

Cookbook for Calhoun County Youth Center

Created by HPS Menu Planner

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FRENCH TOAST STICKS

Servings:	1.00	Category:	Entree
Serving Size:	6.00 pieces	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-57198
School:	Calhoun County Youth Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Farm Rich Whole Grain French Toast	136 1/2 grams		661062

Preparation Instructions

No Preparation Instructions available.

Hamburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56824
School:	Calhoun County Youth Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY 4/ 80/20	1 Each		482770
4 inch whole grain hamburger buns - 30 ct	1 bun		3480

Preparation Instructions

Updated 11.18.24

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:	Calhoun County Youth Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND 80/20 BULK MFST	187 1/2 Ounce		398041
TORTILLA FLOUR 6"	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.

Burrito Bowl-Beef

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-56468
School:	Calhoun County Youth Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN CUT IQF	12 1/2 Cup	Keep frozen until ready to use. Place 12.5 cups of frozen corn into 4" steam table pan with slotted insert. add 1/2 cup water to bottom pan. Place in steamer for 15-20 minutes or until internal temperature reaches 135 degrees F for 15 seconds or longer. 1/4 cup serving Use #16 scoop	283730
BEANS BLACK LO SOD	12 1/2 Cup	6/#10 cans -111oz per can or 666oz per case Rinse cans free from debris. drain and rinse beans in colander. Place 2 cans in 4" steam table pan with 1/2 cup of water. Place in steamer and cook 10-15 minutes or until internal temperature reaches 135 degrees F for 15 seconds or longer. 1/4 cup serving size-use #16 scoop	231981
BEEF GRND 81/19 FINE GRIND	100 Ounce	PAN_FRY Crumble meat in a single layer in a preheated skillet and stir constantly until meat is cooked through and a meat thermometer reads 160F. To measure internal temperature of ground product, place crumbles into a mound and insert meat thermometer into center, being careful not to touch skillet. Ground beef should be cooked thoroughly to ensure food safety.	272691
TOMATO ROMA DCD 3/8"	6 1/4 Cup	1oz per serving Use #30 scoop	786543
CHEESE CHED SHRD R/F	3 1/8 Cup	4/5# bags per case-80 oz per bag/320oz per case 1/4 cup per serving use #16 scoop	344721
SEASONING TACO	1 Cup	add 1 cup of taco seasoning into beef crumbles prior to cooking meat	413429
RICE PARBL LONG GRAIN	12 1/2 Cup	CONVECTION OVEN 350°F 20-25 MINUTES. STOCK POT SAUCEPAN BOILING 20-25 MINUTES. 1 Case = 960 Ounces (6 x 160 Ounces per Bag) of Rice, Parboiled, Long Grain, Enriched 1/4 Cup dry uncooked rice = 1 cup cooked	699181
TORTILLA FLOUR 10 12-12CT GRSZ	1 Each	READY_TO_EAT	713340
JUICE LIME	1/2 Cup		199028
CILANTRO CLEANED	3 Ounce		219550

Preparation Instructions

Season meat: Cook ground beef, drain. Mix thoroughly 1 cup of taco seasoning.

Cilantro Lime Rice: immediately after rice is cooked add 1/2 cup of lime juice and 3oz of chopped cilantro-Mix thoroughly

To assemble:

- 1) Place 1/2 cup of cooked cilantro lime rice(use #8 scoop) in bottom of Tortilla bowl-
- 2) layer 1/4 cup corn (use#16 scoop), 1/2 cup black beans (use #16 scoop),
- 3) Add 2.5oz of Avocado spread (use # 12 scoop)
- 4) Add 2oz of cooked seasoned beef (use #16 scoop)
- 5) Top with 1/8 cup of diced tomatoes use #30 scoop
- 6) Add 1/4 cup of shredded cheddar cheese Use #16 scoop
- 7) Serve

Condiments:

cilantro-gfs#219550

diced onions

shredded romaine lettuce

salsa-gfs#452841

avocado spread-gfs#789942

queso fresco cheese-gfs#559862

jalapeno slices-2 per taco-gfs#786802

SCRAMBLED EGGS AND HASHBROWNS

Servings:	1.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-57262

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD LIQ MIX	1 3/5 Ounce		533149
HASHBROWN SHRD IQF	1/2 Cup		437360

Preparation Instructions

No Preparation Instructions available.

Chipotle Chicken Club

Servings:	50.00	Category:	Entree
Serving Size:	1.00 -	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57147
School:	Calhoun County Youth Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST GRLLD CKD 3Z	50 Each	<p>CONVECTION Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 16-20 minutes.</p> <p>MICROWAVE Appliances vary, adjust accordingly. Microwave From frozen, place 1 or 2 filets on a microwave safe plate and cover completely with cling wrap plastic wrap. Heat in microwave on highest setting for approximately 2-3 minutes.</p>	152121
BACON L/O 14-18CT CC FZ	50 Slice		326283
BREAD WHL WHE PULLMAN SLCD	100 Piece	<p>THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.</p>	710650
CHEESE AMER 160CT SLCD	50 Slice	<p>READY_TO_EAT Pre-sliced Use Cold or Melted</p>	150260
TOMATO 6X6 LRG	50 Slice		199001
LETTUCE ROMAINE HRTS	50 Cup		182570
DRESSING RNCH CHIPOTLE	3 1/8 Cup	<p>READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra chipotle seasoning to control the dressing's spiciness. Create zesty, leafy salads or a custom dipping sauce to your signature deep-fried chicken tenders.</p>	166741

Preparation Instructions

1. Prepare the chicken according to the instructions.
2. Bake bacon at 350 degrees for 15 minutes or until crispy.

3. Toast the bread.

4. Assemble the sandwich: Bread, 1 Tbsp chipotle ranch, lettuce, tomato, chicken, cheese, bacon and another piece of toast.

