	109843
SPICE PEPR BLK REST GRIND 16Z TRDE	1 1/3 Tablespoon	225061
SPICE BLND ORIG 3-21Z MDASH	1/2 Cup	265103
CHIX DCD 1/2 WHT CKD 2-5 GCHC	12 3/4 Pound	599697
SEASONING ANCHO CHILI 21Z TRDE	1/4 Cup	748570
ONION GREEN DCD 1/4 2-3 P/L	1 3/5 Pound	319228
ONION RED DCD 1/4 2-5 RSS	2 Pound	429201
CELERY DCD 1/2 2-5 RSS	52 Ounce	503924

Description	Measurement	DistPart #
LETTUCE ICEBERG PREM 6CT MRKN	40 Ounce	162170
TOMATO SLCD 1/4 5 RSS	60 Ounce	786535

Preparation Instructions

Directions:

See E-19 for recipe ingredients and directions. Set ranch dressing aside for step 4.

For 50 servings, use 2 1/2 cups (about 1 lb 4 oz) ranch dressing. For 100 servings, use 1 qt 1 cup (about 2 lb 8 oz) ranch dressing.

Barbecue sauce: Combine onions, paprika, chili powder, catsup, garlic powder, brown sugar, Worcestershire sauce, black pepper, and salt-free seasoning in a large stock pot. Simmer uncovered over medium heat for 15-20 minutes. Stir occasionally.

For 50 servings, use 2 1/2 cups (about 1 lb 4 oz) barbecue sauce. For 100 servings, use 1 qt 1 cup (about 2 lb 8 oz) barbecue sauce.

Set barbecue sauce aside for step 4.

Combine chicken, ancho chili powder, green onions, red onions, diced celery, barbecue sauce, and ranch dressing in a large bowl. Stir well.

Critical Control Point: Cool to 41 °F or lower within 4 hours.

Using a No. 8 scoop, portion 1/2 cup (about 3.8 oz) barbecued chicken salad from a steam table pan (12" x 20" x 2 1/2") lined with parchment paper. Recommendation: 25 scoops per pan.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Place barbecued chicken salad on plated lettuce.

Place tomato on top of barbecued chicken salad.

(Optional) If desired, serve on a whole-grain roll. Using a No. 8 scoop, portion 1/2 cup (about 3.8 oz) on bottom of roll, top with lettuce, then tomato, then top of roll.

Critical Control Point: Hold at 41 °F or lower.

Portion with No. 12 scoop (1/2 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1/2 cup (No. 8 scoop) provides 2 oz equivalent meat/meat alternate and 1/4 cup other vegetable.

5: CACFP Crediting Information: 1/2 cup (No. 8 scoop) provides 2 oz meat/meat alternate and 1/4 cup vegetable.

6: Mexican Seasoning Mix 3/4 cup (about 4 1/2 oz)

7: Combine 1 Tbsp dried oregano, 1 Tbsp garlic powder, 1/4 tsp ground cinnamon, 2 tsp sugar, 2 Tbsp chili powder, 1 Tbsp ground cumin, 1 Tbsp 2 tsp paprika, 1 Tbsp 2 tsp onion powder, 2 Tbsp dried minced onion, and 2 tsp salt.

HPS Brown Rice Pilaf



Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23448
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
ONION DCD 1/2 2-5 RSS	2 Pound	426059
PEPPERS GREEN DCD 1/4 2-3 RSS	2 Pound	198331
GARLIC MINCED IN WTR 12-32Z	2 2/3 Tablespoon	907713
SALT IODIZED 25 CARG	1 1/3 Tablespoon	108286
SPICE PEPR BLK REST GRIND 16Z TRDE	2 Teaspoon	225061
SPICE CELERY SALT 32Z TRDE	1 1/3 Tablespoon	231517
MUSHROOM SLCD 1/16 10 MRKN	1 1/4 Quart	444823
THYME FRESH 8Z MRKN	1 1/3 Tablespoon	562726
BROTH CHIX NO MSG 12-5 HRTHSTN	1 1/2 Gallon	261564
TOMATO PASTE 26 6-10 GCHC	50 Tablespoon	100196
RICE BRN PARBL WGRAIN 25 GCHC	6 1/2 Pound	516371
SPINACH 12-8Z	13 Cup	560712
CRANBERRY DRIED SWTND 10 OCSPR	1 Quart	350882
CHEESE PARM SHVD 2-5 PG	2 1/2 Cup	140560

