

Sports Beverage

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. C 001 00

POS Name: Sports Beverage

Cost Per Portion: 2.35

Cost W/ Condiments: 2.82

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

Yield: 5 PortionsEach Portion: 8 OUNCESInactive Time:

Special Equipment:Cooking Time:

Pan Size and Number:Temp:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
57 g	15 g	15 g					89 mg		

Ingredients	Weight	Measure	Approx. Issue
ELECTROLYTE BEV MIX, LEMON, pdr, 150/53 gm pg		0.05 ea	0.8 oz
WATER, COLD		1/4 cup + 1/2 TBSP + 7/8 tsp	

Methods

1. COMBINE COCOA, SALT, AND SUGAR.

2. ADD WATER; MIX. HEAT TO BOILING POINT; REDUCE HEAT; SIMMER 5 MINUTES.

3. RECONSTITUTE MILK; ADD TO COCOA SYRUP, STIRRING CONSTANTLY. ADD VANILLA; MIX UNTIL WELL BLENDED.

4. HEAT TO JUST BELOW BOILING. DO NOT BOIL.

5. SERVE HOT.

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** ALL NOTES ARE PER 100 PORTIONS.

NOTE: 1. COCOA MAY BE SERVED WITH MINATURE MARSHMALLOWS. 8 OZ (4 1/2 CUPS) MARSHMALLOWS WILL YIELD 4 TO 5 MARSHMALLOWS PER SERVING OF COCOA.

2. IF 6 OZ PORTIONS ARE DESIRED, PREPARE 3/4 BASIC RECIPE.

***** END RECIPE C 001 00 *****

COFFEE (INSTANT, FREEZE-DRIED)

Date Printed: 2025-08-14 1022 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.

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

COFFEE (AUTOMATIC URN)

Date Printed: 2025-08-14 1022 Thursday

Version: 1

No. C 005 00

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: 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
2 g							4 mg	5 mg	

Ingredients	Weight	Measure	Approx. Issue
COFFEE, ROASTED, GROUND	1.5 oz		1.5 oz

Methods

1. Follow manufacturer's instructions.

***** END RECIPE C 005 00 *****

ASSORTED BREADS

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. D G08 00

POS Name:

Cost Per Portion:

Cost W/ Condiments:

Methods

1. PROVIDE A VARIETY OF COMMERCIAL BREADS FOR SERVICE IN APPROPRIATE SERVING CONTAINERS.
2. DO NOT USE BREAD ENDS. SAVE THESE FOR BREAD CRUMBS, ETC.
3. USE FRESHEST BREAD FROM STOCK. USE OLDER BREAD FOR FRENCH TOAST, BREAD CRUMBS, PUDDING, ETC.

IDEAL BREADS:

WHITE
WHOLE WHEAT
RYE
RAISIN
PUMPERNICKLE
CROISSANT

***** END RECIPE D G08 00 *****

SPINACH SALAD

Date Printed: 2025-08-14 1022 Thursday

Version: 1

No. M 002 00

POS Name:

Cost Per Portion: 3.37

Cost W/ Condiments: 4.04

Prep Level: Scratch

CP: ☒

CCP: ☒

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

Yield: 100 Portions

Each Portion: 1 cup (1 oz)

Inactive Time:

Special Equipment:

Cooking Time: 28 to 37 min

Pan Size and Number: 18 x 26-Inch Sheet Pans (1)

Temp: 325°F(163°C)

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
43 g	1 g	1 g	2 g	3 g	1.1 g		65 mg	20 mg	.5 g

Ingredients	Weight	Measure	Approx. Issue
BACON, SLICED, RAW	1 lb + 8 oz	25.00 ea	25.00 ea
EGG, RAW, LARGE	1 lb + 2 oz	9.00 ea	9.00 ea
MUSHROOMS, SLICED AT 1/8-INCH	2 lb + 3 oz	1/2 gal + 1 qt + 1 cup	
ONIONS, SLICED AT 1/8-INCH	1 lb + 2 oz	1 qt + 1 cup	
SPINACH, BABY	3 lb + 7 oz	4 1/2 gal + 1 qt + 1 cup	

Methods

- CP: Thaw bacon under refrigeration at 41°F (5°C).
1. If frozen, thaw bacon under refrigeration at 41°F (5°C).
- Guideline Card A-G 31
2. Prepare all fruits and vegetables in accordance with guideline card A-G 31. If mushrooms did not come pre-sliced, slice mushrooms and onions to 1/8-inch.
3. Preheat oven to 325°F (163°C).
- CP: All fresh shell eggs must be heated to 155°F (68°C) or higher for 15 seconds.
4. Place eggs in baskets as needed; cover with hot water.
5. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL.
6. Remove from water.
- CP: Hold cold at 41°F (5°C).
7. Plunge cooked eggs into cold running water immediately after cooking; add ice, if necessary, to cool eggs. Hold cold at 41°F (5°C).
8. When cooled, peel and chop eggs. Hold cold at 41°F (5°C).
- CCP: Internal temperature must reach 145°F or higher for 15 seconds.
9. Arrange sliced bacon onto 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 1 lb 8 oz bacon, 25 slices per pan.
10. Using a convection oven, bake at 325°F (163°C) for 10 to 12 minutes. Remove sheet pan; drain excess bacon fat. Use tongs to flip over bacon and gently separate the slices for even cooking.
11. Return bacon to the oven and bake for an additional 8 to 10 minutes. When cooked, bacon should be crisp but with some chew, and evenly browned.
- CP: Hold cold at 41°F (5°C).
12. Remove bacon from oven. Drain fat, and place bacon slices on absorbent paper. Hold cold at 41°F (5°C).
13. When cooled, rough chop bacon.
14. In a large mixing bowl, toss spinach, mushrooms, bacon, onion and eggs.
- CP: Hold cold at 41°F (5°C).

SPINACH SALAD

Date Printed: 2025-08-14 1022 Thursday

Version: 1

No. M 002 00

POS Name:

Cost Per Portion: 3.37

Cost W/ Condiments: 4.04

15. Hold cold at 41°F (5°C) for service.

***** **END RECIPE M 002 00** *****

Prep Level:

Yield: 50 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

CCP: ☒

Go for Green® Color and Sodium Codes:

Inactive Time:

Cooking Time:

Temp:

Each Portion: 1/4 Cup

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	2 lb + 8 oz	2 lb + 8 oz	2.50 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
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***** END RECIPE M 012 00 *****

SPRING SALAD

Date Printed: 2025-08-14 1022 Thursday

Version: 1

No. M 044 00

POS Name:

Cost Per Portion: 0.20

Cost W/ Condiments: 0.24

Prep Level: Scratch

CP: ☒

CCP: ☐

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

Yield: 100 Portions

Each Portion: 1 cup (3½ oz)

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
14 g	3 g	2 g	1 g				6 mg	15 mg	1.1 g

Ingredients	Weight	Measure	Approx. Issue
CUCUMBER, FRESH	3 lb	1/2 gal + 1 1/2 qt	3 lb + 3 oz
GREEN ONION, FRESH, TOPS & BULB	8 oz	1/2 qt + 1 cup	9 oz
LETTUCE, ROMAINE, FRESH	5 lb	2 1/2 gal	5 lb + 4 oz
PEPPER, BELL, RED, FRESH	1 lb + 8 oz	1 qt + 1 cup	1 lb + 13 oz
RADISH, FRESH	1 lb	1 qt	1 lb + 2 oz
TOMATOES, FRESH	5 lb	1 gal	5 lb + 4 oz

Methods

Prepare all fruits and vegetables in accordance with guideline card A-G 31.

