

Cookbook for New Paris Elementary School

Created by HPS Menu Planner

Table of Contents

Assorted Whole Grain Cereals

Assorted Fruit

100% Fruit Juice

Chili

Pizza Munchable

Baked Beans

Grilled Cheese Sandwich

Chicken Patty Sandwich

Green Beans

Mexican Dip

Corn

Vegetable Juice Box

Cheeseburger

Chef Salad

Graham Snack

Turkey Sandwich

Chocolate Cake with Frosting

Mixed Vegetables

Hot Ham & Cheese Sandwich

Hot Dog on Bun

Mashed Potatoes

Refried Beans

Pulled Pork Sandwich

Peas

Combo Cookie

Hamburger

Assorted Whole Grain Cereals

Servings:	7.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-9688
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL APPLE JACKS R/S BWL 96-1Z KELL	1 Each		283611
CEREAL CINN TOAST CRNCH BWL 96CT GENM	1 Each	N/A	595934
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each	N/A	270401
CEREAL FRSTD FLKS R/S BWL 96CT KELL	1 Each		388190
CEREAL FROOT LOOPS R/S BWL 96-1Z KELL	1 Each		283620
CEREAL CHEERIOS HNYNUT BWL 96CT GENM	1 Each	N/A	509396
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	N/A	265811

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 7.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	108.46		
Fat	1.16g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	159.89mg		
Carbohydrates	23.57g		
Fiber	1.81g		
Sugar	8.00g		
Protein	1.89g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	51.54mg	Iron	2.24mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Assorted Fruit

Servings:	10.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-9690

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD XL/S 6-10 GCHC	1 Cup		268348
PINEAPPLE TIDBITS IN JCE 6-10 GCHC	1 Cup		189979
Applesauce cnd	1 Cup	BAKE	110541comm
FRUIT MIXED 6-10	1 Cup	BAKE	100212
Pear Halves	1 Cup	BAKE	100226

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.475
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	58.14		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	4.40mg		
Carbohydrates	14.59g		
Fiber	0.95g		
Sugar	11.74g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	1.04mg	Iron	0.06mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

100% Fruit Juice

Servings:	3.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-9689

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE APPL 100 FZ 72-4FLZ SNCUP	1 Each		135440
JUICE GRP 100 FZ 72-4FLZ SNCUP	1 Each		135460
JUICE ORNG 100 FZ 72-4FLZ SNCUP	1 Each		135450

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	63.33
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	10.00mg
Carbohydrates	15.00g
Fiber	0.00g
Sugar	14.00g
Protein	0.00g
Vitamin A 0.00IU	Vitamin C 20.00mg
Calcium 10.40mg	Iron 0.13mg

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Nutrition - Per 100g

No 100g Conversion Available

Chili

Servings:	315.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-9708
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	40 Pound	Brown Box Commodity	100158
ONION DEHY SUPER TOPPER 6-2 P/L	1 Pint		223255
BEAN CHILI HOT 6-10 BROOKS	9 #10 CAN		785024
TOMATO PASTE FCY 6-10 REDPK	2 2/3 #10 CAN	N/A	221851
SPICE CHILI POWDER MILD 16Z TRDE	1 1/2 Cup		331473
SPICE GARLIC POWDER 21Z TRDE	1 Fluid Ounce 1/4 Tablespoon (2 1/4 Tablespoon)		224839
SALT IODIZED 25 CARG	1/4 Cup	N/A	108286
SPICE PEPR BLK REG FINE GRIND 16Z	1 Fluid Ounce		225037
SUGAR BROWN LT 12-2 P/L	1 Quart		860311
Tap Water for Recipes	4 3/4 Gallon		000001WTR

Preparation Instructions

Note: Thaw hamburger in refrigerator 3 days before using.