English Muffin Breakfast Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-56843
School:	Calhoun County Youth Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN ENG WGRAIN SLCD 2Z	1 Each	READY_TO_EAT Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.	687131
EGG SCRMBD PTY RND 3.25 200-1Z GCHC	1 Each		462519
SAUSAGE PTY TKY CKD	1 Each		184970

Preparation Instructions

1. Lightly toast muffins in oven until warm.
2. Heat eggs in oven ~10 minutes at 250 F according to manufacturer's directions. CCP: Heat to 155 F or higher.
3. Thaw and heat sausage according to manufacturer's directions. CCP: Heat to 165 F or higher.
4. Assemble sandwich by placing the egg patty on the bottom muffin half. Add a cheese slice on top of the egg patty. Add one sausage patty top of cheese slice. CCP: Maintain @ 135 F or higher.

*May wrap sandwich in foil for easy service.

**Allergens: Milk, Egg, Wheat, Soy

Chicken Fried Rice

Servings:	50.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-56151
School:	Calhoun County Youth Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE PARBL STRONGBOX	1 1/8 Quart	USING A 2:1 WATER TO RICE RATIO, ADD BOILING WATER TO BAKING PAN WITH RICE AND OPTIONALLY, BUTTER/OIL/SALT. COVER TIGHTLY AND BAKE AT 350 DEGREES FOR 25-30 MINUTES, OR UNTIL ALL WATER IS ABSORBED. SET ASIDE.	722987
OIL SALAD VEG SOY CLR NT	24 Tablespoon		292702
EGG SCRMBD LIQ MIX	50 Ounce		533149
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	80 Ounce	UNSPECIFIED Not currently available	570533
ONION VIDALIA SWT	1 Gram		558133

Preparation Instructions

1. Heat large sauté pan over medium-high heat. Swirl in 1/3 of the oil.
2. Add the whisked eggs. Use a spatula to scramble eggs, breaking into smaller curds. Transfer to container.
3. Add another 1/3 of the oil to the pan.
4. Add the chicken and cook for 4–5 minutes or until 165°F for 15 seconds.
5. CCP: Hot hold at 155°F or higher.
6. Add the remaining oil to the pan.
7. Add diced onion and cook for 1 minute, until soft.
8. Add the minced garlic and ginger. Cook until fragrant (30 seconds).
9. Add diced carrots and cook for 2 minutes, stirring.
10. Add peas and stir to incorporate.
11. Add the rice and stir. Smash large chunks of rice.
12. Add soy sauce and sesame oil. Stir to incorporate. Taste and adjust.
13. Add cooked eggs and chicken. Stir to combine.
14. Cook another 3 minutes.
15. CCP: Hot Hold at 155°F or above.

Chicken Bacon Ranch Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57253

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Hamburger Bun	1 Each		558110
CHIX BRST 4Z FLLT GRLLD	1 Each	CONVECTION Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 18-22 minutes. MICROWAVE Appliances vary, adjust accordingly. Microwave From frozen, place 1 or 2 filets on a microwave safe plate and cover completely with cling wrap plastic wrap. Heat in microwave on highest setting for approximately 2-3 minutes.	213642
BACON TKY CKD	1 Slice		834770
CHEESE AMER 160CT SLCD R/F R/SOD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	189071
DRESSING RNCH	1 Tablespoon	READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra dill to enhance the dressing's tangy flavor. Create flavorful, leafy salads or a custom dipping sauce to your signature buffalo hot wings.	631430

Preparation Instructions

1. To assemble sandwich, place cooked chicken patty on bottom of bun. Then place cheese slice and 2 halves of 1 bacon slice on top. Place lid on and serve with ranch cup on the side.

CCP: Keep at 41 F or below.

**Allergens: Wheat, Milk, Egg, Soy

Meatball Sub

Servings:	35.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56124
School:	Calhoun County Youth Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD .5Z	140 Each	140 Meatballs = about 1 bg + 1/3 bg = 5.33 pounds Thaw meatballs overnight in refrigerator CCP: Hold at 41 degrees F. or lower	197645
BUN SUB SLCD WGRAIN 5"	35 Each	Thaw frozen sub buns overnight in refrigerator CCP: Hold at 41 degrees F. or lower	276142
CHEESE MOZZ SHRD	1 1/14 Pound	1 lb + 1.5 oz Thaw shredded cheese, if frozen, overnight in refrigerator CCP: Hold at 41 degrees F. or lower	645170
SAUCE MARINARA DIPN CUP	35 Each	READY_TO_EAT None	677721

Preparation Instructions

Cook Meatballs according to manufacturer directions

CCP: Heat to 135° F or higher

Assemble wearing gloves:

1 sub bun

4 cooked meatballs

1/2 Oz shredded cheese

place each in steamtable pan lined with parchment paper, and cover to avoid drying bread. place in hot hold just before serving time. (15 minutes)

this will help warm bun as well as melt cheese.

Serve 1 sub, with 1 cup marinara on side