1. Chop lettuce into 1-inch pieces. Slice cucumbers, radishes and green onions to a 1/8-inch slice. Dice bell peppers to 1/4-inch. Chop tomatoes into wedges.

2. In a large mixing bowl, toss romaine lettuce, cucumber, red bell pepper, radish, and green onion until thoroughly combined.

CP: Hold cold at 41°F (5°C) for service.

3. Just prior to service, add tomato wedges. Hold cold at 41°F (5°C) for service.

***** END RECIPE M 044 00 *****

TOSSED GREEN SALAD

Date Printed: 2025-08-14 1022 Thursday

Version: 1

No. M 047 00

POS Name:

Cost Per Portion: 0.36

Cost W/ Condiments: 0.43

Prep Level: Scratch

CP:☒

CCP:☐

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

Yield: 100 Portions

Each Portion: 1 cup (1¾ 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	1 g	1 g				6 mg	15 mg	.9 g

Ingredients	Weight	Measure	Approx. Issue
LETTUCE, ENDIVE	2 lb + 1 oz	1 gal	2 lb + 6 oz
LETTUCE, ICEBERG, FRESH	6 lb	1/2 gal + 1 qt + 1 cup	7 lb + 13 oz
LETTUCE, ROMAINE, FRESH	3 lb + 3 oz	1/2 gal + 1 qt	4 lb + 2 oz

Methods

Prepare all fruits and vegetables in accordance with guideline card A-G 31.

1. Chop lettuce to 1-inch pieces.

CP: hold cold at 41°F (5°C).

2. In a large mixing bowl, toss iceberg, romaine, and endive. Hold cold at 41°F (5°C) for service.

***** END RECIPE M 047 00 *****

SALSA

Date Printed: 2025-08-14 1022 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 *****

Black Beans

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. Q 007 05

POS Name: Black Beans

Cost Per Portion: 0.73

Cost W/ Condiments: 0.88

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

Yield: 200 Portions Each Portion: 3/4 cupInactive Time:

Special Equipment:Cooking Time:

Pan Size and Number:Temp:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
160 g	34 g		7 g	1 g			484 mg	46 mg	

Ingredients	Weight	Measure	Approx. Issue
TOMATOES, CN, DICED, MIN 102 OZ CN, 6/#10CN	32 lb	32 lb	12.00 ea
PEPPERS DICED 5#	4 lb	4 lb	2 lb
ONIONS DICED 4/5 lb order by 20 lb	4 lb + 4 oz	4 lb + 4 oz	2.00 ea
SUGAR, GRANU K DIXIE, 4/10# BG	14.4 oz	9.33 oz	20 lb
SPICE BLD, CHILI PDR, DARK, 1/16 OZ CO, 1 LB SIZE	8 oz	1/2 qt	4 oz
SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN	8 oz	6.67 oz	2 lb
GARLIC, GRANULATED, CALIFORNIA, 1/25 OZ CO	8 oz	2.5 oz	2 lb
CUMIN, GRD, 1/16 OZ CO	8 oz	1/4 cup	3.84 oz
PEPPER, BLK, GRD, RESTAURANT GRIND, 1/18 OZ CO	8 oz	2 TBSP	0.00 ea
WATER	8 oz	1 qt	
FLOUR, WHEAT, GEN PURPOSE, BLEACHED, 4/10 LB BG	13.6 oz	1 lb + 0.5 oz	2 lb
BEAN, BLK FCY CND PSADO 6/#10 CN	16 lb	16 lb	2.00 ea

Methods

Method

1. Combine tomatoes, green peppers, onions, sugar, chili powder, salt, garlic powder, cumin, and black pepper in a steam-jacketed kettle. Bring to a boil; reduce heat; cover; simmer 5 minutes.

2. Blend water and flour to make a smooth paste. Add to sauce. Stir to combine. Simmer 5 minutes or until thickened , stirring constantly.

3. Cover; bring to a boil, stirring occasionally until mixture comes to complete boil. Uncover; reduce heat, simmer 15 minutes, stirring occasionally until black beans are thoroughly heated. CCP: Heat to 145F. or higher for 15 seconds. Hold for service at 135F. or higher.

***** END RECIPE Q 007 05 *****

Sausage & Pepper Pasta

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. R 101 40

POS Name:

Cost Per Portion: 4.23

Cost W/ Condiments: 5.08

Prep Level: CP: ☐

CCP: ☒

Go for Green® Color and Sodium Codes:

Yield: 150 Portions Each Portion: 1 CUP

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
260 g	40 g		12 g	5 g					

Ingredients

Ingredients	Weight	Measure	Approx. Issue
SAUSAGE, ITALIAN, ROPE, MILD, FZN, PORK, EDIBLE CASING, 1/10 LB CS	150 lb	150.00 ea	15 lb
SALAD OIL, OLIVE, POMACE, 1/1 GL CN		3/4 cup	1.50 ea
PEPPERS, SWT, FRESH, GREEN, US#1, 1/5 LB CS		19.50 ea	7.50 ea
PEPPERS YELLOW 5#		19.50 ea	7 lb + 8 oz
ONIONS, YELLOW, DRY, JUMBO, 1/25 LB CS		15.00 ea	37 lb + 8 oz
GARLIC WH PEELED 5#		3/4 cup	7 lb + 8 oz
TOMATOES, CN, DICED, MIN 102 OZ CN, 6/#10CN		1.50 ea	9.00 ea
BASIL, SWT, GRD, 1/12 OZ CO, 1 LB SIZE CO (IND SALE UNIT)		1/3 cup + 2 1/2 TBSP + 3/8 tsp	1.50 ea
OREGANO, GRD, 1/12 OZ CO (IND UNIT SALE)		1/3 cup + 2 1/2 TBSP + 3/8 tsp	1.50 ea
SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN		1 1/2 TBSP	18.00 ea
PENNE, RIGATE, DRY, 2/10 LB CO		15 lb	30.00 ea

Methods

Prep Ahead:

- 1. Measure out ingredients
- 2. Wash and cut up veggies and garlic.

Methods:

- 1. In a large pot, over medium heat, add olive oil and (unsliced) sausage links; cook until browned and firm enough to slice, doesnt need to be completely cooked through; remove from pot and slice.
 - 2. After sausage has been removed, add peppers, onions, and garlic to oil; cook until softened.
 - 3. When peppers are softened, add sliced sausage, tomatoes, basil, and oregano; stir to combine, continue to cook over medium heat.
 - 4. In another large pot, bring water to a rolling boil; add pasta, remove pasta from water while slightly undercooked; drain.
 - 5. Add pasta to peppers and tomatoes, stir to combine; cover and allow pasta to finish cooking in pepper sauce, about 5 minutes or until it has ubsorbed most of the liquid in the pot.
 - 6. Add salt, stir well; place in serving pans.
- CCP: Hold at 140 F or higher for service.

