

COFFEE (INSTANT, FREEZE-DRIED)

Date Printed: 2025-08-14 1019 Thursday

Version: 1

No. C 002 00

POS Name:

Cost Per Portion: 0.16

Cost W/ Condiments: 0.19

Prep Level: Ready to Use

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes: Green

Yield: 5 Portions

Each Portion: 1 cup (8 oz)

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 8 g | 2 g | | | | | | 8 mg | 10 mg | |

| Ingredients | Weight | Measure | Approx. Issue |
|-------------------------------|---------------|----------------------|---------------|
| COFFEE, INSTANT, FREEZE-DRIED | 0.4 oz | 2 1/2 TBSP + 7/8 tsp | |
| WATER, BOILING | 2 lb + 9.7 oz | 1 qt + 1 cup | |

Methods

1. Follow manufacturer’s instructions. Quantity of grounds may vary from brand to brand, the amount listed above is a general guideline.

Notes

1. The recommended portion size is based off a similar existing AFRS recipe.

***** END RECIPE C 002 00 *****

COFFEE (MANUAL URN)

Date Printed: 2025-08-14 1019 Thursday

Version: 1

No. C 005 01

POS Name:

Cost Per Portion: 0.27

Cost W/ Condiments: 0.32

Prep Level: Ready to Use

CP: ☒

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 1 cup (8 oz)

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| | | | | | | | | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--------------------------|---------------|------------------------------|---------------|
| COFFEE, ROASTED, GROUNDS | 1.5 oz | 1/3 cup + 1 1/2 TBSP + 1 tsp | |
| WATER | 2 lb + 9.6 oz | 1 qt + 1 cup | |

- Methods
- Follow manufacturer’s instructions.
 - CP: Hold for hot service at 135°F (57°C).

- Notes
- *The Armed Forces Recipe Service (AFRS) does not provide nutrition information or Go for Green® codes for Ready-to-Use (RTU) products due to the high level of variability from one brand to another.
 - Amounts, portion sizes and preparation times may vary from brand to brand. Read manufacturer’s label, preparation instructions, or product description before ordering or beginning food preparation. Adjust amount of grounds for coffee strength desired.
 - The recommended portion size is based off a similar existing AFRS recipe.

***** END RECIPE C 005 01 *****

Date Printed: 2025-08-14 1019 Thursday

Version: 2

No. C 309 00

POS Name:

Cost Per Portion: 0.67

Cost W/ Condiments: 0.80

Prep Level: Scratch

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes: Yellow

Yield: 5 Portions

Each Portion: 1 cup (8 oz)

Inactive Time:

Special Equipment:

Cooking Time: 120 to 121 min

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 54 g | 14 g | 13 g | | | | | 101 mg | 11 mg | .1 g |

| Ingredients | Weight | Measure | Approx. Issue |
|----------------------------|----------------|---------------------------|---------------|
| WATER, HOT | 1 lb + 3.95 oz | 1/2 qt + 1/3 cup + 1 TBSP | |
| SUGAR, WHITE GRANULATED | 1.8 oz | 1/4 cup + 1/2 tsp | |
| JUICE, ORANGE, CONCENTRATE | 1.5 oz | 2 1/2 TBSP + 3/8 tsp | |
| SALT | 0.04 oz | 1/8 tsp | |
| JUICE, LEMON, BOTTLED | 0.73 oz | 1 TBSP + 1 1/8 tsp | |
| LIME JUICE, BOTTLED | 0.73 oz | 1 TBSP + 1 1/8 tsp | |
| WATER, COLD | 1 lb + 0.65 oz | 1/2 qt | |

Methods

1.

Thaw CP: If frozen, thaw orange juice concentrate under refrigeration at 41°F (5°C).

2.

Combine hot water, sugar, orange juice concentrate, and salt in large container or large mixing bowl; stir until sugar, salt, and concentrate have dissolved.

3.

Add lemon juice, lime juice, and cold water; stir until blended.

4.

CP: Cover and refrigerate at 41°F (5°C) for 2 hours. CP: Hold for cold service at 41°F (5°C).

Notes

1.

*Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.

***** END RECIPE C 309 00 *****

CHILLED GRAPE JUICE

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. C G02 02

POS Name: CHILLED GRAPE J

Cost Per Portion: 0.21

Cost W/ Condiments: 0.25

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 8 OZ

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 55 g | | | | 5 g | | | 25 mg | | |

Ingredients

Weight

Measure

Approx. Issue

JUICE, GRAPE, FZN, 48/6 FL OZ CO

0.8 oz

0.05 ea

2 lb + 6.4 oz

Methods

***** END RECIPE C G02 02 *****

CHILLED TOMATO JUICE

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. C G02 03

POS Name: CHILLED TOMATO

Cost Per Portion: 0.05

Cost W/ Condiments: 0.06

Prep Level:CP: ☐CCP: ☐Go for Green® Color and Sodium Codes:

Yield: 5 PortionsEach Portion: 8 OZInactive Time:

Special Equipment:Cooking Time:

Pan Size and Number:Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 65 g | | | | 5 g | | | 39 mg | | |

Ingredients

WeightMeasureApprox. Issue

JUICE TOMATO MW FP 46 oz can 12 per case THIRS4.8 oz0.30 ea4.8 oz

Methods

***** END RECIPE C G02 03 *****

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 8 OZ

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 35 g | | | | 5 g | | | 50 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|---|--------|---------|---------------|
| JUICE, V/8 VEG, 48/5.5 FL OZ CN (order by 48) | 9.6 oz | 1.20 ea | 9.6 oz |

Methods

***** END RECIPE C G02 04 *****

Date Printed: 2025-08-14 1019 Thursday

POS Name: CHILLED ORANGE

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

Chilled Orange Juice

Version: Local

Cost Per Portion: 0.27

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Inactive Time:

Cooking Time:

Temp:

No. C G02 31

Cost W/ Condiments: 0.32

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 72 g | | | | 5 g | | | 25 mg | | |

Ingredients

JUICE, ORANGE, FZN, 70/4 FL OZ CO

Weight

Measure

10.00 ea

Approx. Issue

0.05 ea

Methods

Place in dispenser as needed.

Modified / Updated 01 September 2006

***** END RECIPE C G02 31 *****

Biscuits - Commercial Frozen

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. D 010 10

POS Name: BISCUIT FROZEN

Cost Per Portion: 0.55

Cost W/ Condiments: 0.66

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 400 Portions

Each Portion: 1 Each

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|------|---------------|-------------|--------|---------|-------|
| 303 g | | | | 30 g | | | 75 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|---|--------|-----------|---------------|
| BISCUITS SOUTHERN STYLE FZN UNBAKED RICHS 216/2.25OZ EA | 9 lb | 400.00 ea | 400 lb |
| BISCUITS, SOUTHERN STYLE, FZN, 2 oz each 120 per case PILLS | 100 lb | 6.67 ea | 400.00 ea |

Methods

1 USE FROZEN BISCUIT / FOLLOW DIRECTION ON PACKAGE

Modified / Updated 30 August 2006

***** END RECIPE D 010 10 *****

ENGLISH MUFFINS

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. D 021 00

POS Name: English Muffin

Cost Per Portion: 0.44

Cost W/ Condiments: 0.53

Prep Level:CP: ☐CCP: ☐Go for Green® Color and Sodium Codes:

Yield: 5 PortionsEach Portion: 1 MUFFINInactive Time:

Special Equipment:Cooking Time:

Pan Size and Number:Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 281 g | 43 g | | 8 g | 8 g | | 20 mg | 130 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--|--------|----------------------------|---------------|
| SUGAR, GRANU K DIXIE, 4/10# BG | 8 oz | 0.04 oz | 8 oz |
| WATER, WARM | | 1 1/2 TBSP + 7/8 tsp | |
| YEAST, BAKER'S, INST, ACTIVE, DRY, GRANULAR, 12/2 LB VAC FOIL BG | 1.6 oz | 0.11 oz | 1.6 oz |
| SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN | 3.2 oz | 0.05 oz | 3.2 oz |
| SHORTENING, LIQ, DFF, CANOLA, CLEAR, 1/35 LB CO | 2.4 oz | 1.2 oz | 0.1 oz |
| SUGAR, GRANU K DIXIE, 4/10# BG | 8 oz | 0.23 oz | 8 oz |
| WATER, WARM | | 1/3 cup + 1 TBSP + 3/4 tsp | |
| FLOUR, WHEAT, GEN PURPOSE, BLEACHED, 4/10 LB BG | 8 oz | 1.2 oz | 0.1 oz |
| MILK, EVAP, WHL, 24/12 FL OZ CN | 4 oz | 0.36 oz | 0.8 oz |
| EGGS, SHELL, MED US GRAA, 1/30 DZ CS | 1.6 oz | 0.50 ea | 0.1 oz |
| FLOUR, WHEAT, GEN PURPOSE, BLEACHED, 4/10 LB BG | 8 oz | 7 oz | 0.1 oz |

Methods

TEMPERATURE: 325 F. GRIDDLE
350 F. OVEN

1. SPRINKLE YEAST OVER WATER. DO NOT USE TEMPERATURES ABOVE 110 F MIX WELL. LET STAN 5 MINUTES, ADD SUGAR, STIR UNTIL DISSOLVED. LET STAND 10 MINUTES, THEN STIR AGAIN. SET ASIDE FOR USE IN STEP 3.
2. PLACE SUGAR, SALT, AND SHORTENING IN MIXER BOWL. ADD WATER; STIR UNTIL SHORTENING IS MELTED.
3. SIFT TOGETHER FLOUR AND MILK; ADD TO SUGAR AND SHORTENING MIXTURE. BEAT AT MEDIUM SPEED UNTIL SMOOTH. ADD YEAST SOLUTION.
4. ADD 1/2 OF THE FLOUR MIXTURE; MIX WELL. ADD EGGS, TWO AT A TIME, BEATING WELL AFTER EACH ADDITION. ADD REMAINING FLOUR, BEAT TO FORM A SMOOTH DOUGH.
5. FERMENT: SET IN A WARM PLACE (80 F) 1 1/2 TO 2 HOURS OR UNTIL DOUBLE IN BULK.
6. PUNCH: LET STAND 1 HOUR.
7. MAKE UP: DIVIDE DOUGH INTO 5 BALLS. LET REST 10 MINUTES. ROLL DOUGH TO 1/2 INCH THICKNESS. CUT INTO 20 - 4" CIRCLES.
8. PLACE CUT CIRCLES ABOUT 1 INCH APART ON PANS WHICH HAVE BEEN SPRINKLED LIGHTLY WITH CORNMEAL (ABOUT 1/2 CUP PER PAN).
9. PROOF: AT 80 F FOR 45 MINUTES OR UNTIL DOUBLE IN SIZE.
10. BAKE: BROWN MUFFINS ON LIGHTLY GREASED GRIDDLE 5 MINUTES PER SIDE. PLACE BROWNE MUFFINS ON SHEET PANS; BAKE 15 TO 20 MINUTES.
11. TO SERVE, SPLIT MUFFINS AND TOAST. SERVE IMMEDIATELY.

