

**Scaled Recipe**

Recipe Name: **▼Sloppy Joe** Recipe Category Name: **Beef Entrees** Pan Size: **4" Steam Table Pan, Full**  
 Cycle Date: **Tuesday 11/22/2016** Menu Type:  Meal Type:   
 Servings Desired: **1900** Yield of Recipe: **1900** Serving Size: **5.00 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	Brown Sugar, Bulk	1.48 lb.	1.48 lb.	1.53 pt.		0 Days none	Cook beef until beef loses its pink color, stirring to break apart. Drain or skim off excess fat. Combine onions, catsup, mustard, brown sugar, vinegar, and water. Add to beef. Cover, simmer 35 minutes. Stir occasionally to prevent scorching. *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 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS
	Catsup, Case, 6#10 cans	123.47 lb.	123.47 lb.	13.13 gal.	3.01 Cases	0 Days none	
	Vinegar, Gallons	18.99 lb.	18.99 lb.	2.32 gal.		0 Days none	
	Water For Cooking	28.49 lb.	28.49 lb.	3.42 gal.		0 Days none	
	Mustard, Gallons	3.56 lb.	3.56 lb.	1.68 qt.		0 Days none	
	Onions, Yellow, Fresh ▼	82.94 lb.	76.00 lb.	23.75 gal.		1 Days Chopped	
	Beef, Ground, BU/20	410.40 lb.	342.00 lb.			2 Days Thaw	

Note: The use of ground turkey or ground chicken may be used in conjunction with ground beef. The use of ground turkey, ground chicken, or a combination thereof is not to exceed 50%.

### Scaled Recipe

**Recipe Name**      \*Chicken Tacos      **Recipe Category Name**      Chicken Entrees      **Pan Size**      2" Steam Table Pan, Full  
**Cycle Date**      Tuesday 11/22/2016      **Menu Type**           **Meal Type**           **Serving Size**      7.25 oz.  
**Servings Desired**      1900      **Yield of Recipe**      1900

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No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
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1	Taco Sauce	82.21 lb.	82.21 lb.				Prepare Taco Sauce Sub Assembly Recipe. Cook boneless/skinless chicken in steam kettle, stir-cook 15 to 20 minutes until lightly brown and cooked through. Set aside. Combine red pepper, cumin, garlic, and chili powder; add to chicken. Saute 5 minutes. *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 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Red Pepper, Ground, Pounds	0.14 oz.	0.14 oz.	1.33 tsp.		0 Days none	
	Chili Powder Pounds	1.61 lb.	1.61 lb.	1.71 qt.		0 Days none	
	Garlic Powder, Pounds	6.08 oz.	6.08 oz.	1.64 Cups		0 Days none	
	Cumin, Ground Pounds	3.04 oz.	3.04 oz.	14.59 tbsp.		0 Days none	
	Chicken, Boneless/Skinless	355.38 lb.	304.49 lb.			2 Days Thaw	

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Arrange taco shells on sheet pans (2 per person) Bake 2 to 3 minutes at 325 F, until just heated.  
 Place 1/4 cup chicken filling in each taco; line up next to each other in steam table pan.

3	Cheddar Cheese, Pounds	60.90 lb.	60.90 lb.	15.22 gal.		1 Days Shredded	To assemble, place 2 ounce of chicken taco mixture, 2 tablespoons cheese, 2-1/3 tablespoons lettuce, 2 teaspoons onions, and 1 tablespoon taco sauce in each taco.
	Onions, Yellow, Fresh	39.83 lb.	36.54 lb.	11.42 gal.		0 Days Chopped Fine	
	Lettuce, iceberg, Fresh	89.70 lb.	70.63 lb.			2.35 Cases 0 Days Shredded	

Note: The use of ground turkey or ground chicken may be used in conjunction with ground beef. The use of ground turkey, ground chicken, or a combination thereof is not to exceed 50%.

