

# **Cookbook for Calhoun County Youth Center**

**Created by HPS Menu Planner**

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# Bacon Cheeseburger

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56192
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY SEAS	50 Each		114600
BUN HAMB SLCD 4"	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.

# Chicken Quesadilla

<b>Servings:</b>	36.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56146
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 12-12CT GRSZ	36 Each	READY_TO_EAT	713340
SPICE CHILI POWDER MILD	8 Teaspoon		331473
Cheddar Cheese shredded	36 Ounce		150250
CHEESE MOZZ SHRD	36 Ounce	READY_TO_EAT Preshredded. Use cold or melted.	645170
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	64 Ounce	UNSPECIFIED Not currently available	570533

## Preparation Instructions

1. Heat chicken in sauté pan until internal temp reaches 165°F.
2. Combine cheddar, mozzarella, and chili powder.
3. Place 6 tortillas on a lined sheet pan.
4. Top half of each with 1 oz cheese mixture.
5. Top the cheese with 2 oz chicken.
6. Top chicken with another 1 oz cheese mixture.
7. Fold tortilla in half.
8. Grill on flat top until lightly browned and crisp.

# Beef & Broccoli Over Rice

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	0.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56346
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK SRLN PHLL BRKAPRT	60 Each	GRILL Flat Grill Preheat to 350 degrees F. Place frozen beef on . After the portion has cooked through about half its thickness, flip the portion once. As the meat slices begin to cook, separate them with a spatula and add any desired seasonings.Beef should have an evenly brown appearance when completely cooked. 	415764
BROCCOLI FLORETS	9 Cup		610902
SAUCE SOY LITE	2 Cup	READY_TO_EAT	466425
GARLIC CHPD IN WTR	1/2 Cup		321565
OIL SALAD VEG SOY CLR NT	1 Cup		292702
Cornstarch	1/4 Cup		20027
Water	1 Quart	READY_TO_DRINK	Water
Spices, ginger, ground	1 Teaspoon		2021
Onions, spring or scallions (includes tops and bulb), raw	2 cup, chopped		11291
RICE PARBL STRONGBOX	12 1/2 Cup	BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	722987
EGG ROLL VEG 3Z	1 Each		323848

## Preparation Instructions

1. Cook whole grain rice noodles according to package directions. Rinse and hold hot.
2. In a large tilt skillet or steam kettle, heat oil. Add garlic and ginger and sauté for 1–2 minutes.
3. Add sirloin steak strips and cook until browned and cooked through. CCP: Cook to 165°F for 15 seconds.

4. In a separate container, mix soy sauce, water, and cornstarch into a slurry. Add to beef.
5. Add broccoli and simmer until tender-crisp (5–7 minutes). Stir occasionally.
6. Cook rice according to 2:1 ratio. Plate 1 cup cooked rice with 4 oz spoodle beef and broccoli mixture on top
7. Garnish with green onions if desired.
8. CCP: Hold hot at 135°F or above until service.

# Hot Honey Chicken Sandwich

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56232
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FRTR CRSPY 3.5Z	50 Each	<p><b>CONVECTION</b> 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><b>DEEP_FRY</b> 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

5. 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.

# Breakfast Burrito

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-56080
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD LIQ MIX	3100 Gram		533149
TORTILLA FLOUR 8IN	50 Each		713330
PEPPERS COLORED MIXED ASST	12 1/2 Cup		491012
ONION SWT	12 1/2 Cup		714932

## Preparation Instructions

No Preparation Instructions available.

# CHICKEN CORDON BLEU SANDWICH

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56835
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD 4"	50 Each	<b>THAW</b> Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	763233
CHIX BRST FRTRR CRSPY 3.5Z	50 Each	<b>CONVECTION</b> 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. <b>DEEP_FRY</b> 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.	152141
TURKEY HAM SLCD	100 Ounce		556121
CHEESE SWS 160CT SLCD PROC	50 Slice		164348

## Preparation Instructions

BAKE CHICKEN ACCORDING TO PRODUCT INSTRUCTIONS. PLACE CHICKEN ON BUN, TOP WITH HAM AND SWISS CHEESE. PLACE TOP BUN ON AND BAKE 5 MINUTES UNTIL HEATED THROUGH