Description	Measurement	DistPart #
PARSLEY CALIF CLND 4-1 RSS	1/2 Cup	272396

Preparation Instructions

Directions:

Place onions, peppers, and garlic in a food processor. Blend ingredients until minced. Place onion mixture in a medium stock pot uncovered over medium heat for 1 minute.

Add salt, pepper, celery salt, mushrooms, and thyme. Continue cooking one additional minute stirring constantly.

Add chicken broth and tomato paste to onion mixture. Stir well. Bring to a boil. Reduce heat to low and stir occasionally. Set aside for step 5.

Place 1 qt brown rice (1 lb 9 oz) in each steam table pan (12" x 20" x 4").

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Pour 2 qt 1 cup (about 4 lb 10 oz) chicken broth mixture in each steam table pan. Stir. Cover pans tightly.

Bake:

Conventional oven: 350 °F for 45 minutes. Convection oven: 350 °F for 40 minutes.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Remove rice from oven. Set aside for step 9.

Combine spinach, cranberries, and parmesan cheese in a large bowl. Fold 1 qt 1 cup (about 15 oz) spinach mixture into rice.

Critical Control Point: Hold for hot service at 135 °F or higher.

Garnish with parsley.

Portion with No. 8 scoop (1/2 cup).

Notes:

1: *See Marketing guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1/2 cup (No. 8 scoop) provides 1/8 cup red orange vegetable, 1/8 cup dark green vegetable, 1/8 cup other vegetable, and 1 oz equivalent grains.

5: CACFP Crediting Information: 1/2 cup (No. 8 scoop) provides 3/8 cup vegetable, and 1 serving grains/breads.

HPS Spaghetti and Meat Sauce (Ground Beef and Ground Pork)



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23451
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
ONION DCD 1/2 2-5 RSS	6 Pound	426059
PEPPERS GREEN DCD 1/4 2-3 RSS	10 Ounce	198331
SPICE GARLIC POWDER 6 TRDE	3 Tablespoon	513857
SPICE PEPR BLK REST GRIND 16Z TRDE	1 Tablespoon	225061
TOMATO PUREE 1.045 6-10 GCHC	1 1/2 Gallon	100242
SALT IODIZED 25 CARG	2 2/3 Tablespoon	108286
BROTH BF NO MSG 12-49Z HRTHSTN	2 Quart	504599
SPICE PARSLEY FLAKES 2Z TRDE	1/2 Cup	259195
SPICE BASIL GRND 12Z TRDE	1/4 Cup	513636
SPICE OREGANO LEAF 8.5 TRDE	1/4 Cup	228443
SPICE MARJORAM LEAF 3.5Z TRDE	2 Tablespoon	513709
SPICE THYME GRND 12Z TRDE	1 Tablespoon	513822

Description	Measurement	DistPart #
CARROT SHRD MED 2-5 RSS	2 1/2 Pound	313408
Tap Water for Recipes	12 Gallon	000001WTR
PASTA SPAG 51 WGRAIN 2-10	6 1/4 Pound	221460
Beef, Fine 85/15	11 Pound	100158
PORK GRND 80/20 2-6 HALP	6 Pound	579042

Preparation Instructions

Directions:

Brown ground beef and ground pork uncovered over medium high heat in a large stock pot. Stir often.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Drain meat. Return to stock pot.

Add onions and bell peppers. Stir well. Simmer uncovered over low heat for 5 minutes.

Add garlic powder, black pepper, tomato puree, salt, beef broth, water, parsley, basil, oregano, marjoram, thyme, and carrots. Stir well. Cover and simmer for 1 hour. Stir occasionally.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Set aside beef/pork mixture for step 10.