1. Spray tilt skillet with cooking spray and turn on to 300 degrees
2. Brown 40 lbs of thawed hamburger in tilt skillet until no longer pink
3. Drain grease into 5 gallon bucket
4. Turn heat down to 200 to 250 degrees
5. Add all other ingredients (beside tomato paste and 1 gallon of water) to browned hamburger.
6. Stir tomato paste and 1 gallon of the water together into a large pot
7. Add tomato paste/water mixture to tilt skillet with other ingredients.
8. Stir often so it doesn't stick and heat to upper 150 degrees

9. When hot, use sauce pan to fill large pans. Keep in warmer until serving.

Updated 8.19.23

Meal Components (SLE)

Amount Per Serving

Meat	1.500
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.250
OtherVeg	0.000
Legumes	0.375
Starch	0.000

Nutrition Facts

Servings Per Recipe: 315.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	239.93		
Fat	9.47g		
SaturatedFat	3.03g		
Trans Fat	1.52g		
Cholesterol	39.42mg		
Sodium	444.10mg		
Carbohydrates	23.28g		
Fiber	9.30g		
Sugar	5.61g		
Protein	15.08g		
Vitamin A	221.71IU	Vitamin C	1.77mg
Calcium	30.04mg	Iron	2.00mg

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Nutrition - Per 100g

No 100g Conversion Available

Pizza Munchable

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33359

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLATBREAD W/GRAIN 4 192-1Z RICH	2 Each		959048
CHEESE MOZZ SHRD 4-5 LOL	1/2 Cup		645170
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each		677721

Preparation Instructions

Package together in Container.

Counts as a reimbursable meal by itself.

Students must also be able to take all other menued vegetables, fruits and milk, if desired.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	390.00
Fat	17.00g
SaturatedFat	7.00g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	900.00mg
Carbohydrates	38.00g
Fiber	2.00g
Sugar	10.00g
Protein	22.00g
Vitamin A 0.20IU	Vitamin C 0.06mg
Calcium 432.18mg	Iron 2.06mg

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Nutrition - Per 100g

No 100g Conversion Available

Baked Beans

Servings:	72.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9692
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BKD K TTL BRN SUGAR 6-10 HRTHSTN	2 2/3 #10 CAN		822477
SAUCE BBQ 4-1GAL GCHC	1 Pint	N/A	734136
KETCHUP CAN NAT LO SOD 6-10 REDG	1 Pint	N/A	200621
SUGAR BROWN LT 12-2 P/L	1/2 Cup		860311
MUSTARD PKT 200-1/5Z HNZ	1/4 Cup		109908

Preparation Instructions

Mix all ingredients in a large mixing bowl. Pour into a 4 inch deep pan that has been sprayed with cooking spray. Place lid on pan and put pan in oven that has been pre-heated to 350°. Bake for 45 minutes or until minimum temperature of 150°.

Note: Will want to do recipes 3 times for 3-4 inch pans of beans for service.

Updated 8.18.23

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.500
Starch	0.000

Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	145.01		
Fat	0.50g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	426.18mg		
Carbohydrates	30.02g		
Fiber	4.86g		
Sugar	9.06g		
Protein	6.78g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	49.88mg	Iron	1.92mg

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Nutrition - Per 100g

No 100g Conversion Available

Grilled Cheese Sandwich

Servings:	11.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9760
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	44 Slice	Use Brown Box Commodity first and then use GFS#150260	100036
MARGARINE SLD ZT 30-1 GFS	5 Fluid Ounce 1 Tablespoon (11 Tablespoon)		557482
BREAD WHL WHE PULLMAN SLCD 12-22Z	22 Each		710650

Preparation Instructions

Melt butter

Use pastry brush to butter 1 side of each pieces of bread. Place 4 slices of cheese on each sandwich. Place in arrangement of 4 X 6 on narrow edge large sheet pans.

Grill sandwiches on grill cook top.

Note: 1 loaf of bread makes 11 sandwiches discard heels.

Updated 8.16.23

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 11.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	400.00		
Fat	23.00g		
SaturatedFat	11.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	870.00mg		
Carbohydrates	28.00g		
Fiber	4.00g		
Sugar	4.00g		
Protein	18.00g		
Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	80.00mg	Iron	2.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Chicken Patty Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9695
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	1 Each		281622
BUN HAMB WGRAIN 3.5 10-12CT GCHC	1 Each		266545

Preparation Instructions

Chicken Patty:

Pre-heat oven to 375°.

Put frozen patties on parchment lined 1 inch deep large baking sheet. 24 patties per pan with 4 X 6 arrangement.

Bake 13 minutes or to minimum temperature of 150°.

Keep warm in pass through.

