Sliced Turkey with Brown Gravy (564)

(Sliced Turkey with Brown Gravy MC564)

Meat/Meat Alternate

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Turkey roast, frozen & dk meat, roasted.....	9 lbs 12 oz..	.....	19 lb 8 oz.....	.....	.....	Directions for Cooking Turkey Roasts: 1. Thaw turkey under refrigeration (40 F).
						To roast or bake: 2. Place roast on foil and wrap very tightly. 3. Bake for 4 hours at 350 F in convection oven or until temperature reaches 165 F at ends and center of roast. 4. Remove turkey from foil, cut each roast into 4 pieces and place on ice for cooling by using 2 steamtable pans. Place roast in refrigerator, covered lightly with foil or pan liners. *CCP: Internal temperature of product must register 165 F for 15 seconds or longer.*
						5. Slice turkey and measure out a 2 oz serving to determine portion size. 6. Slice remaining turkey and place in steamtable pans.
Gravy, mix, brown, dry..... Water, hot.....	....	1 1 lb package 1 Gal.....	....	2 lb package.... 2 Gal.....	....	7. Prepare brown gravy according to package directions.
						8. Portion 2 oz serving of turkey and 2 oz brown gravy per serving. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated.*

Serving: 1 portion of 2 oz. turkey and 2 oz. gravy provides 2 oz. meat/meat alternate Yield: 50 servings: 50 portions
100 servings: 100 portions

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Sliced Turkey with Brown Gravy (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	174		Iron	1.44	Mg	Protein	20.23	G	Percent ⇒	Protein	46.54%
Cholesterol	47	Mg	Calcium	5.93	Mg	Carbohydrates	7.23	G	Of ⇒	Carbohydrates	16.64%
Sodium	992	Mg	Vitamin A	0.00	RE	Total Fat	6.59	G	Calories ⇒	Total Fat	34.09%
Dietary Fiber	0.00	G	Vitamin C	0.00	Mg	Saturated Fat	2.42	G	From ⇒	Saturated Fat	12.55%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

Turkey and Dressing Supreme (566)

(Turkey and Dressing Supreme MC566)

Meat/Meat Alternate-Grain/Bread

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Turkey, whole	13 lb		26 lb			1. Cook turkey the day before, remove from bones and chop. *CCP: Internal temperature of product must register 165° F for 15 seconds at completion of cooking process. Cook meat or poultry until the correct temperature is reached. Divide into small portions and refrigerate for use in recipe the next day*
Or						
Turkey Roast	9 ¾ lb		19 lb 8 oz			
Celery, fresh, raw, diced, ¼ "	1 lb 4 ¼ oz		2 lb 8 ½ oz			2. Sauté onions and celery in butter.
Onions, fresh, yellow, diced	4 lb 8 oz		9 lb			
Butter, w/salt		1 Cup		2 Cup		
Central Ms cornbread, crumbled		2 Gal		4 Gal		3. Combine breads, celery, onions, broth, water, poultry seasoning, pepper, and salt. Mix thoroughly.
Bread, white, 24 oz loaf, sliced		2 Qt (crumb)		4 Qt (crumb)		
Broth, chicken		1 Gal		2 Gal		
Water		1 Qt		2 Qt		
Seasoning, poultry		¼ Oz		½ oz		
Black Pepper		1 Tbsp		2 Tbsp		
Table Salt		1 Tbsp		2 Tbsp		
Eggs, fresh, large		9 Eggs		18 Eggs		4. Beat eggs with wire whip. Fold into dressing.
						5. Add turkey and mix thoroughly. 6. Portion into 4 pans – 12 x 20 x 2 inches (1 ½ gallon per pan). Cover with aluminum foil. 7. Bake at 350 F for 45 minutes. Remove foil and continue to cook 15 minutes. 8. Cut pans 5 by 5 for 25 servings per pan. *CCP: Internal temperature of product must register 165 F for 15 seconds or longer. Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Discard any leftovers.*

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Turkey and Dressing Supreme (Continued)

Serving: 1 portion provides 2 ounce serving of meat/meat alternate and 1 grain/bread

Yield: 50 servings: 2 full-size steam table pans
100 servings: 4 full-size steam table pans

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	351		Iron	3.02	Mg	Protein	23.43	G	Percent ⇒	Protein	26.69%
Cholesterol	112	Mg	Calcium	238.49	Mg	Carbohydrates	27.63	G	Of ⇒	Carbohydrates	31.48%
Sodium	1181	Mg	Vitamin A	97	RE	Total Fat	15.68	G	Calories ⇒	Total Fat	40.19%
Dietary Fiber	2.42	G	Vitamin C	3.66	Mg	Saturated Fat	5.50	G	From ⇒	Saturated Fat	14.09%

Production Notes:
For 100 servings, use 4 gallons of crumbled cornbread.

