

Recipe Information

64568

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).

<u>Type</u>	<u>Description</u>	<u>Prep Technique</u>	<u>Quantity</u>	<u>UOM</u>	<u>Number</u>
I	Turkey Breast-Reduced Sod Roast, Raw (Hc)		5-3/8	Pound	61890

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

286904306

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).

<u>Type</u>	<u>Description</u>	<u>Prep Technique</u>	<u>Quantity</u>	<u>UOM</u>	<u>Number</u>
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

211608935

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:

Shelf Life: If Left Over, Do Not Reuse.

<u>Type</u>	<u>Description</u>	<u>Prep Technique</u>	<u>Quantity</u>	<u>UOM</u>	<u>Number</u>
I	Green Beans-Fresh		10	Pound	77300000

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 pimienta over each 12 servings cooked, hot green beans.
- 4) Shelf Life: If left over, do not reuse.

Recipe Information

38403

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

Shelf Life:

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

<u>Type</u>	<u>Description</u>	<u>Prep Technique</u>	<u>Quantity</u>	<u>UOM</u>	<u>Number</u>
I	Potato-Yukon Gold, Fresh	Diced 1"	2-1/8	Pound	35530
I	Water		2	Quart	0
I	Olive Oil		3	Teaspoon	56612680
I	Rosemary, Fresh	Chopped	3	Teaspoon	205800000
I	Salt, Kosher		7/8	Teaspoon	262700000
I	Pepper-Black, Ground (Hc)		1/2	Teaspoon	50500000

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

68105

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.

<u>Type</u>	<u>Description</u>	<u>Prep Technique</u>	<u>Quantity</u>	<u>UOM</u>	<u>Number</u>
I	Sweet Potato (Yam), Fresh	Peeled, Chopped	1-1/8	Pound	82200000
I	Cinnamon, Ground		1/4	Teaspoon	48503642
I	Pepper-Black, Table Ground		1/4	Teaspoon	46743
I	Lime Juice, Fresh, Pasteurized (Conv)		1-3/4	Teaspoon	26300000
I	Cumin, Ground		1/2	Teaspoon	49000000

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

50144

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 - 1 Salad

Shelf Life:

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

<u>Type</u>	<u>Description</u>	<u>Prep Technique</u>	<u>Quantity</u>	<u>UOM</u>	<u>Number</u>
I	Lettuce-Romaine, Chopped (Conv)		4	Ounce - Volume	370216054
I	Spinach, Fresh		4	Ounce - Volume	81407873
I	Lettuce-Leaf, Red		4	Ounce - Volume	315400000
I	Orange-Mandarin, Juice Pack, Canned	Drained	2	Ounce - Volume	44103879
I	Cranberries, Dried		2	Tablespoon	275600000
I	Pumpkin Seeds, Shelled (Pepitas)	Toasted	3	Teaspoon	33788

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: Shelf Life: If left over, do not reuse.

Recipe Information

51826

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:

Shelf Life: Use Within 3 Days.

<u>Type</u>	<u>Description</u>	<u>Prep Technique</u>	<u>Quantity</u>	<u>UOM</u>	<u>Number</u>
I	Canola Oil		4	Ounce - Volume	233300000
I	Apple Cider Vinegar		2	Ounce - Volume	46012674
I	Honey, Bulk		2	Tablespoon	24716018

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.