To assemble:

Line 2 inch deep large pan with parchment paper. Put patties on buns. Layer sandwiches 4 X 6 to equal 48 sandwiches per pan. Cover with foil and keep warm in pass through.

Updated 8.18.23

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	350.00		
Fat	15.50g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	620.00mg		
Carbohydrates	35.00g		
Fiber	5.00g		
Sugar	4.00g		
Protein	18.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	55.00mg	Iron	2.90mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Green Beans

Servings:	286.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9696
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT MXD SV 6-10 GCHC	13 #10 CAN		273856
MARGARINE SLD 30-1 GCHC	3 Pound		733061
SALT IODIZED 25 CARG	1/4 Cup		108286
SPICE PEPR BLK REG FINE GRIND 16Z	3 Teaspoon		225037

Preparation Instructions

Place 3lbs of margarine in large sauce pot and place in warmer.

Place 3-4 inch deep pans on counter. Wipe off and open green beans cans. Dump 1 can undrained beans into each pan.

Drain the rest of the cans of green beans and dived among pans.

Steam in steamer for 25 minutes.

Drain each pan once out of steamer.

Put 1 rounded Tablespoon of salt in each pan.

Sprinkle with pepper on each pan.

Divide melted margarine between the 3 pans and stir margarine and green beans together.

Store in warmer covered until service.

Updated 8.17.23

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.500
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 286.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	57.08		
Fat	3.69g		
SaturatedFat	1.51g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	394.63mg		
Carbohydrates	3.53g		
Fiber	2.35g		
Sugar	1.18g		
Protein	1.18g		
Vitamin A	251.75IU	Vitamin C	0.00mg
Calcium	27.04mg	Iron	0.45mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Mexican Dip

Servings:	300.00	Category:	Entree
Serving Size:	0.75 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-9705
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	40 Pound	Thaw	100158
SEASONING TACO MIX 6-9Z LAWR	1 Pound 2 Ounce (18 Ounce)	2 packages	159204
BEAN REFRD 6-10 ROSARITA	4 #10 CAN		293962
SOUP CRM OF MUSHRM 12-5 CAMP	1 #10 CAN 2/11 #5 CAN (2 #5 CAN)	N/A	101346
SOUP CRM OF CHIX 12-5 HLTHYREQ	1 #10 CAN 2/11 #5 CAN (2 #5 CAN)	N/A	695513
SAUCE CHS NACHO DLX 6-10 GCHC	3 #10 CAN		323616
Salsa, Low-Sodium, Canned	3 #10 CAN	Commodity Brown Box should be used first when available or GFS# 452841	100330
Tap Water for Recipes	1 1/2 Quart	N/A	000001WTR
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	10 Pound	Commodity Brown Box should be used first when available or use GFS#150250	100012

Preparation Instructions

1. Spray tilt skillet with cooking spray. Turn on skillet to 300° and cook ground beef until there is no more visible pink.
2. Drain ground beef into a 5 gal bucket.
3. Sprinkle taco seasoning over drained ground beef.
4. Put in the rest of the ingredients into tilt skillet EXCEPT for the shredded cheese.
5. Turn temp on tilt skillet to 250°.
6. Mix well, then add shredded cheese.
7. Adjust heat to 200° (to keep from sticking). Heat to 150°.

8. Spray 5-4 inch deep pans and sauce pan with cooking spray. Use sprayed sauce pan to fill sprayed 4 inch deep pans with dip.

9. Cover and put in warmer until ready for service.

Updated 8.18.23

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 0.75 Cup

Amount Per Serving			
Calories	282.79		
Fat	16.03g		
SaturatedFat	5.55g		
Trans Fat	1.59g		
Cholesterol	53.01mg		
Sodium	704.22mg		
Carbohydrates	15.16g		
Fiber	3.54g		
Sugar	2.54g		
Protein	18.23g		
Vitamin A	23.67IU	Vitamin C	0.00mg
Calcium	41.28mg	Iron	0.81mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Corn

Servings:	276.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9702
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Corn, Whole Kernel, Frozen, No Salt added	50 Pound	Use Brown Box Commodity first when available or use GFS#285620	100348
MARGARINE SLD 30-1 GCHC	3 Pound	N/A	733061
SALT IODIZED 25 CARG	1/4 Cup	N/A	108286
SPICE PEPR BLK REG FINE GRIND 16Z	3 Teaspoon		225037

Preparation Instructions

Place 3lbs of margarine in large sauce pot and place in warmer.