***** END RECIPE D 021 00 *****

FRENCH TOAST (COMMERCIAL)

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. D 022 03

POS Name:

Cost Per Portion: 1.19

Cost W/ Condiments: 1.43

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 300 Portions

Each Portion: 2

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| | | | | | | | | | |

| Ingredients | Weight | Measure | Approx. Issue |
|---------------------------------------|--------|-----------|---------------|
| FRENCH TOAST, FZN, P/C, 144/1.5 OZ EA | 6 lb | 600.00 ea | 6.00 ea |
| SYRUP, MAPLE, IMIT, 100/1.5 OZ CUP | | 300.00 ea | 3 lb |

Methods

CONVECTION OVEN - HEAT OVEN TO 325 DEGREES PLACE A SINGLE LAYER ON A BAKING SHEET BAKE UNTIL THOROUGHLY HEATED. (THAWED NOT RECOMMENDED FROZEN 5-6 MINUTES)

CONVECTIONAL OVEN- HEAT OVEN TO 325 DEGREES, PLACE A SINGLE LAYER OF PRODUCT ON A BAKING SHEET (THAWED NOT RECOMMENDED FROZEN 10-11 MINUTES)

NOTE : DUE TO VARIANCE IN OVEN REGULATORS HEATING TIMES AND TEMPERATURE MAY REQUIRE ADJUSTMENT. PRODCUT SHOULD BE HEATED TP 165 DEGREES INTERNAL TEMPERATURE

***** END RECIPE D 022 03 *****

WAFFLES

Date Printed: 2025-08-14 1019 Thursday

Version: 1

No. D 025 08

POS Name:

Cost Per Portion: 1.27

Cost W/ Condiments: 1.52

Prep Level: Scratch

CP: ☒

CCP: ☐

Go for Green® Color and Sodium Codes: Red and High

Yield: 300 Portions

Each Portion: 1 waffle (6 oz)

Inactive Time:

Special Equipment: Waffle Iron (Belgian type with 1 in deep pockets)

Cooking Time: 14 to 15 min

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|------|---------------|-------------|--------|---------|-------|
| 463 g | 62 g | 20 g | 19 g | 14 g | 7.4 g | | 941 mg | 394 mg | 1.5 g |

| Ingredients | Weight | Measure | Approx. Issue |
|-------------------------------|---------------|----------------------------|---------------|
| FLOUR, WHEAT, GENERAL PURPOSE | 36 lb | 7 1/2 gal | |
| MILK, NONFAT, DRY | 14 lb + 13 oz | 1 1/2 gal + 1/2 qt + 1 cup | |
| SUGAR, GRANULATED | 5 lb + 4 oz | 1/2 gal + 1 qt | |
| SALT | 15 oz | 1 1/2 cup | |
| BAKING POWDER | 13.5 oz | 1/2 qt + 1/4 cup | |
| WATER | 56 lb + 4 oz | 6 1/2 gal + 1 qt | |
| EGG, LIQUID, WHOLE | 27 lb + 12 oz | 3 gal + 1/2 qt + 1 cup | |
| EXTRACT, VANILLA | 1 lb + 7 oz | 1/2 qt + 1 cup | |
| BUTTER, SALTED, MELTED | 7 lb + 8 oz | 1/2 gal + 1 1/2 qt + 1 cup | |
| COOKING SPRAY, NONSTICK | 6 oz | | |

Methods

1.

Thaw CP: If frozen, thaw eggs under refrigeration at 41°F (5°C).

2.

Preheat waffle iron according to manufacturer’s instructions.

3.

In a mixer bowl, combine flour, dry milk, sugar, salt, and baking powder; whisk to combine.

4.

In a separate mixing bowl, combine warm water, eggs, and vanilla extract. Whisk until smooth.

5.

Melt butter. Add egg mixture and melted butter to mixer bowl. Using a paddle attachment, mix on low speed for 1 minute. Scrape down bowl. Continue to mix for 15 to 30 seconds, until dry ingredients are just incorporated. Do not overmix. Batter will be lumpy.

6.

Rest batter at least 10 minutes or up to overnight(under refrigeration at 41°F (5°C))to allow flour granules to hydrate.

7.

Batch prepare per 1 portion according to the following directions:

a.

Lightly spray preheated waffle iron with nonstick cooking spray.

b.

Pour 1 scant cup (8 oz) batter onto waffle iron.

c.

Cook for 4 to 5 minutes on medium heat, or until steaming stops and waffle is golden brown and removes easily from waffle iron.

8.

Serve immediately or

CP: Hold for hot service at 135°F (57°F).

***** END RECIPE D 025 08 *****

BRAN MUFFINS

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. D 028 00

POS Name: BRAN MUFFINS

Cost Per Portion: 0.85

Cost W/ Condiments: 1.02

Prep Level:CP: ☐CCP: ☐Go for Green® Color and Sodium Codes:

Yield: 5 PortionsEach Portion: 1 MUFFINInactive Time:

Special Equipment:Cooking Time:

Pan Size and Number:Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 173 g | 34 g | | 3 g | 4 g | | 12 mg | 240 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|---|--------|----------------------------|---------------|
| APPLESAUCE SWT FCY # 10 can 6 per case USBLU | 4.8 oz | 1/3 cup + 2 TBSP + 3/8 tsp | 4.8 oz |
| CEREAL, RAISIN BRAN K 96 bowls per cs KELLG | 1.6 oz | 1.6 oz | 0.8 oz |
| WATER | | 3 TBSP + 1/2 tsp | |
| BAKING PDR, 1/5 LB CO | | 1 1/4 tsp | 0.8 oz |
| CINNAMON, GRD, 1/16 OZ CO | 0.8 oz | 1/4 tsp | 0.8 oz |
| FLOUR, WHEAT, GEN PURPOSE, BLEACHED, 4/10 LB BG | 8 oz | 2.72 oz | 0.8 oz |
| NUTMEG, GRD, MIN 16 OZ CO, 1/1 LB SIZE CO | 0.8 oz | | 0.1 oz |
| SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN | 3.2 oz | 1/8 tsp | 3.2 oz |
| EGGS, SHELL, MED US GRAA, 1/30 DZ CS | 3.2 oz | 1 1/2 TBSP + 7/8 tsp | 0.1 oz |
| SHORTENING, LIQ, DFF, CANOLA, CLEAR, 1/35 LB CO | 3.2 oz | 1 TBSP | 0.1 oz |

Methods

PAN: 12-CUP MUFFIN PANTEMPERATURE: 400 F. OVEN

1. BLEND MOLASSES AND SHORTENING IN MIXER BOWL AT LOW SPEED.

2. ADD EGGS. BEAT AT MEDIUM SPEED 5 MINUTES.

3. STIR WATER AND ROLL MIX INTO EGG MIXTURE. LET STAND 5 MINUTES.

4. SIFT TOGETHER FLOUR, MILK, BAKING POWDER, AND SALT. ADD TO ROLL MIX MIXTURE STIRRING ONLY UNTIL DRY AND LIQUID INGREDIENTS ARE COMBINED. DO NOT OVERMIX.

5. FILL EACH WELL-GREASED MUFFIN CUP 2/3 FULL (1 NO. 16 SCOOP)

6. BAKE 20 TO 25 MINUTES OR UNTIL DONE.

***** END RECIPE D 028 00 *****

CINNAMON SUGAR RAISIN FILLING

Date Printed: 2025-08-14 1019 Thursday

Version: 1

No. D 042 02

POS Name:

Cost Per Portion: 0.11

Cost W/ Condiments: 0.13

Prep Level: Speed Scratch

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes: Yellow and Low

Yield: 5 Portions

Each Portion: 1 Tbsp (¾ oz)

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 76 g | 20 g | 18 g | | | | | 17 mg | 21 mg | .6 g |

| Ingredients | Weight | Measure | Approx. Issue |
|----------------------------|---------|---------------------------------|---------------|
| SUGAR, LIGHT BROWN, PACKED | 2.2 oz | 1/4 cup + 1/2 TBSP + 7/8 tsp | |
| RAISINS, SEEDLESS | 1.6 oz | 1/4 cup + 1/2 TBSP + 7/8 tsp | |
| SPICE, CINNAMON, GROUND | 0.1 oz | 1 1/8 tsp | |
| SPICE, SALT, TABLE | 0.01 oz | | |

- Methods
1.

In a mixing bowl, mix together brown sugar, raisins, cinnamon, and salt.
2.

Use as directed in recipe.

***** END RECIPE D 042 02 *****

GRITS

Date Printed: 2025-08-14 1019 Thursday

Version: 2

No. E 001 01

POS Name:

Cost Per Portion:

Cost W/ Condiments:

Prep Level: Scratch

CP:☒

CCP:☐

Go for Green® Color and Sodium Codes: Green and Low

Yield: 200 Portions

Each Portion: ¾ cup (6-1/3 oz)

Inactive Time:

Special Equipment: STEAM- JACKETED KETTLE

Cooking Time: 10 min

Pan Size and Number: 12 x 20 x 6-INCH STEAM TABLE PAN (1)

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 93 g | 21 g | | 2 g | | | | 151 mg | 5 mg | 1.4 g |

| Ingredients | Weight | Measure | Approx. Issue |
|-----------------------------|---------------|---------|---------------|
| WATER | 75 lb | 9 gal | |
| SALT | 2.67 oz | 1/4 cup | |
| HOMINY GRITS, QUICK COOKING | 11 lb + 10 oz | 2 gal | |

- Methods
1.

PAN SIZE/SPECIAL EQUIPMENT: STEAM- JACKETED KETTLE & 12 x 20 x 6-INCH STEAM TABLE PAN.
2.

Add water and salt to a steam-jacketed kettle or stock pot; bring to a boil.
3.

Add grits while stirring constantly with a wire whisk to prevent the formation of any lumps; return to a boil. Reduce heat; simmer uncovered for 5 minutes, stirring frequently.
4.

Turn off heat, cover and let sit for an additional 5 minutes.
5.

Transfer to (12 x 20 x 6-inch) steam table pan or appropriate serving vessel. Serve immediately or CP: hold hot at 135°F (57°C).
6.

EACH PORTION: ¾ cup (6-1/3 oz)

***** END RECIPE E 001 01 *****

HARD COOKED EGGS

Date Printed: 2025-08-14 1019 Thursday

Version: 1

No. F 004 00

POS Name:

Cost Per Portion: 71.06

Cost W/ Condiments: 85.27

Prep Level: Scratch

CP: ☒

CCP: ☐

Go for Green® Color and Sodium Codes: Yellow and Low

Yield: 100 Portions

Each Portion: 2 each

Inactive Time:

Special Equipment:

Cooking Time: 10 to 15 min

Pan Size and Number:

Temp: 155°F(68°C)

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|------|---------------|-------------|--------|---------|-------|
| 155 g | 1 g | 1 g | 13 g | 11 g | 3.2 g | | 124 mg | 50 mg | |

| Ingredients | Weight | Measure | Approx. Issue |
|--------------------|--------|-----------|---------------|
| EGGS, WHOLE, FRESH | | 200.00 ea | 200.00 ea |

Methods

1.

Place eggs in baskets as needed; cover with hot water.

2.

Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. CP: All fresh shell eggs must be heated to 155°F or higher for 15 seconds.

3.

Remove from water.

4.

CP: Hold for hot service at 135°F (57°C) OR if hard cooked eggs are to be used in salads or other chilled dishes or used at a later time, plunge cooked eggs into cold running water immediately after cooking; add ice, if necessary, to cool eggs. CP: Hold cold at 41°F (5°C).