Heat water to a rolling boil.

Slowly add pasta. Stir constantly until water boils again. Cook about 8 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well.

Combine pasta and beef/pork mixture in stock pot. Stir well.

Transfer to a steam table pan (12" x 20" x 4") lightly coated with pan release spray.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Critical Control Point: Hold for hot service at 135 °F or higher.

Portion with 8 fl oz spoodle (1 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: NSLP/SBP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz equivalent meat/meat alternate, 3/8 cup red/orange vegetable, and 1 oz equivalent grains.

4: CACFP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz meat/meat alternate, 3/8 cup vegetable, and 1 serving grains/bread.

HPS Peanut Butter and Jelly Sandwich



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23452
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
BREAD WHL WHE PULLMAN SLCD 12-22Z	200 Each	710650
JELLY APPLE-GRAPE 6-10 GCHC	100 Tablespoon	100927
PEANUT BUTTER SMOOTH 35 GFS	200 Tablespoon	279013

Preparation Instructions

No Preparation Instructions available.

HPS Black Bean Hummus



Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23453
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
BEAN BLK TRTL DRY LOW SOD 6-10 COMM	50 Cup	518551
BEAN GARBANZO LO SOD 6-10 P/L	50 Cup	597991
LEMON JUICE 100 12-32FLZ GCHC	2 1/4 Quart	311227
GARLIC WHL FRSH 5	1 1/3 Quart	907673
OIL BLND SOY/POM OLV 90/10 6-1GAL KE	3/4 Cup	524948
SALT IODIZED 25 CARG	1 Tablespoon	108286
SPICE CUMIN GRND 5 TRDE	1/4 Cup	777072
SPICE PEPR WHITE GRND 17Z TRDE	2 Tablespoon	513776
CILANTRO CLEANED 4-1 RSS	2 5/8 Quart	219550

Preparation Instructions

Directions:

Combine black beans, garbanzo beans, lemon juice, garlic, oil, salt, cumin, and pepper in a food processor. Puree on medium speed for 1-2 minutes until beans have a smooth consistency. DO NOT OVERMIX.

Using a rubber spatula, scrape black bean mixture into a large bowl.

Add cilantro. Stir well.

Transfer 3 qt 1/2 cup (about 7 lb 5 oz) black bean hummus to a steam table pan (12" x 20" x 2 1/2"). Cover pans tightly.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Critical Control Point: Cool to 41 °F or lower within 4 hours.

Critical Control Point: Hold at 41 °F or lower.

(Optional) Serve with chips.

Portion with No. 8 scoop (1/2 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1/2 cup (No. 8 scoop) provides:

5: Legume as Meat/Meat Alternate: 2 oz equivalent meat/meat alternate.

6: OR

7: Legume as Vegetable: 1/2 cup legume vegetable.

8: CACFP Crediting Information: 1/2 cup (No. 8 scoop) provides:

9: Legume as Meat/Meat Alternate: 2 oz meat/meat alternate.

10: OR

11: Legume as Vegetable: 1/2 cup vegetable.

12: How to Cook Dry Beans

13: Special tip for preparing dry beans:

14: SOAKING BEANS

15: OVERNIGHT METHOD: Add 1 ¾ qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Discard the water. Proceed with recipe.

16: QUICK-SOAK METHOD: Boil 1 ¾ qt of water for each 1 lb of dry beans. Add beans and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Discard the water. Proceed with recipe.

17: COOKING BEANS

18: Once the beans have been soaked, add 1 ¾ qt water for every lb of dry beans. Boil gently with lid tilted until tender, about 2 hours. Use hot beans immediately.

19: Critical Control Point: Hold for hot service at 135 °F or higher.

20: OR

21: Chill for later use.

22: Critical Control Point: Cool to 70 °F within 2 hours and to 40 °F or lower within 4 hours.

23: 1 lb dry black beans = about 2 1/4 cups dry or 4 1/2 cups cooked beans.