Serving Notes:

Purchasing Guide:
Use commodity products when available.
May substitute 9 oz (3 cups) of dried whole eggs and 3 cups water in place of shell eggs.
26 pounds of raw turkey weighs 13 lb 8 oz when cooked.

Miscellaneous Notes:

Chicken Spaghetti (542)

(Chicken Spaghetti MC542)

Meat/Meat Alternate-Grains/Breads

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Onion, fresh, yellow, diced...	13 oz.....	2 Cup.....	1 lb 10 oz.....	1 Qt chopped.....	.....	1. Break spaghetti into 2" pieces. Cook diced onions, diced green pepper, spaghetti, and salt in canned, ready-to-use chicken broth. Drain spaghetti.
Peppers, swt, green, raw, diced.....	11 oz.....	2 Cup.....	1 lb 6 oz.....	1 Qt chopped.....	.....	
Pasta, spaghetti, extra thin...	4 lb 14 oz....	.....	9 lb ½ oz.....	.....	.....	
Table salt.....	.....	¼ Cup.....	.....	½ Cup.....	.....	
Broth, chicken.....	.....	1 Gal 2 Qt.....	.....	3 Gal.....	.....	
Chicken, diced, ckd.....	6 lb 4 oz.....	.....	12 lb 8 oz ...	.....	.....	2. Combine chicken, cream of chicken soup, and pimento with drained, cooked spaghetti until thoroughly blended.
Soup, cream of chicken.....	7 lb 13 oz.....	2 ½ cans.....	15 lb 10 oz...	5 50 oz can	.....	
Pimiento, canned.....	.....	½ Cup.....	.....	1 Cup	.....	
						3. Pour mixture into steamtable pans (12"x20"x2 ½"). For 50 servings, use 1 steamtable pan; for 100 servings, use 2 steamtable pans
						4. To Bake: Conventional oven: 350°F, approximately 25-35 minutes. Convection oven: 350°F, approximately 25 minutes. *CCP: Internal temperature of product must register 165° F for 15 seconds at completion of cooking process.*
Cheese, American, grated...	4 oz.....	1 Cup.....	8 oz.....	2 Cup.....	.....	5. Garnish with cheese. Allow cheese to melt before serving. Cover and place in warmer until ready for service. 6. Portion with 6 oz spoodle or cut each pan 5 x 5 and serve with spatula.

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Chicken Spaghetti (Continued)

						CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated

Serving: 1 6-oz (6 oz. spoodle) provides 2 oz. meat/meat alternate and 1 grain/bread

Yield: 50 servings: 2 full-size steam table pans
100 servings: 4 full-size steam table pans

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	328		Iron	2.36	Mg	Protein	24.75	G	Percent ⇒	Protein	30.22%
Cholesterol	53*	Mg	Calcium	24.77	Mg	Carbohydrates	37.57	G	Of ⇒	Carbohydrates	45.86%
Sodium	1506	Mg	Vitamin A	63	RE	Total Fat	8.38	G	Calories ⇒	Total Fat	23.02%
Dietary Fiber	1.99	G	Vitamin C	7.54	Mg	Saturated Fat	1.64*	G	From ⇒	Saturated Fat	4.51%

Production Notes:

Serving Notes:
Garnish with green pepper rings, parsley sprigs, or extra pimento pieces.

Purchasing Guide:
Use commodity products when available
Chicken base may be used in place of chicken broth. Follow package directions.

Miscellaneous Notes:

Chicken Pot Pie (538)

(Chicken Pot Pie MC538)

