Welcome To The World of CapKold® Cook-Chill Food Production

CapKold® Cook-Chill production is a safe, high-quality, proven method for producing a broad range of menu items. While the larger production equipment, techniques, packaging and rapid chilling have much in common with modern food processing methods, the basic ingredient assembly, preparation, seasoning and cooking techniques will be familiar to any commercial foodservice operator. Most conventional recipes can be scaled up and modified for cook-chill production. Most changes in ingredients are necessary to compensate for the extended refrigerated storage (at 28-32° F) possible with CapKold Cook-Chill foods. Often the amount of herbs and spices can be reduced, to compensate for enhanced flavor development during refrigerated storage. There may also be adjustments to the “typical” production sequence of ingredients to optimize flavor, texture and the resulting product. (See page ii for more recipe development, modification and production tips.)

Where Did We Get The CapKold Recipes In This Starter Set?

The recipes in this starter set come from experienced CapKold System operators, and have been reviewed and revised by the CapKold team. They are all proven cook-chill recipes and represent a good middle ground for quality, ingredient cost and taste. The recipes included in this starter set represent a good starting point for the development of your own unique “signature” cook-chill recipes. That is where your creativity and that of your senior staff comes into play.

While every effort was made to include proven recipes, verify results and check and proof these recipes, Groen is not responsible for the quality or safety of food items prepared from the recipes in the Groen Starter Recipe Set. Because we have no direct control over the quality of raw ingredients, the methods and practices used during ingredient preparation, the sanitation practices of your employees, the condition of your facility, or the actual methods used during cooking, packaging and chilling, we cannot be responsible for the cost of lost or spoiled product or any illness resulting from the consumption of those food items.

These recipes are provided as an aid to new cook-chill operators … to get you started down the road to successful cook-chill food production!

How Are These Recipes Formatted?

We have adopted the Hospitality Institute Of Technology & Management’s HACCP Certification Course recipe format as our working template. The usual recipe elements are there: recipe name, yield, an ingredient list with component volume or quantity and a sequence of preparation steps. Unlike traditional recipes, our “Groen Cook-Chill HACCP Recipe/Procedures” include the pumping, chilling, storing and reheating/serving steps unique to cook-chill production.
You will notice some blanks within the pumping and storing steps. This isn’t an omission. They are left blank so that you can insert the fill volume to match your inventory/serving line needs, the holding time (days) dictated by your menu cycle, etc. The front (ingredient list) side of each recipe has additional blanks for documenting: portions, preparation time, personnel to be assigned, quality control checks, and nutritional analysis information. This recipe format is designed so it can be used as part of a HACCP documentation and control process. When ingredients are prepared, portioned and cooked per the recipe, using Groen CapKold production equipment, the result will be wholesome, consistent meal entrees, sides and sauces … batch after batch.

We have also left some numbered “preparation steps” blank on each Starter Set Recipe. This will allow you to fine tune and customize these “general” recipes. Add an ingredient or two. Substitute a commodity item for a listed ingredient. Put your own signature on the recipe … then lock it in. It is desirable for you to take ownership of your recipes … but don’t allow your production staff to “wing it”! Here are some additional recipe and production tips …

**Tips On Recipes & “Cook-Chill” Production**

1. Ingredient control is key to a well-run cook-chill kitchen. Make sure all prep and production staff follow cook-chill recipes and procedures exactly. You need to take the “art” out of this cooking. It is now a “science” and your staff are the scientists! (YOU get to practice the art, as you put your own signature on these recipes. Make sure they practice the science!)

2. If possible, do all prep the day or morning before scheduled kettle production. Have employees weigh and measure ALL ingredients to the recipe, in the prep area … before they go to the production area. Have employees cut all cans and transfer ingredients into plastic bins. It is best to keep cans and can lids away from the kettles, and ingredient loading is much faster from a single bulk container. (Naturally, fresh ingredients would need to be properly stored under refrigeration.)

3. Buy good quality spices. You don’t want to skimp on the spices. Focus on procuring the best “key ingredients” that you can afford. Flour is flour, milk is milk, so put your money in the meat, etc. (Except for CookTank Meats … See next tip!)

4. You can often purchase lesser grades of meat for CookTank production. Because you are cooking those meats in a vacuum sealed bag (casing), at very low temperatures; you get high yields, a very tender and juicy product and the au jus conveniently captured in the bag.