***** END RECIPE F 004 00 *****

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|------|---------------|-------------|--------|---------|-------|
| 215 g | | | | 20 g | | | 110 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|---|----------------|--------------------------|---------------|
| EGGS, LIQ W/ CITRIC 2/20# BG per CS | 1 lb + 2.67 oz | 2 gal + 1 qt + 1 1/4 cup | 1 lb |
| HAM, DICED 1/4" WA 4/2.5LB = 10LB | 1 lb | 2 lb | 1 lb |
| COATING PAN CANOLA 6 can per case QDOBA | 8.4 oz | 8 oz | 8.4 oz |
| TOMATOES LG 6X6 - 25# | 1 lb | 6 lb | 1 lb |
| MUSHROOMS, (order by 10) | 1 lb | 2.00 ea | 1 lb |
| ONIONS, YELLOW, DRY, JUMBO, 1/25 LB CS | 1 lb | 4 lb | 1 lb |
| PEPPER GREEN LARGE CHOP 25# (order by 25 LBS) | 1 lb | 4 lb | 1 lb |
| SHORTENING, LIQ, DFF, CANOLA, CLEAR, 1/35 LB CO | 1 lb | 1 lb + 8 oz | 2 oz |

Methods

- TEMPERATURE: 325 F. GRIDDLE
- POUR 1/3 CUP EGG MIXTURE FOR INDIVIDUAL OMELETS ON GREASED GRIDDLE.
 - COOK UNTIL BOTTOM IS GOLDEN BROWN. DO NOT STIR. IF NECESSARY, GENTLY LIFT COOKED PORTION WITH A SPATULA TO PERMIT UNCOOKED MIXTURE TO FLOW UNDERNEATH. CONTINUE COOKING UNTIL EGGS ARE SET.
 - FOLD OMELET IN HALF OR INTO THIRDS MAKING A LONG OVAL SHAPED OMELET. SERVE IMMEDIATELY.
 - PREPARE INDIVIDUAL (1/3 CUP EGG PORTION) OMELETS TO ORDER. INDIVIDUAL ASSORTED OMELETS MAY ALSO BE PREPARED USING THE QUANTITIES LISTED FOR OTHER INGREDIENTS PER OMELET IN THE OTHER VARIATIONS.
- :
- NOTE: 1. IN STEP 1, 6 LB 4 OZ (5-NO. 3 CYL CN) CANNED, DEHYDRATED EGG MIX COMBINED WITH 7 1/2 QT WARM WATER MAY BE USED FOR WHOLE EGGS. SEE RECIPE NO. A-8.
- NOTE: 2. TO SERVE ASSORTED OMELETS, PREPARE INGREDIENTS FOR DESIRED VARIATIONS. SET UP INGREDIENTS IN INDIVIDUAL CONTAINERS AND PLACE NEAR GRIDDLE.

- VARIATIONS
- FOLLOW STEPS 1 AND 2. IN STEP 3 SPRINKLE APPRX 2 TBSP OF INGREDIENT(S) LISTED BELOW OVER EGGS WHEN PARTIALLY SET. FOLLOW STEP 4. POST TYPE AND AMOUNTS USED TO THE KITCHEN REQ AND RETURN FORM AFTER THE MEAL.
- GRATED CHEESE
 - SAUTEED GREEN PEPPERS
 - CHOPPED HAM
 - SAUTEED MUSHROOMS
 - SAUTEED ONIONS
 - FRESH CHOPPED TOMATOES

Modified / Updated 24 August 2006

***** END RECIPE F 008 07 *****

Scrambled Eggs (oven method)

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. F 010 05

POS Name: Scrambled Eggs

Cost Per Portion: 0.80

Cost W/ Condiments: 0.96

Prep Level:

CP: ☐

CCP: ☒

Go for Green® Color and Sodium Codes:

Yield: 300 Portions

Each Portion: 2.5 oz

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 90 g | | | | 5 g | | | 35 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|-------------------------------------|-------------|----------------|---------------|
| EGGS, LIQ W/ CITRIC 2/20# BG per CS | 54 lb | 6 gal | 60 lb |
| SALAD OIL, OLIVE, POMACE, 1/1 GL CN | 1 lb + 8 oz | 1/2 qt + 1 cup | 3.00 ea |

Methods

Thaw CP: If frozen, thaw eggs under refrigeration at 41 Degrees F (5 Celsius).

Preheat oven 350 Degree Fahrenheit

NOTE:

1.OVEN METHOD: POUR 6LB 10OZ (3 1/3QT) EGGS INTO 2 Well GREASED RATION PANS (12 BY 20 BY 4-INCH). BAKE IN 350 F OVEN ABOUT 20 TO 25 MINUTES OR UNTIL EGGS ARE FIRM. AFTER 20 MINUTES, STIR EVERY 10 MINUTES.

CCP: Internal temperature must reach 165 Degrees F (63 Celsius) for 15 seconds for immediate service, and 135 Degrees F (68 Celcuis) for 15 seconds for hot held for service

DO NOT ADD A BATCH OF JUST-COOKED SCRAMBLED EGGS TO LEFTOVER EGGS ON STEAM TABLE. HOLD AT 135 F OR HIGHER.

***** END RECIPE F 010 05 *****

BROCCOLI QUICHE**Date Printed:** 2025-08-14 1019 Thursday**Version:** Local**No. F 011 01****POS Name:** Broccoli Quiche**Cost Per Portion:** 0.55**Cost W/ Condiments:** 0.66**Prep Level:** CP: ☐ CCP: ☒**Go for Green® Color and Sodium Codes:****Yield:** 100 Portions **Each Portion:** 4-1/2 ounce**Inactive Time:****Special Equipment:****Cooking Time:****Pan Size and Number:****Temp:**

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|------|---------------|-------------|--------|---------|-------|
| 201 g | 16 g | | 12 g | 10 g | | 114 mg | 194 mg | 242 mg | |

| Ingredients | Weight | Measure | Approx. Issue |
|--|----------------|----------------|---------------|
| COATING PAN CANOLA 6 can per case QDOBA | 4 oz | 2 oz | 0.00 ea |
| ONIONS, YELLOW, DRY, JUMBO, 1/25 LB CS | 1 lb + 4 oz | 1 lb + 2 oz | 3 lb + 8 oz |
| BROCCOLI FLORETS, FZN, 12/2 LB CO | 6 lb | 6 lb | 1 lb |
| CHEESE, SWISS, NAT, SL, CHL, 8/1.5 LB PG (order by 8) | 3 lb + 12 oz | 3 lb + 12 oz | 1 lb |
| FLOUR, WHEAT, GEN PURPOSE, BLEACHED, 4/10 LB BG | 3 lb + 5.33 oz | 3 lb + 5.33 oz | 5.67 oz |
| MILK, EVAP, WHL, 24/12 FL OZ CN | 4 oz | 1/2 cup | 2 oz |
| SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN | 5.33 oz | 1/4 tsp | 4 lb |
| SUGAR, GRANU K DIXIE, 4/10# BG | 2 oz | 1.75 oz | 2 oz |
| BAKING SODA, 24/1 LB CO | | 1 tsp | 1 lb |
| NON-STICK COOKING SPRAY, AEROSOL, LIQ, 6/17 FL OZ CN | | 1 cup | 6.00 ea |
| MILK, EVAP, WHL, 24/12 FL OZ CN | 4 oz | 11.33 oz | 2 oz |
| WATER, WARM | | 11 lb + 8 oz | |
| EGGS, SHELL, MED US GRAA, 1/30 DZ CS | 5 lb | 5 lb | |
| GARLIC, GRANULATED, CALIFORNIA, 1/25 OZ CO | 2 oz | 0.75 oz | 2 oz |
| NUTMEG, GRD, MIN 16 OZ CO, 1/1 LB SIZE CO | 5.28 oz | 1/4 tsp | 2 oz |
| PEPPER, BLK, GRD, RESTAURANT GRIND, 1/18 OZ CO | 4 oz | 1 TBSP | 2 oz |

Methods

Method

1. Lightly spray each steam table pan with non-stick cooking spray. Thaw broccoli. Combine broccoli, onions and cheese. Spread about 2 quarts mixture in each sprayed and floured pan.
2. Combine flour, milk, salt, sugar and soda in mixer bowl.
3. Cut in shortening or oil until evenly distributed and granular in appearance, about 1 minute.
4. Reconstitute milk.
5. Add eggs, nutmeg and black pepper to milk; blend in garlic powder.
6. Add egg-milk mixture gradually to flour mixture. Scrape down bowl; beat 2 minutes at medium speed.
7. Pour about 9-1/2 cups batter over cheese and vegetable mixture in each pan. Stir gently.
8. Using a convection oven, bake at 350 F. 15 minutes on low fan, closed vent; reduce temperature to 325 F.; bake an additional 30 minutes or until set and lightly browned. Let stand 10 minutes. Cut 5 by 5. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 135 F. or higher. Cut 5 by 5.

***** END RECIPE F 011 01 *****

OVEN FRIED TURKEY BACON

Date Printed: 2025-08-14 1019 Thursday

Version: 1

No. L 001 50

POS Name:

Cost Per Portion: 0.61

Cost W/ Condiments: 0.73

Prep Level: Ready to Use

CP: ☒

CCP: ☒

Go for Green® Color and Sodium Codes: Red and High

Yield: 200 Portions

Each Portion: 3 slices (2 oz)

Inactive Time:

Special Equipment: COMBI OVEN

Cooking Time: 9 to 12 min

Pan Size and Number: 18 x 26-Inch Sheet Pans (7)

Temp: 375°F(191°C)

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|------|---------------|-------------|--------|---------|-------|
| 155 g | | | 16 g | 10 g | 2.6 g | | 979 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|----------------------------------|---------|-----------|---------------|
| COOKING SPRAY | 0.67 oz | | |
| TURKEY, BACON, SLICED, PRECOOKED | 34 lb | 600.00 ea | |

- Methods
- Preheat oven to 375°F (191°C)
 - Spray each pan with nonstick cooking spray.
 - Arrange sliced bacon on pans in two rows down the length of the pan. Shingle the bacon slices, with edges slightly overlapping each other, in each row. Each sheet pan should hold 40 to 45 slices per pan
 - In an oven on convection mode, bake at 375°F (191°C) for 6 to 8 minutes. Working quickly, remove one sheet pan at a time; use tongs to flip over turkey bacon slices and gently separate the slices for even cooking.
 - Return bacon to the oven and bake for an additional 3 to 4 minutes. When cooked, bacon should be crisp but with some chew, and evenly browned. CCP: Internal temperature must reach 165°F (74°C) for 15 seconds.
 - Hold for hot service at 135°F (57°F).

***** END RECIPE L 001 50 *****

OVEN FRIED BACON (PORK)

Date Printed: 2025-08-14 1019 ThursdayVersion: 1No. L 002 00

POS Name:Cost Per Portion: 0.34Cost W/ Condiments: 0.41

Prep Level: Ready to UseCP:☑CCP:☑Go for Green® Color and Sodium Codes: Red and Moderate

Yield: 200 PortionsEach Portion: 3 slices (1 oz)Inactive Time:

Special Equipment:Cooking Time: 18 to 22 min

Pan Size and Number: 18 x 26 SHEET PANS (7)Temp: 325°F(163°C)

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|------|---------------|-------------|--------|---------|-------|
| 125 g | | | 8 g | 10 g | 3.2 g | 24 mg | 501 mg | 2 mg | |

| Ingredients | Weight | Measure | Approx. Issue |
|--------------------|--------|-----------|---------------|
| BACON, SLICED, RAW | 36 lb | 600.00 ea | 600.00 ea |

Methods

1. Thaw CP: Thaw bacon under refrigeration at 41°F (5°C)
2. PAN SIZE/SPECIAL EQUIPMENT: 18 x 26-INCH SHEET PANS (7)
3. Arrange sliced bacon onto 18x26-inch sheet pans in two rows, down the length of the pan. Layer the bacon slices with edges slightly overlapping each other, in each row. Each sheet pan should hold 2- ½ lbs bacon; 40-45 slices per pan. CP: Hold raw bacon for service at 41°F (5°C).
4. Using a convection oven, bake at 325°F (163°C) for 10-12 minutes. Working quickly, remove one sheet pan at a time, drain excess bacon fat. Use tongs to flip over bacon slices and gently separate the slices for even cooking.
5. Return bacon to the oven and bake for an additional 8-10 minutes. When cooked, bacon should be crisp but with some chew, and evenly browned. DO NOT OVERCOOK. CCP: Internal temperature must reach 145°F or higher for 15 seconds.
6. Remove bacon from oven. Drain fat, and place bacon slices on absorbent paper. CP: Hold hot for service at 135 °F (57°C).
- 7.EACH PORTION: 3 slices (1 oz)

***** END RECIPE L 002 00 *****

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. L 089 01

POS Name: BAKED SAUSAGE P

Cost Per Portion: 0.45

Cost W/ Condiments: 0.54

Baked Sausage Patties

| | | | |
|-----------------------------|-------------------------------------|---|--|
| Prep Level: | CP: <input type="checkbox"/> | CCP: <input checked="" type="checkbox"/> | Go for Green® Color and Sodium Codes: |
| Yield: 200 Portions | Each Portion: 2 Each | | Inactive |
| Special Equipment: | | | Cooking |
| Pan Size and Number: | | | Temp: |

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|------|---------------|-------------|--------|---------|-------|
| 220 g | | | | 30 g | | | 401 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|---|--------|-----------|---------------|
| SAUSAGE, PORK, PATTIES, RAW, FZN, MILD, 1.4-1.5 OZ EA, 1/12 LB CS | 38 lb | 400.00 ea | 24.00 ea |

Methods

1. PLACE PATTIES ON SHEET PANS (18 BY 26-INCHES); BAKE IN 350 F. OVEN 25 MINUTES OR UNTIL WELL DONE. DRAIN SAUSAGE
- :
- NOTE: SAUSAGE SHOULD BE COOKED UNTIL INSIDE IS GRAY WITH NO TINGE OF PINK REMAINING AND INTERNAL TEMPERATURE IS 170 F.