**Scaled Recipe**

Recipe Name: Chicken Spaghetti / Diced Chicken  
 Cycle Date: Tuesday 11/22/2016  
 Servings Desired: 1900  
 Yield of Recipe: 1900  
 Pan Size: 4" Steam Table Pan Full  
 Meal Type:  
 Serving Size: 14.50 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	Margarine, Bulk, Pounds	57.00 lb.	57.00 lb.	7.13 gal.	0 Days none	0 Days none	Fill pot with water, add spaghetti noodles.
	Pasta, Spaghetti, Pounds	228.00 lb.	228.00 lb.	45.60 gal.	0 Days none	0 Days none	Slowly add pasta while stirring constantly until water boils again. Cook for 8 to 10 minutes or until Al dente stir occasionally. DO NOT OVERCOOK.
	Flour All Purpose, Pounds	12.28 lb.	12.28 lb.	2.67 gal.	0 Days none	0 Days none	Finely chop green pepper, onion, and celery.
	Mozzarella Cheese Pounds	114.00 lb.	114.00 lb.	28.50 gal.	0 Days none	0 Days none	Cook vegetables in margarine until soft, add pepper, tomatoes, and worcestershire sauce. Reduce heat and simmer for 35 minutes.
	Black Pepper, Ground, Bulk	1.19 lb.	1.19 lb.	1.19 qt.	0 Days none	0 Days none	Boil chicken until done. Add chicken to sauce and cook 40 minutes. Save broth.
	Tomatoes Diced 6-#10 Case	541.50 lb.	541.50 lb.	62.34 gal.	14.25 Cases	0 Days none	Prepare roux: Melt margarine in kettle without coloring. Mix in flour until smooth and cook at low temperature for 2 minutes. Slowly whisk in hot chicken broth (approximately 12 cups). Cook to desired consistency.
	Worcestershire Sauce, Gallons	2.37 lb.	2.37 lb.	1.19 qt.	0 Days none	0 Days none	Add mushrooms and roux to sauce until heated through.
	Onions, Yellow, Fresh	49.70 lb.	45.60 lb.	14.25 gal.	1 Days Chopped	1 Days Chopped	Just before noodles are done, add cheese to sauce.
	Green Peppers, Fresh	88.95 lb.	74.75 lb.	14.25 gal.	3.74 Cases	1 Days Chopped	Field in cooked spaghetti.
	Chicken, Boneless/Skinless	547.20 lb.	456.00 lb.	1 Days Thaw	2.44 Cases	1 Days Thaw	Hold for service
	Celery, Fresh Cases-35 lb	112.80 lb.	85.45 lb.	1 Days Chopped	3.02 Cases	0 Days none	*CCP - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS.
	Mushrooms Canned 6-#10	159.79 lb.	116.76 lb.	14.24 gal.	3.02 Cases	0 Days none	*CCP - COOK TO AN INTERNAL TEMPERATURE OF 145 F FOR A MINIMUM OF 15 SECONDS. TO INCLUDE EGGS, FISH & SEAFOOD.

**Scaled Recipe**

Recipe Name: Chili Con Carne  
 Recipe Category Name: Beef Entrees  
 Cycle Date: Tuesday 11/22/2016  
 Menu Type:   
 Servings Desired: 1900  
 Yield of Recipe: 1900  
 Pan Size: 4" Steam Table Pan, Full  
 Meal Type:   
 Serving Size: 14.00 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	*Kidney Beans	581.88 lb.	581.88 lb.				Prepare Kidney Beans per sub-assembly recipe. (Attached)
	Salt, Bulk, Pounds	1.53 lb.	1.53 lb.	1.19 pt.		0 Days none	Place beef in steam kettle, cook until it loses its pink color, skimming to break apart. Drain or skim off excess fat.
	Red Pepper, Ground, Pounds	11.67 oz.	11.67 oz.	1.19 pt.		0 Days none	Combine chili powder, cumin, paprika, salt, garlic powder, and red pepper.
	Chili Powder, Pounds	4.47 lb.	4.47 lb.	1.19 gal.		0 Days none	Stir into cooked beef.
	Garlic Powder, Pounds	13.19 oz.	13.19 oz.	1.78 pt.		0 Days none	Drain beans, reserve 2 Qts per 100 servings of liquid for later use.
	Tomatoes, Diced, 6-#10 Case	759.98 lb.	759.98 lb.	87.50 gal.	20.00 Cases	0 Days none	Add beans, tomatoes, and onions to cooked beef, stir well add reserved bean liquid to the beef mixture, stir. Bring to a boil, cover, reduce heat, simmer 1 hour. Do not continue to boil!!!! Stir occasionally.
	Cumin, Ground, Pounds	1.98 lb.	1.98 lb.	2.37 qt.		0 Days none	*CCP - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS.
	Onions, Yellow, Fresh	64.62 lb.	59.28 lb.	18.53 gal.		1 Days Chopped	*CCP - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Beef, Ground, 80/20	319.20 lb.	266.00 lb.			2 Days Thaw	*CCP - REFRIGERATOR THAWING AT -41 FIS SUGGESTED. COOL WATER THAWING MUST BE DONE AT 70 F OR BELOW FOR 2 HOURS OR LESS FROM A CONTINUOUSLY RUNNING POTABLE WATER SUPPLY. THAWING AT ROOM TEMPERATURE IS NOT ACCEPTABLE. MICROWAVE THAWED FOODS MUST BE COOKED IMMEDIATELY AFTER THAWING.