24: 1 lb dry garbanzo beans or chickpeas = about 2 1/2 cups dry or 6 1/4 cups cooked beans.

HPS Marinated Black Bean Salad



Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23454
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
BEAN BLK TRTL DRY LOW SOD 6-10 COMM	1 3/5 Gallon	518551
JUICE LIME 4-1GAL REALIME	1 Cup	199028
SPICE PARSLEY FLAKES 2Z TRDE	1 Cup	259195
SPICE CUMIN GRND 5 TRDE	2 Tablespoon	777072
GARLIC WHL FRSH 5	7/8 Cup	907673
SEASONING ANCHO CHILI 21Z TRDE	1/4 Cup	748570
CILANTRO CLEANED 4-1 RSS	2 5/8 Quart	219550
OIL BLND SOY/POM OLV 90/10 6-1GAL KE	1/2 Cup	524948
HONEY SQZ BTL 16Z 4-3CT GCHC	2 Cup	217523
VINEGAR APPLE CIDER 5 4-1GAL GCHC	1 Cup	430795
CORN CUT IQF 30 GCHC	3 1/4 Cup	285620
PEPPERS GREEN DCD 1/4 2-3 RSS	1 1/2 Pound	198331
PEPPERS RED DCD 3/8 2-3 RSS	1 1/2 Quart	581992
Salsa, Low-Sodium, Canned	1 5/8 Quart	100330

Description	Measurement	DistPart #
ONION RED DCD 1/4 2-5 RSS	2 Cup	429201
PEPPERS JALAP SLCD 128CT 4-1GAL GRSZ	4 Ounce	466240
CHEESE CHED SHRD 6-5 COMM	2 Pound	199720

Preparation Instructions

Directions:

Dressing: Combine lime juice, parsley, cumin, garlic, ancho chili powder, cilantro, olive oil, honey, and apple cider vinegar. Stir well. Set aside for step 3.

Combine black beans, corn, green peppers, red peppers, salsa, onions, and jalapenos in a large bowl. Stir well. Set aside for step 3.

Pour 1 1/2 cups (about 14 oz) dressing over 3 qt (about 5 lb 3 oz) vegetables. Stir well.

Transfer 3 qt 1 1/2 cups (about 5 lb 13 oz) bean salad to a steam table pan (12" x 20" x 2 1/2").

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Sprinkle 2 cups (about 8 oz) cheese over each pan.

Critical Control Point: Cool to 41 °F or lower within 4 hours.

Critical Control Point: Hold at 41 °F or below.

Portion with No. 8 scoop (1/2 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #1: No Cook

3: Mexican Seasoning Mix 3/4 cup (about 4 1/2 oz)

4: Combine 1 Tbsp dried oregano, 1 Tbsp garlic powder, 1/4 tsp ground cinnamon, 2 tsp sugar, 2 Tbsp chili powder, 1 Tbsp ground cumin, 1 Tbsp 2 tsp paprika, 1 Tbsp 2 tsp onion powder, 2 Tbsp dried minced onion, and 2 tsp salt.

5: Serving

6: NSLP/SBP Crediting Information: 1/2 cup (No. 8 scoop) provides:

7: Legume as Meat/Meat Alternate: 1 oz equivalent meat/meat alternate, 1/8 cup red/orange vegetable, 1/8 cup starchy vegetable, and 1/8 cup additional vegetable

8: OR

9: Legume as Vegetable: .25 oz equivalent meat /meat alternate, 1/8 cup legume vegetable, 1/8 cup red/orange vegetable, 1/8 cup starchy vegetable, and 1/8 cup additional vegetable.

10: CACFP Crediting Information: 1/2 cup (No. 8 scoop) portion provides:

11: Legume as Meat/Meat Alternate: 1 oz meat/meat alternate and 3/8 cup vegetable

12: OR

13: Legume as Vegetable: .25 oz meat/meat alternate and 1/2 cup vegetable.

14: How to Cook Dry Beans

15: Special tip for preparing dry beans:

16: SOAKING BEANS

17: OVERNIGHT METHOD: Add 1 ¾ qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Discard the water. Proceed with recipe.