Modified / Updated 30 August 2006

***** END RECIPE L 089 01 *****

Baked Chicken Sausage Link - 0.8 oz

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. L 091 02

POS Name: Sausage Link

Cost Per Portion: 0.45

Cost W/ Condiments: 0.54

Prep Level:

CP: ☐

CCP: ☒

Go for Green® Color and Sodium Codes:

Yield: 200 Portions

Each Portion: 3 Link

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 103 g | | | | 5 g | | | 278 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|---|--------|-----------|---------------|
| SAUSAGE, CHIX LNK CHRKF 12 LB (order by 12) | 32 lb | 600.00 ea | 24 lb |

Methods

Methods

preheat oven

1. Convection oven

Place links on sheet pans single layer. Do not stack.

Frozen : 350 degrees 12-15 minutes low fan

Thawed- 350 Degrees 8-10 minutes low fan

2. CP: Heat to an internal temperature of 165F for 15 seconds

3. CP: Hold for hot service at 135F (57C).

Note

1. * The Armed Forces Recipe Service (AFRS) does not provide nutrition information or Go for Green codes for Ready to Use (RTU) products due to the high level of variability from one brand to another.
2. The recommended portion size is based off a similar existing AFRS recipe.

***** END RECIPE L 091 02 *****

CHILI

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. L 170 00

POS Name: CHILI

Cost Per Portion: 3.73

Cost W/ Condiments: 4.48

Prep Level: CP: ☐ CCP: ☒ Yield: 100 Portions Each Portion: 8 1/2 OZ

Go for Green® Color and Sodium Codes:
Inactive Time:
Cooking Time:
Temp:

Special Equipment:
Pan Size and Number:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|------|---------------|-------------|--------|---------|-------|
| 346 g | 16 g | | 34 g | 17 g | | 106 mg | 677 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|---|--------|------------------------------|---------------|
| ONIONS DICED 4/5 lb order by 20 lb | 4 lb | 1/2 gal | 20 lb |
| GARLIC WH PEELED 5# | 12 oz | 1 1/2 cup | 5 lb |
| BEEF, GRD, BULK, FZN, 90% LEAN, 4/10 LB PG, N#136 (order by 40) | 7 lb | 17 lb | 40 lb |
| SPICE BLD, ITALIAN STYLE, 1/28 OZ CO (IND UNIT SALE) | | 1/3 cup + 1 1/2 TBSP + 1 tsp | 1.00 ea |
| CUMIN, GRD, 1/16 OZ CO | | 1/2 cup | 1.00 ea |
| SPICE BLD, CHILI PDR, DARK, 1/16 OZ CO, 1 LB SIZE | | 1/2 cup | 1.00 ea |
| ONION PDR, W/ANTICAKING AGENT, MIN 20 OZ CO, 1/1 LB SIZE CO | | 1/4 cup | 1.00 ea |
| GARLIC, PDR, CALIFORNIA, 1/16 OZ CO | | 1/4 cup | 1.00 ea |
| TOMATOES, CN, CRUSHED, ALL PURPOSE, 102 OZ CN, 6/#10CN | | 2 gal + 1 qt | 6.00 ea |
| JUICE TOMATO MW FP 46 oz can 12 per case THIRS | | 3 1/2 gal | 12 lb |
| BEANS, KIDNY DK HPSC # 10 can 6 per case PSADO | | 3 gal + 1 qt | 6 lb |
| PEPPER, BLK, GRD, RESTAURANT GRIND, 1/18 OZ CO | | 1 TBSP | 1.00 ea |
| SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN | | 2 TBSP | 12.00 ea |

Methods

- Prep Ahead:
1. Measure out ingredients
 2. Dice garlic, onion
- Beans, kidney, drained, rinsed
- Methods:
1. Measure out ingredients
 2. Dice garlic, onion
 3. Heat oil in steam jacket kettle, brown ground beef and remove excess grease
 4. Add garlic, onion, saute for 5-10 minutes until soft
 5. Add spices, canned tomatoes, stir, then add tomato juice. Cook on medium heat, simmering for 15-20 minutes
 6. Add beans, salt, and pepper. Simmer 5-10 more minutes until beans are heated through
- CCP: Internal temperature must reach 165 F or higher for 15 seconds.
- CCP: Hold for service at 135 F or higher.
- Tips:

***** END RECIPE L 170 00 *****

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: 1/4 Cup

CCP: ☒

Go for Green® Color and Sodium Codes:

Inactive Time:

Cooking Time:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 62 g | 2 g | | 7 g | 3 g | | 8 mg | 229 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--|--------|---------|---------------|
| CHEESE, COTTAGE, CHL, CREAMED, LARGE OR SMALL CURD, 5 LB CO order by 4 | 4 oz | 4 oz | 0.25 ea |

Methods

1. GARNISH EACH PAN OF CHEESE WITH PAPRIKA. COVER; REFRIGERATE UNTIL READY TO SERVE.

Note: For Breakfast service omit the Lettuce bed.

Modified / Updated 29 August 2006

:

0

***** END RECIPE M 012 00 *****

SALSA

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. O 007 01

POS Name: SALSA

Cost Per Portion: 0.43

Cost W/ Condiments: 0.52

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 1 OZ

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 13 g | 3 g | | 1 g | | | | 228 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--|---------|------------------------------|---------------|
| PEPPERS, JALAPENO, SL, 4/1 GL CO | 1 oz | 1 TBSP | 3.2 oz |
| TOMATOES, CHL, DICED, 1/5 LB CS | 5.72 oz | 1/2 cup + 2 TBSP + 1 1/8 tsp | 0.8 oz |
| SUGAR, GRANU K DIXIE, 4/10# BG | 0.8 oz | 1/4 tsp | 0.8 oz |
| SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN | 0.8 oz | 1/4 tsp | 0.8 oz |
| ONIONS, YELLOW, DRY, JUMBO, 1/25 LB CS | 0.8 oz | 1 TBSP + 1/2 tsp | 0.8 oz |

Methods

Method

1

2

Combine coarsely canned tomatoes or finely chopped fresh tomatoes with onions, peppers, salt, and sugar. Blend well.

Cover and refrigerate at 41 F. or lower at least 1 hour before serving

***** END RECIPE O 007 01 *****

SAUTEED MUSHROOMS AND ONIONS (FRESH)

Date Printed: 2025-08-14 1019 Thursday

Version: 2

No. Q 030 01

POS Name:

Cost Per Portion:

Cost W/ Condiments:

Prep Level: Scratch

CP: ☒

CCP: ☒

Go for Green® Color and Sodium Codes: Green and Low

Yield: 100 Portions

Each Portion: 3/4 cup (4.125 oz)

Inactive Time:

Special Equipment:

Cooking Time: 10 to 14 min

Pan Size and Number:

Temp: GRIDDLE
375°F(191°C)

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 69 g | 9 g | 5 g | 4 g | 3 g | .3 g | | 348 mg | 16 mg | 2.1 g |

| Ingredients | Weight | Measure | Approx. Issue |
|---|---------------|--------------------------------|---------------|
| OIL, CANOLA | 11.25 oz | 1/2 cup + 2 1/2 TBSP + 3/8 tsp | |
| MUSHROOMS, FRESH, WHITE, SLICED, 1/4 INCH | 24 lb + 11 oz | 9 1/2 gal | 24 lb + 11 oz |
| ONIONS, YELLOW, SLICED ¼-INCH | 12 lb | 3 1/2 gal + 1/2 qt + 1 cup | 4 lb + 12 oz |
| SPICE, SALT, TABLE | 3.88 oz | 1/3 cup + 1/2 TBSP + 1/2 tsp | |
| SPICE, BLACK PEPPER, GROUND | 0.24 oz | 1 TBSP | |

Methods

1.

Prepare all fruits and vegetables in accordance with guideline card A-G 31. Slice mushrooms and onions to ¼-inch thick slices.

2.

Preheat griddle to 375°F (190°C).

3.

Batch prepare per 33 portions according to the following directions:

a.

Add oil to a preheated griddle.

b.

Add 3 gal + 2 ½ cup mushrooms, and sauté 6 to 8 minutes.

c.

Add 1 gal + 2 ½ cups of onions, continue to sauté for 4 to 6 minutes until onions are translucent and mushrooms are fully browned.

d.

Add 2 tbsp of salt and 1 tsp of pepper; toss lightly to evenly distribute spices. CCP: Internal temperature must reach 135°F (57°C) for 15 seconds. Serve immediately or CP: hold hot at 135°F (57°C).

***** END RECIPE Q 030 01 *****

HOME FRIED POTATOES

Date Printed: 2025-08-14 1019 Thursday

Version: 1

No. Q 047 00

POS Name:

Cost Per Portion: 0.21

Cost W/ Condiments: 0.25

Prep Level: Scratch

CP: ☒

CCP: ☒

Go for Green® Color and Sodium Codes: Green and Low

Yield: 200 Portions

Each Portion: ¾ cup (3¾ oz)

Inactive Time:

Special Equipment:

Cooking Time: 35 to 45 min

Pan Size and Number:

Temp: 375°F(191°C)

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 154 g | 29 g | 1 g | 3 g | 3 g | .2 g | | 227 mg | 21 mg | 2.1 g |

| Ingredients | Weight | Measure | Approx. Issue |
|--------------------------------|---------------|---------------------------------|---------------|
| OIL, CANOLA | 2 lb + 12 oz | 1 1/2 qt | |
| POTATOES, RUSSET, DICED ¾-INCH | 70 lb + 10 oz | 13 gal | 70 lb + 10 oz |
| SALT | 4 oz | 1/3 cup + 1/2 TBSP + 1/2 tsp | |
| GARLIC, GRANULATED | 0.67 oz | 2 TBSP | |
| PEPPER, BLACK, GROUND | 0.32 oz | 1 TBSP + 1 tsp | |

Methods

1.

Prepare all fruits and vegetables in accordance with guideline card A-G 31. Dice potatoes to a ¾-inch dice.

2.

Preheat griddle to 375°F (191°C).

3.

Pour oil on preheated griddle and spread to evenly coat.

4.

Spread potatoes over griddle. Cook for 35 to 45 minutes, turning frequently, until golden brown.

CCP:

Internal temperature must reach 135°F (57°C).

5.

Sprinkle salt, pepper and garlic over potatoes; toss well to evenly distribute spices.

6.