Divide corn between 3-4 inch deep pans.

Steam in steamer for 35 minutes. Check temperature; if not at least 150° cook a little longer.

Drain each pan once out of steamer.

Divide melted margarine between the 3 pans, put rounded tablespoon of salt in each pan, and sprinkle each pan with pepper. Stir all together.

Store in warmer covered until service.

Updated 8.18.23

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.500

Nutrition Facts

Servings Per Recipe: 276.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	101.92		
Fat	4.83g		
SaturatedFat	1.57g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	141.89mg		
Carbohydrates	16.03g		
Fiber	2.00g		
Sugar	3.01g		
Protein	2.00g		
Vitamin A	260.87IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Vegetable Juice Box

Servings:	4.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-37564
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE SUN SPLASH 100 VEG 40-4.23FLZ	1 Each	Credits as 1/2 cup Red/Orange Vegetable	214513
JUICE BOX PARADS PNCH 40-4.23FLZ	1 Each	Credits as 1/2 cup Other Vegetable	698261
JUICE DRAGON PUNCH ECO 70-4FLZ	1 Each	Credits as 1/2 cup Other Vegetable	510571
JUICE WANGO MANGO ECO 70-4FLZ JUICE4U	1 Each	Credits as 1/2 cup Other Vegetable	510562

Preparation Instructions

Updated 8.21.23

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.500
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	55.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	20.00mg		
Carbohydrates	13.75g		
Fiber	0.00g		
Sugar	12.50g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.50mg	Iron	0.00mg

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Nutrition - Per 100g

No 100g Conversion Available

Cheeseburger

Servings:	48.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9691
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	48 Each	N/A	203260
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	48 Slice	Commodity Brown Box use first when available or use GFS#150260	100036
BUN HAMB WGRAIN 3.5 10-12CT GCHC	48 Each		266545

Preparation Instructions

Beef Patty:

Pre-heat oven to 350°.

Put frozen patties on parchment lined 1 inch deep large baking sheet. 24 patties per pan with 4 X 6 arrangement.

Bake 13 minutes or to minimum temperature of 150°.

Keep warm in pass through.

To assemble:

Line 2 inch deep large pan with parchment paper. Put patties on buns with cheese slice. Layer sandwiches 4 X 6 to equal 48 sandwiches per pan. Cover with foil and keep warm in pass through.

Updated 8.18.23

Meal Components (SLE)

Amount Per Serving

Meat	3.250
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	350.00		
Fat	18.00g		
SaturatedFat	7.50g		
Trans Fat	0.00g		
Cholesterol	67.50mg		
Sodium	450.00mg		
Carbohydrates	20.00g		
Fiber	2.00g		
Sugar	3.50g		
Protein	25.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	25.00mg	Iron	1.00mg

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Nutrition - Per 100g

No 100g Conversion Available

Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-21943
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD TINY CHP 55/45 4-5RSS	1 Cup		153121
Cheese, Cheddar Reduced fat, Shredded	1/4 Cup	Use Commodity Brown Box when available or GFS#150250	100012
TURKEY HAM DCD 2-5 JENNO	2 1/2 Ounce	Weight 2.50 ounce = 1/2 cup Or use Brown Box Commodity	202150

Preparation Instructions

Line 1" large sheet pan with 14- 2# paper boats. Fill with 1 cup lettuce, 1/2 cup ham, 1/4 cup of cheddar shredded cheese. Cover with parchment paper and place another layer of 14 boats and fill with ingredients. Should have a total number of 28 salads on the pan. Place in cold pass thru until served.

