Recipe Information

Formal Name: Roast Turkey Breast
Name: Turkey-Breast, Roast (Red Sodium)
Menu Planning Group: Entree-Poultry

Preparation Information

Preparation Date: 11/21/2013 10:32 AM
Yield: 3-1/8 - Pound
Portions: 16-2/3 - 3 Oz

Shelf Life:
Shelf Life: Use Within 24 To 48 Hours. CCP-- Reheat Quickly (Per HACCP) To Internal Temperature Of 165 Degrees F. (For 15 Seconds).

<table>
<thead>
<tr>
<th>Type</th>
<th>Description</th>
<th>Prep Technique</th>
<th>Quantity</th>
<th>UOM</th>
<th>Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>I</td>
<td>Turkey Breast-Reduced Sod Roast, Raw</td>
<td></td>
<td>5-3/8</td>
<td>Pound</td>
<td>61890</td>
</tr>
</tbody>
</table>

Step # | Preparation
--- | ---
1) | Note: turkey can be cooked either thawed or frozen. If prepared thawed, thaw turkey breast inside poly bag in refrigerator at internal temperature of 40 degrees F. or below for 12-24 hours.
2) | Place turkey breast in ovenable poly bag in half hotel pan. Be sure the words "Roast this side up" are facing up.
3) | Add 3 cups of water (not listed) to the bottom of each hotel pan.
4) | CCP-- Roast in a preheated 325 degree F. convection (375 degree F. standard) oven for 1 hour and 30 minutes if thawed or 3 hours if frozen, or until minimum internal temperature is at least 165 degrees F. (for 15 seconds). Monitor temperature at 30 minute intervals. Poly bag should vent during the last 20-30 minutes of cooking. Remove from poly bag when minimum temperature has been reached.
5) | Let turkey rest for 15 minutes before cutting. After resting, slice turkey against the grain to prevent shredding. CCP-- Hold hot (140 degrees F. or above) for service or cool quickly (per HACCP) to internal temperature of 40 degrees F. or below.
6) | Shelf Life: Use within 24 to 48 hours. CCP-- Reheat quickly (per HACCP) to internal temperature of 165 degrees F. (for 15 seconds).
Recipe Information

Formal Name: Glazed Ham
Name: Ham-Baked, Glazed
Menu Planning Group: Entree-Pork

Preparation Information

Preparation Date: 11/21/2013 10:30 AM
Yield: 13-1/4 - Ounce - Weight
Portions: 4-3/8 - 3 Oz

Shelf Life:
Shelf Life: Use Within 24 To 48 Hours. Ccp-- Reheat Quickly (Per Haccp) To Internal Temperature Of 165 Degrees F. (For 15 Seconds).

Type | Description | Prep Technique | Quantity | UOM       | Number
-----|-------------|----------------|----------|-----------|--------
I    | Ham-Water Added, 95% Ff, Boiled, 4x6 | 12-1/2 | Ounce - Weight | 146204602
I    | Cloves, Whole | 1 | Teaspoon | 48800000
I    | Brown Sugar, Light | 1-1/4 | Tablespoon | 55602092
I    | Honey, Bulk | 2-1/4 | Teaspoon | 24716018
I    | Water | 1-1/3 | Ounce - Volume | 0
I    | Pineapple Juice, Unsweetened, Canned | 1 | Teaspoon | 32600025

Step # | Preparation
-----|-------------------
1) | Remove rind and score ham with sharp knife. Stud with whole cloves. Place hams on rack in roasting pans.
2) | Combine brown sugar, honey and pineapple juice for glaze. Mix well. Spread glaze evenly over hams.
3) | Pour water in bottom of each roasting pan. CCP-- Roast in a 275 degree F. standard oven to minimum internal temperature of 140 degrees F. (for 15 seconds) (about 20 minutes per pound of meat). Remove from oven. Let stand for 20 to 30 minutes before slicing. Slice on slicer or by hand, 1/4" thick. CCP-- Hold hot (140 degrees F. or above) for service or cool quickly (per HACCP) to internal temperature of 40 degrees F. or below.
4) | Serving Suggestions: Serve with 1 tsp Ham Glaze, 4 oz Mashed Sweet Potato, 3 oz Steamed Peas, and a Biscuit.
5) | Variation: Hams may be decorated with pineapple rings, maraschino cherry halves or orange, peach or pear slices.
6) | Shelf Life: Use within 24 to 48 hours. CCP-- Reheat quickly (per HACCP) to internal temperature of 165 degrees F. (for 15 seconds).
Recipe Information

Formal Name: Fresh Green Beans
Name: Beans-Green, Fresh, Steamed
Menu Planning Group: Veg-Green

Preparation Information

Preparation Date: 11/21/2013 10:34 AM
Yield: 9 - Pound
Portions: 48 - 4 Oz Spoodle

Shelf Life: If Left Over, Do Not Reuse.