***** END RECIPE R 101 40 *****

Prep Level:

Yield: 100 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: 6 OZ

CCP: ☒

Inactive Time:

Cooking Time:

Temp:

Go for Green® Color and Sodium Codes:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
220 g	4 g		42 g	4 g					

Ingredients	Weight	Measure	Approx. Issue
SALAD OIL, OLIVE, POMACE, 1/1 GL CN		1 cup	1.00 ea
ONIONS, RED, DRY, MED, US#1, 1/5 LB CS	10 lb	1 gal	5.00 ea
GARLIC WH PEELED 5#		1/3 cup + 1/2 TBSP + 1/2 tsp	5 lb
TOMATOES, FRESH, ROMA, 1/20LB CS	51 lb	7.00 ea	20 lb
OLIVES, SPANISH, MANZANILLA, PITTED, 4/1 GL CO		1 gal + 1 cup	4.00 ea
WATER		1/2 gal	
PEPPERS, SWT, FRESH, GREEN, US#1, 1/5 LB CS		1 gal	5.00 ea
PEPPERS, JALAPENO, SL, 4/1 GL CO		1 qt	4 lb
PARSLEY CURLY 60 CT 15#		1 qt	15.00 ea
OREGANO, GRD, 1/12 OZ CO (IND UNIT SALE)		1/2 cup + 2 1/2 TBSP + 3/8 tsp	1.00 ea
BAY LEAVES, WHL, 1/2 OZ CO (IND UNIT SALE)		51.00 ea	1.00 ea
SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN	4.8 oz	1/3 cup	12.00 ea
COD FLT, PORTION, RAW, FZN, BNLS, SKLS, IQF, US GR A, 4-6 OZ EA, 1/10 LB CS	38 lb	100.00 ea	10 lb
LIMES, FRESH, 36 CT, 8LB	16 lb	1 qt + 1 cup	8 lb

Methods

Prep Ahead:

1. Measure out ingredients
2. Wash and slice/chop vegetables

Thinly slice red onions, mince garlic, chop tomatoes, olives sliced divided, green bell pepper sliced, jalapenos drained diced, parsley fresh chopped, squeeze fresh limes to equal a quart and one-fourth cup of lime juice

Methods:

1. Preheat oven to 350 F
2. Heat the olive oil in a roasting pan over medium-high heat.
3. Add onion and garlic, and saute for 5 minutes or until lightly browned.
4. Add tomatoes, 1/2 olives, water, lime juice, green bell peppers, jalapenos, 1/2 parsley, oregano, and bay leaves.
5. Bring to a boil; reduce heat, and simmer 30 minutes. After 30 minutes, stir in salt; remove and discard bay leaves
6. Arrange fish in a single layer on a sheet pan and spoon sauce over fish.
7. Bake at 350 F for 15 minutes or until fish flakes easily. Sprinkle remaining parsley and olives over fish.

CCP: Heat to 145 F or higher for at least 15 seconds

CCP: Hold for service at 140 F or higher

Tips:

1. Do not overcook fish as it will become dry
2. Do not leave bay leaves longer than 30 minutes.

This will cause the sauce to become bitter.

Spanish Cod

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. R 103 50

POS Name: Spanish Cod

Cost Per Portion: 3.56

Cost W/ Condiments: 4.27

***** **END RECIPE R 103 50** *****

Roast Turkey (Boneless Turkey)

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. R 106 20

POS Name: Roast Turkey (Boneless Turkey)

Cost Per Portion: 0.80

Cost W/ Condiments: 0.96

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

Yield: 200 PortionsEach Portion: 6 OZInactive Time:

Special Equipment:Cooking Time:

Pan Size and Number:Temp:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
210 g	11 g		30 g	4 g					

Ingredients	Weight	Measure	Approx. Issue
TRKY RST, BNLS, RAW, FZN, WHT/DRK, MAX 5% SOL, NET, w/SKIN, 2/9-13 LB (21 lbs)	76 lb	76 lb	42 lb

Methods

Prep Ahead:

Thaw turkey under re Fridgeration

Methods:

1. Place turkeys in roasting pans

2. Using a convection oven, roast 2-1/2 to 3-1/2 hours in 325 F. oven, on high fan, closed vent.

3. Baste occasionally with drippings, uncovered.

CCP: Internal temperature must reach 165 F or higher for 15 seconds.

CCP: Hold for service at 135 F or higher

Tips:

1. When roasted, remove from oven; let stand at least 15 to 20 minutes to absorb juices and for ease in slicing.

***** END RECIPE R 106 20 *****

Cheese Manicotti

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. R 107 20

POS Name: Cheese Manicotti

Cost Per Portion: 0.81

Cost W/ Condiments: 0.97

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

Yield: 100 Portions Each Portion: 2 SHELLSInactive 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
MANICOTTI, CHEESE, FZN, W/O SAUCE, 60/2.75 OZ EA	52 lb	200.00 ea	60 lb
SAUCE, PIZZA, CN, W/BASIL, 107 OZ CN, #10CN (order by 6)		3 1/2 gal + 1 qt	6.00 ea

- Methods:
- 1. Spread 1 1/2 cups pizza sauce in thin layer over bottom of each steam table pan.
 - 2. Place 20 frozen manicotti in each pan.
 - 3. Pour 4 1/2 cups pizza sauce over each pan to cover manicotti.
 - 4. Cover pans
 - 5. Using a convection oven, bake 30 minutes on high fan, closed vent at 350 F.
 - 6. Remove cover; bake 5 minutes longer.

CCP: Internal temperature must reach 165 F or higher for 15 seconds.
CCP: Hold for service at 135 F or higher.

***** END RECIPE R 107 20 *****

Garlic Mashed Red Skin Potatoes

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. R 202 10

POS Name: Garlic Mashed Red Skin Potatoes

Cost Per Portion: 1.07

Cost W/ Condiments: 1.28

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes: Green

Yield: 300 Portions

Each Portion: 1/2 Cup

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
130 g	20 g		3 g	4 g					

Ingredients	Weight	Measure	Approx. Issue
POTATO 50# RED B	75 lb	75 lb	150 lb
WATER		36 gal	
YOGURT, NF, GREEK, PLAIN, CHL, 6/32 OZ CO		1 gal + 1/2 qt	18.00 ea
GARLIC WH PEELED 5#		1/2 gal + 1 qt	15 lb
SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN		1 cup + 2 TBSP	36.00 ea
PEPPER, BLK, GRD, RESTAURANT GRIND, 1/18 OZ CO		3/4 cup	3.00 ea
SALAD OIL, OLIVE, POMACE, 1/1 GL CN		6 oz	3.00 ea

Methods

Prep Ahead:

1. Measure out ingredients
2. Halve red potatoes
3. Peel garlic

Methods:

1. Measure out ingredients
2. Place garlic in aluminum foil and drizzle with olive oil. Close tightly
garlic oil mix in the foil and place in preheated 350 degree oven for 15 minutes.
3. Remove from oven, on a large cutting board mash into a rough paste using chef knife. Set aside paste for later use.
4. In steam kettle, combine water and potatoes, bring water to a boil. Reduce heat, bring to a simmer, cook for 15-20 minutes until all the way cooked. Drain water, reduce heat to low. Alternately, use steamer to cook potatoes
5. Add remaining ingredients, including garlic paste, and smash until desired consistency, cook on low heat for additional 10 minutes.
6. Pan and serve

***** END RECIPE R 202 10 *****

Simple Roasted Butternut Squash

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. R 203 10

POS Name: Simple Roasted Butternut Squash

Cost Per Portion: 0.81

Cost W/ Condiments: 0.97

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes: Green

Yield: 200 Portions

Each Portion: 1/2 cup

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
100 g	9 g		1 g	7 g					

Ingredients	Weight	Measure	Approx. Issue
SQUASH, BUTTERNUT, FRESH, DICED 5LB		100 lb	10 lb
GARLIC WH PEELED 5#		1 1/2 cup	10 lb
SALAD OIL, OLIVE, POMACE, 1/1 GL CN		1 1/2 qt + 1/2 cup	2.00 ea
PEPPER, BLK, GRD, RESTAURANT GRIND, 1/18 OZ CO		2 TBSP	2.00 ea
SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN		1/4 cup	24.00 ea

Methods

Prep Ahead:

1. Preheat oven to 400 F.
2. Collect and measure out ingredients.
3. If Squash is cut wash and if it is whole, wash, peel, seed and cut squash into 1 inch cubes.
4. Peel and mince garlic.