Meat/Meat Alternate – Grains/Breads – Vegetables

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Flour, all purpose white, enriched, bleached Table Salt Shortening, vegetable	2 lb 1 lb 3 oz	1 Qt 3 ¼ Cup 1 ½ Tsp 2 ¾ Cup	4 lb 2 lb 6 oz	3 Qt 2 ½ Cup 1 Tbsp 1 Qt 1 ½ Cup		1. FOR PASTRY TOPPING: Combine flour and salt. Combine in mixer with whisk or dough hook until size of small peas.
Water, cold		1 Cup		2 Cup		2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 9
Chicken, diced, ckd,	6 lb 4 oz	1 Gal 1 ½ Qt	12 lb 8 oz	2 Gal 3 Qt		3. FILLING: Place 3 lb 3 oz (2 qt 3 cups) chicken into each steamtable pan (12"x20"x2 ½"). For 50 servings, use 2 steamtable pans. For 100 servings use 4 steamtable pans.
Vegetable, mixed, frozen OR Vegetables, canned	7 lb 8 oz	1 Gal 3 Cup 1 ½ # 10 cans	15 lb	3 Gal 2 Cup 3 # 10 Cans		4. Add mixed vegetable to each pan. For canned mixed vegetable, add 3 lb 4 oz (2 qt 1 cup) per pan. For frozen mixed vegetables, add 3 lb 12 oz (2 qt 1 ½ cups) per pan.
Margarine, lb Celery, fresh, raw, diced ¼" Onions, fresh, yellow, diced	8 oz 1 lb 4 oz 1 lb 4 oz	1 Cup 4 ¾ cup diced 3 ¼ Cup	1 lb 2 lb 8 oz 2 lb 8 oz	2 Cups 2 Qt 1 ½ Cup 1 Qt 2 ¾ Cup		5. Melt margarine. Add celery and onion. Cook over medium heat for 5-10 minutes.
Flour, all purpose white, enriched, bleached	10 oz	2 ¼ Cup	1 lb 4 oz	1 Qt ½ Cup		6. Blend in flour. Cook over medium heat, stirring constantly until golden brown, 6-8 minutes
Base, chicken Water Seasoning, poultry Black Pepper	2 ¾ oz	 3 Qt 3 Cup ¼ oz 1 ½ Tsp	5 ½ oz	 1 Gal 3 ½ Qt 1 Tbsp 1 Tbsp		7. Slowly stir in chicken base, water, pepper, and poultry seasoning. Blend well and cook over medium heat, stirring frequently until slightly thickened 10-15 minutes.
						8. Pour approximately 2 qt 1 cup gravy mixture over chicken and vegetables in each pan. Gravy mixture will thicken in step 12. Stir carefully to combine.

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Chicken Pot Pie (Continued)

						9. Roll out pastry dough into rectangles (about 12" x 20") on lightly floured surface. Use 1 lb 13 oz of dough for each pan.
						10. Cover chicken mixture with pastry. Brush with pastry brush dipped in water. Cut slits in pastry.
						11. Bake until crust is golden brown and filling is bubbly: Convention oven: 450 F for 30-35 minutes Convection oven" 400 F for 20-25 minutes *CCP: Internal temperature of product must register 165° F for 15 seconds or longer.* 12. Cut each pan 5x5 (25 portions per pan). Portion 1 square per serving. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated*

Serving: 1 portion provides 2-oz meat/meat alternate, 1 grain/bread and ¼ c. vegetable.

Yield: 50 servings: 2 full-size steam table pans
100 servings: 4 full-size steam table pans

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	382		Iron	2.20	Mg	Protein	21.32	G	Percent ⇒	Protein	22.34%
Cholesterol	51	Mg	Calcium	21.80	Mg	Carbohydrates	29.44	G	Of ⇒	Carbohydrates	30.85%
Sodium	452	Mg	Vitamin A	272	RE	Total Fat	19.05	G	Calories ⇒	Total Fat	44.92%
Dietary Fiber	3.35	G	Vitamin C	4.28	Mg	Saturated Fat	4.54	G	From ⇒	Saturated Fat	10.70%

Production Notes:
Fool Proof Pie Crust recipe 538 as an option

Serving Notes:

Purchasing Guide:
Use commodity products when available
Turkey may be used in place chicken.

Miscellaneous Notes:

Cheesy Chicken Over Rice (516)

(Cheesy Chicken Over Rice MC516)