Note: The use of ground turkey or ground chicken may be used in conjunction with ground beef. The use of ground turkey, ground chicken,

# Scaled Recipe

**Recipe Name**      \*Kidney Beans      **Recipe Category Name**      Beans  
**Cycle Date**      Tuesday 11/22/2016      **Menu Type**  
**Servings Desired**      1552      **Yield of Recipe**      1552  
**CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION INSPECT ALL UTENSILS PREPARATION EQUIPMENT SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE**

**Pan Size**      4" Steam Table Pan, Full  
**Meat Type**  
**Serving Size**      6.00 oz.

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
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1	Beans, Kidney, Dry, Pounds	217.28 lb.	217.28 lb.	33.95 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	3.87 oz.	3.87 oz.	15.50 tbsp.		0 Days none	
	Water For Cooking	364.71 lb.	364.71 lb.	43.73 gal.		0 Days none	

# Scaled Recipe

**Recipe Name** ▼ Beef Taco Salad w/Bulk Tortilla Chips **Recipe Category Name** Beef Entrees **Pan Size** 4" Steam Table Pan, Full  
**Cycle Date** Tuesday 11/22/2016 **Menu Type** **Meal Type**  
**Servings Desired** 1900 **Yield of Recipe** 1900 **Serving Size** 10.00 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
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1	▼ Pinto Beans	237.50 lb.	237.50 lb.				Prepare Pinto Bean Sub Assembly Recipe. Place cooked pinto beans in 4" steamtable pans, cover and hold for assembly. *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.
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2	Flour, All Purpose, Pounds	4.75 lb.	4.75 lb.	1.03 gal.		0 Days none	Cook beef until beef loses its pink color, stir to break apart. Drain fat. Combine flour, chili powder, salt, garlic powder, cumin and red pepper. Add to beef. Cook 5 minutes, stirring occasionally. Place cooked beef mixture in 4" steamtable pans, cover and hold for assembly. *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 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Salt, Bulk, Pounds	1.19 lb.	1.19 lb.	1.84 Cups		0 Days none	
	Red Pepper, Ground, Pounds	1.95 oz.	1.95 oz.	6.32 tbsp.		0 Days none	
	Chili Powder, Pounds	1.78 lb.	1.78 lb.	1.89 qt.		0 Days none	
	Garlic Powder, Pounds	2.38 lb.	2.38 lb.	2.56 qt.		0 Days none	
	Cumin Ground, Pounds	1.31 oz.	1.31 oz.	6.27 tbsp.		0 Days none	
	Beef Ground, 80/20	408.20 lb.	408.50 lb.			2 Days Thaw	

3	Tomatoes, Fresh ▼	121.13 lb.	118.75 lb.		4.75 Cases	0 Days Diced	Shred lettuce and Dice the tomatoes and onion, place in separate pans, cover, an hold for assembly.
	Onions, Yellow, Fresh ▼	64.72 lb.	59.38 lb.	18.55 gal		1 Days Diced	
	▼ Lettuce, Iceberg Fresh	301.58 lb.	237.46 lb.		7.92 Cases	0 Days Chopped or Shredded 0 Days none	

## Scaled Recipe

5 Tortilla Chips, Bulk, Pounds

118.75 lb.

118.75 lb

712.50 Servings 0 Days none

Use batch preparation methods when assembling the Beef Taco Salads or assemble on the serving line

Assembly instructions: Place 2 oz of lettuce in the large compartment of serving tray top with 2 oz of the hot pinto beans, 3 oz of the hot beef mixture, 1/2 oz of diced onions and 1 oz of diced tomatoes. Serve on side with 1 oz of the tortilla chips

Note: The use of ground turkey or ground chicken may be used in conjunction with ground beef. The use of ground turkey ground chicken, or a combination thereof is not to exceed 50%.