Methods:

1. Toss squash with oil and garlic in a large bowl
2. Arrange coated squash evenly on baking sheet, season with salt and pepper
3. Roast in oven until squash is tender and lightly browned, 25 to 30 minutes.

***** END RECIPE R 203 10 *****

Balsamic Roasted Baby Carrots

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. R 323 00

POS Name: Balsamic Roasted Baby Carrots

Cost Per Portion: 11.65

Cost W/ Condiments: 13.98

Prep Level:

CP: ☐

CCP: ☒

Go for Green® Color and Sodium Codes: Green

Yield: 150 Portions

Each Portion: 1/2 cup

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
139 g	18 g		2 g	7 g					

Ingredients

	Weight	Measure	Approx. Issue
CARROTS, CHL, WHL, PEELED, 5lbs (order by 5)		56 lb + 4 oz	7 lb + 8 oz
SALAD OIL, OLIVE, POMACE, 1/1 GL CN		1 qt + 1/2 cup	1.50 ea
DRESSING, VIN, BASAMIC, 60/1.5 FL OZ POUCH CO		1 qt + 1/2 cup	90.00 ea
SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN		2 TBSP + 3/4 tsp	18.00 ea
PEPPER, BLK, GRD, RESTAURANT GRIND, 1/18 OZ CO		2 TBSP + 3/4 tsp	1.50 ea
PARSLEY CURLY 60 CT 15#		3 TBSP	22.50 ea

Methods

- Prep Ahead:
1. Preheat oven to 350 F.
 2. Spray sheet pans liberally with non-stick cooking spray if whole carrots are used, slice 1in length-wise then in quarters
- Methods:
1. Place carrots in large mixing bowl.
 2. In a separate bowl, add balsamic vinegar, then slowly add olive oil while whisking until ingredients are combined.
 3. Pour 3cups of balsamic dressing mix over carrots and toss until well-coated. Pour carrots onto sheet pans.
 4. Roast carrots in oven for 30 to 40 minutes, turning them over after initial 15 to 20 minutes to caramelize both sides.
 5. Remove from oven and sprinkle with coarse salt, pepper, and parsley.
- CCP: Hold at 140 F or higher for service.

***** END RECIPE R 323 00 *****

Green Beans with Cherry Tomatoes & Olives

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. R 406 00

POS Name: Green Beans with Cherry Tomatoes &

Cost Per Portion: 2.28

Cost W/ Condiments: 2.74

Prep Level:

CP: ☐

CCP: ☒

Go for Green® Color and Sodium Codes: Green

Yield: 150 Portions

Each Portion: 1/2 cup

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

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

Ingredients

Ingredients	Weight	Measure	Approx. Issue
BEANS, GREEN, FRESH, BABY, 1/5 LB CS	18 lb + 12 oz	3 1/2 gal + 1 qt	7.50 ea
TOMATO GRAPE RED 12 PT (order by 12 pounds)		1 1/2 gal	18 lb
SALAD OIL, OLIVE, POMACE, 1/1 GL CN		1 1/2 cup	1.50 ea
VINEGAR, RED WINE, 4/1 GL PLASTIC CO		1 1/2 cup	6 lb
GARLIC WH PEELED 5#		1 1/2 cup	7 lb + 8 oz
OLIVES, BLK, CN, SL, US GRA/B, MIN 120 OZ CN, 6/#10CN		1/2 gal + 1 qt	9.00 ea
THYME, FRESH, 1 LB PG		1/3 cup + 1/2 TBSP + 1/2 tsp	1.50 ea
SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN		1 1/2 TBSP	18.00 ea
PEPPER, BLK, GRD, RESTAURANT GRIND, 1/18 OZ CO		1 1/2 TBSP	1.50 ea
SALAD OIL, OLIVE, POMACE, 1/1 GL CN		3/4 cup	1.50 ea

Methods

- Prep Ahead:
1. Measure out and chop ingredients, Halved Cherry Tomatoes, Garlic, fresh, minced, Olives, drained, chopped, Thyme, fresh, minced
- Methods:
1. Heat steam jacket kettle or griddle
2. Drizzle first olive oil and saute green beans, tomatoes, garlic, and olives until just cooked through, about 10 minutes
3. Add vinegar, remaining olive oil, thyme, salt, and pepper, toss, cooking 2-3 more minutes. Serve.
- CCP: Hold at 140 F or higher for service.
- Tips:
1. Do not overcook or hold for extended time - green beans will turn dull and become off colored

***** END RECIPE R 406 00 *****

Lean Ground Taco Beef

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. R 423 00

POS Name: Lean Ground Taco Beef

Cost Per Portion: 1.88

Cost W/ Condiments: 2.26

Prep Level: CP: ☐

CCP: ☒

Go for Green® Color and Sodium Codes:

Yield: 100 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

Ingredients

BEEF, GRD, BULK, FZN, 90% LEAN, 4/10 LB PG,
N#136 (order by 40)
WATER

Weight

25 lb

Measure

25 lb

Approx. Issue

40 lb

1/2 qt + 1 cup

SPICE MIX, TACO, W/O MSG, 1/11 OZ CO

1 1/2 qt + 1/4 cup 1.00 ea

Methods

Prep Ahead:

- 1. Measure out ingredients

Methods:

- 1. Pre-heat griddle or skillet to medium heat. Add ground beef. Cook thoroughly until no pink is visible. Drain excess fat.
- 2. Add water and seasoning to cooked beef. Stir until thoroughly mixed and excess water has evaporated.
- 3. Place in serving pan to hold for service.

CCP: Internal temperature must reach 165 F for 15 seconds

CCP: Hold for service at 135 F or higher

***** END RECIPE R 423 00 *****

Prep Level:

Yield: 100 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: 4 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

Ingredients	Weight	Measure	Approx. Issue
CKN BRST FLT, F/C, FZN, W/RM, W/GRILL MARKS, 3.5-4.5 OZ, 2/5 LB PG(order by 10)	25 lb	100.00 ea	10 lb
WATER		1/2 qt + 1 cup	
SPICE MIX, FAJITA, 1/24 OZ CO		1 1/2 qt + 1/4 cup	1.00 ea
SALAD OIL, OLIVE, POMACE, 1/1 GL CN		1 cup	1.00 ea

Methods

Prep Ahead:

1. Measure out ingredients

if using chicken breast fillets cut into chicken strips

Methods:

1. Pre-heat griddle or skillet to medium heat. Add oil and chicken strips. Saute until cooked through.

2. Add water and seasoning to cooked chicken. Stir until thoroughly mixed and excess water has evaporated.

3. Place in serving pan to hold for service.

CCP: Internal temperature must reach 165 F for 15 seconds

CCP: Hold for service at 135 F or higher

Tips:

1. Do not overcook as this will cause the chicken to be dry

***** END RECIPE R 424 00 *****

Fajita Beef Strips

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. R 425 00

POS Name: Fajita Beef Strips

Cost Per Portion: 1.63

Cost W/ Condiments: 1.96

Prep Level: CP: ☐

CCP: ☒

Go for Green® Color and Sodium Codes:

Yield: 100 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

Ingredients

Weight

Measure

Approx. Issue

BEEF FAJITA STRIPS, RAW, FZN, MAX 15% SOL, 4/5
LB BG (20LB)

