

Cookbook for CCYC

Created by HPS Menu Planner

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Bacon Cheeseburger

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56192
School:	CCYC		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY SEAS	50 Each		114600
BUN HAMB SLCD 4IN	50 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	763233
CHEESE AMER YEL 160CT SLCD	50 Slice		271411
BACON L/O 14-18CT CC FZ	50 Slice		326283

Preparation Instructions

1. Place hamburger patties on a parchment-lined sheet pan. Bake at 350°F for approximately 40 minutes or until cooked through.

CCP: Must reach internal temperature of 165°F for 15 seconds.

2. Add American cheese to hamburger patties and return to oven for 5 minutes until melted.

CCP: Hot hold at 135°F or higher.

4. To assemble: Place patty with one piece bacon and melted cheese on each bun and serve.

BEEF TACOS

Servings:	50.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56245
School:	CCYC		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND 80/20 BULK MFST	187 1/2 Ounce		398041
TORTILLA FLOUR 6IN	100 Each	HEAT_AND_SERVE HEAT_AND_SERVE	782130
Cheddar Cheese shredded	100 Ounce		150250
LETTUCE ROMAINE HRTS	25 Cup		182570
TOMATO 6X6 LRG	12 1/2 Cup		199001
ONION VIDALIA SWT	12 1/2 Cup		558133

Preparation Instructions

No Preparation Instructions available.

Hot Honey Chicken Sandwich

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56232
School:	CCYC		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FRTR CRSPY 3.5Z	50 Each	<p>CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F. From frozen, place pieces in a single layer on a lined sheet pan on a wire rack. Heat for 11-12 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 135°F in a dry heat environment.</p> <p>DEEP_FRY Appliances vary, adjust accordingly. Deep Fry Preheat oil to 350°F. From thawed, place in a fryer basket, submerge in oil, and shake basket. Do NOT over pack product in basket. Cook the product for 4-5 minutes shaking the basket occasionally during cooking. For best performance hold product on a sheet pan, uncovered, with a wire rack, above 135°F in a dry heat environment.</p>	152141
HONEY	27 1/2 Ounce		225614
SPICE PEPR RED CRUSHED	9/10 Ounce		430196
VINEGAR APPLE CIDER 5	4 1/2 Tablespoon		430795
SPICE PEPR RED CAYENNE	1 1/2 Teaspoon		430993
Hamburger Bun	50 Ounce		558110

Preparation Instructions

- Place chicken patties on a wire rack on a lined sheet pan.
- Bake according to manufacturer's instructions.
 - CCP: Heat to at least 165°F for 15 seconds
- Place honey, red pepper flakes, and chili powder in a small saucepan. Stir and bring to a simmer over medium-low heat.
- Simmer (DO NOT BOIL!) for 3–5 minutes, stirring occasionally. Remove from heat and stir in apple cider vinegar.
 - CCP: Hold hot at or above 135°F
- Dip chicken into hot honey mixture, allow excess to drip off, and place on lined tray with rack.

- CCP: Hold hot at or above 135°F

6. To serve: Place hot honey chicken on hamburger bun and serve immediately.

BLT Sandwich

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56404
School:	CCYC		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BACON L/O 14-18CT CC FZ	100 Slice		326283
TOMATO 6X6 LRG	25 Cup		199001
LETTUCE ROMAINE HRTS	25 Cup		182570
BREAD WHL WHE PULLMAN SLCD	100 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	710650

Preparation Instructions

No Preparation Instructions available.

CHOPPED SUB SANDWICH

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56658
School:	CCYC		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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Preparation Instructions

No Preparation Instructions available.