

Scaled Recipe

Recipe Name **♥#Bean Burrito** Recipe Category Name **Sandwiches, Salads & Misc. Entrees** Pan Size **2" Steam Table Pan, Full**
 Cycle Date **Monday 09/19/2016** Menu Type Meal Type
 Servings Desired **100** Yield of Recipe **100** Serving Size **6.00 oz.**

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

| No. | Item Name | Weight Amt | Yield Amt | Volume Amt | Count Amt | Pre Prep | Instructions |
|-----|----------------------------|------------|-----------|------------|-----------|-------------|---|
| 1 | Beans, Pinto, Dry, Pounds | 12.00 lb. | 12.00 lb. | 1.73 gal. | | 0 Days none | Pick over beans, removing discolored beans and foreign matter. Wash Beans thoroughly. Cover with water. Bring to a boil for 2 minutes Turn off heat. Cover and let soak for 1 hour. Add cumin, salt and pepper to beans. Bring water to a boil; add more water if necessary to keep beans covered; cover; simmer 1 1/2 hours or until beans are just tender. Drain beans reserve beans ; reserve liquid. Place beans in mixing bowl; beat at low speed. Add chili powder, garlic, and reserved bean liquid to obtain consistency of mashed potatoes. |
| | Salt, Bulk, Pounds | 1.29 oz. | 1.29 oz. | 2.00 tbsp. | | 0 Days none | |
| | Black Pepper, Ground, Bulk | 0.25 oz. | 0.25 oz. | 3.00 tsp. | | 0 Days none | |
| | Chili Powder, Pounds | 0.94 oz. | 0.94 oz. | 4.00 tbsp. | | 0 Days none | |
| | Garlic Powder, Pounds | 0.46 oz. | 0.46 oz. | 1.99 tbsp. | | 0 Days none | |
| | Cumin, Ground, Pounds | 0.83 oz. | 0.83 oz. | 3.99 tbsp. | | 0 Days none | |
| | Water For Cooking | 19.25 lb. | 19.25 lb. | 2.31 gal. | | 0 Days none | |
| 2 | Chili Gravy | 6.25 lb. | 6.25 lb. | | | | Place 4 ounces of bean mixture and 1 ounce of chili gravy in each tortilla, roll tightly and place seam side down in pan. Top each pan of burritos lightly with the remaining gravy. Bake 25 minutes at 350 f. or until heated thoroughly. Remove from oven. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS. |

Scaled Recipe

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|------------------|-------------------|----------------------|----------------|--------------|--------------------------|
| Recipe Name | Chili Gravy | Recipe Category Name | Sauces & Gravy | Pan Size | 4" Steam Table Pan, Full |
| Cycle Date | Monday 09/19/2016 | Menu Type | | Meal Type | |
| Servings Desired | 40 | Yield of Recipe | 40 | Serving Size | 2.50 oz. |

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| No. | Item Name | Weight Amt | Yield Amt | Volume Amt | Count Amt | Pre Prep | Instructions |
|-----|-----------------------------|------------|-----------|----------------|------------|-------------|--|
| 1 | Soup Base, Beef, LS, Pounds | 0.75 oz. | 0.75 oz. | 1.20 tbsp. | | 0 Days none | Use melted shortening or salad oil and sifted general purpose flour. Blend together until smooth and cook at low heat for 20 minutes. Add canned tomato paste, chili powder, and ground cumin; blend well. Prepare broth according to directions. Add broth to roux, stirring constantly. Bring to a boil; reduce heat and simmer for 10 minutes or until thickened, stirring constantly. Add pepper. Stir to blend. Hold for service at 140 F. or higher *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS. |
| | Flour, All Purpose, Pounds | 5.52 oz. | 5.52 oz. | 1.20 Cups | | 0 Days none | |
| | Black Pepper, Ground, Bulk | 0.00 oz. | 0.00 oz. | 0.06 Few Drops | | 0 Days none | |
| | Chili Powder, Pounds | 0.75 oz. | 0.75 oz. | 3.20 tbsp. | | 0 Days none | |
| | Tomato Paste, Canned, 6-#10 | 9.04 oz. | 9.04 oz. | 15.99 tbsp. | 0.01 Cases | 0 Days none | |
| | Cumin, Ground, Pounds | 0.25 oz. | 0.25 oz. | 1.20 tbsp. | | 0 Days none | |
| | Salad Oil, Gallons | 4.62 oz. | 4.62 oz. | 9.59 tbsp. | | 0 Days none | |
| | Water For Cooking | 4.99 lb. | 4.99 lb. | 2.39 qt. | | 0 Days none | |

Scaled Recipe

Recipe Name #Black Eyed Peas Recipe Category Name Beans Pan Size 4" Steam Table Pan, Full
 Cycle Date Monday 09/19/2016 Menu Type Meal Type
 Servings Desired 100 Yield of Recipe 100 Serving Size 8.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