26 lb

20.00 ea

Methods

Prep Ahead:

1. Measure out ingredient

Methods:

1. Pre-heat griddle or skillet to medium heat. Add fajita strips. Cook thoroughly.

2. Place in serving pan to hold for service.

CCP: Internal temperature must reach 165 F for 15 seconds

CCP: Hold for service at 145 F or higher

***** END RECIPE R 425 00 *****

Cilantro Lime White Rice

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. R 426 00

POS Name: Cilantro Lime White Rice

Cost Per Portion: 0.91

Cost W/ Condiments: 1.09

Prep Level:

CP: ☐

CCP: ☒

Go for Green® Color and Sodium Codes: Yellow

Yield: 100 Portions

Each Portion: 1/2 cup

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
100 g	22 g		2 g						

Ingredients	Weight	Measure	Approx. Issue
WATER		3 gal	
RICE, PAR/BL, LONG GRAIN, ENRICHED, 2/10 LB BG		2 gal	2.00 ea
LIMES, FRESH, 36 CT, 8LB		12.00 ea	36.00 ea
CILANTRO 4/1 LB (order by 4)		1/2 gal + 1 qt + 1/2 cup	4 lb
SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN		2 TBSP	12.00 ea
PEPPER, BLK, GRD, RESTAURANT GRIND, 1/18 OZ CO		1 TBSP	1.00 ea
NON-STICK COOKING SPRAY, AEROSOL, LIQ, 6/17 FL OZ CN		3 oz	6.00 ea

Methods

Prep Ahead:

1. Measure out ingredients
2. Wash, use fresh limes to make zest, then cut and squeeze limes to make lime juice.
3. Wash and chop cilantro.

Methods:

1. Bring water to a boil; stir in rice; cover, reduce heat to low, and simmer until rice is tender, about 20-25 minutes.
2. Alternatively, steam white rice in steamer. Continue with step 3.
2. Stir in lime zest, juice, salt, pepper, and cilantro.
3. Transfer to serving pans.

CCP: Hold at 140 F or higher for service.

Tips:

1. Spray pans before adding rice and water to help decrease sticking
2. Steamed/plain rice can be cooked in advance, then cilantro-lime seasonings added when recipe is made just before service

***** END RECIPE R 426 00 *****

Cilantro Lime Brown Rice

Date Printed: 2025-08-14 1022 Thursday

POS Name: Cilantro Lime Brown Rice

Prep Level:

Yield: 100 Portions

Special Equipment:

Pan Size and Number:

Version: Local

Cost Per Portion: 0.91

CP: ☐

CCP: ☒

Go for Green® Color and Sodium Codes: Green

Inactive Time:

Cooking Time:

Temp:

No. R 427 00

Cost W/ Condiments: 1.09

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
100 g	21 g		3 g	1 g					

Ingredients	Weight	Measure	Approx. Issue
WATER		3 gal	
RICE, PAR/BL, LONG GRAIN, ENRICHED, 2/10 LB BG		2 gal	2.00 ea
LIMES, FRESH, 36 CT, 8LB		12.00 ea	36.00 ea
CILANTRO 4/1 LB (order by 4)		1/2 gal + 1 qt + 1/2 cup	4 lb
SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN		2 TBSP	12.00 ea
PEPPER, BLK, GRD, RESTAURANT GRIND, 1/18 OZ CO		1 TBSP	1.00 ea
NON-STICK COOKING SPRAY, AEROSOL, LIQ, 6/17 FL OZ CN		3 oz	6.00 ea

Methods

Prep Ahead:

1. Measure out ingredients

2. Wash, use 12 limes to make zest, then cut and squeeze limes to make lime juice.

3. Wash and chop cilantro.

Methods:

1. Bring water to a boil; stir in rice; cover, reduce heat to low, and simmer until rice is tender, about 20-30 minutes.

2. Alternatively, steam brown rice in steamer. Continue with step 3.

2. Stir in lime zest, juice, salt, pepper, and cilantro.

3. Transfer to serving pans.

CCP: Hold at 140 F or higher for service.

Tips:

1. Spray pans before adding rice and water to help decrease sticking

2. Steamed/plain rice can be cooked in advance, then cilantro-lime seasonings added when recipe is made just before service

***** END RECIPE R 427 00 *****

Hot Corn Salsa

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. R 428 00

POS Name: Hot Corn Salsa

Cost Per Portion: 2.61

Cost W/ Condiments: 3.13

Prep Level:

Yield: 100 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: 1/2 cup

CCP: ☒

Go for Green® Color and Sodium Codes: Green

Inactive Time:

Cooking Time:

Temp:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
70 g	11 g		2 g	3 g					

Ingredients	Weight	Measure	Approx. Issue
SALAD OIL, OLIVE, POMACE, 1/1 GL CN		3/4 cup	1.00 ea
PEPPERS, FRESH, swt, red, bell, 5 lb cs		12.00 ea	5 lb
PEPPERS, SWT, FRESH, GREEN, US#1, 1/5 LB CS		12.00 ea	5.00 ea
ONIONS, GREEN, FRESH, 2LB CASE		50.00 ea	2 lb
GARLIC WH PEELED 5#		3 1/2 TBSP	5 lb
CORN, YLW KRNL SESD SSS 12/3LB Bags		16 lb	12.00 ea
TOMATOES, CN, DICED, MIN 102 OZ CN, 6/#10CN		1 gal	6.00 ea
LIMES, FRESH, 36 CT, 8LB		1 1/2 cup	36.00 ea
CUMIN, GRD, 1/16 OZ CO		1/4 cup	1.00 ea
SAUCE, HOT, 24/6 FL OZ CO (order by 24)		1/4 cup	24 lb
PAPRIKA, GRD, DOMESTIC, 1/16 OZ CO, 1 LB SIZE CO		1/4 cup	1.00 ea
SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN		1 TBSP	12.00 ea
PEPPER, BLK, GRD, RESTAURANT GRIND, 1/18 OZ CO		1 TBSP	1.00 ea
CILANTRO 4/1 LB (order by 4)		1 1/2 cup	4 lb

Methods

Prep Ahead:

1. Measure out ingredients
2. Wash and chop vegetables; juice limes

Methods:

1. Measure out ingredients; wash and chop vegetables; juice limes
2. Heat a large non-stick skillet over medium high heat.
3. Add oil, peppers, green onions, and garlic. Cook 5 minutes, stirring frequently.
4. Add corn to the pan and allow the liquids from frozen corn to cook out, about 3 minutes.
5. Add tomatoes and lime juice to the pan.
6. Season with cumin, hot sauce, paprika, salt, and pepper.
7. Top with cilantro and transfer to a serving pan.

