

Scaled Recipe

Recipe Name ♥#BBQ Tofu **Recipe Category Name** Soy & Tofu **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** 3.35 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	Barbeque Sauce, Gallons	3.12 lb.	3.12 lb.	1.56 qt.		0 Days none	Press Tofu to remove excess water. Cut into 1/2 inch thick slices, then quarter each slice. Pour Barbeque sauce into pan. Place tofu in pan and gently toss to coat. Let tofu marinate in sauce for 1 hour, turning occasionally. Coat sheat pan with oil, please tofu on sheet pan and place in oven to back at 400 degrees for 20 minutes. After 20 minutes, turn tofu over and brush with additional barbeque sauce. Bake 20 minutes more or until tofu is browned on edges. Toss tofu in remaining barbeque sauce. Place in 4 inch pans, cover and hold. *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.
	Tofu, Firm, Pounds	18.00 lb.	18.00 lb.			0 Days none	

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.

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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

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.

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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.

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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.

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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	