Serve immediately or CP: Hold for hot service at 135°F (57°F)

END RECIPE Q 047 00

Brown Rice (Long Grain, Steamer)

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. R 006 53

POS Name: Brown Rice (Long Grain, Steamer)

Cost Per Portion: 0.58

Cost W/ Condiments: 0.70

Prep Level:

CP: ☐

CCP: ☒

Go for Green® Color and Sodium Codes: Green and Low

Yield: 200 Portions

Each Portion: 3/4 Cup - 4.5 oz

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 197 g | 40 g | 1 g | 4 g | 2 g | | | 215 mg | | 2 g |

| Ingredients | Weight | Measure | Approx. Issue |
|--|----------------|------------------------------|---------------|
| RICE, BROWN (WHOLE GRAIN), PAR/BL, long grain, US No. 1 Gr, 2/10 lb bg | 24 lb + 8 oz | 3 gal + 1 qt | 4 lb |
| WATER, BOILING | 45 lb + 9.6 oz | 5 1/2 gal | |
| SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN | 0.67 oz | 1/3 cup + 1/2 TBSP + 1/2 tsp | 8 lb |
| SHORTENING, LIQ, DFF, CANOLA, CLEAR, 1/35 LB CO | | 1/3 cup + 1/2 TBSP + 1/2 tsp | 2.00 ea |

- Methods
- DIRECTIONS
1. Combine 41b 1/2 oz (8-2/3 cups) brown rice, 3-3/4 qt boiling water, 1 tbsp salt and 1 tbsp vegetable oil in each pan; stir well.
 2. Transfer pans to a preheated steamer. Steam brown rice for 49 to 52 minutes until the brown rice is tender and most of the water is absorbed. CCP: Internal temperature must reach 145F (63C) or higher for 15 seconds.
 3. Remove brown rice from steamer.
 4. Fluff rice lightly with fork before serving; cover. CP: Hold for hot service at 135F (57C).

- RECIPE NOTES
1. Two No. 10 scoops may be used for each portion.
 2. * Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar together.
 3. Original recipe number: E-005-00

***** END RECIPE R 006 53 *****

Grilled Seasoned Chicken Strips

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. R 407 00

POS Name: Grilled Seasoned Chicken Strips

Cost Per Portion: 1.16

Cost W/ Condiments: 1.39

Prep Level:CP: ☐CCP: ☒Go for Green® Color and Sodium Codes:

Yield: 200 Portions Each Portion: 4 ozInactive Time:

Special Equipment:Cooking Time:

Pan Size and Number:Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 160 g | | | 26 g | 5 g | | | | | |

| Ingredients | Weight | Measure | Approx. Issue |
|---|---------|------------------------------|---------------|
| SALAD OIL, OLIVE, POMACE, 1/1 GL CN | 1 lb | 1/2 qt | 2 lb |
| CKN BRST FLT, F/C, FZN, W/RM, W/GRILL MARKS, 3.5-4.5 OZ, 2/5 LB PG(order by 10) | 50 lb | 200.00 ea | 20 lb |
| PEPPER, BLK, GRD, RESTAURANT GRIND, 1/18 OZ CO | 3 oz | 1/4 cup | 2.00 ea |
| SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN | 3.12 oz | 1/4 cup | 24.00 ea |
| ONION PDR, W/ANTICAKING AGENT, MIN 20 OZ CO, 1/1 LB SIZE CO | 4 oz | 1/3 cup + 1/2 TBSP + 1/2 tsp | 2.00 ea |
| GARLIC, GRANULATED, CALIFORNIA, 1/25 OZ CO | 3.12 oz | 1/4 cup | 2.00 ea |

Methods

Prep Ahead:

1. Measure out ingredients
2. Trim excess fat off chicken, slice into stir-fry strips

Methods:

1. Heat oil in skillet over medium heat; add chicken strips
2. Season with salt, pepper, garlic, and onion
3. Transfer to pan once cooked through

CCP: Internal temperature must reach 165 F for 15 seconds

CCP: Hold at 140 F or higher for service.

Tips:

1. Do not overcook beef, it will dry out and become tough
2. When serving, toss to order with sauce and vegetables, serve over white or brown rice.

***** END RECIPE R 407 00 *****

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: Self Service

CCP: ☐

Inactive Time:

Cooking Time:

Temp:

Go for Green® Color and Sodium Codes:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 45 g | | | | 5 g | | | 10 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--|--------|---------|---------------|
| APPLE GDEL 88CT 40# | | 2 lb | 0.4 oz |
| APPLE GSMITH 88C 40lbs (order by 40) | | 4 oz | 0.45 oz |
| APPLE R/D 88CT FANCY 40LB (order by 40) | | 4 oz | 0.45 oz |
| BLUEBERRIES, FRESH, 12/1 PT CO per case, (order by the case not pound) | | 3.2 oz | 0.8 oz |
| CANTALOUPE 12 CT 35# (ORDER BY 35) | | 4 oz | 0.32 oz |
| GRAPE RED SEEDLESS 18# (order by 18) | | 1.6 oz | 0.2 oz |
| GRAPE WHITE SDLS 18# (order by 18) | | 1.6 oz | 0.2 oz |
| GRAPEFRUIT, FRESH, PINK/RED FLORIDA, 32CT, 1/40 LB CS (ORDER BY 40) | | 0.8 oz | 0.2 oz |
| HONEYDEW MELON, 5-9CT 1/30 LB CS (ORDER BY 30) | | 4 oz | 0.32 oz |
| LIMES, FRESH, 36 CT, 8LB | 0.6 oz | 1.6 oz | 0.54 oz |
| MANGOS, FRESH, 8# | | 4 oz | 0.4 oz |
| ORANGES 88CT 40# | | 4 oz | 0.54 oz |
| PEARS ANJOU/BART 90C, 44LB | | 4 oz | 0.05 ea |
| PINEAPPLE GOLD, 1/22 LB CS | | 4 oz | 0.8 oz |
| RASPBERRIES, FRESH, 6/12 OZ CO, (order by 4) LB CS | | 1.6 oz | 0.00 ea |
| STRAWBERRIES DRISCOLL 8/1# (order by 8 lbs) | | 6.4 oz | 0.8 oz |

Methods

Recipe intended to allow placement of all items on the Order Worksheet.
Use only those items that are available at time of service.

First Cook/Shift Leader will annotate the Prod Schedule for items to be used.

NOTE: FRUITS WILL BE ARRANGED ATTRACTIVELY ON THE BRK FITNESS BAR AN NUTRITION BARS.

REPLENISH AS NEEDED. SET UP WILL BE 20-30 MIN PRIOR TO SERVING PERIOD.

WASH APPLES, PEARS, ORANGES, PLUMS AND KIWI FRUIT SEPERATELY. DRAIN AND ATTRACTIVELY ARRANGE IN A PAN.
REFRIGERATE UNTIL SERVING TIME.
WASH SRAWBERRIES, DRAIN AND PLACE IN A PAN. PEEL AND REMOVE SEED FROM MANGO AND PAPAYA. ARRANGE IN PAN.
KEEP REFRIGERATED UNTIL SERVING TIME.

POST AMOUNTS AND TYPE TO THE KITCHEN REQUISITIONS.

Modified / Updated 01 September 2006

***** END RECIPE S 001 00 *****

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: S/S

CCP: ☐

Go for Green® Color and Sodium Codes:

Inactive Time:

Cooking Time:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|------|---------------|-------------|--------|---------|-------|
| 90 g | | | | 20 g | | | 50 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--|--------|---------|---------------|
| APPLESAUCE SWT FCY # 10 can 6 per case USBLU | 4.8 oz | 0.03 ea | 0.8 oz |
| CINNAMON, GRD, 1/16 OZ CO | 0.8 oz | 0.05 ea | 0.8 oz |
| COCONUT, MED FLK 1/10 lb CO | 0.8 oz | 0.03 oz | 0.08 oz |
| CREAM, HVY 36% GLENV 12/32 oz | 0.8 oz | 0.8 oz | 0.8 oz |
| JAM, STRBRY K SMUCK | 0.8 oz | 0.10 ea | 0.05 ea |
| PIE FILLING, APPLE, CN, MIN 112 OZ CN, 6/#10CN | 5.2 oz | 0.05 ea | 5.2 oz |
| PIE FILLING, BLBERRY, CN, MIN 116 OZ CN, 6/#10CN | 2.4 oz | 0.03 ea | 2.4 oz |
| SUGAR, BROWN, DARK, 1 LB BAG DIXIE (order by 24) | 0.8 oz | 0.05 ea | 0.8 oz |
| TOPPING, WHIPPED, NON-DAIRY, FZN, 12/16 OZ BG | 0.8 oz | 0.03 ea | 0.8 oz |

Methods

START WITH 1 EA FOR BREAKFAST TOPPINGS.

PLACE IN APPROPRIATE CONTAINERS ON OUTSIDE LINE FOR SELF SERVICE. THE BRK TOPPINGS CAN BE USED FOR VARIOUS ITEMS SUCH AS TOAST, PANCAKES, FRENCH TOAST AND WAFFLES.

REPLENISH AS NEEDED. POST AMOUNTS AND TYPE USED TO KITCHEN REQUISITIONS.

Modified / Updated 30 August 2006

***** END RECIPE S 001 18 *****

Shredded Cheese

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. S 002 02

POS Name: Shredded Cheese

Cost Per Portion: 0.18

Cost W/ Condiments: 0.22

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 1 oz

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|------|---------------|-------------|--------|---------|-------|
| 30 g | | | | 20 g | | | 201 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|---|--------|---------|---------------|
| CHEESE, CHDR, SHRD, CHL, MILD, YELLOW, 4/5 LB CO (order by 20) | 5 oz | 5 oz | 5 oz |

Methods

CHEESE BLOCK WILL BE GRATED FOR VARIOUS USES. ONCE GRATED, CHEESE WILL BE PLACED IN A LARGE PAN, WRAPPED AND LABELED.

REPLENISH AS NEEDED.

POST AMOUNT USED ON KITCHEN REQUISITIONS.

Modified / Updated 30 August 2006

***** END RECIPE S 002 02 *****

| | | | |
|---|--|-------------------------------|---------------------------------|
| Date Printed: 2025-08-14 1019 Thursday | | Version: Local | No. S 002 03 |
| POS Name: CREAM CHEESE IN | | Cost Per Portion: 0.23 | Cost W/ Condiments: 0.28 |

| | | | |
|-----------------------------|-------------------------------------|--------------------------------------|--|
| Prep Level: | CP: <input type="checkbox"/> | CCP: <input type="checkbox"/> | Go for Green® Color and Sodium Codes: |
| Yield: 5 Portions | Each Portion: 1 Each | | Inactive |
| Special Equipment: | | | Cooking |
| Pan Size and Number: | | | Temp: |

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 60 g | | | | 5 g | | | 201 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|------------------------------|--------|---------|---------------|
| CRM CHEESE, CHL, 100/1 OZ PG | | 5.00 ea | 0.05 ea |

PLACE ON OUTSIDE LINE FOR SELF SERVICE.

START WITH 25 PKS.

PLACE ON COLD BAR 20 MINS. PRIOR TO SERVING. REPLENISH AS NEEDED.

POST AMOUNTS TO KIT. REQ.

Modified / Updated 30 August 2006

*****END RECIPE S 002 03 *****

BEVERAGE BASE PWDR

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. S 003 00

POS Name: BEVERAGE BASE P

Cost Per Portion: 0.09

Cost W/ Condiments: 0.11

Prep Level:CP: ☐CCP: ☐Go for Green® Color and Sodium Codes:

Yield: 5 PortionsEach Portion: 8 OZInactive Time:

Special Equipment:Cooking Time:

Pan Size and Number:Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 90 g | | | | 5 g | | | 1 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--------------------------------|--------|---------|---------------|
| WATER, COLD | | 1 qt | |
| SUGAR, GRANU K DIXIE, 4/10# BG | 8 oz | 3.2 oz | 8 oz |

Methods

PREPARE 6 PACKAGES OF BEVERAGE IAW DIRECTIONS ON THE CONTAINER. PLACE IN CLEAN BEVERAGE DISPENSERS OR INSULATED JUICE CONTAINERS. REPLENISH AS NEEDED. POST AMOUNTS AND TYPE TO KITCHEN REQUISITIONS.