CCP: Heat to 145 F or higher for at least 15 seconds

CCP: Hold for service at 140 F or higher

Tips:

1. May double green bell pepper quantity if red bell peppers are not available and vice versa

***** END RECIPE R 428 00 *****

Pepper & Onions

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. R 429 00

POS Name: Pepper & Onions

Cost Per Portion: 0.95

Cost W/ Condiments: 1.14

Prep Level: CP: ☐

CCP: ☒

Go for Green® Color and Sodium Codes: Green

Yield: 100 Portions Each Portion: 1/2 cup

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
50 g	7 g		1 g	3 g					

Ingredients	Weight	Measure	Approx. Issue
PEPPERS, SWT, FRESH, GREEN, US#1, 1/5 LB CS		4 gal	5.00 ea
ONIONS, RED, DRY, MED, US#1, 1/5 LB CS		2 gal	5.00 ea
SALT, TABLE, IODIZED, 12/ 4 LB BAG MORTN		1 TBSP	12.00 ea
PEPPER, BLK, GRD, RESTAURANT GRIND, 1/18 OZ CO		1 TBSP	1.00 ea
ONION PDR, W/ANTICAKING AGENT, MIN 20 OZ CO, 1/1 LB SIZE CO		1 TBSP	1.00 ea
GARLIC, GRANULATED, CALIFORNIA, 1/25 OZ CO		1 TBSP	1.00 ea
CUMIN, GRD, 1/16 OZ CO		2 TBSP	1.00 ea
SALAD OIL, OLIVE, POMACE, 1/1 GL CN		1 cup	1.00 ea

Methods

Prep Ahead:

1. Measure out ingredients
2. Slice onions and peppers

Methods:

1. Slice peppers, onions
2. Heat oil on griddle over medium-high heat, saute peppers and onions, just until tender.
3. Add spices, cook 1-2 more mins.

CCP: Hold at 140 F or higher for service.

Tips:

1. Do not overcook vegetables - they will become too mushy when held on the line.

***** END RECIPE R 429 00 *****

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: Self Service

CCP: ☐

Go for Green® Color and Sodium Codes:

Inactive Time:

Cooking Time:

Temp:

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 *****

Shredded Cheese

Date Printed: 2025-08-14 1022 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 *****

BEVERAGE BASE PWDR

Date Printed: 2025-08-14 1022 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 1022 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 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
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 1022 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 *****

Tea Bags

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. S 005 00

POS Name: TEA BAGS

Cost Per Portion: 0.05

Cost W/ Condiments: 0.06

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 1 Bag

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

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

Ingredients	Weight	Measure	Approx. Issue
TEA, BAG HOT K LIPTN 100CT BX (order by 10)		0.05 ea	0.05 ea

Methods

TEA BAGS WILL BE PLACED IN A SUITABLE CONTAINER NEAR THE COFFEE URN AS A SELF SERVE ITEM. TEA BAGS WILL BE AVAILABLE FOR ALL MEALS. REPLENISH TEA BAGS IN INCREMENTS OF 100. FOR ACCOUNTABILITY PURPOSES, TEA BAGS WILL BE CONSIDERED CONSUMED WHEN THEY ARE PLACED IN THE SELF SERVICE AREA. POST AMOUNT USED ON THE KITCHEN REQUISITIONS.

***** END RECIPE S 005 00 *****

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

CCP: ☐

Inactive Time:

Cooking Time:

Temp:

Go for Green® Color and Sodium Codes:

Each Portion: 8 OZ

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 *****

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 1 Tbsp

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
MARGARINE 12 oz spray bottle PARKY (ORDER BY 24)	0.8 oz	0.8 oz	1.6 oz
MARGN, SOLID PRCHMNT GLENV 30/ 1 LB-CS (order by 30)	0.8 oz	0.05 ea	0.05 ea

Methods

PLACE TRAYS OF BUTTER OR MARGARINE IN COLD DISPENSER.
PLACE ON COLD BAR FOR SELF SERVICE.
REPLENISH AS NEEDED.

POST AMOUNTS TO KITCHEN REQUISITIONS.

Modified / Updated 29 August 2006

***** END RECIPE S 009 00 *****

Jams and Jellies

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. S 010 00

POS Name: JAMS/JELLIES

Cost Per Portion: 0.14

Cost W/ Condiments: 0.17

Prep Level: CP: ☐ CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions Each Portion: S/S - @ 3 each

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
60 g				5 g			45 mg		

Ingredients	Weight	Measure	Approx. Issue
JELLY, VARIETY, 80 GRAPE, 80 MIXED FRUIT, 40	2 lb + 8 oz	5.00 ea	0.05 ea
APPLE, 200/0.50 OZ CO			

Methods

JAM AND JELLIE PACKETS WILL BE PLACED ON THE COLD SERVICE LINE FOR SELF SERVICE.

REPLENISH AS NEEDED. AMOUNT USED WILL BE POSTED TO THE PRODUCTION WORKSHEET

DOCUMENT AMOUNT DRAWN FROM STORAGE TO THE KITCHEN REQUISITION WORKSHEET.

Modified / Updated 14 September 2006

***** END RECIPE S 010 00 *****

Non Dairy Creamers

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. S 011 00

POS Name: NON DAIRY CREAM

Cost Per Portion: 0.63

Cost W/ Condiments: 0.76

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: 1 pkg

CCP: ☐

Inactive Time:

Cooking Time:

Temp:

Go for Green® Color and Sodium Codes:

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 *****

Sugar Substitute

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. S 011 01

POS Name: SUGAR SUB

Cost Per Portion: 0.01

Cost W/ Condiments: 0.01

Prep Level: CP: ☐ CCP: ☐ Go for Green® Color and Sodium Codes:
Yield: 5 Portions Each Portion: 2 pkts

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
150 g				5 g			50 mg		

Ingredients	Weight	Measure	Approx. Issue
SUGAR SUB NATRA TASTE 1 gm pkt 2000 per co USBLU	0.8 oz	5.00 ea	5.00 ea

- Methods
1. PUT THE PACKETS IN AN APPROPRIATE CONTAINER AND PLACE NEXT TO COFFEE URN BEFORE THE SERVING PERIOD STARTS.
 2. REPLENISH AS NEEDED.
 3. POST AMOUNTS TO KITCHEN REQUISITIONS

Modified / Updated 01 September 2006

***** END RECIPE S 011 01 *****

Date Printed: 2025-08-14 1022 Thursday

POS Name: CRACKERS

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

Crackers - Assortment

Version: Local

Cost Per Portion: 0.09

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Inactive Time:

Cooking Time:

Temp:

No. S 012 00

Cost W/ Condiments: 0.11

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
60 g				5 g			225 mg		

Ingredients	Weight	Measure	Approx. Issue
CRACKERS, SALTINES, 500/2 CT PG, 1000	6.4 oz	0.8 oz	0.00 ea
CRACKERS/CASE (order by 1)			

Methods

CRACKERS WILL BE SERVED FOR ALL MEALS.

FOR SOUPS, PLACE CRACKERS IN A PAN NEAR SOUP FOR SELF SERVICE.

PLACE CRACKERS IN CONTAINERS DIRECTLY ON THE SALAD BAR FOR SELF SERVICE. CRACKERS SHOULD BE SET UP PRIOR TO SERVING.

REPLENISH AS NEEDED.

POST AMOUNTS TO THE KITCHEN REQUISITION.

