

Cookbook for FCHS

Created by HPS Menu Planner

Table of Contents

[Taco w/Raw Ground Beef](#)

[Spaghetti w/Raw Ground Beef](#)

[Pasta Bake w/Raw Ground Beef](#)

[Oatmeal](#)

Taco w/Raw Ground Beef

Servings:	59.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44046

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND 40 COMM	10 Pound	Use 10 pounds	110520
SEASONING TACO MIX 6-9Z LAWR	1 Package	Use 1 package	159204
Water	1 Quart 1 Cup (5 Cup)	5 cups water	Water

Preparation Instructions

BROWN 10# GROUND BEEF,DRAIN. ADD TACO SEASONING MIX & 5 CUPS WATER. BLEND,BRING TO BOIL,REDUCE HEAT & SIMMER 20-30 MIN,STIRRING OCCASIONALLY.

CCP: Heat to 165°F for at least 15 seconds.

CCP: Hold at 135°F or higher.

CCP: Cool to 40°F within 2 hours.

CCP: Reheat quickly to 165°F for 15 seconds.

Crediting: 1 serving = 2 oz. M/MA

Spaghetti w/Raw Ground Beef

Servings:	59.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44047

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND 40 COMM	10 Pound	Use 10 pounds	110520
SAUCE SPAGHETTI FCY 6-10 REDPK	2 1/2 #10 CAN	2 1/2 #10 cans	852759
PASTA SPAGHETTI 10 2-10 KE	4 Pound	4 pounds	654560

Preparation Instructions

BROWN 10# GROUND BEEF,DRAIN. ADD SPAGHETTI SAUCE. SIMMER 10-20 MIN,STIRRING OCCASIONALLY. COOK PASTA. COMBINE MEAT SAUCE AND COOKED PASTA.

CCP: Heat to 165°F for at least 15 seconds.

CCP: Hold at 135°F or higher.

CCP: Cool to 40°F within 2 hours.

CCP: Reheat quickly to 165°F for 15 seconds.

Crediting: 1 CUP = 2 oz. M/MA + 1 OZ. NWG + 1/2 CUP R/O VEG.

Pasta Bake w/Raw Ground Beef

Servings:	59.00	Category:	Entree
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44048

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND 40 COMM	10 Pound	Use 10 pounds; Brown ground beef. CCP: Cook to 165 degrees for 15 seconds. Drain.	110520
PASTA PENNE RIGATE 2-10 KE	3 3/4 Pound	3 3/4 pound	635501
SAUCE TOMATO 6-10 GCHC	1 1/2 #10 CAN	1 1/2 cans	306347
CHEESE MOZZ 2 SHRD FTHR 4-5 TAV	1 Pound	1 pound	421812
SEASONING TACO MIX 6-9Z LAWR	4 Ounce	4 oz.	159204
Water	1 Quart 1 Pint (6 Cup)	6 cups	Water

Preparation Instructions

Brown ground beef. CCP: Cook to 165 degrees for 15 seconds.

Drain. Add tomato sauce, water & taco seasoning mix to cooked ground beef. Simmer for 15 minutes.

Cook Pasta according to manufacturer's directions.

Add pasta to meat mixture and mix well. Divide into 2 (2-inch) steam table pans.

Sprinkle each pan with 1/2 of the mozzarella cheese.

Bake at 325 degrees for 20 minutes.

Hold for Hot Service at 135 degrees.

CCP: Heat to 165°F for at least 15 seconds.

CCP: Hold at 135°F or higher.

CCP: Cool to 40°F within 2 hours.

CCP: Reheat quickly to 165°F for 15 seconds.

Crediting: 3/4 CUP = 2 oz. M/MA + 1 OZ. NWG + 1/4 CUP R/O VEG.

Oatmeal

Servings:	25.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44155

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MILK WHT 1 4-1GAL RGNLBRND	1/2 Gallon		817801
Water	3 Quart	READY_TO_DRINK	Water
MARGARINE SLD 30-1 GCHC	3 Ounce	6 Tablespoons	733061
SUGAR BROWN LT 12-2 P/L	1 1/2 Cup		860311
SPICE CINNAMON GRND 15Z TRDE	1 Teaspoon		224723
SALT IODIZED 25 CARG	1 Teaspoon	READY_TO_EAT used to salt food	108286
OATS QUICK HOT CEREAL 12-42Z GILST	2 Pound		100800

Preparation Instructions

Bring milk and water to a boil. Add margarine, sugar, cinnamon, and salt, stirring constantly. Add oats. Reduce heat to medium. Stir constantly for

58 minutes until oatmeal slightly thickens.

Critical Control Point:

Heat to 135 °F or higher.

Reduce heat to low to prevent burning.

Critical Control Point:

Hold for hot service at 135 °F or higher.

Cool leftovers to 40 degrees within 2 hours.

Reheat rapidly to 165 degrees for 15 seconds.

If oatmeal sits longer than 10 minutes, it will become very thick. Add up to 3 cups additional water per 25 servings as needed.

1 (scant) cup = 1 oz. WG