Updated 8.19.23

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	0.000
Fruit	0.000
GreenVeg	0.250
RedVeg	0.000
OtherVeg	0.250
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	185.03
Fat	10.15g
SaturatedFat	5.25g
Trans Fat	0.00g
Cholesterol	65.68mg
Sodium	598.67mg
Carbohydrates	3.73g
Fiber	1.37g
Sugar	1.37g
Protein	19.99g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 17.77mg	Iron 1.09mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Graham Snack

Servings:	12.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-31216
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER GRHM GRIPZ CHOC IW 150CT KEEB	1 Package		282441
CRACKER GRHM GRIPZ 150CT KEEB	1 Package		805640
CRACKER GRHM CHARACT W/G 150-1Z KEEB	1 Package		264282
CRCKR GRHM TIGER BITE CINN 150-1Z	1 Package		330751
CRACKER GRHM CHARACT CHOC 150-1Z KEEB	1 Package		123171
CRACKER GRHM BUG BITES 210CT KEEB	1 Package		859560
CRACKER GRHM STCK SCOOBY 210-1Z	1 Package		859550
CRACKER GLDFSH GRHM FREN TST 300-1Z	1 Package	READY_TO_EAT Ready to Enjoy	288252
CRACKER GRHM VAN CHAT 210-1Z KELL	1 Each		774471
CRACKER GRHM HNY MAID LIL SQ 72-1.06Z	1 Package		503370
CRACKER GLDFSH CINN 300-2CT PEPPFM	1 Package	READY_TO_EAT Ready to Enjoy	194510
CRACKER GLDFSH GRHM VAN 300-.9Z PEPP	1 Each	READY_TO_EAT Ready to Enjoy	198472

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 12.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	120.83
Fat	3.79g
SaturatedFat	0.88g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	112.92mg
Carbohydrates	20.67g
Fiber	1.33g
Sugar	7.25g
Protein	1.92g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 11.67mg	Iron 0.89mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Turkey Sandwich

Servings:	72.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9750
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	432 Slice		244190
BUN HAMB WGRAIN 3.5 10-12CT GCHC	72 Each		266545

Preparation Instructions

On each bun place six slices of turkey. Use a 2" sandwich pan. Place 4 X 6 complete sandwiches. Total of 3 layers. 72 total.

Cover with foil and place in cold pass thru.

Updated 8.21.23

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	220.00
Fat	6.00g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	45.00mg
Sodium	550.00mg
Carbohydrates	19.00g
Fiber	2.00g
Sugar	3.00g
Protein	21.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 25.00mg	Iron 1.36mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Chocolate Cake with Frosting

Servings:	400.00	Category:	Grain
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9751
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR H&R GOLD MEDAL 14317 2-25	1 Gallon 1 Quart 1 Cup (21 Cup)	N/A	426253
SUGAR CANE GRANUL 25 GCHC	1 Gallon 2 Quart 1/2 Cup (24 1/2 Cup)		108642
COCOA PWD BAKING 6-5 GCHC	1 Gallon		269654
BAKING SODA 36Z GCHC	2 Fluid Ounce 1 3/4 Tablespoon (5 3/4 Tablespoon)		513849
BAKING POWDER DBL ACTION 6-5 RDSTR	2 Fluid Ounce 1 3/4 Tablespoon (5 3/4 Tablespoon)	*Change product when gone*	683700
SALT IODIZED 25 CARG	1 Fluid Ounce 1 1/2 Tablespoon (3 1/2 Tablespoon)	N/A	108286
EGG SHL MED A GRD 6-30CT GCHC	28 Each		206547
1% Low Fat White Milk*	1 Gallon 3/4 Cup (16 3/4 Cup)	Use cartons of milk from our cooler	13871
OIL SALAD VEG SOY CLR NT 6-1GAL GCHC	1 Quart 1 Pint 1 1 Tablespoon (98 Tablespoon)	6 cups and 2 Tablespoons	292702
FLAVORING VANILLA IMIT 1-QT KE	6 Fluid Ounce 2 0 Teaspoon (38 Teaspoon)		110736
Tap Water for Recipes	3 Quart 1/4 Cup (12 1/4 Cup)	Boiling	000001WTR
MARGARINE SLD 30-1 GCHC	1 Quart 3 Fluid Ounce 1 1 Tablespoon (72 Tablespoon)	Softened 4 1/2 cups	733061
SUGAR POWDERED 10X 12-2 PION	2 Gallon		859740

Preparation Instructions

Cake Directions:

1. Combine the following ingredients: 28 eggs, 12 1/4 cup milk, 6 cups plus 2 Tablespoons of oil, and 8 Tablespoons plus 1/2 teaspoon vanilla. Set aside.
2. Put into large mixing bowl for large mixer the following: 21 cups of flour, 24 1/2 cups of sugar, 9 1/3 cups cocoa, 5 3/4 Tablespoons baking soda, 5 3/4 Tablespoons baking powder, and 3 1/2 Tablespoons salt.
3. Using paddle attachment turn mixer on low speed with dry ingredients while adding wet ingredients from Step 1.
4. Beat on medium speed for two minutes
5. On low stir in boiling water. Batter will be thin.
6. Divide batter into 8 -2 inch (vegetable pans)
7. Bake 25 to 30 minutes at 300 degrees

Frosting Directions:

1. Put softened butter into small mixer bowl and beat well.
2. Add 6 3/4 cup cocoa and 32 cups powder sugar gradually
3. Alternate adding milk (4 1/2 cups) and vanilla (4 1/2 Tablespoons).
4. Once all ingredients are added beat for 30 minutes or until fluffy and creamy.

Once Cake is baked and cooled divide icing amongst 8 pans. Cut each pan into 50 pieces.

Updated 8.22.23

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 400.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	145.20
Fat	6.28g
SaturatedFat	1.66g
Trans Fat	0.00g
Cholesterol	12.18mg
Sodium	215.95mg
Carbohydrates	19.32g
Fiber	0.34g
Sugar	14.54g
Protein	2.15g

Vitamin A 140.86IU **Vitamin C** 0.00mg

Calcium 19.33mg **Iron** 0.35mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Mixed Vegetables

Servings:	138.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9743
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG MIXED 5-WAY 30 GCHC	30 Pound		285690
MARGARINE SLD 30-1 GCHC	3 Pound		733061
SALT IODIZED 25 CARG	1/4 Cup		108286
SPICE PEPR BLK REG FINE GRIND 16Z	2 Teaspoon		225037

Preparation Instructions

Place 3# of margarine in a large sauce pot and place in the warmer.

Place 2-4inch pans on the counter.

Divide the 30# box of mixed vegetables between the two pans.

Place in Steamer for 35 minutes and then check the temperature. Should be 150° degrees or above.

Drain each pan once out of the steamer. Divide melted butter between the 2 pans and add salt and pepper.

Store in warmer covered until served.

Updated 8.17.23

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.500
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 138.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	116.29		
Fat	7.65g		
SaturatedFat	3.13g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	297.35mg		
Carbohydrates	9.34g		
Fiber	2.34g		
Sugar	3.11g		
Protein	1.56g		
Vitamin A	521.74IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.47mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Hot Ham & Cheese Sandwich

Servings:	48.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-9742
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Ham, 97% Fat Free, Cooked , Water Added, Sliced	5 Pound 4 Ounce (84 Ounce)	Thaw Weight	100187
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	48 Slice	Use Brown Box Commodity Cheese first when available or Use GFS#150250	100036
BUN HAMB WGRAIN 3.5 10-12CT GCHC	48 Each		266545

Preparation Instructions

Thaw ham 2 days before serving. Place packs of frozen ham in 2" sandwich pans and refrigerate to thaw.

Commodity Ham - 2 to 5 slices need to weigh making sure it weighs 1.75ounces

GFS#556121 Turkey Ham (Jenno) - ??? ounce = 4 slices per sandwich

Separate slices per sandwich place staggered in 2" cake pans. 50 per pan.

Uncovered in a steamer for 10 minutes. Check temp. need to be a minimum of 145°. Cover and place it warmer. Until time to make sandwiches.

When it is time to make sandwiches, drain juice from the pan. Place ham and one slice of cheese on a hamburger bun. Arrange 4 X 6 in a 2" sandwich pan lined with parchment paper.

Total of 48 sandwiches per pan.

Cover with foil and place in the warmer.