**Scaled Recipe**

Recipe Name: \*Chicken Fajitas Recipe Category Name: Chicken Entrees Pan Size: 4" Steam Table Pan, Full  
 Cycle Date: Tuesday 11/22/2016 Menu Type: Meal Type  
 Servings Desired: 1900 Yield of Recipe: 1900 Serving Size: 5.45 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	Red Pepper, Ground, Pounds	8.76 oz.	8.76 oz.	1.78 Cups		0 Days none	Combine , garlic powder, black pepper, cumin and red pepper. Stir well to blend. Sprinkle mixture over chicken tenders. Mix thoroughly to distribute seasonings around all surfaces of the chicken. Cover. Marinate under refrigeration at 41 f or lower for 45 minutes.
	Black Pepper, Ground, Bulk	9.48 oz.	9.48 oz.	1.19 pt		0 Days none	
	Garlic Powder, Pounds	1.10 lb.	1.10 lb.	1.19 qt.		0 Days none	
	Cumin, Ground Pounds	7.90 oz.	7.90 oz.	1.19 pt.		0 Days none	
	Chicken, Boneless;Skinless	570.00 lb.	475.00 lb			1 Days Cut into Strips 2 Days Thaw	

2	Onions, Yellow, Fresh *	103.55 lb.	95.00 lb.	29.59 gal		1 Days Chopped	On a lightly coat griddle, grill onions and green peppers 6 to 8 minutes while tossing intermittently, add oil as needed. Lightly coat griddle with some melted shortening. Grill chicken tenders 5 to 7 minutes or until lightly browned while tossing intermittently, add shortening as needed to prevent sticking. Serve 2 oz. of chicken strips with 3 tsp. of onion mixture per fajita.
	Green Peppers, Fresh	90.44 lb.	78.00 lb.	14.49 gal.	3.80 Cases	1 Days Sliced	

Serving Portion: 2 Fajitas  
 \*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 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.

**Scaled Recipe**

Recipe Name	Baked Ziti	Recipe Category Name	Beef Entrees	Pan Size	4" Steam Table Pan, Full
Cycle Date	Tuesday 11/22/2016	Menu Type		Meal Type	
Servings Desired	1900	Yield of Recipe	1900	Serving Size	14.00 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	Pasta, Ziti, Pounds	285.00 lb.	285.00 lb.	71.25 gal		0 Days none	Prepare Marinara Sauce per Sub Assembly Recipe.
	Water For Cooking	389.49 lb.	389.49 lb.	46.70 gal		0 Days none	Cook pasta according to package instructions.

2	Beef, Ground, 80/20	456.00 lb.	380.00 lb.			2 Days Thaw under refrigeration	In a skillet cook beef over medium heat until no longer pink, drain fat. *CCP - REFRIGERATOR THAWING AT <41 F IS SUGGESTED. COOL WATER THAWING MUST BE DONE AT 70 F OR BELOW FOR 2 HOURS OR LESS FROM A CONTINUOUSLY RUNNING POTABLE WATER SUPPLY. THAWING AT ROOM TEMPERATURE IS NOT ACCEPTABLE. MICROWAVE THAWED FOODS MUST BE COOKED IMMEDIATELY AFTER THAWING.
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3	Marinara Sauce	475.00 lb.	475.00 lb.				Add marinara sauce to beef. Add mozzarella cheese (reserve enough cheese to garnish top of casserole). Drain pasta, add to cheese, beef and marinara sauce. Stir. Place ingredients in greased pans, cover and bake at 350 f for 30 minutes. Uncover, sprinkle reserved mozzarella cheese on top and bake for 5 to 10 minutes longer until cheese is melted. *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 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Mozzarella Cheese, Pounds	142.50 lb.	142.50 lb.	35.63 gal		1 Days Shredded	

Note: The use of ground turkey or ground chicken may be used in conjunction with ground beef. The use of ground turkey, ground chicken, or a combination thereof is not to exceed 50%.