18: QUICK-SOAK METHOD: Boil 1 ¾ qt of water for each 1 lb of dry beans. Add beans and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Discard the water. Proceed with recipe.

19: COOKING BEANS

20: Once the beans have been soaked, add 1 $\frac{3}{4}$ qt water for every lb of dry beans. Boil gently with lid tilted until tender, about 2 hours. Use hot beans immediately.

21: Critical Control Point: Hold for hot service at 135 °F or higher.

22: OR

23: Chill for later use.

24: Critical Control Point: Cool to 70 °F within 2 hours and to 40 °F or lower within 4 hours.

25: 1 lb dry black beans = about 2 $\frac{1}{4}$ cups dry or 4 $\frac{1}{2}$ cups cooked beans.

HPS Hamburger



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23455
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
PICKLE DILL SLCD HAMB 2900CT 5GAL	50 Ounce	149209
BEEF STK PTY CKD 2.45Z 6-5 JTM	100 Each	661851
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	200 Teaspoon	100129
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	100 Each	517810

Preparation Instructions

No Preparation Instructions available.

HPS Kati-Kati Baked Chicken



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23456
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
SPICE GARLIC POWDER 21Z TRDE	1/2 Cup	224839
SUGAR CANISTER 24-20Z GCHC	1/2 Cup	449237
SPICE CINNAMON GRND 15Z TRDE	1/4 Cup	224723
SPICE ALLSPICE GRND 16Z TRDE	1/4 Cup	513601
SPICE PAPRIKA 16Z TRDE	1/4 Cup	518331
SALT IODIZED 25 CARG	3 Tablespoon	108286
SPICE PEPR RED CRUSHED 12Z TRDE	2 Teaspoon	430196
SPICE PEPR BLK REST GRIND 16Z TRDE	1 1/3 Tablespoon	225061
SPICE PEPR RED CAYENNE GRND 16Z TRDE	2 Teaspoon	225088
SPICE TURMERIC GRND 15Z TRDE	2 Tablespoon	514187
SPICE CUMIN GRND 15Z TRDE	1/2 Cup	273945
OIL CANOLA 9-48FLZ P/L	3/4 Cup	330252
CHIX PTY GRLLD 2.5Z 6-5 GLDKST	100 Piece	786520

Description	Measurement	DistPart #
PARSLEY CALIF CLND 4-1 RSS	2 Ounce	272396

Preparation Instructions

Directions:

Combine garlic powder, sugar, cinnamon, allspice, paprika, salt, red pepper flakes, black pepper, cayenne pepper, turmeric, cumin, and oil in a small bowl. Stir well.

Toss chicken portions in spice mixture. Allow chicken to marinate for at least 30 minutes.

Place chicken portions on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan release spray.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Bake:

Conventional oven: 350 °F for 10-15 minutes. Convection oven: 325 °F for 8-12 minutes.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Remove from oven.

Garnish with parsley.

Critical Control Point: Hold for hot service at 135 °F or higher.

(Optional) Serve with Baked Jollof Rice and Sauteed Spinach and Tomatoes. See B-28 and I-25 for recipe ingredients and directions.

Serve 1 chicken breast (2 oz).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1 chicken breast provides 2 oz equivalent meat/meat alternates.

5: CACFP Crediting Information: 1 chicken breast provides 2 servings meat/meat alternates.

HPS Vegetable Chili



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23457
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
OIL LIQ CORN NT 6-1GAL GFS	1/2 Cup	107662
ONION DCD 1/2 2-5 RSS	2 1/2 Pound	426059
PEPPERS GREEN DCD 1/2 2-3 RSS	3 3/4 Cup	283959
SPICE CHILI POWDER HOT 17Z TRDE	1 1/2 Cup	224707
SPICE CUMIN GRND 5 TRDE	1/2 Cup	777072
SPICE GARLIC GRANULATED 24Z TRDE	2 2/3 Tablespoon	513881
SPICE ONION POWDER 19Z TRDE	1 1/3 Tablespoon	126993
SAUCE HOT 4-1GAL CRWNCOLL	1/2 Cup	264471
SUGAR BROWN MED 25 GCHC	1 Cup	108626
TOMATO CRSHD 6-10 ANGM	23 3/10 Cup	444588
TOMATO DCD IN JUICE 6-10 REDG - Red Gold - M	1 1/16 Quart	501031
BEAN KIDNEY RED LT 6-10 GCHC	27 1/2 Cup	118788
Tap Water for Recipes	1 Cup	000001WTR
YOGURT PLN FF NAT 6-32Z YOPL	2 Quart	705850

Description	Measurement	DistPart #
CHEESE CHED MLD SHRD 4-5 LOL	3 Quart	150250
No. 3 Bulgur Wheat	12 1/4 Cup	12291968KD

Preparation Instructions

Directions:

Heat the oil in a steam-jacketed kettle.

Add the onions and sauté 3 minutes, until translucent.

Add the green peppers and sauté 2 minutes, until tender.

Add the chili powder, cumin, granulated garlic, onion powder, hot sauce (optional), brown sugar, and tomatoes.

Simmer 15 minutes, uncovered.

Add the kidney beans, bulgur, and water. Simmer 15 minutes, uncovered.

Add yogurt and stir to blend. Pour into medium half-steamtable pans (10" x 12" x 4"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. CCP: Heat to 140° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher. Portion with 6 oz ladle (¾ cup).

Sprinkle ¼ cup of Cheddar cheese on top of each portion when served.

Notes:

1: Comments:

2: *See Marketing Guide.

3: Serving Information:

4: ¾ cup (6 oz ladle) provides:

5: Legume as Meat Alternate: 2 oz equivalent meat alternate, 1/4 cup red/orange vegetable, and 1/4 oz equivalent grains.

6: OR

7: Legume as Vegetable: 1 oz equivalent meat alternate, 1/8 cup legume vegetable, 1/4 cup red/orange vegetable, 1/8 cup other vegetable, and 1/4 oz equivalent grains.

8: Legume vegetable can be counted as either a meat alternate or as a legume vegetable but not as both simultaneously.

9: Special Tip:

10: This dish can be used as a filling in Tacos (D-13), Taco Salad (E-10), or Burritos (D-12).

11: A new nutrient analysis will be coming. Updated July 2014. Restandarization in progress.

HPS Vegetable Sticks



Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23458
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
CARROT BABY WHL CLEANED 12-2 RSS	25 Cup	510637
CUCUMBER SELECT 24CT MRKN	25 Cup	418439
CELERY STIX 4-3 RSS	3 1/2 Pound	781592

Preparation Instructions

No Preparation Instructions available.

HPS Sauteed Spinach and Tomatoes



Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23459
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
MARGARINE SLD 30-1 GCHC	3/4 Cup	733061
PEPPERS RED DCD 3/8 2-3 RSS	1 1/2 Quart	581992
GARLIC MINCED IN WTR 12-32Z	1/2 Cup	907713
GINGER FRSH 5 P/L	1/2 Cup	552321
SPICE PEPR RED CRUSHED 12Z TRDE	1 1/3 Tablespoon	430196
SPINACH LEAF FLAT CLND 4-2.5 RSS	6 1/2 Quart	329401
TOMATO PASTE 26 6-10 GCHC	3 1/2 Cup	100196
SALT IODIZED 25 CARG	2 Tablespoon	108286
ONION DCD IQF 6-4 GCHC	12 Cup	261521

Preparation Instructions

Directions:

Heat margarine over medium heat in a large stock pot.

Add onions, bell peppers, garlic, ginger, and red pepper flakes. Saute uncovered for 3 minutes over medium heat until tender and translucent. Stir frequently.

Add spinach in batches (1 lb per batch). Add additional batch once current batch begins to wilt.

Add tomato paste before adding the last batch of spinach. Add salt. Stir well. Heat uncovered for an additional 5 minutes or more until spinach reduces.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Transfer to a steam table pan (12" x 20" x 2 1/2") lightly coated with pan release spray.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Critical Control Point: Hold for hot service at 135 °F or higher.