Updated 8.22.23

Meal Components (SLE)

Amount Per Serving

Meat	1.750
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	203.07
Fat	6.87g
SaturatedFat	2.93g
Trans Fat	0.00g
Cholesterol	33.32mg
Sodium	652.79mg
Carbohydrates	22.87g
Fiber	2.00g
Sugar	4.93g
Protein	14.17g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 25.00mg	Iron 1.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Hot Dog on Bun

Servings:	70.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9755
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS	70 Each		304913
BUN HOT DOG WGRAIN WHT 1.5Z 12-12CT	70 Each		266536

Preparation Instructions

1. Place 70 hot dogs on 1" large parchment paper lined sheet pan.
2. Bake at 350° degrees for 10-15 minutes check temperature; should be a minimum of 150°.
3. Put a hot dog in the bun. Place in a large 2" sandwich pan 70 per pan.
4. Cover with foil and place in the warmer until served.

Updated 8.22.23

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 70.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	280.00		
Fat	17.50g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	750.00mg		
Carbohydrates	20.00g		
Fiber	2.00g		
Sugar	4.00g		
Protein	10.00g		
Vitamin A	0.07IU	Vitamin C	0.00mg
Calcium	60.11mg	Iron	1.76mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Mashed Potatoes

Servings:	76.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29652
School:	Benton Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	1 Package		613738
Tap Water for Recipes	2 Gallon	N/A	000001WTR

Preparation Instructions

Place potato pearls and cold water into a 4 inch steam table pan. Place pan immediately in steamer (no lid). Steam for 30 minutes and then place in hot hold with lid until ready for service.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.500

Nutrition Facts

Servings Per Recipe: 76.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	94.45
Fat	1.05g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	419.79mg
Carbohydrates	17.84g
Fiber	1.05g
Sugar	0.00g
Protein	2.10g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 10.49mg	Iron 0.31mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Refried Beans

Servings:	150.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9741
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN REFRD 6-10 ROSARITA	6 #10 CAN		293962
Cheese, Cheddar Reduced fat, Shredded	3 Quart	Use Brown Box Commodity first when available or Use GFS#150250	100012

Preparation Instructions

Wipe off and open cans of refried beans.

Spray 4" pans. Use 3 cans of refried beans per pan.

Cover pans and put into a preheated 350° oven for 45 minutes to 1 hour . Stir well and temp to at least 150°.

Stir in 6 cups of cheese per pan of beans and then temp again to make sure beans are 145° or higher, if not put back in the oven for a few minutes until they reach the proper temperature.

Store covered in warmer until served.

Updated 8.17.23

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.500
Starch	0.000

Nutrition Facts

Servings Per Recipe: 150.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	170.45		
Fat	3.99g		
SaturatedFat	1.80g		
Trans Fat	0.00g		
Cholesterol	6.40mg		
Sodium	612.37mg		
Carbohydrates	24.12g		
Fiber	6.21g		
Sugar	1.03g		
Protein	10.52g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	46.56mg	Iron	2.07mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Pulled Pork Sandwich

Servings:	346.00	Category:	Entree
Serving Size:	0.25 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-37346
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB WGRAIN 3.5 10-12CT GCHC	346 Each		266545
Pulled Pork	65 Pound	13 Bags	110730*

Preparation Instructions

Note: 1/4 cup weighs 3 ounce weight.

Meal Components (SLE)

Amount Per Serving

Meat	1.500
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 346.00

Serving Size: 0.25 Cup

Amount Per Serving	
Calories	248.27
Fat	9.01g
SaturatedFat	3.01g
Trans Fat	0.00g
Cholesterol	54.10mg
Sodium	483.58mg
Carbohydrates	19.00g
Fiber	2.00g
Sugar	3.00g
Protein	20.53g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 25.00mg	Iron 1.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Peas

Servings:	144.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9693
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAS GREEN IQF 30 GCHC	30 Pound		285660
MARGARINE SLD 30-1 GCHC	3 Pound		733061
SALT IODIZED 25 CARG	1/4 Cup		108286
SPICE PEPR BLK REG FINE GRIND 16Z	2 Teaspoon		225037

Preparation Instructions

Place 3# of margarine in a large sauce pot and place in the warmer.

Place 2-4inch pans on the counter.

Divide the 30# box of peas between the two pans.

Place in Steamer for 25 minutes and then check the temperature. Should be 150° or above. Drain each pan once out of the steamer.

Divide melted butter between the 2 pans and add salt and pepper.

Store in warmer covered until served.