Modified / Updated 29 August 2006

***** END RECIPE S 012 00 *****

Prep Level:

Yield: 50 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Inactive Time:

Cooking Time:

Temp:

Each Portion: S/S

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

Ingredients	Weight	Measure	Approx. Issue
PICKLES, DILL, CHIPS, SMOOTH CUT, 4/1 GL CO (ORDER BY 4)	8 oz	1/2 gal	8 oz
PEARS ANJOU/BART 90C, 44LB	2 lb + 4 oz	2 lb	2 lb + 4 oz
PICKLES, DILL, CHIPS, SMOOTH CUT, 4/1 GL CO (ORDER BY 4)	8 oz	1/2 gal	8 oz
PEPPERS, JALAPENO, SL, 4/1 GL CO	6 oz	1 1/2 cup	2 lb
TOMATOES LG 6X6 - 25#	4 lb	4 lb	4 lb
ONIONS, YELLOW, DRY, JUMBO, 1/25 LB CS	2 lb	2 lb	2 lb

- Methods**
1. CULL AND WASH LETTUCE. BREAK REMAINING LETTUCE HEAD APART INTO INDIVIDUALS LEAVES FOR USE ON HAMBURGERS. PLACE IN APPROPRIATE CONTAINER AND PLACE ON COLD BAR 20 MINUTES PRIOR TO START OF SERVING PERIOD.
 2. WASH TOMATOES. CUT INTO THIN SLICES AND PLACE IN AN APPROPRIATE CONTAINER. PLACE ON COLD BAR NEXT TO LETTUCE.
 3. PEEL ONIONS AND CUT INTO THIN SLICES. PLACE IN AN APPROPRIATE CONTAINER. PLACE ON COLD BAR NEXT TO TOMATOES.
 4. DRAIN DILL PICKLES AND PLACE IN AN APPROPRIATE CONTAINER. PLACE ON COLD BAR NEXT TO ONIONS.
 5. DRAIN JALAPENO PEPPERS AND PLACE IN AN APPROPRIATE CONTAINER. PLACE ON BAR NEXT TO PICKLES.
 6. REPLENISH AS NEEDED; POST AMOUNTS TO KITCHEN REQUISITIONS.

Modified / Updated 01 September 2006

***** END RECIPE S 014 00 *****

Asst Individual Salad Dressings

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. S 015 00

POS Name: ASST SALAD DRES

Cost Per Portion: 0.85

Cost W/ Condiments: 1.02

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 2 pkt

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
150 g				5 g			401 mg		

Ingredients	Weight	Measure	Approx. Issue
DRESSING, 1000 ISLAND, 60/1.5 FL OZ PG	1.2 oz	0.05 ea	0.05 ea
DRESSING, ITALIAN, GOLDEN, 60/1.5 FL OZ PG	1.2 oz	0.05 ea	0.00 ea
DRESSING, RANCH, FF, 60/1.5 FL OZ PG	1.2 oz	0.05 ea	0.8 oz
DRESSING, VIN, BASAMIC, 60/1.5 FL OZ POUCH CO	1 lb + 9.6 oz	0.05 ea	0.00 ea
DRESSING, VIN, BASAMIC, 60/1.5 FL OZ POUCH CO	0.8 oz	0.05 ea	0.00 ea
DRSN, CSR CRMY PCH KENS 60/1.5 OZ PG	1.2 oz	0.05 ea	0.8 oz
DRSN, ITAL FF PCH K 1.5 oz pkt 60 per case KENS	4.54 oz	0.05 ea	0.05 ea
DRSN, RANCH POUCH K KENS 60/1.5 OZ PG	1.2 oz	0.05 ea	0.05 ea

Methods

SALAD DRESSING: A VARIETY OF SALAD DRESSINGS SHOULD BE OFFERED AT ALL TIMES. PLACE ITEMS IN SERVING CONTAINER ON SALAD BAR 20 MIN PRIOR TO SERVING FOR SELF SERVICE. START WITH 20 PK EA; REPLENISH AS NEEDED; THE AMOUNTS AND TYPE WILL BE POSTED TO THE KITCHEN REQUISITIONS.

***** END RECIPE S 015 00 *****

Lo-Cal Salad Dressings - Ind

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. S 015 01

POS Name: LO-CAL SALAD DR

Cost Per Portion: 0.76

Cost W/ Condiments: 0.91

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 2 pkt

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			201 mg		

Ingredients	Weight	Measure	Approx. Issue
DRESSING, 1000 ISLAND, 60/1.5 FL OZ PG	1.2 oz	0.05 ea	1.25 ea
DRESSING, ITALIAN, GOLDEN, 60/1.5 FL OZ PG	1.2 oz	0.05 ea	0.10 ea
DRESSING, ITALIAN, GOLDEN, 60/1.5 FL OZ PG	1.2 oz	0.05 ea	0.10 ea

Methods

1. PLACE INDIV. LOW-CAL SALAD DRESSING IN APPROPRIATE CONTAINERS ON SALAD BAR 20 MIN PRIOR TO SERVING. REPLENISH AS NEEDED; POST AMOUNTS AND TYPE TO KITCHEN REQUISITIONS.

***** END RECIPE S 015 01 *****

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. S 017 00

POS Name: LEMON WEDGES

Cost Per Portion: 1.49

Cost W/ Condiments: 1.79

Prep Level:

CP: ☐

CCP: ☐

Go for Green® Color and Sodium Codes:

Yield: 5 Portions

Each Portion: 1/4 WEDGE

Inactive Time:

Special Equipment:

Cooking Time:

Pan Size and Number:

Temp:

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

Ingredients	Weight	Measure	Approx. Issue
LEMONS 165CT 35#	8 oz	8 oz	1 lb + 12 oz

Methods

LEMON WEDGES: 2 LBS LEMONS WILL BE CUT INTO 6 OR 8 WEDGES TO THE LEMON AND PREPARED IN SMALL QUANTITIES AS NEEDED. PLACE LEMON WEDGES IN BOWLS OR OTHER SUITABLE CONTAINERS, PLACE ON COLD FOOD COUNTER FOR SELF-SERVICE. LEMON WEDGES WILL BE PROVIDED TO DINERS WHENEVER FISH, VEAL CUTLETS AND ICE TEA IS SERVED. REPLENISH AS NEEDED IN 1 LB. INCREMENTS.

Modified / Updated 01 September 2006

***** END RECIPE S 017 00 *****

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: 1 pkg or 2 oz

CCP: ☐

Inactive Time:

Cooking Time:

Temp:

Go for Green® Color and Sodium Codes:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
160 g				5 g			401 mg		

Ingredients	Weight	Measure	Approx. Issue
CHIP, PTATO RDGD REG 64/ 1.5 OZ	1 lb + 1.14 oz	7.14 ea	0.71 ea
CHIP, PTATO SCRM&ON LAYS 64/1.5OZ	1 lb + 1.14 oz	0.71 ea	0.71 ea
CHIP, CORN REG BAG FRITO 64/PG/CS		7.14 ea	0.71 ea
CHIP, MULTGRN ORIG 64/1.5 OZ	1 lb + 1.14 oz	0.71 ea	0.07 oz
CHIP, PTATO SALT VNGR LAYS 64 1.5OZ per Case	1 lb + 1.14 oz	7.14 ea	0.71 ea
CHIP, PTATO REG BBQ LAYS 64/1.5oz	1 lb + 1.14 oz	7.14 ea	0.71 ea
CHIP, PTATO REG PLN LAYS 64/PG/CS		7.14 ea	0.71 ea
CHIP, PTATO BKD BBQ 64/1.125 OZ PG		7.14 ea	0.71 ea
CHIP, PTATO BKD REG 64/1.125 OZ PG		7.14 ea	0.71 ea
PRETZELS, HARD, TWISTS, 88/1 OZ PG		7.14 ea	11.43 oz

Methods

POTATO/CORN CHIPS:

REPLENISH AS NEEDED; TOTAL AMOUNTS USED WILL BE POSTED TO THE KITCHEN

REQUISITION AND RETURNS REPORT.

Modified / Updated 01 September 2006

***** END RECIPE S 020 00 *****

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: S/S - 2 oz

CCP: ☐

Inactive Time:

Cooking Time:

Temp:

Go for Green® Color and Sodium Codes:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
85 g				20 g			225 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

Methods

1. PLACE 25 PKS IND OR 1 JAR PEANUT BUTTER IN APPROPRIATE CONTAINER ON OUTSIDE LINE OR FITNESS BAR FOR SELF SERVICE; PLACE ON LINE 30 MIN PRIOR TO SERVING; REPLENISH AS NEEDED; POST AMOUNTS TO KITCHEN REQUISITIONS.