<table>
<thead>
<tr>
<th>Type</th>
<th>Description</th>
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<th>Quantity</th>
<th>UOM</th>
<th>Number</th>
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<tbody>
<tr>
<td>I</td>
<td>Green Beans-Fresh</td>
<td></td>
<td>10</td>
<td>Pound</td>
<td>77300000</td>
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Step # Preparation

1) NOTE: Beans may be cut into 1” diagonal or straight cut pieces.
2) Place beans in cooking pan. Steam for 2 to 2 1/2 minutes or until tender-crisp. Or, add to boiling water and simmer for 15 minutes or until tender-crisp. CCP-- Minimum internal temperature should be 140 degrees F. or above. Drain. CCP-- Hold hot (140 degrees F. or above) for service.
3) Seasoning Suggestions (may not be allergen free):

* Sprinkle with freshly ground black pepper and fresh lemon juice.

* Season with basil, chervil, chives, dill weed, granulated garlic, marjoram, oregano, parsley, rosemary, thyme, nutmeg (use about 1 Tbsp fresh or 1 tsp dried leaf herbs for each 12 servings). Sprinkle dried herbs over vegetables before cooking. Sprinkle fresh herbs over vegetables before or after cooking.

* Add 2 Tbsp melted butter or margarine and 3/4 tsp Salt & Pepper Mixture or 2 Tbsp appropriate seasoned butter to each 12 servings cooked, hot green beans.

* Add 1/2 cup hot, sauteed mushrooms to each 12 servings cooked, hot green beans.

* Just before service, add 2 Tbsp pesto to each 12 servings cooked, hot green beans.

* Just before service, sprinkle 2 Tbsp toasted sesame seeds, sliced almonds, or diced pimiento over each 12 servings cooked, hot green beans.

4) Shelf Life: If left over, do not reuse.
**Recipe Information**

**Formal Name:** Herbed Yukon Potatoes  
**Name:** Potatoes-Yukon, Roasted, Herbed (Hc)  
**Menu Planning Group:** Veg-Potatoes

**Preparation Information**

**Preparation Date:** 11/21/2013 10:34 AM  
**Yield:** 1-3/4 - Pound  
**Portions:** 7-1/8 - 4 Oz

**Type** | **Description** | **Prep Technique** | **Quantity** | **UOM** | **Number**  
--- | --- | --- | --- | --- | ---  
I | Potato-Yukon Gold, Fresh | Dice 1" | 2-1/8 | Pound | 35530  
I | Water | | 2 | Quart | 0  
I | Olive Oil | | 3 | Teaspoon | 56612680  
I | Rosemary, Fresh | Chop | 3 | Teaspoon | 205800000  
I | Salt, Kosher | | 7/8 | Teaspoon | 262700000  
I | Pepper-Black, Ground (Hc) | | 1/2 | Teaspoon | 505000000

**Step # | Preparation**  
--- | ---  
1) | For Service:  
2) | Dice potatoes 1" keeping skin on.  
3) | Place potatoes and water in a pot. Bring to a boil over high heat.  
4) | Drain the potatoes as soon as they are barely tender. Toss with oil, rosemary, salt and pepper.  
5) | Coat sheet pans with vegetable oil spray (not listed). Place potatoes in a single layer. Do not overcrowd.  
6) | Bake in a preheated 350 degree F. convection (400 degree F. standard) oven for 15 minutes or until lightly golden.  
   CCP-- Minimum internal temperature should be 140 degrees F. or above.  
   CCP-- Hold hot (140 degrees F. or above) for service or cool quickly (per HACCP) to internal temperature of 40 degrees F. or below.  
7) | Shelf Life: Use within 24 hours.  
   CCP-- Reheat quickly (per HACCP) to internal temperature of 165 degrees F. (for 15 seconds).
Recipe Information

Formal Name: Mashed Sweet Potatoes
Name: Potatoes-Sweet, Mash (Odc)
Menu Planning Group: Veg-Potatoes

Preparation Information

Preparation Date: 11/21/2013 10:35 AM
Yield: 2 - Cup
Portions: 4 - 1/2 Cup

Shelf Life:
Shelf Life: If Left Over, Do Not Reuse.