Meat/Meat Alternate

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Onions, fresh, yellow, diced..	6 ½ oz	1 Cup chopped.....	13 oz.....	2 Cup, chopped.....	.....	PULL SUB-RECIPE FOR RICE (130) 1. Spray steam-jacketed kettle or skillet with food release spray. 2. Add onions. Sauté approximately 5 minutes
Soup, cream of chicken..... Sour cream, low fat..... Water..... Cheese, American..... Pimiento, canned..... Parsley, dried.....	1 50 oz can... 3 lb .... 1 lb + 10 oz...	..... 1 Qt 2 Cup..... 2 Cups..... 1 Qt 2 ½ Cup ½ Cup..... ¼ Cup.....	2 50 oz can... 6 lb .... 3 lb + 4 oz....	..... 3 Qt..... 1 Qt..... 3 Qt 1 Cup..... 1 Cup..... ½ Cup.....	....	3. In a large bowl, blend together soup, sour cream, cheese, pimento, water, parsley, and sautéed onions.
Chick, diced, cooked, frozen	4 lbs + 12 oz	.....	9lb + 8 oz.....	.....	.....	4. Add chicken to soup mixture. Pour mixture into half-size steamtable pans (12"x10"x4"). For 50 servings, use 4 steamtable pans; for 100 servings use 8 steamtable pans
Bread crumbs.....	4 oz.....	1 Cup.....	8 oz.....	2 Cup.....	.....	5. Top with bread crumbs. 6. To bake: Conventional oven: 350 °F, 30-40 minutes. Convection oven: 350 °F, 30 minutes. 7. Serve immediately or cover and place in warmer until ready for service. *CCP: Internal temperature of product must register 165° F for 15 seconds at completion of cooking process.*

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Cheesy Chicken Over Rice (Continued)

Rice.....	.....	1 ½ Gal + 1 Cup.....	.....	3 Gal + 2 Cup...	.....	8. Prepare rice according to recipe directions. Place rice in half-size steamtable pans (12"x10"x4"). *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated.*
						9. Portion rice with No. 8 scoop (1/2 cup serving). Using 6 ounce ladle or spoodle, serve chicken mixture over No. 8 scoop (1/2 cup serving) cooked rice. Variation: Cheesy Chicken Fiesta – In step 3 add 2 cups of salsa for 50 servings or 1 quart of salsa for 100 servings. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated.*

Serving: 1 ¾ cup (6-oz ladle or spoodle) chicken mixture and ½ cup (#8 spoodle) rice provides 2 oz meat/meat alternate and 1 grain/bread

Yield: 50 Servings: about 2 1/3 gallons chicken mixture and 1 ½ gallons rice
100 Servings: about 4 2/3 gallons chicken mixture and 3 gallons rice

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	288		Iron	2.09	Mg	Protein	19.27	G	Percent ⇒	Protein	26.73%
Cholesterol	55*	Mg	Calcium	144.01	Mg	Carbohydrates	30.89	G	Of ⇒	Carbohydrates	42.85%
Sodium	620	Mg	Vitamin A	105	RE	Total Fat	9.17	G	Calories ⇒	Total Fat	28.61%
Dietary Fiber	0.61	G	Vitamin C	2.02	Mg	Saturated Fat	3.95*	G	From ⇒	Saturated Fat	12.34%

Production Notes:
Cheesy Chicken Fiesta – In Step 3, add 2 cups of salsa for 50 servings or 1 quart salsa for 100 servings

Serving Notes:
Do not overfill steamtable pans
Garnish with several sprigs of parsley or kale/cherry tomato in one corner of each pan for eye appeal.
May be served over noodles instead of rice.

Purchasing Guide:
Use commodity products when available
If raw chicken is used, refer to the buying guide for appropriate amounts.

Miscellaneous Notes:

Chicken and Noodles (524)

(Chicken and Noodles MC524))

Meat/Meat Alternate-Grains/Breads

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Base, chicken		6 oz		12 oz		1. Heat chicken base and water to boiling. Slowly stir noodles, onions, and carrots (optional). Boil, uncovered, for 6 minutes. DO NOT DRAIN.
Water		2 Gal	5 lbs	4 Gal		
Pasta, egg noodle	2 lb 8 oz	1 Gal 3 ½ Qt	1 lb 12 oz	3 Gal 3 Qt		
Onions, fresh, yellow, diced	14 oz	2 ¼ cups	1 lb	1 Qt ¾ Cup		
Carrots, fresh, raw	8 oz	2 Cup, diced	1 lb	1 Qt, diced		
Margarine	4 oz	½ Cup	8 oz	1 Cup		2. Melt margarine. Add flour and stir until smooth.
Flour, all purpose, white, enriched	4 oz	¾ Cup2 Tbsp	8 oz	1 ¾ Cup		
Skim milk		1 ½ Qt		3 Qt		3. Add flour mixture, milk, pepper, marjoram (optional), parsley flakes, and chicken to noodles. Stir gently to combine.
Black Pepper		1 ½ Tsp		1 Tbsp		
Marjoram, dried		1 ½ Tsp		1 Tbsp		
Parsley, dried		½ Cup		1 Cup		
Chicken meat only, dried	6 lb 6 oz	1 Gal 1 Qt	12 lb 12 oz	2 Gal 2 Qt		
						4. Cook over medium heat until heated through. *CCP: Internal temperature of product must register 165° F for 15 seconds or longer.*
						5. Pour into serving pans. Serve immediately or cover and place in warmer until ready for service.
						6. Portion with 8-oz ladle (1 cup). *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated*