***** END RECIPE S 003 00 *****

Chocolate Milk - Bulk - Low Fat

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. S 003 91

POS Name: MILK, CHOC. BUL

Cost Per Portion: 11.01

Cost W/ Condiments: 13.21

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 8 Oz

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 75 g | | | | 5 g | | | 15 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--|--------|---------|---------------|
| MILK, CHOC, LOW FAT, CHL, 1% MILK FAT, 5 GAL BIB | | 0.06 ea | 2 lb + 8 oz |

Methods

Check Milk dispenser 20 mionutes prior to service.
Refill if necessary.

Check often during the meal an replenish as needed.

Ensure that the Milk tuble is cut diagionally.

Modified / Updated 30 August 2006

***** END RECIPE S 003 91 *****

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: 2 EA

CCP: ☐

Go for Green® Color and Sodium Codes:

Inactive Time:

Cooking Time:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 125 g | | | | 5 g | | | 25 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--|--------|---------|---------------|
| MILK, CHOC, NONFAT, CHL, 1/2 PT CO ORDER BY 50 | | 5.00 ea | 2 lb + 6.4 oz |
| MILK, LOW FAT, CHL, 1% MILK FAT, 1/2 PT CO ORDER BY 50 | | 5.00 ea | 2.40 ea |

Methods

1 PLACE IN REFRIGERATOR UNTIL READY TO SERVE.

2 FIFTEEM MINUTES PRIOR TO THE SERVING PERIOD, PLACE NO MORE THAN 25 SERVING IN LINE PAN WITH ICE. THEN PLACE ON COLD BAR FOR SELF SERVICE.

3 REPLENISH AS NEEDED.

4 POST AMOUNT USED ON KITCHEN RRQUISTION & RETURN TO WORKSHEET.

***** END RECIPE S 003 92 *****

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. S 004 00

POS Name: MILK LOWFAT BUL

Cost Per Portion: 0.25

Cost W/ Condiments: 0.30

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 8 OZ

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 125 g | | | | 5 g | | | 205 mg | | |

Ingredients

Weight

Measure

Approx. Issue

MILK, LOW FAT, CHL, 1% MILK FAT, 5 GAL BIB

2 lb + 8 oz

0.31 ea

2 lb + 8 oz

Methods

BULK MILK WILL BE OFFERED FOR EACH MEAL AND BE PLACED IN REFRIGERATED DISPENSERS FOR SELF SERVICE. TUBES WILL BE CUT IAW MILK MACHINE INSTRUCTIONS. CUT AT AN ANGLE.

ALL MILK DISPENSING MACHINES WILL BE LABELED TO CORRECTLY IDENTIFY THE CONTENTS THEREIN. THE TYPES AND QUANTITIES OF MILK PLACED IN DISPENSING MACHINES WILL BE POSTED ON THE KITCHEN REQ, AND RETURNS REPORT.

MILK WILL BE CONSIDERED CONSUMED ONCE IT IS PLACED IN THE DISPENSERS.

Modified / Updated 29 August 2006

***** END RECIPE S 004 00 *****

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: 1 Co

CCP: ☐

Go for Green® Color and Sodium Codes:

Inactive Time:

Cooking Time:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 125 g | | | | 5 g | | | 60 mg | | |

Ingredients

Weight

Measure

Approx. Issue

MILK, LOW FAT, CHL, 1% MILK FAT, 1/2 PT CO ORDER BY 50

2.50 ea

2.50 ea

MILK, NONFAT, CHL, 1/2 PT CO ORDRE BY 50

6.4 oz

2.00 ea

2 lb

MILK, NONFAT, CHL, 1/2 PT CO ORDRE BY 50

6.4 oz

2.00 ea

2 lb

MILK, RF, CHL, 2%, 48/0.5 PT CO

6.4 oz

2.00 ea

2.00 ea

MILK, STRAWBERRY, NONFAT, CHL, 1/2 PT CO (order by 50)

6.4 oz

2.50 ea

2 lb + 8 oz

MILK, WHOLE, CHL, 1/2 PT CO

6.4 oz

2.50 ea

2.50 ea

Methods

1/2 PINT MILK WILL BE USED EXCLUSIVELY FOR FEEDING OUTSIDE OF THE DINING FACILITY.

THE ONLY EXCEPTIONS WILL BE FOR MILK NOT AVAILABLE IN BULK AND TO USE UP EXCESS FROM FIELD FEEDING. FLD FEEDING PORTIONS WILL BE 2 EA FOR BREAKFAST AND 1 EA FOR LUNCH AND DINNER.

WHEN SENDING MILK OUT OF THE FACILITY IT WILL BE PLACED IN 32 GALLON CONTAINERS LINED WITH PLASTIC LINER AND LAYERED WITH SUFFICIENT ICE TO KEEP THE MILK CHILLED UNTIL SERVING.

IN GARRISON, PLACE 1/2 PINT CONTAINERS DIRECTLY ON THE REFRIGERATED COLD BAR OR IN A SUITABLE CONTAINER WITH SUFFICIENT ICE TO KEEP MILK CHILLED UNTIL CONSUMPTION.

AMOUNT AND TYPE USED WILL BE POSTED ON THE KITCHEN REQUISITIONS.

NOTE: YOU WILL HAVE TO INDICATE TWICE AS MANY PORTIONS FOR BREAKFAST FIELD FEEDING WHEN DOING MENU REVIEW AND ADJUSTMENT.

NOTE 2: IN DINING FACILITY ITEM WILL BE SELF SERVICE.

NOTE 3: BUTTERMILK MAY BE ORDERED IN 1/2 PINTS ANY TIME DESIRED, HOWEVER YOU WILL NEED TO ADJUST SHOPPING LIST.

Modified / Updated 29 August 2006

***** END RECIPE S 004 01 *****

Assorted Individual Juice

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. S 004 04

POS Name: JUICE,IND. ASST

Cost Per Portion: 0.29

Cost W/ Condiments: 0.35

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 8 oz - 1 Co

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 80 g | | | | 5 g | | | 25 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--|--------|---------|---------------|
| DRINK, FRUIT PUNCH, CHL, 1 PT CO order by 20 | 8 oz | 1.00 ea | 1.00 ea |
| DRINK, LEMON, CHL, 1 PT CO order by 20 | 8 oz | 1.00 ea | 1.00 ea |
| JUICE, ORANGE, CHL, SINGLE STRENGTH, 1/2 PT CO ORDER BY 50 | 8 oz | 1.00 ea | 1.00 ea |

Methods

IF YOU USE IND JUICES, THEY MUST BE PLACED IN A PAN FOR SELF SERVICE;
THE PAN USED WILL BE PLACED IN ANOTHER PAN OF ICE TO KEEP DRINKS COLD;
THEY WILL BE PLACED IN THE SELF SERVICE AREA 20 MIN PRIOR TO SERVING;
REPLENISH AS NEEDED; POST AMOUNTS TO KITCHEN REQUISITIONS.

Modified / Updated 29 August 2006

***** END RECIPE S 004 04 *****

Assorted Dry Cereal

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. S 006 01

POS Name: ASST DRY CEREAL

Cost Per Portion: 0.59

Cost W/ Condiments: 0.71

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: 1 Pkg

CCP: ☐

Go for Green® Color and Sodium Codes:

Inactive Time:

Cooking Time:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|------|---------------|-------------|--------|---------|-------|
| 83 g | | | | 20 g | | | 201 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--|--------|---------|---------------|
| CEREAL CHEERIO HNT K 96 bowls per co GEN/M | | 1.25 ea | 0.00 ea |
| CEREAL CHEERIO HNT K 96 bowls per co GEN/M | | 1.25 ea | 0.00 ea |
| CEREAL CHEERIO HNT K 96 bowls per co GEN/M | | 4.80 ea | 0.05 ea |
| CEREAL VARIETY GENERAL MILLS 60/1.94 Oz CO per case | | 1.25 ea | 0.00 ea |
| CEREAL, RAISIN BRAN K 96 bowls per cs KELLG | | 1.25 ea | 0.00 ea |
| CEREAL, RAISIN BRAN K 96 bowls per cs KELLG | | 1.25 ea | 0.05 ea |
| CEREAL, VARIETY, HEALTHY, 60/1.25 -2.7 OZ CO, 1/8.25 LB per CS | | 1.25 ea | 0.2 oz |
| CEREAL, VARIETY, HEALTHY, 60/1.25 -2.7 OZ CO, 1/8.25 LB per CS | | 1.25 ea | 0.4 oz |

- Methods
1. ASSORTED CEREAL WILL BE AVAILABLE FOR ALL BREAKFAST MEALS.

2. START WITH CASES AND LINE THEM UP BY TYPE IN THE COLD FOOD COUNTER OR PUT IN A SUITABLE CONTAINER AND PLACE ON SELF SERVICE LINE 15 MINUTES BEFORE THE SERVING PERIOD STARTS.

3. REPLENISH AS NEEDED.

4. POST AMOUNTS TO KITCHEN REQUISITIONS.

Modified / Updated 29 August 2006

***** END RECIPE S 006 01 *****

Date Printed: 2025-08-14 1019 Thursday

POS Name: ELECTROLYTE BEV

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

ELECTROLYTE BEV.

Version: Local

Cost Per Portion: 1.22

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Inactive Time:

Cooking Time:

Temp:

No. S 006 04

Cost W/ Condiments: 1.46

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 2 g | | | | 5 g | | | | | |

Ingredients

WATER, BOILING

SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN

JUICE, LEMON, RECONSTITUTED, 1/32 FL OZ (order by 1)

Weight

3.2 oz

1 lb + 9.6 oz

Measure

1 qt

0.03 oz

0.3 oz

Approx. Issue

3.2 oz

1 lb + 9.6 oz

Methods

ELECTROLYTE BEV: 5 LBS SUGAR, 1/2 OZ SALT, 4 GALS COLD WATER, 3/4 GAL HOT WATER, 1 QT CONCENTRATED JUICE, 6 OZ LEMON JUICE. MIX WELL; PLACE IN CLEAN BEVERAGE DISPENSER; REPLENISH IN SMALL BATCHES; POST AMOUNTS TO KITCHEN REQUISITIONS.

***** END RECIPE S 006 04 *****

Granola Bar

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. S 006 06

POS Name: Granola Bar

Cost Per Portion: 0.89

Cost W/ Condiments: 1.07

Prep Level:CP: ☐CCP: ☐Go for Green® Color and Sodium Codes:

Yield: 5 PortionsEach Portion: 1 EachInactive Time:

Special Equipment:Cooking Time:

Pan Size and Number:Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 165 g | | | | 5 g | | | 100 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|---|--------|---------|---------------|
| CEREAL BAR NG STRWBRY 1.3 oz each 48 per case KELLG | 1.6 oz | 0.10 ea | 0.05 ea |
| CEREAL BAR, MULTI-GRAIN, LOW FAT | 1.6 oz | 0.10 ea | 0.05 ea |
| APPLE/CINNAMON FILLED 1.3 oz 48 per case KELLG | | | |
| CEREALBAR, NG BLUBRY KELLG | 1.6 oz | 0.10 ea | 0.44 oz |
| GRANOLA BAR, CHEWY, ALMOND/RAISIN/NUT/CBERRY, 128/1.2 OZ EA | 1.6 oz | 0.10 ea | 0.00 ea |
| GRANOLA BAR, CHEWY, ALMONDS, SWT & SALTY, 128/1.2 OZ EA | 1.6 oz | 0.10 ea | 0.00 ea |
| GRANOLA BAR, CHEWY, ALMONDS, SWT & SALTY, 128/1.2 OZ EA | 1.6 oz | 0.10 ea | 0.00 ea |

- Methods
1. PUT THE GRANOLA BARS IN AN APPROPRIATE CONTAINER AND PLACE IT ON THE COLD BAR 30 MINUTES BEFORE THE SERVING PERIOD STARTS.
2. REPLENISH AS NEEDED
3. POST AMOUNTS TO KITCHEN REQUISITIONS

Modified / Updated 29 August 2006

***** END RECIPE S 006 06 *****

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 1 pkt

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 50 g | | | | 5 g | | | 30 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|------------------------------------|--------|---------|---------------|
| SYRUP, MAPLE, IMIT, 100/1.5 OZ CUP | | 0.05 ea | 0.8 oz |

Methods

NOTE: PLACE ON HOT FOOD LINE FOR DINER SERVICE. REPLENISH AS NEEDED.
POST AMOUNT USED ON THE KITCHEN REQUISITIONS.