Portion with No. 16 scoop (1/3 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1/3 cup (No. 16 scoop) provides 1/8 cup dark green vegetable, 1/8 cup red/orange vegetable, and 1/8 cup other

5: vegetable

6: CACFP Crediting Information: 1/3 cup (No. 16 scoop) provides 3/8 cup vegetable.

HPS Jollof Rice



Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23460
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
OIL CANOLA 9-48FLZ P/L	1 Cup	330252
ONION DCD 1/2 2-5 RSS	2 1/4 Pound	426059
SPICE GINGER GRND 16Z TRDE	1 1/3 Tablespoon	513695
GARLIC MINCED IN WTR 12-32Z	1/4 Cup	907713
PEPPERS RED DCD 3/8 2-3 RSS	1 1/4 Quart	581992
TOMATO DCD IN JUICE 6-10 REDG - Red Gold - M	3 7/8 Cup	501031
SAUCE TOMATO MW 6-10 GCHC	3 5/8 Cup	306347
SALT IODIZED 25 CARG	1 1/3 Tablespoon	108286
SPICE PEPR RED CAYENNE GRND 16Z TRDE	1/2 Teaspoon	225088
SPICE PAPRIKA 16Z TRDE	1/2 Teaspoon	518331
SPICE CURRY POWDER 17Z TRDE	1/4 Cup	224804
BASE VEG LO SOD 12-1 KNOR	1 Gallon	157686
RICE BRN PARBL WGRAIN 25 GCHC	7 1/2 Pound	516371
PEAS & CARROT 12-2.5 GCHC	2 2/5 Quart	119458

Description	Measurement	DistPart #
CILANTRO CLEANED 4-1 RSS	1 3/4 Quart	219550

Preparation Instructions

Directions:

Heat oil in a large stock pot.

Add onions, ginger, garlic, and bell peppers. Saute uncovered over medium heat for about 3 minutes or until translucent.

Add diced tomatoes, tomato sauce, salt, pepper, paprika, and curry powder. Heat uncovered over medium heat for 5 minutes, or until liquid is reduced and tomatoes begin to soften, stirring frequently.

Add stock. Stir well. Set aside for step 6.

Place 1 qt 2 Tbsp 1 1/2 tsp brown rice (1 lb 10 oz) in each steam table pan (12" x 20" x 2 1/2").

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Pour 2 qt (about 4 lb) tomato mixture over each pan. Stir well. Cover pans tightly.

Bake:

Conventional oven: 350 °F for 45 minutes. Convection oven: 350 °F for 40 minutes.

Critical Control Point: Heat to 135 °F or higher.

Remove from oven. Fluff rice. Set aside for step 11.

Steam vegetables for 1 minute to ensure that peas are bright in color.

Fold 2 1/3 cups 1 Tbsp (about 12 oz) vegetables in rice mixture.

Hold for hot service at 135 °F or higher.

Garnish with cilantro.

Portion with No. 8 scoop (1/2 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1/2 cup (No. 8 scoop) provides 1/8 cup red/orange vegetable, 1/8 cup additional vegetable, and 1 oz equivalent grains.

5: CACFP Crediting Information: 1/2 cup (No. 8 scoop) provides 1/4 cup vegetable and 1 serving grains/breads.

HPS Taco Soup



Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23430
School:	KATHY'S TEST SCHOOL		

Ingredients

Description	Measurement	DistPart #
Beef, Fine 85/15	8 1/2 Pound	100158
SPICE CHILI POWDER HOT 17Z TRDE	1 Cup	224707
SPICE CUMIN GRND 15Z TRDE	1 1/4 Cup	273945
SPICE GARLIC POWDER 21Z TRDE	1/2 Cup	224839
SPICE ONION POWDER 19Z TRDE	2 2/3 Tablespoon	126993
SPICE PEPR RED CRUSHED 3.75 TRDE	1 1/3 Tablespoon	513768
SPICE PEPR BLK REST GRIND 16Z TRDE	2 2/3 Tablespoon	225061
ONION DCD 1/2 2-5 RSS	5 Pound	426059
Tap Water for Recipes	1 Gallon	000001WTR
DRESSING MIX RNCH 18-3.2Z HVALL	1 Cup	192716
TOMATO CRSHD 6-10 ANGM	23 3/10 Cup	444588
Salsa, Low-Sodium, Canned	2 Quart	100330
CORN WHL KERNEL STD GRADE 6-10 KE	10 Cup	244805