| No. | Item Name | Weight Amt | Yield Amt | Volume Amt | Count Amt | Pre Prep | Instructions |
|-----|-------------------------------------|------------|-----------|------------|-----------|-------------|--|
| 1 | Beans, Black Eyed Peas, Dry, Pounds | 23.00 lb. | 23.00 lb. | 3.88 gal. | | 0 Days none | Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover; let soak 1 hour. Cover with water; bring to a boil in steam-jacketed kettle; boil 2 minutes. Add pepper to beans. Reduce heat, add more water if necessary to cover beans; cover. Simmer 1-1/2 hours or until beans are just tender. Heat to 145 F. or higher for 15 seconds. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - ALL FOODS MUST BE REHEATED TO AN INTERNAL TEMPERATURE OF 165 F WITHIN 2 HOURS. FOODS MAY ONLY BE REHEATED ONCE. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS. *CCP* - IF POTENTIALLY HAZARDOUS FOOD IS REMOVED FROM TEMPERATURE CONTROL THE FOOD WILL BE MARKED OR OTHERWISE IDENTIFIED TO INDICATE THE TIME THAT IS 4 HOURS PAST THE POINT IN TIME WHEN THE FOOD WAS REMOVED FROM TEMPERATURE CONTROL. THE FOOD WILL BE COOKED AND SERVED, SERVED AT ANY TEMPERATURE IF READY-TO-EAT, OR DISCARDED, WITHIN 4 HOURS FROM THE POINT IN TIME WHEN THE FOOD IS REMOVED FROM TEMPERATURE CONTROL AND FOOD IN UNMARKED CONTAINERS OR PACKAGES, OR MARKED TO EXCEED A 4-HOUR LIMIT SHALL BE DISCARDED (IE. FOOD HANDLED IN THIS MANNER MAY NOT BE STORED AS A LEFTOVER). |
| | Black Pepper, Ground, Bulk | 0.32 oz. | 0.32 oz. | 1.30 tbsp. | | 0 Days none | |
| | Water For Cooking | 27.11 lb. | 27.11 lb. | 3.25 gal. | | 0 Days none | |

Scaled Recipe

Recipe Name #or Hummus Wrap Recipe Category Name Other No-Flesh Pan Size 4" Steam Table Pan, Full
 Cycle Date Monday 09/19/2016 Menu Type Meal Type
 Servings Desired 100 Yield of Recipe 100 Serving Size 9.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

| No. | Item Name | Weight Amt | Yield Amt | Volume Amt | Count Amt | Pre Prep | Instructions |
|-----|-----------------------------------|------------|-----------|------------|------------|------------------------------------|--|
| 1 | ♥Tortilla, Flour, Each | 6.25 lb. | 6.25 lb. | | 100.00 ea | 3 Days Thawed | Assembly: Open the flour tortilla. Place 3 oz of hummus on the tortilla. Place approximately 1 oz of each ingredient on the tortilla; lettuce, cucumber, tomato, and shredded carrots. Roll the tortilla into a wrap. Serve with 2 oz creamy italian salad dressing on side. |
| | Dressing, Creamy Italian, Gallons | 6.25 lb. | 6.25 lb. | 2.95 qt. | | 0 Days none | |
| | Hummus, Pre-Made, Pounds | 18.75 lb. | 18.75 lb. | | | 0 Days none | |
| | Tomatoes, Fresh ♥ | 6.38 lb. | 6.25 lb. | | 0.25 Cases | 1 Days Diced Small | |
| | Cucumber, Fresh ♥ | 6.56 lb. | 6.25 lb. | | 0.14 Cases | 1 Days Sliced Thin | |
| | Carrots, Fresh ♥ | 7.38 lb. | 6.25 lb. | 1.48 gal. | | 1 Days Shredded | |
| | ♥Lettuce, Iceberg, Fresh | 7.94 lb. | 6.25 lb. | | 0.21 Cases | 1 Days Washed and Torn Into Pieces | |

Scaled Recipe

Recipe Name #Kidney Beans Recipe Category Name Beans Pan Size 4" Steam Table Pan, Full
 Cycle Date Monday 09/19/2016 Menu Type Meal Type
 Servings Desired 100 Yield of Recipe 100 Serving Size 8.00 oz.

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| No. | Item Name | Weight Amt | Yield Amt | Volume Amt | Count Amt | Pre Prep | Instructions |
|-----|----------------------------|------------|-----------|------------|-----------|-------------|---|
| 1 | Beans, Kidney, Dry, Pounds | 25.00 lb. | 25.00 lb. | 3.91 gal. | | 0 Days none | Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover; let soak 1 hour. Cover with water; bring to a boil in steam-jacketed kettle; boil 2 minutes. Add pepper to beans. Reduce heat, add more water if necessary to cover beans; cover. Simmer 1-1/2 hours or until beans are just tender. Heat to 145 F. or higher for 15 seconds. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS. |
| | Black Pepper, Ground, Bulk | 0.32 oz. | 0.32 oz. | 1.30 tbsp. | | 0 Days none | |
| | Water For Cooking | 25.00 lb. | 25.00 lb. | 3.00 gal. | | 0 Days none | |

Scaled Recipe

Recipe Name #or PC PB & Jelly Sand (2) Recipe Category Name Sandwiches, Salads & Misc. Entrees Pan Size 2" Steam Table Pan, Full
 Cycle Date Monday 09/19/2016 Menu Type Meal Type
 Servings Desired 100 Yield of Recipe 100 Serving Size 14.70 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

| No. | Item Name | Weight Amt | Yield Amt | Volume Amt | Count Amt | Pre Prep | Instructions |
|-----|------------------------------------|------------|-----------|------------|---------------|-------------|---|
| 1 | ♥Whole Wheat Bread, Slices | 25.00 lb. | 25.00 lb. | | 400.00 Slices | 0 Days none | This recipe makes 2 sandwiches. There is 2 oz of peanut butter, 4 - 10 gram packs of jelly and 2 slices of bread per sandwich. *CCP* - MAINTAIN INTERNAL TEMPERATURE AT 41 F OR BELOW PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. |
| | Peanut Butter Ind 2oz Each♥ | 50.00 lb. | 50.00 lb. | | 400.00 ea | 0 Days none | |
| | Ind. Jelly, Sugar Free, Asst.-Each | 17.64 lb. | 17.64 lb. | | 800.00 ea | 0 Days none | |