***** END RECIPE S 026 01 *****

Carbonated Beverage (8 Types)

Date Printed: 2025-08-14 1022 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 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
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 1022 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 1022 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** *****

Prep Level:

Yield: 5 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: 1 co - 8 oz

CCP: ☒

Inactive Time:

Cooking Time:

Temp:

Go for Green® Color and Sodium Codes:

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: 100 Portions

Special Equipment:

Pan Size and Number:

CP: ☐

Each Portion: 6 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
450 g				20 g			750 mg		

Ingredients	Weight	Measure	Approx. Issue
SOUP MIX, BROCCOLI & CH, WATER PREP, 1 GL YIELD, 4/21 OZ PG		1.00 ea	4.00 ea
SOUP MIX, CKN W/WILD RICE, WAT PREP, 1 GL YIELD, 4/30.2 OZ PG (order by 4)	1 lb	4.00 ea	0.00 ea
SOUP MIX, CLAM CHOWDER, NE, WATER PREP, 1 GL YIELD, 4/27 OZ PG		1.00 ea	4.00 ea
SOUP MIX, ONION, 1 GL YIELD, 12/5.7 OZ PG	6 lb + 0.48 oz	4 lb	4 lb
SOUP MIX, POTATO CHOWDER, WATER PREP, 1 GL YIELD, 4/26.6 OZ PG		1.00 ea	1.00 ea
SOUP MIX, VEG, GARDEN, WATER PREP, 1 GL YIELD, 4/8.67 OZ PG (prder by 4)	8 lb + 10.72 oz	4.00 ea	1.00 ea
SOUP, CKN NOODLE, CN, COND, 12/50 FL OZ CN		1.00 ea	12.00 ea
SOUP, CRM OF CKN, CN, COND, 12/50 FL OZ CN		1.00 ea	12.00 ea
SOUP, CRM OF MUSHROOM, CN, COND, 12/50 FL OZ CN	4 lb	4.00 ea	1.00 ea

Methods

RECIPE INSTRUCTION

1. FOLLOW DIRECTION ON PACKAGE OR BOX

2. SERVE THE EQUIVALENT OR PORTION SIZE AS SPECIFIED BY AFMIS OR TM 10-412.

***** END RECIPE S 040 03 *****

SUBWAY/SANDWICH BAR

Date Printed: 2025-08-14 1022 Thursday

Version: Local

No. S 070 01

POS Name: SUBWAY/SANDWICH

Cost Per Portion: 0.91

Cost W/ Condiments: 1.09

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

Yield: 50 PortionsEach Portion: 1 SUB/2eaInactive Time:

Special Equipment:Cooking Time:

Pan Size and Number:Temp:

Calories	Carbohydrates	Sugars*	Protein	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
400 g				20 g			75 mg		

Ingredients	Weight	Measure	Approx. Issue
HAM, WATER ADDED, BNLS, CKD, DELI, SL, CHL, VAC PAC, 1 OZ SL, 4/3 LB PG 12lb	7.99 oz	8 oz	7.99 oz
TURKEY BRST, BNLS, F/C, SL, CHL, SMK, 0.6-0.7 OZ SL, 6/2 LB PG, 12 lbs	1 lb	8 oz	1.00 ea
CHSE, AM 160SL VERT Y GLENV 4/5 pg	2 lb + 8 oz	1 lb	2 oz
CHEESE, MONTEREY JACK, SL, CHL, 12/1 LB PG order by 12	8 oz	1 lb	1.6 oz
PEPPERONI, PORK & BEEF, SL, FZN, 14-16 SL/OZ, 1/ 10 LB PG	5 lb	0.25 ea	0.50 ea
BEEF, RST, F/C, DELI, SL, CHL, 0.5 OZ SL, MAX 12% SOL, 6/2 LB PG order by 12	2 lb + 8 oz	4 oz	0.50 ea
CHSE, AM 160SL VERT Y GLENV 4/5 pg	2 lb + 8 oz	0.50 ea	0.00 ea
LETTUCE GREEN LEAF PREMIUM 20#	2 lb	1 lb	2 lb + 8 oz
TOMATOES LG 6X6 - 25#	2 lb + 8 oz	2 lb	2 lb + 8 oz
ONIONS, YELLOW, DRY, JUMBO, 1/25 LB CS	1 lb + 12 oz	1 lb	1 lb + 12 oz
PEPPER GREEN LARGE CHOP 25# (order by 25 LBS)	1 lb + 4 oz	8 oz	1 lb + 4 oz
PICKLES, DILL, CHIPS, SMOOTH CUT, 4/1 GL CO (ORDER BY 4)	2 lb + 8 oz	0.13 ea	8 oz
OLIVES, BLK, CN, SL, US GRA/B, MIN 120 OZ CN, 6/#10CN	3 lb	1.50 ea	8 oz
CHIP, PTATO SCRM&ON LAYS 64/1.5OZ	12 oz	0.50 ea	0.00 ea
ROLLS, HOAGIE/SUBMARINE, FRESH, SLICED, WHEAT, PAN BAKED, 6 PER 16 OZ PG	8 oz	0.50 ea	8 oz

- Methods
1. SET UP SUBWAY BAR 30 MINUTES BEFORE SERVING.

A. SWISS, AMERICAN, MONTERY JACK CHEESE- START W/ 2 LBS SLICED, ARRANGE IN THIRD PAN, 2 SLICES PER SANDWICH, RECORD ON KIT REQ.

B. PEPPERONI- START W/ 1/2 LB, USE 12 SLICES PER SANDWICH

C. HAM,DELI THINLY SLICED-START W/ 1/2 LB, 3 SLICES PER SANDWICH

D. TURKEY,THINLY SLICED-START W/ 1/2 LB, 3 SLICES PER SANDWICH

E. SALAMI,THINLY SLICED-START W/ 1/2 LB, 3 SLICES PER SANDWICH

F. ROAST BEEF,DELI,THINLY SLICED-START W/ 1/2 LB, 3 SLICES PER SANDWICH

G. BACON,COOKED-START W/ 1/2 LB, 3 SLICES PER SANDWICH

H. PASTRAMI,THINLY SLICED-START W/ 1/2 LB, 3 SLICES PER

J. CORNED BEEF,DELI,THINLY SLICED-START W/ 1/2 LB, 3 SLICES PER

K. LETTUCE,SHREDDED-START W/ 2 LB WASHED AND SHREDDED

L. TOMATOES,THINLY SLICED-START W/ 4 LBS WASHED AND SLICED

M. ONIONS,THINLY SLICED-START W/ 2 LB SLICED ONIONS

N. BELL PEPPERS- START W/ 1 LB WASHED,CORED AND THINLY SLICED PEPPERS

O. JALAPENO PEPPERS- START W/ 1/4 CN, CUT OFF TIPS AND SLICE

P. CHERRY PEPPERS- START W/ 1/4 JR CUT OFF TIPS AND SLICE

Q. PICKELS- START W/ 1/4 JR SLICED

R. BLACK OLIVES- START W/ 3 CN, SLICE

S. ASST IND CHIPS- START W/ 1/2 CS, 1 BAG EA

T. ASST BREADS- START W/ 1 PK EACH, SERVE 1 SANDWICH PER SOLDIER
2. ENSURE ALL AMOUNTS USED ARE RECORDED ON THE KITCHEN REQUISITIONS.

ACCOUNTABILITY IS A MUST FOR THIS TO WORK SMOOTHLY.

*******END RECIPE S 070 01*******