Description	Measurement	DistPart #
BEAN KIDNEY 6-10 COMM	25 9/10 Cup	173860

Preparation Instructions

Directions:

Brown ground beef uncovered over medium high heat in a large stock pot.

Add spices. Stir well.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Remove beef mixture and set aside for step 7.

Using the same pot, cook onions uncovered over medium heat for 5-7 minutes or until soft. Reduce heat to low.

Add water, ranch dressing mix, crushed tomatoes, salsa, corn, and beans. Stir well. Simmer uncovered over low heat for 2 minutes.

Add seasoned beef and stir. Simmer uncovered for an additional 15-20 minutes.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Transfer to a steam table pan (12" x 20" x 2 1/2").

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Serve immediately or cover and place in a warmer until ready for service.

Critical Control Point: Hold for hot service at 135 °F or higher.

Portion with 8 fl oz spoodle (1 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available

2: .

3: Cooking Process #2: Same Day Service

4: Serving

5: NSLP/SBP Crediting Information: 1 cup (8 fl oz spoodle) provides:

6: Legume as Meat Alternate: 2 oz equivalent meat/meat alternate, ¼ cup

7: red/orange vegetable, and ¼ cup additional

8: vegetable.

9: Legume as Vegetable: 1 oz equivalent meat/meat

10: alternate, ¼ cup legume vegetable, ¼ cup red/orange vegetable, and

11: ¼ cup additional vegetable.

12: CACFP Crediting Information: 1 cup (8 fl oz spoodle) provides:

13: Legume as Meat Alternate: 2 oz meat/meat alternate and ½ cup

14: vegetable.

15: Legume as Vegetable: 1 oz meat/meat alternate and ¾

16: cup vegetable.

17: How to Cook Dry Beans

18: Special tip for preparing dry beans:

19: SOAKING BEANS

20: OVERNIGHT METHOD: Add 1 ¾ qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight.

Discard the water. Proceed with recipe.

21: QUICK-SOAK METHOD: Boil 1 ¾ qt of water for each 1 lb of dry beans. Add beans and

22: boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Discard the water. Proceed with recipe.

23: COOKING BEANS

24: Once the beans have been soaked, add 1 $\frac{3}{4}$ qt water for every lb of dry beans. Boil gently with lid tilted until tender, about 2 hours. Use hot beans immediately.

25: Critical Control Point: Hold for hot service at 135 °F or higher.

26: OR

27: Chill for later use.

28: Critical Control Point: Cool to 70 °F within 2 hours and to 41 °F or lower within 4 hours.

29: 1 lb dry kidney beans = about 2 $\frac{1}{2}$ cups dry or 6 $\frac{1}{4}$ cups cooked beans.

Kevin's Hamburger



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-83

Ingredients

Description	Measurement	DistPart #
BEEF PTY CKD W/MUSHRM 2.46Z 6-5 JTM	100 Each	657101
BUN BRIOCHE 4.25" 12-8CT TUR	1 Serving	704101

Preparation Instructions

No Preparation Instructions available.

Fries Sweet Potato Crinkle MTG

NO IMAGE

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2152
School:	Test Elementary School		

Ingredients

Description	Measurement	DistPart #
FRIES SWT POT DP GROOVE 7/16 6-2.5	19 3/4 Pound	628100

Preparation Instructions

Directions:

- 1: Wash hands.
- 2: Bake french fries according to manufacturer's instructions.
- 3: 17 oz svg = 1/2 c. red/orange vegetable