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Chicken and Noodles (Continued)

Serving: 1 8-oz (8 oz ladle) provides 2 oz meat/meat alternate and 1 grain/bread

Yield: 50 servings: about 3 1/8 Gallons
100 servings: about 6 ¼ Gallons

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	236		Iron	1.82	Mg	Protein	20.92	G	Percent ⇒	Protein	35.49%
Cholesterol	69	Mg	Calcium	55.00	Mg	Carbohydrates	22.30	G	Of ⇒	Carbohydrates	37.83%
Sodium	584	Mg	Vitamin A	267	RE	Total Fat	6.80	G	Calories ⇒	Total Fat	25.97%
Dietary Fiber	1.33	G	Vitamin C	1.80	Mg	Saturated Fat	1.71	G	From ⇒	Saturated Fat	6.54%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

Chicken á la King (518)

(Chicken á la King)

Meat/Meat Alternate **Source: MS Cycles II**

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Margarine,	7 oz	¾ Cup 1 Tbsp	14 oz			PULL SUB-RECIPE FOR RICE (1344) 1. Melt margarine. Add flour and stir until smooth.
Flour, all purpose white, enriched	10 oz	2 ¼ Cups	1 lb + 4 oz	1 Qt ½ Cup		
Base, chicken	3 oz		6 oz			2. Add chicken base, water, milk, poultry seasoning, pepper, and onion powder. Stir until well blended.
Water		1 Gal		2 Gal		
Milk, reconstituted from dry		2 Qt		4 Quart		
Seasoning, poultry:	¼ oz	1 ½ Tsp	½ oz	3 Tsp		
Black Pepper		1 ½ Tsp		1 Tbsp		
Onion Powder		¼ Cup		½ Cup		
						3. Bring to boil. Reduce heat to medium. Cook uncovered, stirring frequently until thickened, 12-15 minutes.
Chicken, diced, cooked, frozen	6 lb + 6 oz		12 lbs 12 oz			4. Add chicken, peas, and pimentos. 5. Cook over medium heat for 3-5 minutes or until heated through
Peas green, canned, drained	2 lb 6 ½ oz	1 qt 3 ¾ cup	4 lb 14 oz	3 qt 3 ½ cups		*CCP: Internal temperature of product must register 165 °F for 15 seconds at completion of cooking process.*
Pimiento, canned	3 ¾ oz	½ cup	7 ½ oz	1 cup		
						6. Pour into serving pans. Serve immediately or cover and place in warmer until ready for service. *CCP: Hold and maintain product at a minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated.*

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Chicken a la King (Continued)

Rice.....	.....	1 Gal +2 ¼ Qt.	.....	3 Gal + 2 Cups.	.....	7. Prepare rice according to recipe directions. Place rice in half-size steamtable pans (12"x10"x4"). 8. Portion ½ cup rice with 4 oz spoodle or No. 8 scoop. Serve meat and vegetable mixture with 6-oz ladle (3/4 cup) over rice.

Serving: 1 6-oz (6-oz ladle or spoodle) serving over ½ cup (#8 scoop) rice provides 2 oz meat/meat alternate and 1 grain/bread

Yield: 50 servings: about 2 1/3 gallons chicken mixture and 1 ½ gallons rice
100 servings: about 4 2/3 gallons chicken mixture and 3 gallons rice

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	313		Iron	2.60	Mg	Protein	22.91	G	Percent ⇒	Protein	29.30%
Cholesterol	53	Mg	Calcium	110.15	Mg	Carbohydrates	35.55	G	Of ⇒	Carbohydrates	45.48%
Sodium	550	Mg	Vitamin A	64	RE	Total Fat	8.07	G	Calories ⇒	Total Fat	23.24%
Dietary Fiber	1.71	G	Vitamin C	4.57	Mg	Saturated Fat	2.04	G	From ⇒	Saturated Fat	5.87%

Production Notes:

Serving Notes:
May be served over noodles or a biscuit instead of cooked rice. This will require a separate nutrient analysis.

Purchasing Guide:
Use commodity products when available
Turkey may be used in place of chicken.