# Scaled Recipe

**Recipe Name**      ◀Marrara Sauce      **Recipe Category Name**      Sauces & Gravy      **Pan Size**      4" Steam Table Pan, Full  
**Cycle Date**      Tuesday 11/22/2016      **Menu Type**           **Meal Type**           **Serving Size**      8.00 oz  
**Servings Desired**      950      **Yield of Recipe**      950  
**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	Margarine, Bulk, Pounds	1.04 lb.	1.04 lb.	1.04 pt.	0 Days none	0 Days none	Sauté garlic and onions in margarine or salad oil until tender.
	Garlic Powder, Pounds	6.80 oz.	6.80 oz.	1.78 Cups	0 Days none	0 Days none	
	Onions, Yellow, Fresh ▼	32.31 lb.	29.64 lb.	9.26 gal.	0 Days Chopped	0 Days Chopped	
2	Sugar, Bulk	3.12 lb.	3.12 lb.	1.79 qt.	0 Days none	0 Days none	Combine sauteed onions and garlic with tomatoes, tomato paste, water, bay leaves, oregano, basil, sugar and thyme. Mix well. Bring to a boil, reduce heat and simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves before serving. *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.
	Bay Leaves, Pounds	2.37 oz.	2.37 oz.	1.11 pt.	0 Days none	0 Days none	
	Basil Leaves, Pounds	3.13 oz.	3.13 oz.	1.10 qt.	0 Days none	0 Days none	
	Tomatoes, Diced, 6-#10 Case	265.98 lb.	265.98 lb.	30.62 gal.	7.00 Cases	0 Days none	
	Tomato Paste, Canned, 6-#10	95.00 lb.	95.00 lb.	10.50 gal.	2.33 Cases	0 Days none	
	Oregano, Ground, Pounds	3.13 oz.	3.13 oz.	1.12 Cups	0 Days none	0 Days none	
	Thyme, Ground, Pounds	3.13 oz.	3.13 oz.	1.29 Cups	0 Days none	0 Days none	
	Water For Cooking	79.23 lb.	79.23 lb.	9.50 gal.	0 Days none	0 Days none	

### Scaled Recipe

**Recipe Name** ▼Meatloaf **Recipe Category Name** Beef Entrees **Pan Size** 2" Steam Table Pan, Full  
**Cycle Date** Tuesday 11/22/2016 **Menu Type** **Meal Type**  
**Servings Desired** 1900 **Yield of Recipe** 1900 **Serving Size** 6.20 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	Non Fat Dry Milk, Pounds	7.60 lb.	7.60 lb.	1.19 gal.		0 Days none	Combine beef with bread crumbs, pepper and garlic; mix until well blended. Reconstitute milk. Add milk, celery, onions, sweet peppers, eggs, and catsup. Mix lightly but thoroughly. DO NOT OVERMIX.
	Catsup, Case, 6#10 cans	94.96 lb.	94.96 lb.	10.10 gal.	2.32 Cases	0 Days none	
	Black Pepper, Ground, Bulk	4.74 oz.	4.74 oz.	1.19 Cups		0 Days none	
	Garlic Powder, Pounds	4.38 oz.	4.38 oz.	1.18 Cups		0 Days none	
	▼Whole Wheat Bread, Slices	66.50 lb.	66.50 lb.		1,064.00 Slices	0 Days Crumbed	
	Eggs, Fresh, Medium, Each	45.03 lb.	45.03 lb.		360.24 ea	0 Days Cracked & Mixed	
	Water For Cooking	38.00 lb.	38.00 lb.	4.56 gal.		0 Days none	
	Onions, Yellow, Fresh ▼	20.71 lb.	19.00 lb.	5.94 gal		1 Days Chopped	
	Green Peppers, Fresh	22.61 lb.	19.00 lb.	3.62 gal.	0.95 Cases	1 Days Chopped	
	Beef, Ground, 80/20	513.00 lb.	427.50 lb.		0.54 Cases	1 Days Chopped	
	Celery, Fresh Cases-35 lb	25.02 lb.	18.95 lb.				

Place 11 pounds 6 ounces meat mixture into each steam table pan and divide into 2 loaves per pan

Bake approximately 1 hour 30 minutes at 300 F until internal temperature reaches 165 F, or higher for 15 seconds. Skim off excess fat and liquid during cooking.

Let stand 20 minutes before slicing. Cut 13 slices per loaf.  
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