<table>
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<tr>
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<tr>
<td>I</td>
<td>Sweet Potato (Yam), Fresh</td>
<td>Peeled, Chopped</td>
<td>1-1/8</td>
<td>Pound</td>
<td>82200000</td>
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<tr>
<td>I</td>
<td>Cinnamon, Ground</td>
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<td>1/4</td>
<td>Teaspoon</td>
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<tr>
<td>I</td>
<td>Pepper-Black, Table Ground</td>
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<td>1/4</td>
<td>Teaspoon</td>
<td>46743</td>
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<tr>
<td>I</td>
<td>Lime Juice, Fresh, Pasteurized (Conv)</td>
<td></td>
<td>1-3/4</td>
<td>Teaspoon</td>
<td>26300000</td>
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<tr>
<td>I</td>
<td>Cumin, Ground</td>
<td></td>
<td>1/2</td>
<td>Teaspoon</td>
<td>49000000</td>
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Step #     Preparation
1) For Service:
2) Place potatoes in perforated pans. Steam for 15 minutes or until tender. CCP-- Minimum internal temperature should be 140 degrees F. or above.
3) Place all ingredients in mixer bowl. Using a paddle attachment, mix potatoes for 1 minutes on speed 1 or until well incorporated, and slightly chunky. CCP-- Hold hot (140 degrees F. or above) for service.
4) Shelf Life: If left over, do not reuse.
Recipe Information

Formal Name: Spinach, Cranberry, & Pumpkin Seed Salad
Name: Wb-Salad-Spinach, Cranberry & Pumpkin
Menu Planning Group: Salad-Vegetables

Preparation Information

Preparation Date: 11/21/2013 10:32 AM
Yield: 1 - Salad
Portions: 1 - Salad

Shelf Life: If Left Over, Do Not Reuse.

<table>
<thead>
<tr>
<th>Type</th>
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<th>Quantity</th>
<th>UOM</th>
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<tbody>
<tr>
<td>I</td>
<td>Lettuce-Romaine, Chopped (Conv)</td>
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<td>4</td>
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<tr>
<td>I</td>
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<td>4</td>
<td>Ounce - Volume</td>
<td>81407873</td>
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<tr>
<td>I</td>
<td>Lettuce-Leaf, Red</td>
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<td>4</td>
<td>Ounce - Volume</td>
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<tr>
<td>I</td>
<td>Orange-Mandarin, Juice Pack, Canned</td>
<td>Drained</td>
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<td>Ounce - Volume</td>
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<tr>
<td>I</td>
<td>Cranberries, Dried</td>
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<td>2</td>
<td>Tablespoon</td>
<td>275600000</td>
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<tr>
<td>I</td>
<td>Pumpkin Seeds, Shelled (Pepitas)</td>
<td>Toasted</td>
<td>3</td>
<td>Teaspoon</td>
<td>33788</td>
</tr>
</tbody>
</table>

Step # Preparation

1) Dry greens. Use a salad spinner if available. Water remaining on salad greens dilutes the dressing.
2) Cut red leaf (using a stainless steel knife) or tear into 2" square pieces. If cut too small, the salad looks skimpy and takes more greens to fill a 3 cup serving. If cut too large, it will be too inconvenient for the customer. A 2" square is bite size.
3) Cover with a damp towel. CCP-- Hold refrigerated at internal temperature of 40 degrees F. or below for use.
4) To build salad:
   - Place 1.5 cups of loosely packed greens on plate.
   - Top greens with .25 cup mandarin oranges.
   - Top oranges with 2 Tbsp dried cranberries.
   - Top cranberries with 1 Tbsp pumpkin seeds.
5) Serve immediately.
6) Shelf Life: If left over, do not reuse.
Recipe Information

Formal Name: Honey Vinaigrette
Name: Vinaigrette-Honey Cider
Menu Planning Group: Salad Dressings

Preparation Information

Preparation Date: 11/21/2013 10:33 AM
Yield: 7 - Ounce - Volume
Portions: 3-1/2 - 2 Oz Ladle

Shelf Life: Use Within 3 Days.

<table>
<thead>
<tr>
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<tr>
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<td>I</td>
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</tr>
<tr>
<td>I</td>
<td>Honey, Bulk</td>
<td></td>
<td>2</td>
<td>Tablespoon</td>
<td>24716018</td>
</tr>
</tbody>
</table>

Step #  Preparation
1) Combine all ingredients. Whisk until well-blended. CCP-- Hold refrigerated at internal temperature of 40 degrees F. or below for service. Stir well before each use.
2) Shelf Life: Use within 3 days.