Cookbook for Lourdes Academy-Elementary

Created by HPS Menu Planner

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Sloppy Joe

NO IMAGE

Servings:	100.00	Category:	Entree
Serving Size:	0.25 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-43777
School:	Lourdes Academy- Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine 85/15	20 Pound		100158
ONION YELLOW JUMBO 50 MRKN	1 Cup		200778
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	2 #10 CAN		100129
Tap Water for Recipes	1 Quart	UNPREPARED	000001WTR
SUGAR BROWN MED 25 GCHC	1 Cup	UNSPECIFIED	108626
MUSTARD PKT 200-1/5Z HNZ	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)		109908
SPICE CHILI POWDER MILD 16Z TRDE	1 Fluid Ounce		331473
SAUCE WORCESTERSHIRE 4-1GAL FRENC	1 Fluid Ounce		109843

Preparation Instructions

Brown hamburger in braiser pan along with onion. Mix in the rest of ingredients, stir and simmer until sugar is dissolved.

Note: If using dehydrated onion use a 1/2 cup and re-hydrate.

Meal Components (SLE)

Amount Per Serving

Meat	2.388
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.046
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 0.25 Cup

Amount Per	Serving		
Calories		286.35	
Fat		14.33g	
SaturatedFa	at	4.78g	
Trans Fat		2.39g	
Cholesterol		62.09mg	
Sodium		736.08mg	
Carbohydra	ites	22.76g	
Fiber		0.02g	
Sugar		18.53g	
Protein		16.73g	
Vitamin A	0.03IU	Vitamin C	0.10mg
Calcium	0.30mg	Iron	0.00mg

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

Nutrition - Per 100g

Un-crustable Sandwich w/ String Cheese

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40963
School:	Lourdes Academy- Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72- 2.6Z	1/2 Each	Frozen-un-thaw ready to eat	527462
SAND UNCRUST PB&J STRAWB 72-2.6Z	1/2 Each	Frozen-un-thaw ready to eat	536012
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	READY_TO_EAT Ready to eat.	786580

Preparation Instructions

Gather all above items and put 1 item (1 PBJ or PBJS) of each in a saddle bag and clasp the bag. Made enough bags of each grape or strawberry for according to production sheet

Meal Components (SLE) Amount Per Serving

Meat	2.000
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: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		380.00	
Fat		22.00g	
SaturatedF	at	7.50g	
Trans Fat		0.00g	
Cholestero	I	20.00mg	
Sodium		480.00mg	
Carbohydra	ates	34.50g	
Fiber		4.00g	
Sugar		16.00g	
Protein		15.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	241.50mg	Iron	1.00mg

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Nutrition - Per 100g

Baked Beans



Servings:	120.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-41775

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN VEGTAR 6-10 GCHC	4 1/2 #10 CAN		298913
ONION DEHY CHPD 15 P/L	1/2 Cup		263036
MUSTARD YELLOW PREP 4-1GAL CRWNCOLL	1/4 Cup		860221
SUGAR BROWN LT 50 BIG CHIEF	3/16 Quart		846775
SAUCE WORCESTERSHIRE 4- 1GAL FRENC	1/4 Cup		109843
SAUCE BBQ 4-1GAL SWTBRAY	1/4 Gallon	READY_TO_EAT All Ken's dressings and sauces are ready to serve. Just open and impress your customers with the fresh, bold taste of your products. Available in a wide variety of flavors. Add ingredients at store level to personalize your offerings (speed scratch recipes).	655937

Description	Measurement	Prep Instructions	DistPart #
KETCHUP CAN NAT LO SOD 6-10 REDG	1/4 #10 CAN	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	200621

Preparation Instructions

- 1. Divide the beans evenly among 4 pans.
- 2. Mix together the remaining ingredients and divide evenly among the 4 pans.
- 3. Toss the beans to coat.
- 4. Bake at 350 degrees for 2 1/4 hours or until the beans reach 135 degrees.
- 5. Cover and place in the hot boxes until service.

<i>l</i> leat	1.940
Frain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
_egumes	0.485
Starch	0.000

Nutrition Facts					
Servings Per Recipe: 120.00					
Serving Size: 0.50 Cup					
Amount Per Serving					
Calories		172.28			
Fat		0.49g			
SaturatedF	at	0.00g			
Trans Fat		0.00g			
Cholestero		0.00mg	_		
Sodium		530.10mg			
Carbohydra	ates	35.08g			
Fiber		4.87g			
Sugar		14.79g			
Protein		7.78g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	52.88mg	Iron	1.95mg		
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not used for evaluation purposes

Nutrition - Per 100g

Assorted Canned Fruit



Servings:	6.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41768
School:	Lourdes Academy- Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD IN JCE 6-10 GCHC	1/2 Cup		610372
PEAR DCD IN JCE 6-10 GCHC	1/2 Cup		610364
APPLESAUCE UNSWT 6-10 GCHC	1/2 Cup		271497
PINEAPPLE TIDBITS IN WTR 6-10 GCHC	1/2 Cup	READY_TO_EAT	612464
FRUIT COCKTAIL DCD XL/S 6-10 P/L	1/2 Cup		258362
ORANGES MAND WHL L/S 6-10 GCHC	1/2 Cup		117897

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.479
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 6.00 Serving Size: 1.00 Serving

Amount Per Serving				
Calories		60.80		
Fat		0.00g		
SaturatedF	at	0.00g		
Trans Fat		0.00g		
Cholestero		0.00mg		
Sodium		3.33mg		
Carbohydrates		14.37g		
Fiber		1.12g		
Sugar		9.91g		
Protein		0.42g		
Vitamin A	47.77IU	Vitamin C	0.62mg	
Calcium	10.84mg	Iron	0.28mg	

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Nutrition - Per 100g