***** END RECIPE S 007 01 *****

Assorted Breads

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. S 008 00

POS Name: ASST. BREADS

Cost Per Portion: 0.67

Cost W/ Condiments: 0.80

Prep Level: CP: ☐ CCP: ☐
Yield: 5 Portions Each Portion: 2 Slices
Special Equipment:
Pan Size and Number:

Go for Green® Color and Sodium Codes:
Inactive Time:
Cooking Time:
Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 147 g | | | | 5 g | | | 100 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|---|---------|---------|---------------|
| BREAD, MULTI-GRAIN, FRESH, 20 OZ PG | 0.8 oz | 0.05 ea | 0.05 ea |
| BREAD, RAISIN, FRESH, SLICED, PAN BAKED, ROUND TOP, 16 OZ PG | 0.8 oz | 0.05 ea | 1.00 ea |
| BREAD, RYE, FRESH, SLICED, PAN BAKED, SANDWICH, 16 OZ EA | | 0.80 ea | 0.8 oz |
| BREAD, WHITE, FRESH, PAN BAKED, SANDWICH, ENRICHED, 24 OZ EA PG | 0.8 oz | 0.05 ea | 0.8 oz |
| BREAD, WHITE, FRESH, SLICED, THICK, PAN BAKED, (FOR TEXAS TOAST), 20 OZ EA | 0.8 oz | 0.05 ea | 0.05 ea |
| BREAD, WHOLE GRAIN WHITE, FRESH, 20 OZ PG | 1.44 oz | 0.05 ea | 5.00 ea |
| BREAD, WHOLE GRAIN WHITE, FRESH, 20 OZ PG | 0.8 oz | 0.05 ea | 0.05 ea |
| BREAD, WHOLE WHEAT, FRESH, PAN BAKED, ROUND TOP, 20 OZ PG | 0.8 oz | 0.05 ea | 0.05 ea |
| CROISSANT, FZN, SL, 48/2 OZ EA | 1 oz | 0.50 ea | 0.8 oz |
| ROLLS, HOAGIE/SUBMARINE, FRESH, SLICED, WHITE, HEARTH BAKED, 6 PER 15 OZ PG | 0.8 oz | 0.05 ea | 0.8 oz |

Methods
PLACE LOAVES OF BREAD IN A BREAD DISPENSER OR 4" SERVING PAN NOT EARLIER THAN 15 MINUTES PRIOR TO SERVING. CHECK BREAD CODES FOR FRESHNESS.
SERVE FRESHEST BREAD FIRST, RESERVING OLDER BREAD FOR CROUTONS, FRENCH TOAST, OR OTHER SUCH ITEMS.
REPLENISH ONE LOAF AT A TIME AS NEEDED.

POST TYPES AND AMOUNTS CONSUMED TO THE KITCHEN REQUISITIONS.

Modified / Updated 30 August 2006

***** END RECIPE S 008 00 *****

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: 1 oz

CCP: ☐

Go for Green® Color and Sodium Codes:

Inactive Time:

Cooking Time:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 35 g | | | | 5 g | | | 50 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|---|--------|---------|-----------------|
| BUTTER, SALTED, US GRAA, 36/1 LB SOLID PRINT (order by 36) | 0.8 oz | 0.8 oz | 1 lb + 12.92 oz |

Methods

MELTED BUTTER/MARGERINE WILL BE PLACED IN A SUITABLE PAN AND HEATED TO A SERVING TEMP OF 140 DEGREES. PLACE IN HOT POT ON THE OUT-SIDE LINE FOR SELF SERVICE. REPLENISH AS NEEDED.POST AMOUNTS TO THE KITCHEN REQUISITION.

***** END RECIPE S 009 01 *****

Hot Rolled Oats - STEEL CUT

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. S 010 10

POS Name: Hot Rolled Oats

Cost Per Portion: 0.92

Cost W/ Condiments: 1.10

Prep Level:

CP: ☐

CCP: ☒

Go for Green® Color and Sodium Codes:

Yield: 250 Portions Each Portion: 3/4 Cup

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 106 g | 18 g | | 5 g | 2 g | | | 216 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|---|--------|----------|---------------|
| CEREAL, OATMEAL, STEEL CUT, SS, GF, plain, lightly sweetened, 10/40 oz pouch co | 15 lb | 37.50 ea | 50 lb |

Methods

Preparation:

METHODS

1. Boiling Water- Place 40oz Oatmeal pouches directly into boiling water. After 5 minutes remove pouches from water , open and serve.

2. Steamer- Place 40oz Oatmeal pouches in a metal pan and place in steamer for 15 minutes. When finished remove oatmeal and place into a serving container. From here the oatmeal is ready to be served.

3. Oven Method- Open the 40 oz pouch of Oatmeal and place directly into a serving pan and cover. Place pan in preheated OVEN (325 F) approximately 20 min prior to serving ensuring Oatmeal reaches a min temp of 145F.

NOTES

1. (CAUTION) handle with care as pouches will be HOT.

2. One 40 oz Oatmeal pouch is 10 servings (4oz each). One case contains 10 (40oz) Oatmeal pouches to equal 100 portions.

3. Unopened heated pouches may be returned to room temperature and placed back in inventory. Ensure to label as previously heated with date and time Oatmeal was heated. (For best quality do not reheat product more that 2 times)

Serve immediately or CP: Hold for hot service at 135F (57C).

***** END RECIPE S 010 10 *****

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: 1 pkg

CCP: ☐

Go for Green® Color and Sodium Codes:

Inactive Time:

Cooking Time:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 11 g | | | | 5 g | | | 25 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--|--------|---------|---------------|
| CREAMER, NON-DAIRY, LIQ., SS, HAZELNUT, 180/0.38 OZ PG | | 9.00 ea | 0.05 ea |
| CREAMER, NON-DAIRY, LIQ, SS, IRISH CRM, 180/0.38 OZ PG | | 9.00 ea | 0.05 ea |
| CREAMER, NON-DAIRY, LIQ., SS, FR VAN, 180/0.38 OZ PG | | 9.00 ea | 0.05 ea |
| CREAMER, NON-DAIRY, LIQ, SS, ITALIAN, SWT CRM, 180/0.38 FL OZ PG | | 9.00 ea | 0.05 ea |

Methods

POWDERED CREAM:

PACKS WILL BE PLACED IN A SUITABLE CONTAINER ON THE SERVING LINE ADJACENT TO THE COFFEE URN FOR SELF-SERVICE.

REPLENISH AS NEEDED.

POST AMOUNT TO KITCHEN REQUISITIONS.

Modified / Updated 01 September 2006

***** **END RECIPE S 011 00** *****

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: S/S 1 pkg

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 65 g | | | | 5 g | | | 1 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--------------------------|--------|---------|---------------|
| HONEY, PURE, 200/9 GM PG | | 0.05 ea | 0.05 ea |

Methods

1. PLACE 25 PKS IND. OR 1 JAR HONEY IN APPROPRIATE CONTAINERS ON OUTSIDE LINE 30 MIN PRIOR TO SERVING FOR SELF SERVICE;

REPLENISH AS NEEDED;

POST AMOUNTS TO KITCHEN REQUISITIONS.

Modified / Updated 01 September 2006

***** **END RECIPE S 026 00** *****

Carbonated Beverage (8 Types)

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. S 028 00

POS Name: CARBONATED/ DIE

Cost Per Portion: 0.46

Cost W/ Condiments: 0.55

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 8 oz

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 1 g | | | | 5 g | | | 35 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--|-------------|---------|---------------|
| BEV BASE COLA 5 GAL* [Legacy TIIN: T58-8243] | | 0.06 ea | 0.8 oz |
| BEV BASE LEMON-LIME 5GAL* [Legacy TIIN: T58-8246] | | 0.06 ea | 0.87 oz |
| BEV BASE ORANGE 5 GAL* [Legacy TIIN: T95-6782] | | 0.06 ea | 0.87 oz |
| BEV BASE, COLA, SF, (DIET PEPSI), CONC, 3 GAL BIB, FOR CARB DISPENSER | | 0.06 ea | 0.03 oz |
| BEV BASE, LEMON-LIME, SPRITE ZERO, 2.5 GAL BIB | 8 oz | 0.06 ea | 0.06 ea |
| CARBON DIOXIDE, CO2, tank order, all sizes, | | 0.06 ea | 1 oz |
| POWERADE FRT PUNCH 5 GAL* [Legacy TIIN: T58-8244] | | 0.06 ea | 0.87 oz |
| POWERADE LEMON/LIME 5GAL* [Legacy TIIN: T80-9153] | | 0.06 ea | 0.87 oz |
| POWERADE MOUNTAIN BLAST* [Legacy TIIN: T14-9143] | | 0.06 ea | 0.87 oz |
| BEV BASE COLA L/C 5 GAL* [Legacy TIIN: T81-0851] | | 0.06 ea | 0.8 oz |
| BEV BASE DR PEPPER 5 GAL* [Legacy TIIN: T95-6778] | | 0.06 ea | 0.87 oz |
| BEV BASE, COLA, CHERRY, W/PEPPER, SWT, PIBB EXTRA), 5 GAL BIB, FOR CARB DISPENSE | | 0.06 ea | 0.00 ea |
| BEV BASE, COLA, SF, (DIET COKE), CONC, W/ASPARTAME, 5 GAL BIB, FOR CAR DISPENSER | | 0.06 ea | 0.00 ea |
| BEV BASE, COLA, SWT, (COKE CLASSIC), CONC, 5 GAL BIB, FOR CARB DISPENSER | | 0.06 ea | 0.00 ea |
| BEV BASE, LEMON-LIME, SWT, (SPRITE), CONC, 5 GAL BIB, FOR CARB DISPENSER | | 0.06 ea | 0.00 ea |
| CARBON DIOXIDE, CO2, FOR CARB BEV DISP, 20 LB METAL CO, FULL, (COKE GRN COLOR) | 1 lb + 4 oz | 0.06 ea | 0.06 ea |

Methods

CARBONATED BEVERAGES: 8 CONTAINERS.

A VARIETY OF CARBONATED BEVERAGES TO INCLUDE DIET SODAS WILL BE OFFERED TO THE DINERS FOR SELF-SERVICE.

SODA HEADS WILL CORRECTLY LABELED.

ENSURE THAT ICE IS AVAILABLE AT ALL TIMES DURING THE MEAL PERIOD.

REPLENISH AS NEEDED WITH 1 CONTAINER.

TYPE AND AMOUNT WILL BE POSTED ON THE KITCHEN REQ, AND RETURNS REPORT.

Modified / Updated 29 August 2006

***** END RECIPE S 028 00 *****

Condiments - For Order Worksheet

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. S 029 00

POS Name: CONDIMENTS

Cost Per Portion: 2.32

Cost W/ Condiments: 2.78

Prep Level:CP: ☐CCP: ☐Go for Green® Color and Sodium Codes:

Yield: 5 PortionsEach Portion: S/SInactive Time:

Special Equipment:Cooking Time:

Pan Size and Number:Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 16 g | | | | 5 g | | | 100 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--|--------|----------------------------|---------------|
| SAUCE, STEAK A-1 K A1 24/5 OZ BT | 9.6 oz | 0.20 ea | 0.1 oz |
| SAUCE, SOY, 4/1 GL PLASTIC CO | 9.6 oz | 0.05 ea | 0.1 oz |
| SAUCE, WORCESTERSHIRE, 1 GL CO | 9.6 oz | 0.10 ea | 0.12 oz |
| VINEGAR, WHT DISTILL 12/32 oz CO (order by 12) | 4.8 oz | 0.05 ea | 0.2 oz |
| SAUCE, TARTAR, 200/12 GM PG (order by 1) | 0.8 oz | 0.05 ea | 0.1 oz |
| SAUCE, HOT, 24/6 FL OZ CO (order by 24) | 9.6 oz | 0.15 ea | 0.4 oz |
| MUSTARD, YELLOW, 500/5.5 GM EA | 25 lb | 0.05 ea | 0.00 ea |
| RELISH SWT 9 gram pkt 200 per co HEINZ | 0.8 oz | 0.05 ea | 0.1 oz |
| CHSE, PARM GRD SHKR 12/16 OZ SHAKER TOP CO | 0.8 oz | 0.8 oz | 0.1 oz |
| KETCHUP, FOIL USBLU 1000/9GR | 0.8 oz | 0.05 ea | 0.1 oz |
| SAUCE, SOY LITE 1/2 gal co 6 per case KIKMN (order by 6) | 0.8 oz | 3 TBSP + 1/2 tsp | 0.8 oz |
| SAUCE, STEAK A-1 12/15 OZ BT | | 0.05 ea | 9.6 oz |
| SAUCE, HOT, FOR BUFFALO WINGS, 4/1 GL CO | 3.2 oz | 1/3 cup + 1 TBSP + 1/8 tsp | 0.1 oz |
| KETCHUP, MIN 96 FL OZ, 6/#10CN | 0.8 oz | 0.05 ea | 0.2 oz |
| KETCHUP 9 gram pkt 1000 per co/case HUNTS | 0.8 oz | 0.05 ea | 0.05 ea |
| MAYONNAISE, 200/12 GM CO | 10 lb | 0.05 ea | 0.00 ea |
| RELISH, SWT UR/HV4/1 GA | | 1 oz | 0.20 ea |
| SAUCE, BBQ WSTRN STYLE 4/1 GL CO | 6.4 oz | 0.05 ea | 0.2 oz |
| PICKLES, DILL, CHIPS, SMOOTH CUT, 4/1 GL CO (ORDER BY 4) | 4.8 oz | 0.05 ea | 0.1 oz |
| OLIVES, SPANISH, MANZANILLA, PITTED, 4/1 GL CO | | 3 TBSP + 1/2 tsp | 0.05 ea |
| OLIVES, BLK, CN, SL, US GRA/B, MIN 120 OZ CN, 6/#10CN | 0.8 oz | 0.05 ea | 0.2 oz |
| SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN | 0.8 oz | 0.05 ea | 0.1 oz |
| PEPPER, BLK, GRD, RESTAURANT GRIND, 1/18 OZ CO | | 0.05 oz | 0.00 ea |
| SYRUP, MAPLE, IMIT, THK, 4/1 GL CO | | 0.1 oz | 0.20 ea |
| SAUCE TABASCO TABAS 12/12 OZ | 0.8 oz | 0.05 ea | 0.2 oz |
| BACON BITS, IMIT, 12/14 OZ CO | 0.8 oz | 0.05 ea | 0.1 oz |

Methods

Recipe designed for placement of items on Order Worksheet - Use items as needed to compliment the meal items.

First Cook/Shiftleader will document needed items on the Prod Sked.

1. PLACE CONDIMENT ITEMS IN SELF SERVICE AREA OR ON COLD BAR AS APPROPRIATE 30 MINUTES PRIOR TO SERVING PERIOD.
2. USE ALL OPEN CONTAINERS BEFORE REQUESTING AN ISSUE FROM STOCK.
3. POST AMOUNTS TO KITCHEN REQUISITIONS FOR PROPER ACCOUNTING, I.E. ONE BOX ISSUED IS A BX CONSUMED.

Condiments - For Order Worksheet

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. S 029 00

POS Name: CONDIMENTS

Cost Per Portion: 2.32

Cost W/ Condiments: 2.78

Modified / Updated 01 September 2006

***** **END RECIPE S 029 00** *****

Assorted Yogurt

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. S 032 00

POS Name: YOGURT

Cost Per Portion: 110.37

Cost W/ Condiments: 132.44

Prep Level: CP: ☐ CCP: ☒

Go for Green® Color and Sodium Codes:

Yield: 5 Portions Each Portion: 1 co - 8 oz

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|------|---------------|-------------|--------|---------|-------|
| 143 g | | | | 20 g | | | 50 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|---|----------------|----------|---------------|
| YOGURT, NF, GREEK, BLK CHERRY, CHL, fort w/Vit A &D, 12/5.3 oz co | 3 lb + 5.06 oz | 8.33 ea | 10 lb |
| YOGURT, NF, GREEK, PEACH, CHL, fort w/Vit A & D, 12/5.3 oz co | 3 lb + 5.06 oz | 8.33 ea | 10 lb |
| YOGURT, NF, GREEK, PLAIN, CHL, 6/32 OZ CO | 4 lb + 4.06 oz | 5.00 ea | 5.00 ea |
| YOGURT, NF, GREEK, STRAWBERRY, CHL, BLD, 12/4 OZ CO | 3 lb + 5.06 oz | 8.33 ea | 10 lb |
| YOGURT, ORIG RBERRY/PEACH YOPLT 48/4OZ | 3 lb + 5.33 oz | 8.33 ea | 0.83 ea |
| YOGURT, ORIG RBERRY/PEACH YOPLT 48/4OZ | 3 lb + 5.33 oz | 12.50 ea | 40.00 ea |
| YOGURT, ORIG STW/STB YOPLT 48/4 oz | 3 lb + 5.33 oz | 16.67 ea | 40.00 ea |
| YOGURT, ORIG STW/STB YOPLT 48/4 oz | 3 lb + 5.33 oz | 16.67 ea | 40.00 ea |
| YOGURT, REG, APPLE, SS, 48/4 oz co | | 8.33 ea | 13.33 oz |
| YOGURT, REG, SUMMER BERRY, SS 48/4 oz co | | 8.33 ea | 13.33 oz |

Methods

1. PLACE INDIVIDUAL YOGURT CONTAINERS ON THE COLD BAR 15 MIN PRIOR TO SERVING FOR SELF SERVICE. THEY MAY ALSO BE USED ON THE NUTRITION BAR. REPLENISH AS NEEDED.

2. Plain Yogurt E09-5258 should be placed in a dessert dish and placed on cold line next to single servise yogurts. Place 4 wrapped dishes at a time and replenish as needed.

Post all amounts to the Kitchen Requisition forms.

Modified / Updated 29 August 2006

***** END RECIPE S 032 00 *****

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: S/S

CCP: ☐

Go for Green® Color and Sodium Codes:

Inactive Time:

Cooking Time:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 200 g | | | | 5 g | | | 50 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--|--------|---------|---------------|
| PEANUT BTR, CRMY UB/MN 6/5 LB CO (ORDER BY 6) | 0.8 oz | 0.05 ea | 0.00 ea |
| PEANUT BTR, SMOOTH, 200/0.75 OZ CUP order by CS | 0.6 oz | 5.00 ea | 0.05 ea |
| CEREAL VARIETY GENERAL MILLS 60/1.94 Oz CO per case | 1 lb | 1.00 ea | 0.05 ea |
| CEREAL, VARIETY, HEALTHY, 60/1.25 -2.7 OZ CO, 1/8.25 LB per CS | 1 lb | 1.00 ea | 0.8 oz |
| RAISINS, TOMPSON SDLS, US GRA/B, 24/15 OZ CO | 0.8 oz | 0.05 ea | 0.8 oz |
| PECANS, SHL, PIECES, MED, 1/5 LB CO | 4 oz | 0.05 ea | 0.4 oz |
| APPLESAUCE SWT FCY # 10 can 6 per case USBLU | 5.2 oz | 0.05 ea | 0.8 oz |
| JUICE, V/8 VEG, 48/5.5 FL OZ CN (order by 48) | 4.4 oz | 5.00 ea | 0.05 ea |
| SALSA, MED, THK & CHUNKY, 4/1 GL CO | 0.8 oz | 0.05 ea | 0.05 ea |

Methods

PLACE THE ABOVE ITEMS IN THE SELF SERVICE AREA.

A VARIETY OF THESE WILL BE OFFERED AT ALL TIMES DURING BREAKFAST MEAL.
START WITH ENOUGH TO LAST THE FIRST 20 MINUTES OF THE MEAL.

REPLENISH AS NEEDED.

Modified / Updated 01 September 2006

***** END RECIPE S 050 01 *****

Bagels

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. S 090 02

POS Name: MUFFINS

Cost Per Portion: 0.20

Cost W/ Condiments: 0.24

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 2

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|------|---------------|-------------|--------|---------|-------|
| 408 g | | | | 20 g | | | 10 mg | | |

| Ingredients | Weight | Measure | Approx. Issue |
|--|--------|---------|---------------|
| BAGELS, BLUEBERRY, FRESH, 6 PER 20 OZ PG | 3.2 oz | 0.20 ea | 0.20 ea |
| BAGELS, BLUEBERRY, FRESH, 6 PER 20 OZ PG | 3.2 oz | 0.20 ea | 0.05 ea |
| BAGELS, CINNAMON RAISIN, FRESH, 6 PER 20 OZ PG | 3.2 oz | 0.20 ea | 0.05 ea |
| BAGELS, PLAIN, FRESH, 6 PER 20 OZ PG | 3.2 oz | 0.20 ea | 0.05 ea |

Methods

NOTE: ALWAYS USE LOW FAT MUFFINS

1. USE STRAWBERRY OR BLUEBERRY MUFFINS, FOLLOW DIRECTION ON PACKAGE.

***** END RECIPE S 090 02 *****

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. S 090 12

POS Name:

Cost Per Portion: 0.08

Cost W/ Condiments: 0.10

Prep Level:

CP: ☐

CCP: ☒

Go for Green® Color and Sodium Codes:

Yield: 300 Portions

Each Portion: 4 oz

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 73 g | 5 g | | | 3 g | | | 260 mg | | |

Ingredients

GRAVY MIX, COUNTRY, SS, PDR, NO ADDED MSG, 8/20 OZ CO, (CASE YIELD: 8/1 GALLON)

Weight

4 lb + 8 oz

Measure

12 oz

Approx. Issue

4 lb + 8 oz

Methods

Note: Follow direction on package.

Use 4 ounces.

***** END RECIPE S 090 12 *****

CHILLED APPLE JUICE

Date Printed: 2025-08-14 1019 Thursday

Version: Local

No. X 101 40

POS Name: CHILLED APPLE J

Cost Per Portion: 0.17

Cost W/ Condiments: 0.20

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 5 OZ

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

| Calories | Carbohydrates | Sugars* | Protein | Fat | Saturated Fat | Cholesterol | Sodium | Calcium | Fiber |
|----------|---------------|---------|---------|-----|---------------|-------------|--------|---------|-------|
| 79 g | | | | 5 g | | | 4 mg | | |

Ingredients

Weight

Measure

Approx. Issue

JUICE, APPLE, FZN, 70/4 FL OZ CO

3.2 oz

5.00 ea

0.05 ea

Methods

***** END RECIPE X 101 40 *****