Miscellaneous Notes:

BBQ Chicken (512)

(BBQ Chicken MC512)

Meat/Meat Alternate **Source: MS Cycles II**

Ingredients	*40* Servings		*80* servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Chicken, 8 cut, frzn.....	20 lbs.....	.....	40 lbs.....	.....	.....	1. Rinse chicken in cold water. Drain well. Arrange chicken on sheet pans that have been lined with pan liners or aluminum foil.
Sauce, BBQ, hickory, smoke	.....	½ Gal.....	.....	1 Gal.....	.....	2. Brush barbecue sauce over chicken. 3. Bake uncovered until tender, checking frequently: Conventional Oven: 425 F, 45 minutes Convection Oven: 375 F, 30 minutes. *CCP: Internal temperature of product must register 165 F for 15 seconds at completion of cooking process.*
						4. Transfer to steamtable pans for serving or store in warmer until ready for service. 5. Serve 1 breast, drumstick and wing, or thigh with back per serving. *CCP Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated*

Serving: 1 portion provides 2 oz. meat/meat alternate

Yield: 40 servings: 40 portions
80 portions: 80 portions

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BBQ Chicken (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	193		Iron	1.38	Mg	Protein	21.71	G	Percent ⇒	Protein	45.07%
Cholesterol	65	Mg	Calcium	11	Mg	Carbohydrates	12.61	G	Of ⇒	Carbohydrates	26.18%
Sodium	710	Mg	Vitamin A	53	RE	Total Fat	5.50	G	Calories ⇒	Total Fat	25.69%
Dietary Fiber	0.27	G	Vitamin C	2.0	Mg	Saturated Fat	1.49	G	From ⇒	Saturated Fat	6.96%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available
If using purchased chicken pieces, refer to the Food Buying Guide, or check for CN labels.

Miscellaneous Notes:

Loaded Baked Potato (559)

(Loaded Baked Potato MC559)

Meat/Meat Alternate-Vegetable

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Potato, 70 count.....	.....	50 large.....	.....	100 large.....	.....	POTATO BAKING INSTRUCTION: 1. Wash potatoes thoroughly. Scrub with vegetable brush. 2. To steam: Place in perforated baking pans and steam until done, approximately 1 hour and 15 minutes. To Bake: Place on baking sheet pan and cover tightly with aluminum foil or lid and bake at 400 F for 1 ½ hours. 3. Serve immediately or cover and place in warmer until ready for service. *CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*
Broccoli, frz, chopped.....		.....	10 lb 8 oz.....	.....	.....	COOKING METHODS FOR BROCCOLI: 4. To steam broccoli: A. Place frozen broccoli in steamtable pans. B. Steam for 2-3 minutes. (If using solid steamtable pans, additional cooking may be required.) To boil broccoli: A. Bring water to a boil. (For 100 servings, use 1-3 Qt of water.) B. Add frozen broccoli and cook for 15-20 minutes. *CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*

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Loaded Baked Potato (Continued)

Chick, diced..... Turkey, ham, diced..... Cheese, American, grated....			6 ¼ lb..... 4 lb..... 3 lb 2 oz.....	....	....	PREPARATION OF MEATS, CHEESE, AND SOUR CREAM. 5. Combine diced chicken, diced turkey-ham, and grated cheese. 6. Weigh a 2 oz portion to determine the amount to serve. *CCP: Cover and place under refrigeration (41 F or lower) until ready for service.*
Sour cream, P.C.....	.....	50 P.C.....	.....	100 P.C.....	.....	SERVING OF LOADED BAKED POTATO: 7. Slice potato in half without completely dividing. 8. Serve a 2 oz portion of meat and cheese on top or place line for self service. Top with ¼ cup (#16 scoop or 2 oz. spoodle) of broccoli. 9. Serve 1 pc of sour cream on the side. *CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*

Serving: 1 loaded potato provides 2 oz. meat/meat alternate and ½ c. vegetable

Yield: 50 servings: 50 potatoes
100 servings: 100 potatoes

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	479		Iron	4.22	Mg	Protein	23.77	G	Percent ⇒	Protein	19.83%
Cholesterol	62	Mg	Calcium	153.47	Mg	Carbohydrates	68.50	G	Of ⇒	Carbohydrates	57.17%
Sodium	446	Mg	Vitamin A	139	RE	Total Fat	12.87	G	Calories ⇒	Total Fat	24.17%
Dietary Fiber	8.01	G	Vitamin C	55.57	Mg	Saturated Fat	7.45	G	From ⇒	Saturated Fat	13.98%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes: