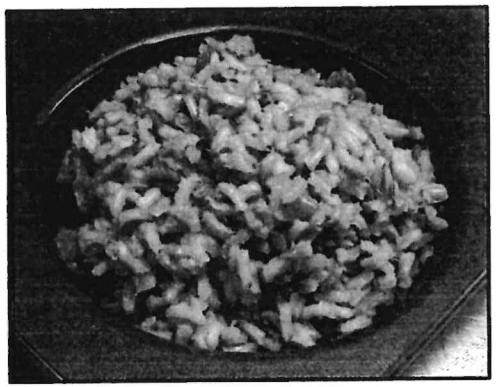
RICE, BROWN, MEXICAN STYLE: 5-136







	42 Servings – 4" 1/2 Pan		84 Servings – 4" Full Pan		420 Servings	
INGREDIENTS	**MEASURE**	**WEIGHT**	**MEASURE**	**WEIGHT**	**MEASURE**	**WEIGHT**
Rice, Brown, Par-Boiled		3 lbs.		6 lbs.		30 lbs.
Oil, Vegetable	1/4 c.		1/2 c.		2 1/2 c.	
Onion, Yellow, Finely Chopped		8 oz.		1 lb.		5 lbs.
Water, Tap, Hot	2 qt. + 2 c.		1 gal. + 1 qt.		6 gal. + 1 qt.	
Tomato, Sauce, Low Sodium	1 c.		2 c.		2 qt. + 2 c.	
Base, Vegetable		2 oz.		4 oz.		1 lb. 4 oz.
Garlic, Granulated	1 tsp.		2 tsp.		3 Tbsp, + 1 tsp.	

PREPARATION:

1. Place 3 lbs. of the brown rice in a 4" deep 1/2 steamtable pan *or* 6 lbs. of the brown rice in a 4" full pan and combine with the vegetable oil.
2. Chop the onions finely using the VCM machine.
3. Combine the water, tomato sauce, vegetable base and garlic.

COOKING:

1. Brown the rice and oil, uncovered, in a 350°F convection oven for 20 min.
2. Add the onions to pan and stir well. Return the pan to the oven. Cook the rice, oil and onions for another 10 min.
3. Add the pre-mixed liquids to the pan, mix well, and cover tightly with foil. Bake the rice for 1 hour or until the water been absorbed.
4. Record the time and temperature on the HACCP Log.
5. Cover and transfer to the hot holding cart.

SERVING & HOLDING:

CCP 1. Hold at a temperature of 140°F or higher.

SHIPPING:

CCP 1. Maintain a temperature of 140°F or higher during shipping.

COOLING:

CCP 1. Cool from 135°F to 70°F in two hours or less and record on Cooling Temperature Log.

REHEATING:

CCP 1. Reheat the leftover product in the steamer for 20 minutes or until an internal temp of 165°F is achieved.

PRODUCTION NOTES:

1. This product is to be prepared in the secondary schools only.
2. The rice will brown when baked with the oil. Browning imparts flavor and is traditional to Mexican rice.
3. Rice should be cooked in the oven early in the day to prevent equipment bottlenecks. The rice will successfully hold for 4+ hours in a 150°F hot cart if correctly made and tightly covered. Cook the rice right after breakfast.
4. In case of equipment failure or other unforeseen circumstances, the final cooking step of the Mexican rice may be done in the steamer, uncovered, using the same ratio listed above. Cook the rice for 20 min. or until the water is mostly absorbed. Cover the rice tightly and transfer to the hot cart.
5. Cooking time and temperature will vary depending on the load factor and the equipment.

OFFER VS. SERVE:
2 Grain

SERVING SIZE:
#8 disher (1/2 c.)

ALLERGENS:

ISSUE DATE:
6/20/2024

OMAHA Public Schools

STANDARDIZED RECIPE

Recipe Name: Whole Wheat Chocolate Chip Cookies **Recipe No:** _____

Ingredients	For 3 doz Servings		For 9 doz Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar		1 1/2 C		4 ½ C	Heat oven to 375 F
Brown Sugar		1 1/2 C		4 ½ C	In larger mixer stir sugars, butter vanilla, and egg until well blended.
Butter/Margarine	1 lb	2 C	3 lb	6 C	Stir in flour baking soda and salt, add chocolate chips.
Vanilla		2 tsp		2 T	
Egg	2 eggs			6 Eggs	On an ungreased cookie sheet drop the dough on to the sheet using the # 20 (Yellow) scoop
Flour Blend		4 C		12 C	
Baking Soda		2 tsp		2 T	Bake 8 to 10 minutes or until lightly brown the middles will be soft.
Salt		½ tsp		1 ½ tsp	Cool on cooling racks.
Chocolate Chips	1 ½ lb		4 lbs		

Serving Size for Grades: k-12 is: 1 ea (unit: cup, fl oz, each) Calories: _____

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____ (number) _____ (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads	Fruit/Vegetable
Meal Pattern Contribution:	K-12	oz	1.25 oz = 1 g/b serving(s)	Cup
	_____	_____ oz	_____ oz = _____ g/b serving(s)	_____ Cup

20 Carbs

STANDARDIZED RECIPE

Recipe Name: Banana Muffins **Recipe No:** SR-100

Ingredients	For 25 Servings Weight	Measure	For Servings Weight	Measure	Directions
Flour blend	2 lb				Cream Margarine, Brown sugar and Sugar, in mixer for 2 min. add in eggs, bananas and vanilla. Set aside and mix Flour, Baking soda, and salt together in a small bowl. Add flour mixture into sugar mixture by alternating with the milk. Mix until just blended together. Use a #8 scoop to place them into a muffin pan. Bake @ 400 for 15-17 Minutes or until done by testing with a toothpick.
Baking Soda	¾ oz	1 ½ T			
Salt		1 tsp			
Margarine/Butter	8 oz				
Sugar	6 oz				
Brown sugar	12 oz				
Eggs	4 oz	3 ea			
Vanilla		1 1/2 tsp			
Bananas (Mashed)	2 lb	4 C			
Milk		2 C			

Serving Size for Grades: K-12 is: 1 ea (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for 25 (# servings recipe makes) is: 25 (number) ea (unit: lbs, gal, OR # pans and # servings/pan)

Meal Pattern Contribution:	Grades	Meat/Meat Alternate	Grains/Breads	Fruit/Vegetable
	K-12	oz	2 oz = 2 g/b serving(s)	⅛ Cup
	_____	_____ oz	_____ oz = _____ g/b serving(s)	_____ Cup

Cheeseburger Soup

To Each of 2 steamtable pans,	To each of 2 large roaster pans
Add:	Add:
6 cups chopped celery (1 ½ lbs)	2 ½ gallon water
2 ¼ cup dry onion	2 – 20.5oz bags augratin potato
6 cups diced carrots (2#)	5 oz chicken base
	5 lbs ground beef cooked
3 tablespoons dried parsley	½ lbs sliced cheese
1 ½ tablespoon dried basil	1 ½ cups sour cream

In each of two deep steam table pans, combine onion, carrots, and celery. Cook in steamer till tender. 25 minutes. Stir in basil and parsley.

In each of two electric roaster pans, add water and bring to a boil. Add augratin potatoes and chicken base. Stir well. Add one pan of cooked vegetables and 3 ¾ pounds cooked beef to each roaster pan. Stir. Do not cover. Place in oven and bake for 1 hour. Add cheese. Let stand till cheese is melted.

Add sour cream. Serve. DO NOT BOIL!

Yields – 80 servings

One Roaster equals 30 lbs.

STANDARDIZED RECIPE

Recipe Name: Breakfast Casserole **Recipe No:** Sr-347

Ingredients	For 30 Servings		For Servings		Directions
	Weight	Measure	Weight	Measure	
Sausage	2 lb				1. Preheat oven to 425 degrees. 2. In a large skillet, cook sausage until no longer pink. Drain fat. 3. In a large bowl, toss together tater tots, cooked sausage and cheeses. 4. Pour into a lightly greased 2" baking pan. 5. Whisk together eggs, salt, pepper, garlic, onions and milk. 6. Pour over tater tot mixture. 7. Bake for 50 mins to 1 hr. 8. Cut 5x6 9. Hold 145 Fahrenheit
Garlic		1 T			
Salt		¼ tsp			
Eggs (Liquid)	2 lb				
Cheddar cheese (Shredded)		2 C			
Tater Tots	1 large bag				
Pepper		1 tsp			
Onions	2 oz				
Mozzarella cheese (shredded)		3/4 C			
Milk		2 C			

Serving Size for Grades: K-12 is: 1 ea (unit: cup, fl oz, each) Serving Utensil: spatula

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____ (number) _____ (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads		Fruit/Vegetable
Meal Pattern Contribution:	K-12	1.5 oz	oz =	g/b serving(s)	1/8 Cup
	_____	_____ oz	_____ oz = _____	g/b serving(s)	_____ Cup

STANDARDIZED RECIPE

Recipe Name: Fruit Kolaches **Recipe No:SY25-1**

Ingredients	For 1 Servings		Directions
	Weight	Measure	
WG Dinner Roll/Hoagie		**1 ea**	**Pull out Bread dough night before. Put in Proffer & let rise for about 20-30 minutes. Roll out to look like a thin log and then tie it in a knot. Brush them with Butter and Sprinkle with the Brown sugar mixture. Make a dimple in the middle and Bake @ 375 or until cooked. Pull out and add Jelly to the middle and top with glaze. Serve warm.**
Pie Filling (Blueberry/Peach... Any works)		**1/3 C**	
***Brown Sugar & Cinnamon**		**½ tsp**	
Butter/Margarine		**1 tsp**	
Glaze		**1 tsp**	

Serving Size for Grades: K-12 is: 1 ea (unit: cup, fl oz, each) Serving Utensil: spatula

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for 1 (# servings recipe makes) is: 1 (number) 1 (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads					Fruit/Vegetable	
Meal Pattern Contribution:	K-12	oz	2.5	oz	=	2	g/b serving(s)	1/8	Cup
	_____	_____ oz	_____	oz	=	_____	g/b serving(s)	_____	Cup

STANDARDIZED RECIPE

Recipe Name: Cavatini **Recipe No:** _____

Ingredients	For 75 Servings Weight	Measure	For 125 Servings Weight	Measure	Directions
Rotini	4¾#		8#		Cook pasta in boiling water to al dente and drain
ground beef	5#		7½#		brown ground beef and drain
Pepperoni	2½#		4¼#		Combine meats. fold in
Italian sausage	2½#		5#		pasta and spaghetti sauce.
Spaghetti Sauce	2#10 cans		3?		fold in cheese.
mozzarella cheese	3#		5#		pan into greased pans, cover
					pans with plastic wrap and then
					tin foil. Bake at 350° for
					1½ hours or until temp of
					165°