Updated 8.17.23

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.500

Nutrition Facts

Servings Per Recipe: 144.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	111.44
Fat	7.33g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	270.03mg
Carbohydrates	8.96g
Fiber	2.99g
Sugar	2.99g
Protein	2.99g
Vitamin A 500.00IU	Vitamin C 0.00mg
Calcium 0.00mg	Iron 0.82mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Combo Cookie

Servings:	410.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9744
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SUGAR BROWN LT 12-2 P/L	1 Quart 1 Pint 1 Cup (7 Cup)		860311
SUGAR CANE GRANUL 25 GCHC	1 Quart 1 Pint 1 Cup (7 Cup)		108642
MARGARINE SLD 30-1 GCHC	3 1/2 Pound		733061
OIL SALAD VEG SOY CLR NT 6-1GAL GCHC	1 Quart 1 Pint 1 Cup (7 Cup)		292702
EGG SHL MED A GRD 6-30CT GCHC	9 Each		206547
FLAVORING VANILLA IMIT 1-QT KE	3 Fluid Ounce 1 1/3 Tablespoon (7 1/3 Tablespoon)	7 Tablespoons and 1 teaspoon	110736
SALT IODIZED 25 CARG	1 Fluid Ounce 1 0 Teaspoon (7 Teaspoon)	2 Tablespoons + 1 teaspoon	108286
BAKING SODA 36Z GCHC	1 Fluid Ounce 1 0 Teaspoon (7 Teaspoon)	2 Tablespoons + 1 teaspoon	513849
SPICE CREAM OF TARTAR 29Z TRDE	1 Fluid Ounce 1 0 Teaspoon (7 Teaspoon)	2 Tablespoons + 1 teaspoon	513687
FLOUR H&R GOLD MEDAL 14317 2-25	1 Gallon 1 Quart 1 Pint 1 1/2 Cup (23 1/2 Cup)	N/A	426253
OATS QUICK HOT CEREAL 12-42Z QUAK	2 Quart 1 Cup (9 Cup)		467251
CEREAL RICE KRISPIES 4-27Z KELL	2 Quart 1 Cup (9 Cup)		732427
CHOC CHIPS SMISWT MINI 4000/4-4	2 Quart 1 Cup (9 Cup)		874525

Preparation Instructions

Put in large mixer: brown sugar, white sugar, butter, oil.

Mix with paddle attachment and beat well.

Add eggs and vanilla to mixture and mix again

Add the following to mixture: salt, soda, cream of tarter, and flour. Then mix again.

Then fold in the following to cookie dough mixture: oatmeal, rice krispies, and chocolate chips.

Put parchment liner on large 1 inch deep baking sheet pan.

Scoop dough with a #60 disher onto backing sheet. Place dough balls in an arrangement of 4 X 7 to equal 28 cookies per pan.

Bake 8 to 10 minutes at 300 degrees in convection oven.

****This cookie is not whole grain rich.****

Updated 8.21.23

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 410.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	137.90		
Fat	8.55g		
SaturatedFat	2.53g		
Trans Fat	0.00g		
Cholesterol	3.70mg		
Sodium	111.84mg		
Carbohydrates	14.23g		
Fiber	0.76g		
Sugar	6.77g		
Protein	1.52g		
Vitamin A	204.88IU	Vitamin C	0.00mg
Calcium	5.52mg	Iron	0.91mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Hamburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9706
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	1 Each		203260
BUN HAMB WGRAIN 3.5 10-12CT GCHC	1 Each		266545

Preparation Instructions

Beef Patty:

Pre-heat oven to 350°.

Put frozen patties on parchment lined 1 inch deep large baking sheet. 24 patties per pan with 4 X 6 arrangement.

Bake 13 minutes or to minimum temperature of 150°.

Keep warm in pass through.

To assemble:

Line 2 inch deep large pan with parchment paper. Put patties on buns. Layer sandwiches 4 X 6 to equal 48 sandwiches per pan. Cover with foil and keep warm in pass through.

Updated 8.18.23

Meal Components (SLE)

Amount Per Serving

Meat	2.750
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	310.00		
Fat	15.50g		
SaturatedFat	6.00g		
Trans Fat	0.00g		
Cholesterol	60.00mg		
Sodium	310.00mg		
Carbohydrates	19.00g		
Fiber	2.00g		
Sugar	3.00g		
Protein	22.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	25.00mg	Iron	1.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available