

BAKED HAM

MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** 1 serving**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Ham, Cooked, Smoked, Boneless, #25	12 pound(s)
Sugar, Brown, #405	8 ounce(s)
Cornstarch, #377	2 tablespoon(s)
Syrup, Corn, Clear, #375	1/4 cup(s)
Juice, Pineapple, Unsweetened, Canned, 46 ounces, #409	2 tablespoon(s)

DIRECTIONS

- Place ham on a rack in roasting pan. Do not cover.
- Bake ham at 325 degrees F for approximately 2 to 2 1/2 hours.
- For ham glaze, combine brown sugar, cornstarch, corn syrup, and pineapple juice and heat over low to medium heat until sugar is dissolved and mixture is clear. Reserve for step 5.
- Remove ham from oven about 30 minutes before it is done. Drain off drippings. Score ham 1/4 inch deep in diamond pattern.
- Spoon glaze over ham.
- Return ham to oven and bake until done.
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
- Slice ham for service. Portion 3 ounces ham per serving. Each portion provides 2 oz. eq. meat/meat alternate.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

PRODUCTION NOTES

Use commodity products when available.

NUTRIENTS PER SERVING

Calories	139	Dietary Fiber	0.00 g	Sodium	1115.97 mg	Sat. Fat	1.92 g
Carbohydrates	7.41 g	Protein	15.37 g	Total Fat	3.84 g	Trans Fat	0.00 g

CORN DOG NUGGETS

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 6 nuggets

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Corn Dog Nuggets, WGR, #32	600 piece(s)

DIRECTIONS

- Place corn dog nuggets on sheet pan lined with pan liner.
- Bake according to manufacturer's directions on package and/or case. (Prepare in batches to maintain quality.)
- Place in steamtable pan. Serve immediately or place in warmer until ready for service. If holding until service, cover with aluminum foil. Cut holes in aluminum foil and place in warmer until ready for service.
 CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.
- Portion 6 corn dog nuggets per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

Calories	261	Dietary Fiber	1.54 g	Sodium	645.79 mg	Sat. Fat	1.54 g
Carbohydrates	32.29 g	Protein	10.76 g	Total Fat	9.23 g	Trans Fat	0.00 g

MACARONI & CHEESE WITH A HAM SLICE

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 serving

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Bread, WGR, #139	2 slice(s)
Pasta, Macaroni, Elbow, WGR, #295	5 pound(s) + 12 ounce(s)
Margarine, Bulk, #119	1 pound(s) + 8 ounce(s)
Flour, All Purpose, Enriched, #358	1 pound(s) + 8 ounce(s)
Salt, Table, #343	1 tablespoon(s)
Mustard, Powder, Dry, #332	2 tablespoon(s)
Pepper, White, Ground, #337	2 tablespoon(s)
Parsley, Dried, Chopped, #316	2 tablespoon(s)
Milk, Reduced Fat, 2% Milkfat, Bulk	2 gallon(s) + 2 quart(s)
Sauce, Worcestershire, Bulk, #289	1 tablespoon(s) + 1 teaspoon(s)
Cheese, American, Grated/Shredded, #60	5 pound(s)
Cheese, Parmesan, Grated, #85	2 pound(s) + 8 ounce(s)
Ham, Cooked, Smoked, Boneless, #25	9 pound(s)

DIRECTIONS

- To make breadcrumbs, toast hamburger buns in a low temperature oven (200 degrees F) until slightly golden brown and firm. Cool before preparing crumbs.
Break buns into pieces and place in food processor or appropriate grinder. Process bread until desired crumb size is obtained.
- Cook elbow macaroni in steam-jacketed kettle until al-dente (cooked just long enough to be still firm, and not too soft), according to directions on the package (about 9 to 11 minutes). DO NOT OVERCOOK. Drain off water.
- Melt margarine in a stock pot or steam-jacketed kettle.
- Combine flour, salt, dry mustard, white pepper, and parsley in a bowl. Add to the melted margarine. Cook this for 2 minutes over medium heat, stirring continuously. Do not brown.
- Heat milk in a stockpot to a simmer, then slowly add milk to the flour mixture, stirring continuously. Cook until smooth and thick.
- Add Worcestershire sauce, shredded American cheese, and 8 ounces of Parmesan cheese to the white sauce. Stir over low heat until cheese melts.
- Combine well-drained macaroni with sauce and mix well. Place 10 pounds 6 ounces into each steamtable pan (12" X 20" X 2 1/2"). Cover with a lid or aluminum foil.
- To bake:
Conventional oven: 350 degrees F, 30 minutes.
Convection oven: 325 degrees F, 25 minutes.

MACARONI & CHEESE WITH A HAM SLICE

DIRECTIONS

9. Combine the bread crumbs and shredded 2 pounds parmesan cheese in a bowl. Sprinkle 3 cups over each pan of baked macaroni.
10. Bake an additional 5 minutes, uncovered, until lightly browned.
CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.
11. Slice ham and heat to 165 degrees F. Weigh a 1-1/2 ounce of portion of ham to determine portion size.
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
12. Portion 1/2 cup macaroni and cheese and 1-1/2 ounce ham per serving. Each portion provides 2 oz. eq. meat/meat alternate and 1 oz. eq. whole grain.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

PRODUCTION NOTES

Use commodity products when available.

NUTRIENTS PER SERVING

Calories	400	Dietary Fiber	1.66 g	Sodium	1091.40 mg	Sat. Fat	11.35 g
Carbohydrates	30.44 g	Protein	22.53 g	Total Fat	19.94 g	Trans Fat	0.00 g

PORK JAMBALAYA**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain, 1/2 cup other vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 cup**RECIPE HACCP PROCESS:** #2 - Same day serviceMEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES
(OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Sausage, Sliced, Pork and Beef, #28	14 pound(s)
Pepper, Red or Cayenne, Ground, #338	1 tablespoon(s) + 1 teaspoon(s)
Salt, Table, #343	1 tablespoon(s)
Thyme, Dried, #327	1 tablespoon(s) + 1 teaspoon(s)
Garlic Powder, #331	1/4 cup(s)
Parsley, Dried, Chopped, #316	1/2 cup(s)
Spice Blend MS, Creole, No Salt, #563	2 tablespoon(s)
Peppers, Green, Diced, Frozen, #75	9 pound(s)
Onions, Frozen, Chopped, #72	4 pound(s) + 12 ounce(s)
Celery, Fresh, Diced, #604	3 pound(s) + 4 ounce(s)
Tomatoes, Diced, #10 Can, #265	2 quart(s)
Rice, Long Grain, Brown, Parboiled, #556	6 pound(s)
Water, Municipal, Mississippi	1 gallon(s) + 1 quart(s)

DIRECTIONS

- Sauté sausage and seasonings. Drain any excess fat from pan. Add chopped peppers, onions, celery, and tomatoes. Cook for 5 minutes or until vegetables are soft.
- Mix 3 1/3 pounds raw rice, 1/2 of pork mixture, and 3 quarts hot water into each steamtable pan (12" x 20" x 2 1/2"). For 100 servings use 2 steamtable pans. Cover steamtable pans with lids or aluminum foil. Steam for 30 minutes or until rice is tender. 100 servings yields about 6 1/4 gallons.
CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.
- Serve immediately or cover and place in warmer until ready for service. Portion 1 cup (2 #8 scoops) for each serving. Each portion provides 2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain, and 1/2 cup other vegetable.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

PRODUCTION NOTES

Use commodity products when available.

NUTRIENTS PER SERVING

Calories	322	Dietary Fiber	2.13 g	Sodium	718.11 mg	Sat. Fat	5.74 g
Carbohydrates	29.39 g	Protein	12.42 g	Total Fat	17.58 g	Trans Fat	0.00 g

PORK JAMBALAYA

ILLUSTRATED STEPS FOR PREPARATION OF PORK JAMBALAYA

1.



Pouring pork mixture over rice

2.



1 serving of Pork Jambalaya

RED BEANS AND RICE WITH SAUSAGE

MEAL COMPONENT CONTRIBUTION:

2 3/4 oz. eq. meat/meat alternate, 1 oz. eq. whole grain

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 serving

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Rice, Long Grain,Brown, Parboiled, #556	6 pound(s)
Water, Hot, Municipal	1 gallon(s) + 1 quart(s)
Salt, Table, #343	1 tablespoon(s) + 1 1/8 teaspoon(s)
Peppers, Green, Diced, Frozen, #75	10 ounce(s)
Onions, Yellow, Diced 1/4", Raw, #610	1 pound(s) + 13 ounce(s)
Beans, Canned, Kidney, Low Sodium, #251	4 #10 can(s)
Garlic Powder, #331	1 1/2 tablespoon(s)
Sugar, Granulated, #404	1/4 cup(s)
Pepper, Black, Ground, #336	1 tablespoon(s) + 1 teaspoon(s)
Mustard, Prepared, Yellow, Bulk, #282	1 tablespoon(s) + 1 teaspoon(s)
Spice Blend MS, Creole, No Salt, #563	1 cup(s)
Tomatoes, Diced, #10 Can, #265	2 quart(s) + 2/3 cup(s)
Sausage, Sliced, Pork and Beef, #28	8 pound(s) + 8 ounce(s)

DIRECTIONS

- Place brown rice in a steamtable pan. Add hot water to each pan. Add salt to each pan and mix until well combined. Steam for approximately 45 minutes or until tender and fluffy. Check at 30 minutes of cooking time for water absorption. If needed, add more water. Cover, and place in warmer until ready to serve.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Sauté pepper and onions until tender.
- Drain liquid from half of the cans of beans and reserve. Leave liquid in remaining cans of beans. Add beans, garlic powder, sugar, black pepper, mustard, creole spice blend, diced tomatoes and sausage to the onion mixture.
- Continue to simmer beans and meat mixture for 15 minutes. If mixture is dry, add some of the reserved liquid. Place in steamtable pans and serve immediately or cover and place in warmer until ready for service.
CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.
- Portion rice with 4 ounce spoodle or #8 scoop (1/2 cup) serving in soup bowl. Portion #6 scoop (2/3 cup) red beans with sausage over rice. Each portion provides for 2 3/4 oz. eq. meat/meat alternate and 1 oz. eq. whole grain.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

RED BEANS AND RICE WITH SAUSAGE

PRODUCTION NOTES

Use commodity products when available.

MISCELLANEOUS NOTES

The beans are credited as part of the meat/meat alternate and are not counted as a vegetable in this recipe.

NUTRIENTS PER SERVING

Calories	298	Dietary Fiber	6.38 g	Sodium	587.00 mg	Sat. Fat	3.56 g
Carbohydrates	37.60 g	Protein	12.40 g	Total Fat	11.09 g	Trans Fat	0.00 g

STROMBOLI SUPREME

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 1/2 oz. eq. whole grains

NUMBER OF PORTIONS: 48 **SIZE OF PORTION:** 1 slice

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 48 SERVINGS)
Turkey Ham, Diced, Frozen, #22	6 pound(s)
Pizza Topping, Pepperoni, Sliced, #57	12 ounce(s)
Cheese, Mozzarella, Shredded, #58	3 pound(s) + 4 ounce(s)
Dough Sheets, Pizza, WGR, #56	6 sheet(s)
Sauce, Spaghetti, No Meat, #270	3 cup(s)

DIRECTIONS

- Shred ham and pepperoni in food processor or meat chopper. Add mozzarella cheese and mix all ingredients in a large bowl. Cover and refrigerate until needed.
- Spray sheet pans with pan release spray. Unroll frozen dough sheets on sheet pan (2 dough sheets per pan).
- Use a pastry brush to spread 3 ounces (3/8 cup) of spaghetti sauce over each dough sheet.
Cooking Tip: Place covered dough sheet in freezer until ready to complete preparation. Dough sheets are easier to work with if partly frozen. These steps may be done the day before.
- Measure one quart of the meat and cheese mixture for each dough sheet. Spread 2 cups of the mixture evenly down the middle third of the dough sheet.
- Fold bottom third of dough over the first layer of ingredients. Pinch the ends to seal and prevent the mixture from melting out during baking.
- Spread 3 ounces of spaghetti sauce over the top of the dough that was just folded over. Spread the remaining 2 cups of the meat and cheese mixture evenly over the spaghetti sauce.
- Fold the top third of the dough over the final layer. Pinch the ends to seal again.
- Slice each roll into 8 slices. Allow rolled stromboli to rise 30 minutes or until doubled in size.
- Bake until crust is lightly browned:
Conventional oven: 400 degrees F for 30 - 35 minutes.
Convection oven: 350 degrees F for 25 - 30 minutes.
CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.
- Cover and place in warmer until ready for service.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.
- Portion 1 piece of the roll per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 1/2 oz. eq. of whole grains.

PRODUCTION NOTES

Use commodity products when available.

NUTRIENTS PER SERVING

Calories	365	Dietary Fiber	4.42 g	Sodium	1264.49 mg	Sat. Fat	4.44 g
Carbohydrates	41.67 g	Protein	26.38 g	Total Fat	10.54 g	Trans Fat	0.00 g

STROMBOLI SUPREME

ILLUSTRATED STEPS FOR PREPARATION OF STROMBOLI SUPREME

1.



Using a pastry brush to spread 3 ounces (3/8 cup) of spaghetti sauce over the dough sheet

2.



Adding 2 cups of meat and cheese mixture

3.



Folding the bottom third of dough over the first layer of ingredients (2 cups of meat mixture)

4.



Pinching the ends of the roll.

5.



Spreading the remaining 2 cups of the meat and cheese mixture evenly over the second layer.

6.



Folding the top third of the dough over the final layer.

STROMBOLI SUPREME

7.



Pinching the ends of the roll to seal them.

8.



Cutting a stromboli roll into 8 slices

9.



Baked Stromboli Supreme rolls

10.



One serving of Stromboli Supreme

BAKED PORK CHOP



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 pork chop

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pork Chop, #26	100 Pork Chop(s)
Breading Mix, #374	3 pound(s)

DIRECTIONS

- Thaw pork chops in refrigerator.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for production.
- Moisten pork chops with water. Shake off excess fluid.
- Place about one pound of breading product in a plastic bag. Add 5 to 6 pork chops and shake until evenly coated.
- Place 16 pork chops in a single layer on a sheet pan lined with parchment paper.
- Bake until crisp.
Convection Oven: at 375 degrees F for 15 to 20 minutes
Conventional Oven: at 400 degrees F for 20-25 minutes
CCP: Heat to 145° F or higher for at least 15 Seconds
- Transfer to steamtable pans for serving or store in warmer until ready for service.
Portion one pork chop per serving. Each portion provides 2 oz. eq. meat/meat alternate.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

PRODUCTION NOTES

Use commodity product when available.

NUTRIENTS PER SERVING

Calories	285	Dietary Fiber	0.00 g	Sodium	487.61 mg	Sat. Fat	7.57 g
Carbohydrates	7.33 g	Protein	16.55 g	Total Fat	20.89 g	Trans Fat	0.00 g