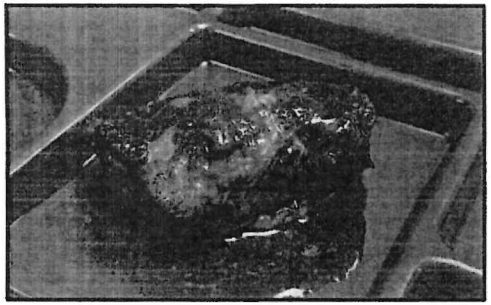
Serving Size for Grades: K-12 is: 3/4 c (unit: cup, fl oz, each) Serving Utensil: #6 dipper

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____ (number) _____ (unit: lbs, gal, OR # pans and # servings/pan)

Meal Pattern Contribution:	Grades	Meat/Meat Alternate		Grains/Breads			Fruit/Vegetable
		oz		oz	=	g/b serving(s)	Cup
	K-12	2oz	oz	1	oz = 1	g/b serving(s)	_____ Cup

CHICKEN, THIGH, BRAISED (POLLO GUISADO): 2-1000





	24 Servings		96 Servings		576 Servings	
INGREDIENTS	**MEASURE**	**WEIGHT**	**MEASURE**	**WEIGHT**	**MEASURE**	**WEIGHT**
Chicken, Thigh, Raw	24 ea.		1 cs.		6 cs.	
Sauce, Red Chile	2 c.		2 qt.		3 gal.	
Water	1 c.		1 qt.		2 gal.	

PREPARATION:

1. Place the cases of frozen chicken into the refrigerator until completely thawed. This can be done up to one week before cooking. Once thawed, drain well.
2. Place 24 thighs on a silicone paper-lined sheet tray in a 4x6 pattern.
3. Mix the chile sauce and the water together.

COOKING:

1. Brown the chicken in a 450°F convection oven for 15 minutes or until golden brown.
2. Transfer 24 browned chicken thighs into a 2" steamtable pan in a 4x6 pattern.
3. Evenly top the chicken with 3 c. of the red chile sauce and water mixture. Seal the pan tightly with foil.
4. Bake the panned chicken for 40 minutes or until an internal temperature of 180°F is achieved.

CCP 5. Heat to an internal temperature of 180°F.

SERVING & HOLDING:

1. Hold the chicken covered in the hot cart. Spoon the sauce over the chicken thighs when you uncover the pan.
2. Serve one chicken thigh with a little sauce.

CCP 3. Hold at a temperature of 140°F or higher.

SHIPPING:

CCP 1. Maintain a temperature of 140°F or higher during shipping.

COOLING:

CCP 1. Cool from 135°F to 70°F in two hours or less and record on Cooling Temperature Log.

REHEATING:

CCP 1. Reheat the leftover product in foil-covered pans in a 300°F convection oven for 30 minutes or until an internal temp of 165°F is achieved.

PRODUCTION NOTES:

1. This product is to be prepared in the secondary schools only.
2. Cooking time and temperature will vary depending on the load factor and the equipment.
3. Please use plastic aprons when handling the raw chicken and dispose of aprons before working on other food products. Do not wear contaminated aprons while working on other items.
4. After chicken is thawed, drain all juices from chicken drums. This will help keep chicken juices from cooking onto sheet pans and make clean up a little easier. DO NOT RINSE THE CHICKEN.

OFFER VS. SERVE:
2 Protein

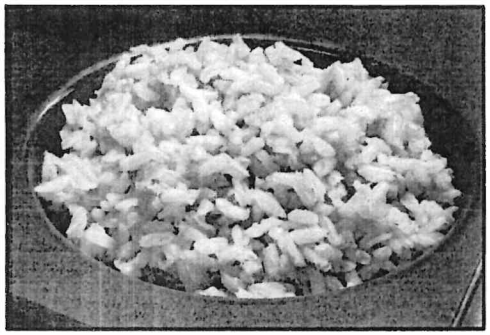
SERVING SIZE:
1 Thigh

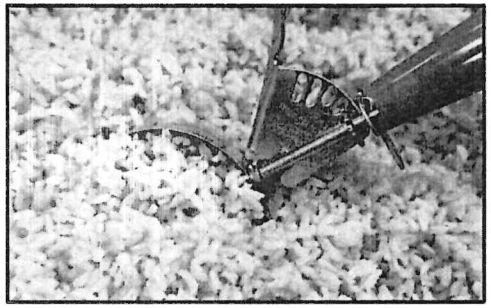
ALLERGENS:

ISSUE DATE:
6/20/2024

OMAHA Public Schools

RICE, BROWN, STEAMED: 5-135





	42 Servings – 4" 1/2 Pan		84 Servings – 4" Full Pan		420 Servings	
INGREDIENTS	**MEASURE**	**WEIGHT**	**MEASURE**	**WEIGHT**	**MEASURE**	**WEIGHT**
Rice, Brown, Par-Boiled		3 lbs.		6 lbs.		30 lbs.
Water, Tap, Hot	2 qt. + 2 c.		1 gal. + 1 qt.		6 gal. + 1 qt.	

PREPARATION:

1. Place 3 lbs. of the brown rice in a 4" deep 1/2 steamtable pan *or* 6 lbs. of the brown rice in a 4" full pan.
2. Add 2 qt. + 2 c. of the hot tap water for a 4" deep 1/2 steamtable pan *or* 1 gal. + 1 qt. for a 4" full pan.
3. Cover the pan(s) tightly with aluminum foil.

COOKING:

1. Bake the rice in a 350°F convection oven for 1 hour or until the water has been absorbed.
2. Record the time and temperature on the HACCP Log.
3. Cover and transfer to the hot holding cart.

SERVING & HOLDING:

CCP 1. Hold at a temperature of 140°F or higher.

SHIPPING:

CCP 1. Maintain a temperature of 140°F or higher during shipping.

COOLING:

CCP 1. Cool from 135°F to 70°F in two hours or less and record on Cooling Temperature Log.

REHEATING:

CCP 1. Reheat the leftover product in the steamer for 15 minutes or until an internal temp of 165°F is achieved.

OFFER VS. SERVE:
2 Grain

SERVING SIZE:
#8 disher (1/2 c.)

ALLERGENS:

ISSUE DATE:
6/20/2024

OMAHA Public Schools

PRODUCTION NOTES:

1. This product is to be prepared in all the schools.
2. The oven method produces the most consistent rice texture.
3. Rice should be cooked in the oven early in the day to prevent equipment bottlenecks. The rice will successfully hold for 4+ hours in a 150°F hot cart if correctly made and tightly covered. Cook the rice right after breakfast.
4. In case of equipment failure or other unforeseen circumstances, the rice may be cooked in the steamer, uncovered, using the same ratio listed above. Cook the rice for 20 min. or until the water is mostly absorbed. Cover the rice tightly and transfer to the hot cart.
5. Cooking time and temperature will vary depending on the load factor and the equipment.

STANDARDIZED RECIPE

Recipe Name: Cavatini **Recipe No:** _____

Ingredients	For 75 Weight	Servings Measure	For 125 Weight	Servings Measure	Directions
Rotini	4¾#		8#		Cook pasta in boiling water to al dente and drain
ground beef	5#		7½#		brown ground beef and drain
Pepperoni	2½#		4¼#		Combine meats. fold in
Italian sausage	2½#		5#		pasta and spaghetti sauce
Spaghetti Sauce	2#10 cans		3?		fold in cheese.
mozzarella cheese	3#		5#		pan into greased pans, cover
					pans with plastic wrap and then
					tin foil. Bake at 350° for
					1½ hours or until temp of
					165°

Serving Size for Grades: K-12 is: 3/4 c (unit: cup, fl oz, each) Serving Utensil: #6 dipper

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____ (number) _____ (unit: lbs, gal, OR # pans and # servings/pan)

Meal Pattern Contribution:	Grades	Meat/Meat Alternate		Grains/Breads			Fruit/Vegetable
		oz		oz	=	g/b serving(s)	Cup
	K-12	2oz	oz	1	oz = 1	g/b serving(s)	_____ Cup

Sweet potato cake:

Recipe No:

STANDARDIZED RECIPE FORM

Ingredients	16½ - 680 ~~17~~ pans/~~680~~ Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
White sugar	16 ½#				
Shortening n 80 oil	8 #				
Eggs	44				Cream
Sweet potato grated	22 cups				Add and beat well
Ap flour	14 #				Add and beat
Nonfat dry milk	14 oz				
Baking powder	7 ½ oz				Mix dry ingredients add alternately with water and vanilla
Soda	3 2/3 Tbsp				
Cinnamon	7 1/3 Tbsp				
Nutmeg	3 Tbsp				Beat/blend well
Cloves	3 Tbsp				Grease pans put 4# per 2" full size steam table pans
Water	3 ¾ qts				
vanilla	1c				

3 cans w/juice
a what we do

Serving Size1:

Total Yield for

Servings

(.5 bread) Meal Pattern Contribution:

Serving Utensil:

Total Yield for

Servings

(weight or volume)

Serving Suggestions:

INote: If serving size differs for grade group indicate below:

of servings serving size for (Grades K-6)

of servings serving size for (Grades 7-12)

c:A

STANDARDIZED RECIPE

Recipe Name: Cheeseburger Macaroni **Recipe No:** #103

Ingredients	For 8 pans 460 Servings		For Servings		Directions
	Weight	Measure	Weight	Measure	
Water		12 gallons			Cook ground beef to 165 degrees, Drain
Enriched WG Elbow Mac	18 lbs	**6 lbs**	**3 pots**		Heat water to a rolling boil in THREE large kettles. Slowly add macaroni. Stir
Instant nonfat dry milk		3 cups	*To Each Pan add*		Cook 8 minutes or till tender; stir occasionally. DO NOT OVER COOK. Rinse
Mixed with water		3 quarts + 1 cup			Spray 9 full size 4" steam table pans. TO EACH PAN – ADD—
Additional water			7 cups		Additional water, margarine and mustard Place in warm oven and heat till
Margarine			¼ lb		Margarine is melted. Mix water and milk together. Stir until dissolved.
Dry Mustard			1¼ Tab		Add prepared milk to each pan. Remove from heat. Add cheese. Place pans in
Black Pepper			**½ tsp**		Warm convection oven – 250 degrees – hold until macaroni is ready.
Egg Shade Color			**1 tsp**		Divide macaroni evenly among pans. Add Ground beef seasoned with onion powder
Sliced Cheese -Commodity			**3 lbs**		Stir well. Bake till reaches 165 degrees. Hold in 300 degree oven for 35-45 minutes to allow to set up.
Ground beef, cooked	40 lbs				
Onion Powder		1 Tab			

Overnight Coffee Cake or Muffins # 623

9 cups margarine – softened
12 cups sugar
24 eggs
13 cups (3 ¼) whole grain white wheat flour
11 cups (2 ¾) white flour
¼ cup baking soda
2 tablespoon nutmeg
¼ cup ground cinnamon
2 tablespoons salt
12 cups lite sour cream

4 lbs packed brown sugar
¼ cup ground cinnamon

9 cups powdered sugar
1 (maybe more)

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda, nutmeg, cinnamon and salt; add to creamed mixture alternately with sour cream. Divide mixture evenly between (5)12x20x2 half sized steam table pans (1) 12x15 pan, that have been greased (apx 4 lbs per large pan, 3 lbs per small pan). Or portion batter using a #20 disher into muffin cups lined with papers that have been greased.
In a small bowl, combine the brown sugar and cinnamon; sprinkle over coffee cake or muffins. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking if possible. Bake, uncovered, at 350 degrees for 25 – 30 minutes for coffeecake and 20-25 minutes for muffins or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 10 minutes. Combine powdered sugar and milk; drizzle over warm coffeecake or muffins.

Cut large pan into 24 (2 ½ oz) pieces each. 2 bg
Small pan into 24 (2 oz) pieces 1 ½ bg

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11/26/24 - x5 (minus 5# hamb. cooked + kidney beans 1 can not cooked
- filled to brim of skillet
- needed to take some out to add water 4g.
- 33¼ g. / 133 gts
  - 6¼ - P-4 200 serv
  - 27 - 5-12 432 serv
- 21g left / 84 gts

Missisippi RECIPES for SUCCESS COOKS TOOLS

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Source: MRS 2015
MRS: 812 — Soups (800s)

Taco Soup

Meal Component Contribution:
2 oz. eq. meat/meat alternate, ¼ cup beans/peas vegetables, ¼ cup red/orange vegetables, 1/8 cup other vegetables
Number of Portions: 100 Size of Portion: 1 cup
Recipe HACCP Process: #2 - Same day service



- Meat/Meat Alternate
- Vegetables (Beans/Peas)
- Vegetables (Other)
- Vegetables (Red/Orange)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef, Ground, 80/20, #1001	17 pound(s)
Onions, Frozen, Diced, #1610	4 pound(s) + 8 ounce(s)
Spice Blend MS, Southwest, No Salt, #2735	1 cup(s)
Dressing, Ranch, Dry Mix, #2244	4 ounce(s)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Water, Municipal, Mississippi	1 gallon(s)
Tomatoes, Crushed, #10 Can, #2827	2 #10 can(s)
Salsa, Bulk, #2823	1/2 quart(s)
Corn, Yellow, Canned, Whole Kernel, #10, Low Sodium, #2809	1 #10 can(s)
Beans, Kidney, All Types, Dried, #10 Can, #2803	4 #10 can(s)

DIRECTIONS

1. Brown ground beef. Drain beef using a colander. Press draining beef to remove excess fat. After draining ground beef, return to tilt skillet and continue cooking.

2. Add onions and cook until soft.

3. Do not drain vegetables. Add seasonings, water, crushed tomatoes, salsa, corn, and kidney beans to meat mixture and mix well.

4. Simmer for 15 - 20 minutes.

   CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.

5. Transfer to steamtable pans. Serve immediately or cover and place in warmer until ready for service.

   CCP: Hold and maintain product at a minimum temperature of 135 degrees F.

6. Portion 1 cup soup with 8 ounce spoodle or 8 ounce ladle per serving. Each portion provides 2 oz. eq. meat/meat alternate, ¼ cup beans/peas vegetables, ¼ cup red/orange vegetables, and 1/8 cup other vegetables.

   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 USDA Foods products when available.
Salsa and/or Ro-tel tomatoes may be used instead of crushed tomatoes. Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different ingredients are used.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
"Culinary Techniques for Healthy School Meals" provides seasoning and serving ideas for soups.

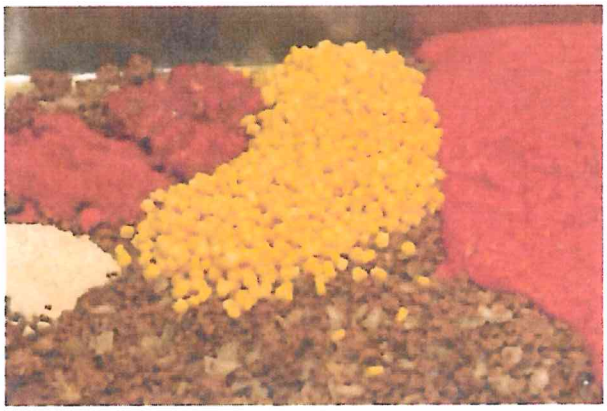
Serving Notes

Soup thickens as it simmers, so best if served within 2 hours after preparation.
Garnish each serving with ¼ ounces shredded cheese (if cheese is added, nutrient analysis must be recalculated).

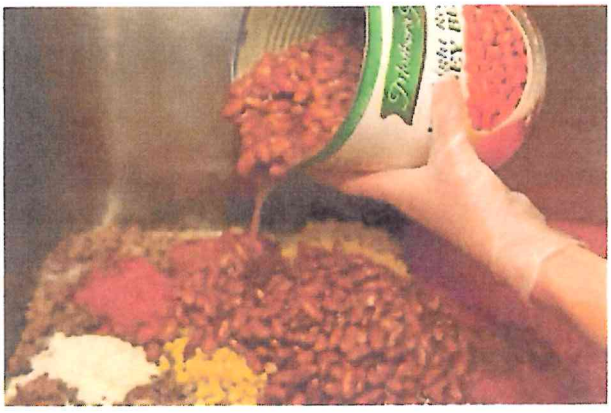
Nutrients Per Serving

Calories
273
Carbohydrates
22.71 g
Dietary Fiber
7.02 g
Protein
21.94 g
Sodium
454.23 mg
Total Fat
10.78 g
Sat. Fat
4.06 g
Trans Fat
0.00 g

Illustrated Steps for Preparation of Taco Soup

1. 

Beef, onions, seasonings, water, crushed tomatoes, salsa, corn in a tilt skillet

2. 

Adding beans to beef mixture

3. 

Stirring soup while it simmers

4. 

1 serving of Taco Soup

Updated: 3/26/15

STANDARDIZED RECIPE

Recipe Name: Cream Turkey **Recipe No:** _____

Ingredients	For Weight	Servings Measure	For Weight	Servings Measure	Directions
Turkey Raw	120#				Bring Frz turkey roast in to thaw. 3-4 days before cooking in refrigerator
Dry Onion		2 cups			Day of cooking spray steam pot with pan release, put strainer in the pot
Poultry Seasoning		1/4c			Add turkey, onion, seasoning cover with water and gently boil for 2-3 hours until 165 F
Day 2					Save broth for day 2. Quickly cut up turkey. Cool both broth and turkey in freezer quickly to 40F, then place in refrigerator
Liquid Broth and Water		13Gal			Day 2 Spray steam pot use strainer in bottom
Margarine	6#				Add liquid 12" from the top
Chicken Base (low sodium)	3#				Add margarine, chicken base, onion and food color heat to almost boiling
Dry Onion		1 ½ c			
Yellow Food Color (optional)		1 tsp ?			
Powder Milk		13 qts			Add powder milk when water mixture is hot, but not boiling or it will curdle
Flour	15#				Mix flour and cold water, if too thick to work with you can use some of the broth mixture in the pot before it gets to warm. Add this mixture to the hot broth stirring as you pour.

Cold Water		**2 gal**			**When thick add cut up turkey Heat to 165, stirring often (every 15 minutes) Do not boil or it will curdle or separate.**

Serving Size for Grades: K-12 is: 1/2c (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____ (number) _____ (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads		Fruit/Vegetable
Meal Pattern Contribution:	K-12	2 oz	oz =	g/b serving(s)	Cup
	_____	_____ oz	_____ oz = _____	g/b serving(s)	_____ Cup

STANDARDIZED RECIPE

Recipe Name: Turkey N' Gravy **Recipe No:** #117

Ingredients	For(S) 150 Servings		For (L) 60 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw turkey roast, netted	30 lbs				Place turkeys in roaster pans. Cover
	To Each	Of 3	Roaster	Pans Add	with water. Bring to a boil and cook
Broth from cooked turkey		4 cups			till internal temp of 165 degrees.
Water		1 gal			Let cool slightly. Remove netting.
Chicken base		1/3 cup			Shred using mixer while meat is still
					warm. Cool quickly to 40 degrees.
Flour mixed with		3 cups			Place in cooler till next day.
Cold water		2 cups			Next day, divide broth between 3
Shredded above turkey	8 ½ lbs				roaster pans. Add 1 gallon water
					and chicken base to each roaster.
					Bring to a boil. Thicken with flour
					mixed with water. When thick, add shredded turkey. Bring to temp.

Serving Size for Grades: K-8 is: ½ cup potatoes ½ cup gravy (unit: cup, fl oz, each) Serving Utensil: #12 disher 4 oz spoodle

Serving Size for Grades: 9-12 is: ¾ cup potatoes ¾ cup gravy (unit: cup, fl oz, each) Serving Utensil: #10 disher, rounded 4 oz spoodle

Total Yield for 210 (# servings recipe makes) is: 75 (number) lbs (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads		Fruit/Vegetable
Meal Pattern Contribution:	K-8	1 ½ oz	oz =	g/b serving(s)	Cup

STANDARDIZED RECIPE

Recipe Name:
WW PB Cookies

Recipe No:SR-34

Ingredients	For 100 Servings	
	Weight	Measure
Flour blend	3 lb 2 oz	
Baking Soda		1 T
Dry Milk	10 oz	
Butter	2 lb 2 oz	
Peanut Butter	3 lb	
Sugar	2 lb	
Brown Sugar	14 oz	
Eggs (ea)	18	
Vanilla		3 T

Directions

Combine Flour, Baking soda, milk set aside for later.

Mix butter, Peanut Butter, Sugar, Brown Sugar, Eggs & Vanilla in mixer on medium speed for 3 minutes. Add in the dry mix prepared above and mix for 1 minute on medium speed.

Use a #20 (Yellow) Scoop to place cookies on half sheet pans. Press down slightly.

Bake @ 375 for 10-12 minutes.

Serving Size for Grades: k-12 is: 1 ea (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____ (number) _____ (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads	Fruit/Vegetable
Meal Pattern Contribution:	K-12	oz	1 oz = 1 g/b serving(s)	Cup
	_____	_____ oz	_____ oz = _____ g/b serving(s)	_____ Cup

STANDARDIZED RECIPE

Recipe Name: Cornbread **Recipe No:** S-9

Ingredients	For 90 Servings		For Servings		Directions
	Weight	Measure	Weight	Measure	
Cornmeal		6 Cups			Preheat oven to 350 degrees F Grease 3 2 in steamtable pans.
Flour Blend		16 C			
Sugar		6 Cups			Stir together Cornmeal, flour, sugar, baking powder, and salt in a mixer or dish pan. Pour in Oil, melted butter, honey, beaten eggs, and milk mix/stir till just moisten evenly.
Baking Powder		¾ c			
Salt		2 Tsp			
Vegetable Oil		3C			
Butter (Melted)	1 lb	2 C			Pour the mix in the Greased pans and until just under ½ full. Place in oven and bake for 45 minutes or until tops are brown and show cracks
Honey		1 C			
Eggs (Beaten)		18			
Milk		12 C			Cut in to 5x6 pieces

Serving Size for Grades: K-12 is: 1 ea (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for 90 (# servings recipe makes) is: 3 (number) pans (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads	Fruit/Vegetable
Meal Pattern Contribution:	K-12	oz	3 oz = 2.25 g/b serving(s)	Cup
	_____	_____ oz	_____ oz = _____ g/b serving(s)	_____ Cup

STANDARDIZED RECIPE

Recipe Name: Stromboli **Recipe No:** _____

Ingredients	For 32 Servings		For Servings		Directions
	Weight	Measure	Weight	Measure	
Diced Ham	2 ½ #	2 qt			Use either # or qts to measure
Cheese Mozz or Blend	2 ½ #	2 qt			Drain ham
Basil		¾ T			Mix 4 ingredients in lg silver bowls
Oregano		3/4T			Place mixture on bottom crust
					Spread evenly on to the whole crust
Pizza Dough (see recipe)		2# 2 oz			Dough will be place on top. Seal edges. Make a couple of steam vents
					Bake 300 F oven
					30-45minutes or until 165 and brown
					Brush lightly with melted margarine
					Cut 8x4 =32 pieces

Serving Size for Grades: K-12 is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____ (number) _____ (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads		Fruit/Vegetable
Meal Pattern Contribution:	K-12	oz	oz =	g/b serving(s)	Cup
	_____	_____ oz	_____ oz = _____	g/b serving(s)	_____ Cup

STANDARDIZED RECIPE

Recipe Name: Stromboli Bread Dough **Recipe No:** _____

Ingredients	For 30# Weight	Servings Measure	For 40# Weight	Servings Measure	Directions
Yeast	13 oz		16 oz		In mixing bowl with dough hook add
Water Warm 110F		2 ½ gal		3 1/3 gal	Water and everything but the flour
Vegetable Oil		9 ½ c		11 c	Blend, add flour slowly kneading the dough to a soft but not sticky
Sugar	4 #		5# 5oz		About 15 minutes
Salt	4oz		6oz		
Non-Fat Dry Milk	3# 6oz		4# 8oz		Weigh up 2# 6 oz for top and bottom of Stromboli 20 pans
White Wheat Flour	20#		25#		Any extra dough after Stromboli can be made into dinner rolls
King Wheat Bread Flour	10#		15#		

Serving Size for Grades: K-12 is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____ (number) _____ (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads		Fruit/Vegetable
Meal Pattern Contribution:	K-12	oz	oz =	g/b serving(s)	Cup
	_____	_____ oz	_____ oz = _____	g/b serving(s)	_____ Cup

STANDARDIZED RECIPE

Recipe Name: Fried Rice **Recipe No:** Sr-66

Ingredients	For 75 Weight	Servings Measure	For Weight	Servings Measure	Directions
Vegetable Oil		¾ C			Heat oil till hot, add in onions cook till tender, add in eggs over medium-low heat cook for 10-15 minutes. Set aside for later. Boil Chicken stock add in the rice and let simmer for 20-25 mins. Or until rice is tender. Combine rice, peas, soy sauce, carrots, and egg mixture, in a 4" steam table pan. Bake in the oven for 35 minutes @ 350
Onions (diced)	10 oz				
Eggs	3 lb	30			
Brown Rice	5 lbs				
Frozen Peas	1 lb 4 oz				
Low sodium soy sauce		1 2/3 C			
Frozen carrots (diced)	1 lb 4 oz				
Chicken stock		1 1/2 Gal.			

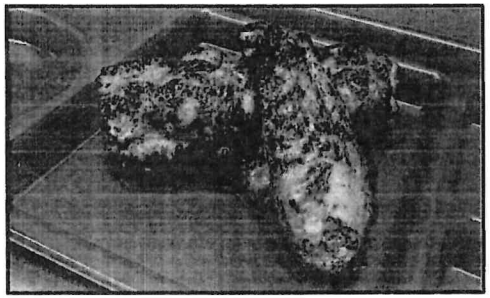
Serving Size for Grades: K-8 is: ½ c (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: 9-12 is: ¾ C (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for 75 (# servings recipe makes) is: 10 (number) lb (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads	Fruit/Vegetable
Meal Pattern Contribution:	k-8	.25 oz	oz = 1.5 g/b serving(s)	1/8 Cup
	9-12	.4 oz	____ oz = 2 g/b serving(s)	1/8 Cup

CHIPOTLE CHAR WINGS 2-994





	Elementary—34 Servings Secondary—26 Servings		Elementary—102 Servings Secondary—78 Servings		Elementary—1020 Servings Secondary—780 Servings	
INGREDIENTS	**MEASURE**	**WEIGHT**	**MEASURE**	**WEIGHT**	**MEASURE**	**WEIGHT**
Wing, Fully Cooked, Roasted		10 lbs. (2 bags)		30 lbs. (1 cs.)		300 lbs. (10 cs.)
Chipotle Wing Rub, 6-107	½ c.		1 ½ c.		3 qt. + 3 c.	

PREPARATION:

1. Thaw the wings in the refrigerator until completely thawed.
2. Prepare the spice rub as specified in 6-107, Chipotle Wing Rub or order from the Central Kitchen.
3. Empty 2 bags (10 lbs.) of the wings into a large bowl. Add 1/2 c. of the rub and mix until evenly coated.
4. Transfer the wings on to a parchment-lined sheet tray. Spread the wings out so they do not overlap.
5. Keep refrigerated until cooking.

COOKING:

1. Preheat the Convection Oven to 425 °F.
2. Bake the wings for 16 minutes or until deeply brown and charred (blackened) in spots.

CCP 3. Heat to an internal temperature of 145°F or higher.

4. Transfer the wings to a 4" full steamtable pan for service. One sheet tray of wings will fit in each 4" pan.

SERVING & HOLDING:

CCP 2. Hold at 140°F or higher for service.

SHIPPING:

CCP 1. Maintain a temperature of 140°F or higher during shipping.

COOLING:

CCP 1. Cool from 135°F to 70°F in two hours or less and record on Cooling Temperature Log.

REHEATING:

CCP 1. Reheat the leftover product to 165°F.

PRODUCTION NOTES:

1. For best quality, batch cook as close to service as possible.
2. The cooking time and temperature will vary depending on the load factor and the equipment.
3. The spice rub will stick more readily to thawed wings.
4. SATELITES—please order the rub by the number of servings that you need from your CK.
   ***Please order enough of the rub to coat all of the wings. If there are 3 cases of wings (306 servings), but only expect to serve 2.5 cases (255 servings), please order enough of the rub to coat all 3 cases (306 servings).
5. ProView Item #34007 contains 6/5lb. bags per 30lb. case.
6. Although wings are fully cooked and safe to eat at 145°F, the wings must be cooked until they reach the specified color with charred spots. The brown sugar caramelizes and chars during the cooking process—this imparts a delicious grilled flavor that will be missing if the wings are not allowed to cook to the desired color.

OFFER VS. SERVE:
2 Protein

SERVING SIZE:
3 Wings (elementary)
4 Wings (secondary)

ALLERGENS:
None

ISSUE DATE:
2/13/2024

OMAHA Public Schools

OATMEAL BARS #549

9 cups (4½ lbs) margarine
9 cups (3¾ lbs) packed brown sugar
9 cups (lbs) granulated sugar
18 medium eggs
3 Tablespoons vanilla
13 ½ cups (4½ lbs) flour
3 Tablespoons salt
3 Tablespoons soda
15 cups (3¼ lbs) oatmeal

Pre-heat convection oven to 350 degrees. Grease and sugar 6 12x18 (full size - 2 inch steam table pans) inch baking pans. Cream margarine and sugars. Add eggs and vanilla. Beat well. Add dry ingredients. Add oats. Mix well. Refrigerate till chilled (optional). Press onto baking sheets, 3 ½ pounds per pan. Bake for 15 minutes.

Cut each pan 5x7
Yields 210 - 1¼ oz servings
1 b/g servings

STANDARDIZED RECIPE FORM

Recipe Name: Hamburger Stroganoff **Recipe No:** _____

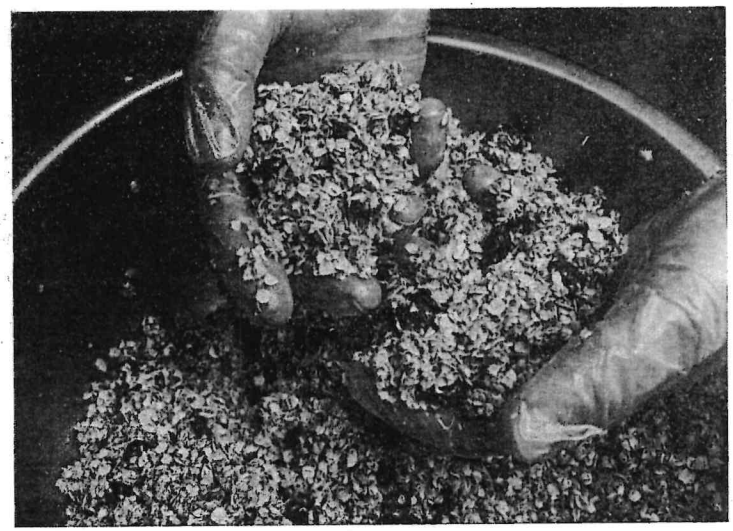
Ingredients	For 100 Servings		For 150 Servings		Directions
	Weight	Measure	Weight	Measure	
gr beef	17½ #		26 #		1. Cook Noodles according package directions
flour	1⅓ c			2 cup	2. Brown gr. beef + onions
Chopped dry onion	1⅓ c			2 cup	3. Drain off grease.
Garlic Powder	2 Tb			3 Tb	4. to beef add flour + spices
parsley	⅓ c			1 cup	and stir to mix. Add milk
Black Pepper	2½ tsp			4 tsp	that has been mixed w/ water,
Salt	2½ tsp			4 tsp	pour cream and crm soup.
dry milk	2½ c			3⅔ cup	5. drain cooked noodles and
water	2 quart			3 quart	add to gr. beef mixture. if
Crm mushroom soup	4 cans		6	50z cans	mixture is dry add some of
Sour cream	2½ c			4 cups	the pasta water.
Noodles	6 ¼ #		9½ #s	4 tsp	* 1 pound of chopped celery cooked w/ gr. beef would add great flavor.

Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: 6-12 is _____ (unit: cup, fl oz, each) Serving Utensil: ¾ cup
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for 150 (# servings recipe makes) is: _____(number) 2 pans (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains	Fruit	Vegetable
Meal Pattern Contribution:	6-12	2 oz	_____ oz = 1 oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup

2. 1 1a



825081 - Granola

Source: K12 Culinary
Number of Portions: 75
Size of Portion: 1/4 cup
Alternate Recipe Name: Crunchy Granola Topping

Components:
Meat/Alt:
Grains:
Fruit:
Vegetable:
Milk:

Recipe Subgroups:
Whole Grain Rich

Attributes:
Grain

HACCP Process: No HACCP Process

Ingredients	Measures	Instructions
826508 Olive Oil Blend 90/10, Colavita L116..... 019334 SUGARS,BROWN..... 019296 HONEY..... 002010 CINNAMON,GROUND.....	1 1/4 cups 1 1/4 CUPS (packed) 1 1/4 cups 3 Tbsp + 1 tsp	Preheat oven to 300 F. Combine oil, brown sugar, honey and cinnamon in a large bowl or container. Using a whisk, mix until combined.
050456 OATS, ROLLED, UNENRICHED, QUICK, DRY, NO...	2 lbs + 10 ozs	Weigh oats and add to sugar and oil mixture. Using a spatula, stir to evenly coat oats. Spread oat mixture in a very thin single layer on full size sheet pans. Use 3 to 4 full size sheet pans for 75 servings. Bake at 300 degrees F for 20-25 minutes or until granola turns golden brown. **Watch carefully to avoid scorching!** Granola will continue to crisp once removed from the oven.
009079 CRANBERRIES,DRIED,SWTND.....	3 3/4 cups	Allow to cool completely before adding dried cranberries. Once completely cool, transfer to airtight container. Store at room temperature for up to three weeks. Serve ¼ c. using a no. 16 disher (for 1 oz eq grain) or ½ c. using no. 8 disher for (2 oz eq grain) according to menu requirements.

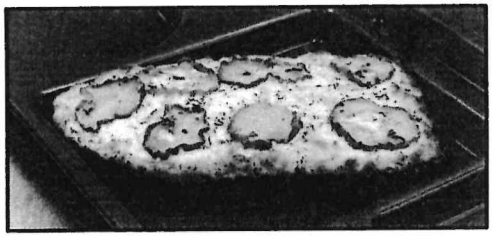
*Nutrients are based upon 1 Portion Size (1/4 cup)

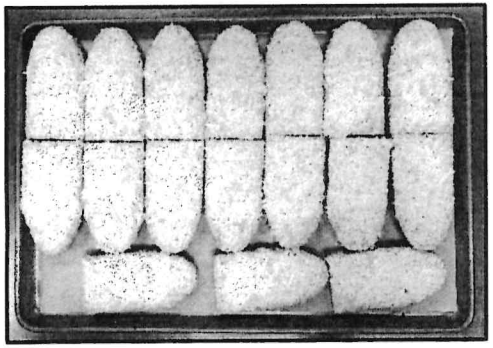
Calories	145 kcal	Cholesterol	0 mg	Sugars	*12.6* g	Calcium	15.74 mg	29.98%	Calories from Total Fat
Total Fat	4.81 g	Sodium	2 mg	Protein	2.62 g	Iron	0.78 mg	2.81%	Calories from Saturated Fat
Saturated Fat	0.45 g	Carbohydrates	23.14 g	Vitamin A	3.8 IU	Water[1]	*2.01* g	*0.00%*	Calories from Trans Fat
Trans Fat[2]	*0.00* g	Dietary Fiber	2.10 g	Vitamin C	0.1 mg	Ash[1]	*0.05* g	64.04%	Calories from Carbohydrates
								7.24%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
* - denotes combined nutrient totals with either missing or incomplete nutrient data
[1] - denotes optional nutrient values
[2] - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

POPPIN' PICKLE FRENCH BREAD PIZZA: 2-1007





	1 Serving		60 Servings		240 Servings	
INGREDIENTS	**MEASURE**	**WEIGHT**	**MEASURE**	**WEIGHT**	**MEASURE**	**WEIGHT**
Garlic Cheese French Bread Pizza	1 ea.		1 cs.		4 cs.	
Pickle, Chip, Pouch Pack	7 ea.			2 lb. 10 oz.		10 1/2 lbs.
Dill Weed, Dried	Pinch		1 Tbsp.		1/4 c.	
Red Pepper Flake	Pinch		1 Tbsp.		1/4 c.	

PREPARATION:

1. Place 17 frozen pizzas on a parchment-lined sheet tray.
2. Top the pizzas with a sprinkle of dill using the shaker top.
3. Top the pizzas with a light sprinkling of red pepper flake using the shaker top.
4. Top each pizza with 7 pickle chips.

COOKING:

1. Bake in pre-heated 350°F oven for 10-15 minutes. Do not over bake. Cheese should still be white. Batch cook as close to service as possible.

CCP 2. Heat to an internal temperature of 160°F.

SERVING & HOLDING:

CCP 1. Hold at a temperature of 140°F or higher.

SHIPPING:

CCP 1. Maintain a temperature of 140°F or higher during shipping.

COOLING:

CCP 1. Cool from 135°F to 70°F in two hours or less and record on Cooling Temperature Log.

REHEATING:

CCP 1. Reheat the leftover product in a 300°F Convection Oven for 10-15 minutes or until the pizzas reach an internal temperature of 165°F.

PRODUCTION NOTES:

1. This product is to be prepared in the secondary schools only.
2. For the best quality, batch cook as close to service as possible.

OFFER VS. SERVE:
2 Protein, 2 Whole Grain

SERVING SIZE:
1 French Bead Pizza

ALLERGENS:
Dairy (milk), Wheat, and Soy

ISSUE DATE:
7/2/2024

OMAHA Public Schools

STANDARDIZED RECIPE

Recipe Name: French Dips **Recipe No:** Sr-344

Ingredients	For 120 Servings		For Servings		Directions
	Weight	Measure	Weight	Measure	
Roasts (Eye of round) 5 lb.~		6-7 ea			Cook Roasts in roasters covered in pepper and southwestern seasoning the Day before so then can cool and slice right. Once cooled slice the roasts about 1/4-1/3 inch thick. After its been sliced place 2-3 slices of meat on each Hoagie bun place on half sheet pans and cover with saran wrap and place in warm ovens about 15-20 minutes before serving. In a large pot mix Water and beef base together and bring to a boil. Then mix in the cornstarch (Tip: mix a little water with cornstarch and blend until smooth before adding to boiling water). Allow to simmer until it is ready for serving.
Seasoning (Any flavor enhancer works)		4 T			
Hoagie buns		120			
Water	2 gal				
Beef Base	8 oz				
Cornstarch		1 C			
Pepper		2 T			

Serving Size for Grades: K-6 is: 4-5 slices (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: 7-12 is: 7-8 (unit: cup, fl oz, each) Serving Utensil: Gloves

Total Yield for 120 (# servings recipe makes) is: 1 (number) ea (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads		Fruit/Vegetable
Meal Pattern Contribution:	K-6	1.5 oz	2 oz = 2	g/b serving(s)	Cup
	7-12	2 oz	2 oz = 2	g/b serving(s)	Cup

STANDARDIZED RECIPE

Recipe Name: Patty Melt Flatbread **Recipe No:** Sr-401

Ingredients	For 1 Servings		For Servings		Directions
	Weight	Measure	Weight	Measure	
Burger Patty	1				Heat Patty up in oven, once heated up cut into strips and place on flatbread top with onions and cheese. Fold into a foil wrapper and bake @ 350 for 15 minutes
Flatbread	1				
Onions	½ oz				
Shredded Cheese		1/3 C			

Serving Size for Grades: 7-12 is: 1 (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____ (number) _____ (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads	Fruit/Vegetable
Meal Pattern Contribution:		2 oz	oz = 2 g/b serving(s)	Cup
	_____	_____ oz	_____ oz = _____ g/b serving(s)	_____ Cup

STANDARDIZED RECIPE

Recipe Name: Roasted Broccoli **Recipe No:** 25-2

Ingredients	For 75 Servings		*Directions*
	Weight	Measure	
Broccoli Florets (Fresh)	15 lbs		Dump out your Florets in a large bowl/pan and look them over anything that needs to be cut into smaller pieces do (Bite size). Add in the remaining ingredients and toss until broccoli is coated. Bake @ 375 until Broccoli starts to turn brown/crisp up Around 8-10 minutes
Parmesan Cheese		5 C	
Oil		1 ½ C	
Garlic Pepper (seasoning)		2 C	

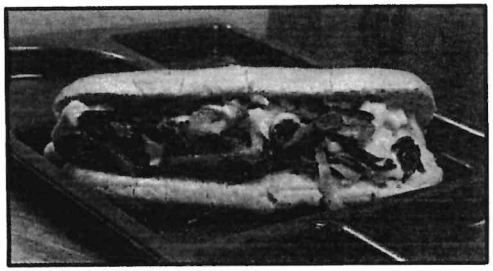
Serving Size for Grades: k-12 is: ½ C (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for 15 ½ lbs (# servings recipe makes) is: 75 (number) 4 oz (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads	Fruit/Vegetable
Meal Pattern Contribution:	K-12	oz	oz = g/b serving(s)	½ Cup
	_____	_____ oz	_____ oz = _____ g/b serving(s)	_____ Cup

CHICKEN PHILLY: 3-453





	26 Servings		160 Servings		960 Servings	
INGREDIENTS	**MEASURE**	**WEIGHT**	**MEASURE**	**WEIGHT**	**MEASURE**	**WEIGHT**
Chicken, Strip, USDA		5 lbs.		1 cs.		6 cs.
Onion, Yellow, Julienne		1 lb. 8 oz		9 lbs.		54 lbs.
Pepper, Green, Julienne		12 oz.		4 lbs. 8 oz.		27 lbs.
Philly Seasoning (recipe #6-108)	1 Tbsp.		1/2 c. + 2 Tbsp.			1 lb. 8 oz.
Oil, Vegetable	2 oz.		1 1/2 c.		2 qt. + 1 c.	
Sauce, Cheese	3 cups		1 1/2 cans		9 cans.	
Hoagie, Split-Top WG, #618	26 ea.		160 ea.		960 ea.	

PREPARATION:

1. Cut peppers and onions into thin strips.
2. Toss the peppers, onions, oil, and Philly seasoning together in a bowl.
3. Place 1 gallon of seasoned peppers and onions on a full sheet tray.
4. Place 5 lbs. of frozen chicken strips per 2" full steamtable pan for cooking.

COOKING:

1. Roast the peppers and onions in the 450°F convection oven for 10-15 minutes or until softened and browning around the edges.
2. Transfer the roasted vegetables to a steamtable pan and hold hot for service.
3. Heat the chicken and the cheese sauce in the steamer until an internal temperature of 145°F is reached.

CCP 4. Heat to an internal temperature of 145°F or higher.

SERVING & HOLDING:

1. Warm hoagie rolls in the hot box prior to service.
2. Serve a level #16 disher (2oz.) of the meat mixture in a hoagie roll. Top with 2 Tbsp. of the peppers and onions.

CCP 3. Hold at a temperature of 140°F or higher.

SHIPPING:

CCP 1. Maintain a temperature of 140°F or higher during shipping.

COOLING:

CCP 1. Cool from 135°F to 70°F in two hours or less and record on Cooling Temperature Log.

REHEATING:

CCP 1. Reheat the leftover product to 165°F.

PRODUCTION NOTES:

1. Cooking time and temperature will vary depending on the load factor and the equipment.
2. This product is to be prepared in the secondary and central kitchens.
3. Warming the hoagie rolls softens the bread for the best texture and helps the cheese to melt. Please do not skip this step.

OFFER VS. SERVE:
2 Protein, 2 Whole Grain

SERVING SIZE:
1 Sandwich

ALLERGENS:
Dairy (milk), Wheat, and Soy

ISSUE DATE:
7/1/2024

OMAHA Public Schools

STANDARDIZED RECIPE

Recipe Name: Spicy Chicken Wraps **Recipe No:** SR-10

Ingredients	For 20 Servings		For Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken (Diced, cooked)	5 lb				**Mix the Ranch and Hot/Buffalo Sauce till it is a light shade of Pink then toss is the chicken breast that you diced up previously and coat well with sauce.** **Take a #8 Scoop and place the chicken into the tortilla and top with the cheese wrap and cover with foil.** **Heat until it reaches internal temp of 165**
Ranch Dressing	1 C				
Hot Sauce/Buffalo Sauce	2 T				
Shredded Cheese	4 oz				
WG Tortilla		20			

Serving Size for Grades: 7-12 is: 1 (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____ (number) _____ (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads				Fruit/Vegetable
Meal Pattern Contribution:	7-12	2.7 oz	2.2	oz =	2	g/b serving(s)	Cup
	_____	_____ oz	_____	oz =	_____	g/b serving(s)	_____ Cup

STANDARDIZED RECIPE

Recipe Name: Alfredo Sauce **Recipe No:** 19-12

Ingredients	For 100 Weight	Servings Measure	For Weight	Servings Measure	Directions
Butter blend	1 lb	2 C			In a sauce pan melt butter, cream cheese and garlic together. Stirring frequently. Once melted add in milk and whisk until warm and smooth add in parmesan cheese, salt and pepper and stir until thickened and hold at 135 or higher until served. You might need to use 2 pots if you don't have a big enough one Once heated Mix with your meat and Noodles and hold.
Cream cheese (3 lb log.)		4			
Garlic seasoning		¼ c			
Milk		2 gallon			
Parmesan cheese (grated)		6 c			
Pepper		2 ½ tsp			

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____ (number) _____ (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads		Fruit/Vegetable
Meal Pattern Contribution:		oz	oz =	g/b serving(s)	Cup
	_____	_____ oz	_____ oz = _____	g/b serving(s)	_____ Cup

STANDARDIZED RECIPE

Recipe Name: Super Meatballs **Recipe No:** SR-1

Ingredients	For 125 Weight	Servings Measure	For Weight	Servings Measure
Ground Beef (raw)	30 lb			
Oatmeal		6 c		
Eggs		20		
Southwest seasoning		6 T		
Pepper		4 T		
Milk		12 C		
Minced Garlic		3 T		
Onion		2/3 C		
Ketchup		1 # 10 Cans		
Brown Sugar	1 lb			

Directions

Set oven temp to 425 F

Mix the first 6 items in a big Dish pan or steam table pan by hand and then add 2 T of the minced Garlic and 1/2 cup of the onion mix until well blended.

Use the #10 scoop for K-6 #8 scoop for 7-12 and place them into a greased cake pan and bake for 1 hr.

Combine the remaining garlic and onion with the ketchup and brown sugar and pour over top of the meatballs after the bake for an hour. After the sauce has been applied to the meat put back in oven for another 20 t0 30 minutes reduce heat to 375.

Once they have all been cooked and Ready for Hot Holding remove from Grease and place in new pans. Hold at 145 Fahrenheit

Serving Size for Grades: K-12 is: 1 ea (unit: cup, fl oz, each) Serving Utensil: Tongs/spoodle

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for 43 lbs (# servings recipe makes) is: 125 (number) 3 in Meatballs (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads	Fruit/Vegetable
Meal Pattern Contribution:	k-6	2 oz	oz = g/b serving(s)	Cup
	7-12	2.5 oz	_____ oz = _____ g/b serving(s)	_____ Cup

STANDARDIZED RECIPE FORM

Recipe Name: Chicken Goulash **Recipe No:** _____

Ingredients	For 50 Servings		For 100 Servings		Directions
	Weight	Measure	Weight	Measure	
diced chicken	6 #		12 #		1. Cook macaroni per direction/drain
diced celery		1 cup		2 cup	2. saute vegetables in margarine
diced onion		½ cup		1 cup	till tender add flour and
diced green pepper		1 cup		2 cup	cook for 1-2 minutes
dry macaroni	3 # 2 oz		6 # 4 oz		3. add broth. and cook until
cheddar cheese	1 #		2 #		thickened
chicken broth		1 gallon		2 gallon	4. Stir in macaroni, chicken
salt		1 tsp		2 tsp	Cheese and seasoning
pepper		1 tsp		2 tsp	5. put in greased pans and
poultry seasoning		1½ tsp		1 Tb	Bake until temp of 165
margarine	7 oz		14 oz		
flour		2¼ cup		4½ cup	

Serving Size for Grades: P - 5 is 3/4 cup (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: 6 - 12 is 3/4 cup (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____(number) _____(unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains	Fruit	Vegetable
Meal Pattern Contribution:	P - 5	2 oz	1 oz = 1 oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	6 - 12	2 oz	1 oz = 1 oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup

STANDARDIZED RECIPE FORM

Recipe Name: Wheat Bread **Recipe No:** _____

Ingredients	For 3 Loaves 1.5 oz tea Rolls Servings		For ____ Servings		Directions
	Weight	Measure	Weight	Measure	
yeast		6 Tbsp			Dissolve yeast in 5⅓ cup
water warm		5⅓ cup			water and 3 Tbsp sugar, set
sugar		3 Tbsp			aside. Combine salt, brown
Brown sugar		4 cup			sugar, and flour. Add melted
salt		3 Tbsp			margarine and 4 qt warm
warm water		4 qt			water. Mix 30 seconds. Add
melted margarine		1 cup			yeast mixture. Blend on low
flour wheat/white	15#	1L			speed for 20 minutes. Spray Grease
					dishpan and place dough in
					dishpan, Cover and allow to
					raise, until double in size.
					Punch Down, Roll out into →

Serving Size for Grades: P-6 is 1 (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: 7-12 is 1 (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____

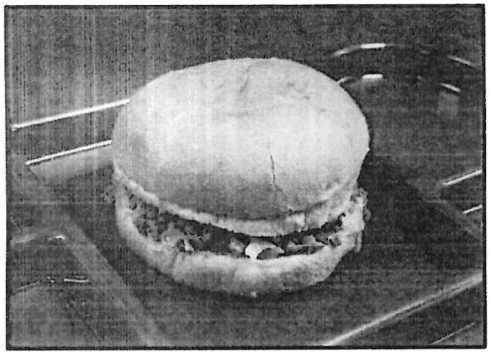
Total Yield for _____ (# servings recipe makes) is: _____(number) _____(unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains		Fruit	Vegetable
Meal Pattern Contribution:	P-6	_____ oz	1.5 oz =	1½ oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	7-12	_____ oz	1.5 oz =	1½ oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz =	_____ oz. equivalent(s)	_____cup	_____cup

tea rolls. Place in greased pan. Allow to raise and Bake at 350 oven Aprox 15 minutes or until golden Brown.

Recipe yields 246 1.5oz tea Rolls
199 2oz tea Rolls
16 24oz loaves of Bread

ABC (AWESOME BEEF & CABBAGE) MELT: 3-451



	60 Servings		240 Servings		960 Servings	
INGREDIENTS	**MEASURE**	**WEIGHT**	**MEASURE**	**WEIGHT**	**MEASURE**	**WEIGHT**
Beef, Ground		10 lbs.		40 lbs.		160 lbs.
Onion, Chopped		1 lb.		4 lbs.		12 lbs.
Cabbage, Shredded		7 lb. 8 oz.		30 lbs.		120 lbs.
Pepper, White	1 Tbsp. + 2 tsp.			2 oz.		8 oz.
Pepper, Black	2 Tbsp.			3 oz.		12 oz.
Salt, Iodized, Table		1 oz.		4 oz.		1 lb.
Cheese, American	30 slices			7 lb. 8 oz.		30 lbs.
Hamburger Bun, WG	30 ea.		240 ea.		960 ea.	

PRODUCTION NOTES:

1. Cooking time and temperature will vary depending on the load factor and the equipment.
2. Work quickly and use an assembly line to keep product as warm as possible to reduce the time needed in the oven.

PREPARATION:

1. Thaw the ground beef in the refrigerator for 2 or 3 days before cooking.
2. Chop the onions finely using the VCM machine.

COOKING:

1. Brown the beef and onions together in a tilt skillet or steam kettle. Break up the meat constantly while cooking. Cook until the beef is no longer pink, and the onions have softened.

CCP 2. Heat to an internal temperature of 155°F.

3. Drain thoroughly.
4. Add the cabbage, the salt, and both peppers; mix well. Bring the mixture to a simmer and cover the pot.
5. Cook until the cabbage is very soft and no longer green. Ensure that the internal temperature of the mixture is 145°F or higher and transfer to the hot cart until time for assembly.

SANDWICH ASSEMBLY:

1. Place 24 bun bottoms in a 4x6 pattern on a parchment-lined sheet tray.
2. Place 3 oz. of the meat mix on each bun bottom using a #12 disher (ivory), then top each with a slice of the cheese.
3. Add the tops of the buns to the sandwiches. Cover the sheet tray of assembled sandwiches with a bun pan bag.
4. Place the bagged sheet pans into a **200°F convection oven**. Cook for 30 minutes or until an internal temperature of 140°F is reached.

CCP 8. Heat to an internal temperature of 140°F.

SERVING & HOLDING:

CCP 1. Hold at 140° F or higher for service.

SHIPPING:

CCP 1. Hold and maintain a temperature of 140°F or higher during shipping.

COOLING:

CCP 1. Cool from 135° to 70° in two hours or less and record on Cooling Temperature Log.

REHEATING:

CCP 1. Reheat the bagged trays of sandwiches in a 200°F convection oven for 45 minutes or until an internal temp of 165°F is reached.

OFFER VS. SERVE:
2 Protein, 2 Grain

SERVING SIZE:
One sandwich, served with a gloved hand.

ALLERGENS:
Milk, Soy, and Wheat

ISSUE DATE:
6/20/2024

OMAHA Public Schools

STANDARDIZED RECIPE FORM

Recipe Name: Oatmeal Blueberry muffins **Recipe No:** _____

Ingredients	For 32 Servings		For 64 Servings		Directions
	Weight	Measure	Weight	Measure	
Vegetable oil		3/4 cup		3 cup	Combine Sugar, oil and
margarine		1/2 cup		2 cup	margarine. Beat until
Sugar		2 cup		8 cup	blended, add eggs + Vanilla.
eggs		4		16	Add salt Baking Powder
milk		2 cup		8 cup	cinnamon and Oatmeal.
Salt		2 tsp		2 Tbsp	Blend. Add milk Blend
Baking Powder		2 1/3 Tbsp		9 Tbsp	Add flour Blend, Rinse
Vanilla		2 Tbsp		1/2 cup	Blueberries and fold into
cinnamn		2 tsp		2 1/3 Tbsp	batter. Use a #16
Oatmeal		2 1/4 cup		9 cup	Scoop per muffin
Blueberries		3 cup		12 cup	
flour		4 cup		16 cup	

Serving Size for Grades: 7-12 is 1 ea (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: K-6 is 1 ea (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____(number) _____(unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains		Fruit	Vegetable
Meal Pattern Contribution:	7-12	_____ oz	2.6 oz =	1 1/4 oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	K-6	_____ oz	2.6 oz =	1 1/4 oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz =	_____ oz. equivalent(s)	_____cup	_____cup

STANDARDIZED RECIPE FORM

Recipe Name: Oatmeal muffins **Recipe No:** _____

Ingredients	For 36 Servings		For 137 Servings		Directions
	Weight	Measure	Weight	Measure	
Quick Oatmeal		4 cups		1 1/4 cup	Heat milk to scald, and
milk		4 cups		1 1/4 cup	pour over oatmeal. Let stand
eggs		4		14	until cooled Cream sugar
Brown sugar		2 cup		7 cup	and oil, add eggs. Add
flour		4 cup		14 cup	to oatmeal mixture. Add
salt		2 tsp		7 tsp	remaining ingredients
Baking Powder		4 tsp		14 tsp	Using #16 dipper dip
Baking soda		2 tsp		7 tsp	into greased muffin tins
oil		2 cup		7 cup	Bake at 400° for 20 minutes
Raisins		1 1/2 cup		5 cup	Bake at 350 for 10 minutes in
					Convection oven.

Serving Size for Grades: PK - 12 is 1 muffin (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____(number) _____(unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains	Fruit	Vegetable
Meal Pattern Contribution:	_____	_____ oz	2.5 oz = 1 1/4 oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup

STANDARDIZED RECIPE FORM

Recipe Name: Chicken Tater Bake **Recipe No:** _____

Ingredients	3 pans For 150 Servings		2 pans For 100 Servings		Directions
	Weight	Measure	Weight	Measure	
Diced Chicken	20#		13 1/2 #		Grease pans (18 x 10).
Cream of Chicken Soup		3-50oz		2-50oz	Combine Chicken, cream of
milk		9 cups		6 cup	chicken soup, and milk.
Shredded Cheddar		15 cups		6 cup	Cook till heated thru. Layer
tater tots	30#	6-bags		3 bags	in pan - 1 bag of tater tots
					1/3 of Chicken mixture
					3 cups of cheese
					1 bag of tater tots
					Bake uncovered at 350° for
					1 1/2 - 2 hrs or until temp reached.

Serving Size for Grades: K-6 is 1/2 cup (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: 7-12 is 1 cup (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____(number) _____(unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains	Fruit	Vegetable
Meal Pattern Contribution:	P-6	2 oz	_____ oz = _____ oz. equivalent(s)	_____ cup	1/2 cup
Meal Pattern Contribution:	K-12	2 oz	_____ oz = _____ oz. equivalent(s)	_____ cup	1/2 cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____ cup	_____ cup

STANDARDIZED RECIPE FORM

Recipe Name: Porcupine meatballs **Recipe No:** _____

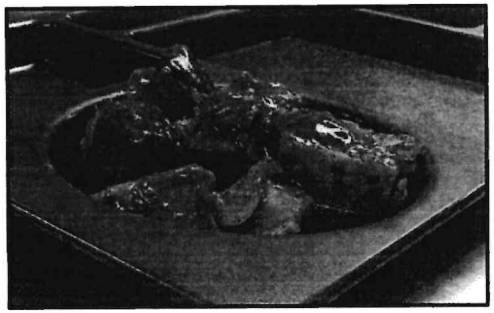
Ingredients	For 50 Servings		For ____ Servings		Directions
	Weight	Measure	Weight	Measure	
Ground beef	10#				1. Combine first 7 ingredients until just combined. ~Do Not over mix
Uncooked Rice		5 cup			2. Using a #10 Scoop form into meatballs and place on cookie Sheet. Bake at 350° for 40 minutes or at 300° convection for 25-30 minutes
water		5 cup			
dehydrated onion		¾ Cup			
Celery salt		5 tsp			
pepper		2 tsp			3. Place meatballs in lg pan.
garlic Powder		3 tsp			4. Combine Sauce ingredients and pour over meatballs
Salt		2 tsp			
Sauce: water		6 cup			5. Cook until temp of 165 or higher at 350 about an hour.
tomato sauce		1#10 can			
Brown sugar		1 cup			
Worcestershire Sauce		6 Tb			

Serving Size for Grades: P-12 is 2 meatballs (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____

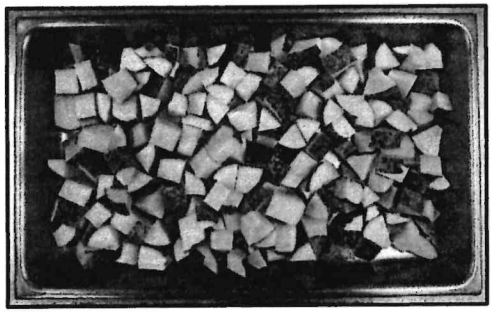
Total Yield for _____ (# servings recipe makes) is: _____(number) _____(unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains	Fruit	Vegetable
Meal Pattern Contribution:	P-12	2 oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup

POTATOES IN CHILE SAUCE (PAPAS ENCHILADAS): 4-230







	32 Servings		128 Servings		384 Servings	
INGREDIENTS	**MEASURE**	**WEIGHT**	**MEASURE**	**WEIGHT**	**MEASURE**	**WEIGHT**
Potatoes, Fresh, Diced		5 lbs.		20 lbs.		60 lbs.
Enchilada Sauce (recipe 6-091A)	1 qt.		1 gal. + 1 qt.		6 gal. + 1 qt.	

PREPARATION:

1. Prepare the enchilada sauce according to recipe 6-091A.
2. Place 5 lbs. of the potatoes into a 2" full steamtable pan.
3. Evenly pour 1 qt. of enchilada sauce over the potatoes.
4. Cover the pan tightly with foil.

COOKING:

1. Cook the potatoes in a 350°F convection oven for 50 minutes or until fork tender. The internal temperature of the potatoes will be around 200°F when they are fully cooked.
2. Cover and transfer to the hot holding cart until service.

CCP **3. The potatoes must register an internal temperature of 140°F or higher when they are transferred to the hot holding cart.**

SERVING & HOLDING:

CCP 1. Hold at a temperature of 140°F or higher.

SHIPPING:

CCP 1. Maintain a temperature of 140°F or higher during shipping.

COOLING:

CCP 1. Cool from 135°F to 70°F in two hours or less and record on Cooling Temperature Log.

REHEATING:

CCP 1. Reheat the leftover product uncovered in the steamer for 20 minutes or until the internal temp reaches 165°F.

PRODUCTION NOTES:

1. This product is to be prepared in the secondary schools only.
2. Cooking time and temperature will vary depending on the load factor and the equipment.

OFFER VS. SERVE:
1 Vegetable

SERVING SIZE:
1/2 c.

ALLERGENS:
Wheat, Soy

ISSUE DATE:
7/1/2024

OMAHA Public Schools

STANDARDIZED RECIPE FORM

Recipe Name: Chocolate Molasses Cookie **Recipe No:** _____

Ingredients	For 149 Servings		For ____ Servings		Directions
	Weight	Measure	Weight	Measure	
margarine		3 3/4 cup			Cream margarine and
sugar		5 cup			sugar until fluffy. Add
eggs		5			eggs, vanilla, salt and
molasses		1 1/4 cup			molasses. Mix. Add
cocoa powder		1 1/4 cup			ginger and soda. Mix add
ginger		4 Tbsp			flour. Mix until combined
salt		2 1/2 tsp			Using # 40 dipper place
Baking Soda		7 1/2 tsp			On greased cookie sheet.
flour		10 cup			Bake till done
vanilla		2 Tbsp			
					wt - .9oz = 3/4 gs.

Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____(number) _____(unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains	Fruit	Vegetable
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup

STANDARDIZED RECIPE FORM

Recipe Name: Buffalo Chicken Flatbread **Recipe No:** _____

Ingredients	For 135 Servings		For ____ Servings		Directions
	Weight	Measure	Weight	Measure	
flat bread		135			Thaw flat bread
diced chicken	15#				Thaw chicken in refrigerator overnight.
Ketchup		2 cup			
Hot Sauce		4 cup			Combine hot sauce, mayo, Ranch dressing, and Ketchup.
mayo		3 cup			
Ranch		4 cup			Add dice Chicken to Sauce toss to coat.
Shredded cheese-mozz	4#				Place 8 flat bread per sheet pan.
					Use #12 dipper place a scoop of
					Chicken in each flatbread. Sprinkle
					with 1/2 oz of cheese. Bake at
					375° convection for 5 min

Serving Size for Grades: 7-12 is 1 oz (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____(number) _____(unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains	Fruit	Vegetable
Meal Pattern Contribution:	7-12	2 oz	2 oz = 2 oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup

STANDARDIZED RECIPE FORM

Recipe Name: Banana Oatmeal Cookie **Recipe No:** _____

Ingredients	For 54 Servings		For 200 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar		2 cup		8 cup	Cream margarine + sugar
egg		2		8	add eggs, soda, nutmeg
margarine		1½ cup		6 cup	cinnamon and salt.
Salt		1½ tsp		2 Tb	Add Bananas. Add vanilla
nutmeg		½ tsp		3 tsp	add flour and oatmeal
Cinnamon		1½ tsp		2 Tb	mix until Combined
Baking Soda		1 tsp		4 tsp	drop on greased sheet pan
mashed banana		2 cup		8 cup	Bake at 325 in
~~Instant~~ quick Oatmeal		3½ cup		14 cup	Convection w/ low fan
flour		3 cup		12 cup	Use a #40 scoop
Vanilla		1 tsp		4 tsp	
					Using a #30 dipper - 200 cookies Weighed 1.3 oz - ½ gr.

Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____(number) _____(unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains	Fruit	Vegetable
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup

STANDARDIZED RECIPE FORM

Recipe Name: Creamed Chicken over Biscuits **Recipe No:** _____

Ingredients	For 50 Servings		For 150 Servings		Directions
	Weight	Measure	Weight	Measure	
diced Chicken	6 1/2 #		20 #		1. saute carrots, celery and onions in margarine until tender
dry milk				6 cup	
water				1 3/4 gal	2. Combine all ingredients and bring to a boil
chicken broth		1 gal		3 gal	
poultry seasoning		1 1/2 tsp		2 Tb	3. Combine cornstarch & water for 100 serving with enough cold water and use to thicken the hot Creamed chicken.
dill weed				2 Tb	
Black Pepper		2 tsp		2 Tb	
onion powder		1/4 cup		3/4 cup	
diced celery				1 bunch	
shredded carrots				8 carrots	4. heat to 165°
garlic Powder				1 Tb	
thyme				1 Tb	

margarine

Serving Size for Grades: 6-12 is 6 oz ladle (unit: cup, fl oz, each) 1/2 # Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____(number) _____(unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains	Fruit	Vegetable
Meal Pattern Contribution:	_____	2 oz	_____ oz = _____ oz. equivalent(s)	_____ cup	1/8 cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____ cup	_____ cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____ cup	_____ cup

STANDARDIZED RECIPE FORM

Recipe Name: Chicken tetrazzini **Recipe No:** _____

Ingredients	For 50 Servings		For 75 Servings		Directions
	Weight	Measure	Weight	Measure	1. Bring water to boil add salt
Water		3gal		4gal	and broken Spaghetti cook until
Salt		2tsp		3tsp	al dente -drain
Spaghetti Broken	3 1/4#		4 3/4#		2. Combine chicken, soups, sour
Cubed chicken	6#		9#		Cream, pepper, broth, salt, garlic
Crm mushroom soup	3/4 lg can (50z)		1 lg can	50z	powder, onion salt
Crm chicken soup	3/4 lg can (50z)		1 lg can	50z	3. Add Spaghetti to Soup
Sour cream		6 cup		8 cup	mixture stirring to coat
Pepper		1 1/2 tsp		2tsp	4. Add peas and cheeses
Chicken Broth		1 1/2 cup		2 cup	5. Pour into greased pans
Salt		2tsp		3tsp	6. Cover w/ foil and bake in
Garlic Powder		1tsp		2tsp	preheated oven until temp
Peas	1#		1 1/3#		of 165 or higher

onion Salt 2tsp 3tsp

Serving Size for Grades: PreK-5 is _____ (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: 6-12 is _____ (unit: cup, fl oz, each) Serving Utensil: # 6 scoop - 3/4 cup
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____(number) _____(unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains	Fruit	Vegetable
Meal Pattern Contribution:	PK-5	2 oz	1 oz = 1 oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	6-12	2 oz	1 oz = 1 oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup

STANDARDIZED RECIPE FORM

Recipe Name: Chicken tetrazzini **Recipe No:** _____

Ingredients	For 50 Servings		For 75 Servings		Directions
	Weight	Measure	Weight	Measure	7. Serve using scoop
Cheddar cheese		2 cup		3 cup	# for PK-5
mozzarella cheese		5 cup		6 1/2 cup	# 6 for 6-12
Grated parmesan cheese		1/2 cup		3/4 cup	

Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____(number) _____(unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains	Fruit	Vegetable
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup

STANDARDIZED RECIPE FORM

Recipe Name: Banana Bread **Recipe No:** _____

Ingredients	4 loaves For ____ Servings		For ____ Servings		Directions
	Weight	Measure	Weight	Measure	
margarine		2 cup			Cream margarine + sugars
Sugar		2 cup			add eggs, vanilla, salt.
Br. sugar		1 ½ cup			add Bananas.
eggs		8			Sift soda, Baking Powder
Bananas		12			and flour. Add flour
salt		2½ tsp			mixture to Creamed mixture
Vanilla		3 Tbsp			Divide into greased loaf
Baking Powder		2 tsp			pans. Bake in Convection
Soda		4 tsp			oven at 300° for approx
flour		8 cup			50 minutes or until done.
Cinnamon		2 tsp			Remove from Pan to Cool
Sour cream		1 cup			

Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____
Serving Size for Grades: _____ is _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (# servings recipe makes) is: _____(number) _____(unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains	Fruit	Vegetable
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup
Meal Pattern Contribution:	_____	_____ oz	_____ oz = _____ oz. equivalent(s)	_____cup	_____cup

Chicken or Turkey and Noodles

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken stock, non-MSG		2 gal		4 gal	1. Heat chicken stock to boiling. Slowly stir in noodles, onions, and carrots (optional). Boil, uncovered, for 6 minutes. DO NOT DRAIN.
Enriched noodles	2 lb 8 oz	1 gal 3 ½ qt	5 lb	3 gal 3 qt	
*Fresh onions, chopped OR Dehydrated onions	14 oz OR 2 ½ oz	2 ⅔ cups OR 1 ¼ cups	1 lb 12 oz OR 5 oz	1 qt ⅔ cup OR 2 ½ cups	
*Fresh carrots, shredded (optional)	8 oz	2 ⅔ cups	1 lb	1 qt ⅔ cup	
Margarine or butter	4 oz	½ cup	8 oz	1 cup	2. Melt margarine or butter. Add flour and stir until smooth.
Enriched all-purpose flour	4 oz	¾ cup 3 Tbsp	8 oz	1 ¾ cups 2 Tbsp	
Instant nonfat dry milk, reconstituted		1 qt 2 cups		3 qt	3. Add flour mixture, milk, pepper, marjoram (optional), parsley (optional), and chicken or turkey to noodles. Stir gently to combine.
Ground black or white pepper		1 ½ tsp		1 Tbsp	
Dried marjoram (optional)		1 ½ tsp		1 Tbsp	
Dried parsley (optional)		½ cup		1 cup	
*Cooked chicken or turkey chopped	6 lb 6 oz	1 gal 1 qt	12 lb 12 oz	2 gal 2 qt	
					4. Stir occasionally until thickened. CCP: Heat to 165° F or higher for at least 15 seconds.
					5. Pour into medium half-steamtable pans (10" x 12" x 4"). For 50 servings, use 3 pans. For 100 servings, use 6 pans.
					6. CCP: Hold for hot service at 135° F or higher. Portion with 8 oz ladle (1 cup).

Comments:
*See Marketing Guide.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Mature onions	1 lb	2 lb
Carrots	10 oz	1 lb 4 oz

Chicken or Turkey and Noodles

Chicken, whole, without neck and giblets	17 lb 12 oz	35 lb 8 oz
OR	OR	OR
Turkey, whole, without neck and giblets	13 lb 9 oz	27 lb 2 oz

SERVING:	YIELD:		VOLUME:	
1 cup (8 oz ladle) provides 2 oz equivalent meat/meat alternate and 1 serving of grains/breads.	**50 Servings:**	3 medium half-steamtable pans	**50 Servings:**	about 3 gallons 2 cups
	100 Servings:	6 medium half-steamtable pans	**100 Servings:**	about 6 gallons 1 quart

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Nutrients Per Serving

Calories	244	**Saturated Fat**	1.88 g	**Iron**	1.91 mg
Protein	21.90 g	**Cholesterol**	75 mg	**Calcium**	63 mg
Carbohydrate	21.32 g	**Vitamin A**	128 IU	**Sodium**	186 mg
Total Fat	7.52 g	**Vitamin C**	0.9 mg	**Dietary Fiber**	0.8 g

ABC [illegible]

1/2 c. veg. oil
3 T lemon juice
1 tsp. sugar
1/4 tsp. salt
1/2 c. dried cranberries
2 lg. apples, unpeeled & cut into 1/2 in cubes
2 c. fresh raspberries
1/2 c. sunflower kernels

Whisk oil, 2 T [illegible] juice, sugar & salt
Add the dried [illegible] to the oil
[illegible]

Mix 1 T. [illegible] with the apples
Add [illegible] to apples
Pour all together. Cover & refrigerate
for 2 hours. [illegible] before serving

30 servings per recipe
x 8
240 serv.

30 x
9
270 servings