5. You will need to use modified starch in place of some flour in recipes, because of the separation that occurs with liquid and flour at low (28-32° F) cook-chill storage temperatures. Begin with a 50% modified starch – 50% flour ratio, and modify that ratio to taste or desired look (sheen, etc.)
6. Perfect your recipes at full batch volume … 50, 100 or 200 gallons, depending on your kettle capacity. Recipe scale-up isn’t linear. Doubling the spice load to double the recipe may not work in every case.

7. During the first weeks of cook-chill production, produce a little more product than your anticipated volume requirement. Build a “par” stock to have on hand … to handle that unexpected bump in demand. Remember, with extended safe refrigerated shelf life, you have added flexibility to continually rotate and replace that par stock with new product.

8. Begin thinking more like a vendor who is supplying foodservice to your institution or company. Develop and document a history of use to help you with production scheduling and inventory control. Think of your cook-chill inventory as a buffer that can handle and absorb fluctuations in demand.

9. Preach temperature control throughout the process. Temperature control is the key to consistency AND product safety. For high-quality, consistent results, stress cooking to exact temperature. Always pump and package (hot) food at 180° F. Always chill the entire batch to 40° F. Immediately transfer food into refrigerated storage, ideally at 28-32° F, for maximum safe refrigerated storage duration. Maintain product at or below 40° F during transfer to remote sites. Always reheat to and serve cook-chill prepared foods at a safe temperature.

Where Can I Get Additional Assistance With Recipe Modification?
All Groen (Full System) CapKold Customers receive 3 days of hands-on In-service Startup Training. A Skilled Groen CapKold Professional will work with your employees and supervisors, showing them how to operate and clean all the equipment. He will review the entire production process, from ingredient prep to refrigerated storage. He will cover the basics of recipe modification, stock rotation, inventory control and menu cycle planning.

There are several third-party vendors selling cook-chill recipes, recipe software, inventory management software, nutrition analysis data and related support services. They are listed in the CapKold System Operations Manual.
## Recipe Index

### Beef:

<table>
<thead>
<tr>
<th>Recipe Name</th>
<th>Recipe/Page Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef-A-Roni</td>
<td>KBE-1</td>
</tr>
<tr>
<td>Beef Stew</td>
<td>KBE-2</td>
</tr>
<tr>
<td>Beef Stew Dijon Style</td>
<td>KBE-3</td>
</tr>
<tr>
<td>Beef Stroganoff</td>
<td>KBE-4</td>
</tr>
<tr>
<td>Brunswick Stew</td>
<td>KBE-5</td>
</tr>
<tr>
<td>Chuck Wagon Stew – Stew Meat</td>
<td>KBE-6</td>
</tr>
<tr>
<td>Chuck Wagon Stew – Ground Beef</td>
<td>KBE-7</td>
</tr>
<tr>
<td>Hungarian Goulash</td>
<td>KBE-8</td>
</tr>
<tr>
<td>Nacho Meat</td>
<td>KBE-9</td>
</tr>
<tr>
<td>Sloppy Joe</td>
<td>KBE-10</td>
</tr>
<tr>
<td>Spaghetti Sauce with Meat</td>
<td>KBE-11</td>
</tr>
<tr>
<td>Sirloin Tips</td>
<td>KBE-12</td>
</tr>
<tr>
<td>Stroganoff – Fat Free</td>
<td>KBE-13</td>
</tr>
<tr>
<td>Taco Meat</td>
<td>KBE-14</td>
</tr>
<tr>
<td>Beef A La Deutsch</td>
<td>KBE-15</td>
</tr>
<tr>
<td>Beef Stew Bordelaise</td>
<td>KBE-16</td>
</tr>
<tr>
<td>Irish Lamb Stew</td>
<td>KBE-17</td>
</tr>
<tr>
<td>Chili</td>
<td>KBE-18</td>
</tr>
</tbody>
</table>

### Dressings and Salads:

<table>
<thead>
<tr>
<th>Recipe Name</th>
<th>Recipe/Page Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cole Slaw Dressing</td>
<td>KDR-1</td>
</tr>
<tr>
<td>Creamy Lite Dressing/Dip</td>
<td>KDR-2</td>
</tr>
<tr>
<td>Italian Dressing</td>
<td>KDR-3</td>
</tr>
<tr>
<td>Ranch Dressing</td>
<td>KDR-4</td>
</tr>
<tr>
<td>Ranch Dressing – Lowfat</td>
<td>KDR-5</td>
</tr>
<tr>
<td>Salad Dressing Mix</td>
<td>KDR-6</td>
</tr>
<tr>
<td>Spicy Tartar Sauce</td>
<td>KDR-7</td>
</tr>
<tr>
<td>Thousand Island Dressing</td>
<td>KDR-8</td>
</tr>
</tbody>
</table>
### Pork:

<table>
<thead>
<tr>
<th>Recipe Name</th>
<th>Recipe/Page Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork Sauté, Basque Style</td>
<td>KPO-1</td>
</tr>
<tr>
<td>Pork Sauté, with Curry</td>
<td>KPO-2</td>
</tr>
<tr>
<td>Pork Sauté, Nicoise Style</td>
<td>KPO-3</td>
</tr>
<tr>
<td>Red Beans with Link Sausage</td>
<td>KPO-4</td>
</tr>
<tr>
<td>Sweet &amp; Sour Pork</td>
<td>KPO-5</td>
</tr>
<tr>
<td>Veal or Pork Banquette</td>
<td>KPO-6</td>
</tr>
<tr>
<td>Veal or Pork Marengo</td>
<td>KPO-7</td>
</tr>
</tbody>
</table>

### Puddings, Pie Fillings, Bakery:

<table>
<thead>
<tr>
<th>Recipe Name</th>
<th>Recipe/Page Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Crisp Filling</td>
<td>KPB-1</td>
</tr>
<tr>
<td>Cherry Filling</td>
<td>KPB-2</td>
</tr>
<tr>
<td>Creamy Rice Pudding</td>
<td>KPB-3</td>
</tr>
<tr>
<td>Glaze (for Cinnamon Rolls)</td>
<td>KPB-4</td>
</tr>
<tr>
<td>Pie Filling Chocolate for 40</td>
<td>KPB-5</td>
</tr>
<tr>
<td>Pie Filling Chocolate for 200</td>
<td>KPB-6</td>
</tr>
<tr>
<td>Pie Filling Vanilla for 40</td>
<td>KPB-7</td>
</tr>
<tr>
<td>Pie Filling Vanilla for 200</td>
<td>KPB-8</td>
</tr>
<tr>
<td>Pudding, Chocolate for 200</td>
<td>KPB-9</td>
</tr>
<tr>
<td>Pudding, Vanilla for 200</td>
<td>KPB-10</td>
</tr>
<tr>
<td>Punch Banana Smash Mix</td>
<td>KPB-11</td>
</tr>
<tr>
<td>Punch Cranberry Mix</td>
<td>KPB-12</td>
</tr>
</tbody>
</table>

### Poultry:

<table>
<thead>
<tr>
<th>Recipe Name</th>
<th>Recipe/Page Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Ala King</td>
<td>KPY-1</td>
</tr>
<tr>
<td>Chicken Cacciatore (or Turkey)</td>
<td>KPY-2</td>
</tr>
<tr>
<td>Chicken Creole</td>
<td>KPY-3</td>
</tr>
<tr>
<td>Chicken and Dumplings Base</td>
<td>KPY-4</td>
</tr>
<tr>
<td>Turkey Chili</td>
<td>KPY-5</td>
</tr>
<tr>
<td>Turkey Stew</td>
<td>KPY-6</td>
</tr>
</tbody>
</table>
### Sauces:

<table>
<thead>
<tr>
<th>Recipe Name</th>
<th>Recipe/Page Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alfredo/Cream Sauce</td>
<td>KSA-1</td>
</tr>
<tr>
<td>Barbecue Sauce</td>
<td>KSA-2</td>
</tr>
<tr>
<td>Bella Vista Sauce</td>
<td>KSA-3</td>
</tr>
<tr>
<td>Brown Sauce (Onion/Mushroom)</td>
<td>KSA-4</td>
</tr>
<tr>
<td>Cheese Sauce</td>
<td>KSA-5</td>
</tr>
<tr>
<td>Chicken Glaze</td>
<td>KSA-6</td>
</tr>
<tr>
<td>Creole Sauce 100 gal.</td>
<td>KSA-7</td>
</tr>
<tr>
<td>Curry Sauce (Chicken, Pork, Beef)</td>
<td>KSA-8</td>
</tr>
<tr>
<td>Garlic Sauce</td>
<td>KSA-9</td>
</tr>
<tr>
<td>Gravy Brown (Sauce)</td>
<td>KSA-10</td>
</tr>
<tr>
<td>Gravy Turkey (Sauce)</td>
<td>KSA-11</td>
</tr>
<tr>
<td>Ham Glaze</td>
<td>KSA-12</td>
</tr>
<tr>
<td>Marsala Sauce</td>
<td>KSA-13</td>
</tr>
<tr>
<td>Marinara Sauce 100 gal.</td>
<td>KSA-14</td>
</tr>
<tr>
<td>Parmesan Sauce</td>
<td>KSA-15</td>
</tr>
<tr>
<td>Pepper Steak Sauce</td>
<td>KSA-16</td>
</tr>
<tr>
<td>Pizza Sauce</td>
<td>KSA-17</td>
</tr>
<tr>
<td>Tarragon Sauce</td>
<td>KSA-18</td>
</tr>
<tr>
<td>White Sauce</td>
<td>KSA-19</td>
</tr>
</tbody>
</table>

### Seafood:

<table>
<thead>
<tr>
<th>Recipe Name</th>
<th>Recipe/Page Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calamari in American Sauce</td>
<td>KSE-1</td>
</tr>
<tr>
<td>Calamari in Provincial Sauce</td>
<td>KSE-2</td>
</tr>
<tr>
<td>Chicken Sausage Jambalaya</td>
<td>KSE-3</td>
</tr>
<tr>
<td>Crawfish Etouffee</td>
<td>KSE-4</td>
</tr>
<tr>
<td>Shrimp Creole</td>
<td>KSE-5</td>
</tr>
<tr>
<td>Shrimp Etouffee</td>
<td>KSE-6</td>
</tr>
<tr>
<td>Shrimp Jambalaya</td>
<td>KSE-7</td>
</tr>
<tr>
<td>Shrimp Louisiana</td>
<td>KSE-8</td>
</tr>
</tbody>
</table>
## Soups:

<table>
<thead>
<tr>
<th>Recipe Name</th>
<th>Recipe/Page Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black Bean Soup</td>
<td>KSO-1</td>
</tr>
<tr>
<td>Beef Barley Soup</td>
<td>KSO-2</td>
</tr>
<tr>
<td>Beef Noodle Soup</td>
<td>KSO-3</td>
</tr>
<tr>
<td>Chicken Creole</td>
<td>KSO-4</td>
</tr>
<tr>
<td>Chicken Gumbo</td>
<td>KSO-5</td>
</tr>
<tr>
<td>Chicken Lousianne</td>
<td>KSO-6</td>
</tr>
<tr>
<td>Chicken Noodle Soup</td>
<td>KSO-7</td>
</tr>
<tr>
<td>Clam Chowder Soup</td>
<td>KSO-8</td>
</tr>
<tr>
<td>Corn Chowder</td>
<td>KSO-9</td>
</tr>
<tr>
<td>Cream of Broccoli Soup</td>
<td>KSO-10</td>
</tr>
<tr>
<td>Crabmeat Bouillabaisse</td>
<td>KSO-11</td>
</tr>
<tr>
<td>Cream of Chicken Soup</td>
<td>KSO-12</td>
</tr>
<tr>
<td>Cream of Mushroom Soup</td>
<td>KSO-13</td>
</tr>
<tr>
<td>Cream of Potato Chowder Soup</td>
<td>KSO-14</td>
</tr>
<tr>
<td>Duches Soup (Cheddar Cheese &amp; Carrot)</td>
<td>KSO-15</td>
</tr>
<tr>
<td>Gazpacho (Cold Soup)</td>
<td>KSO-16</td>
</tr>
<tr>
<td>Minestrone Soup</td>
<td>KSO-17</td>
</tr>
<tr>
<td>Mulligatawny Soup</td>
<td>KSO-18</td>
</tr>
<tr>
<td>Navy Bean Soup</td>
<td>KSO-19</td>
</tr>
<tr>
<td>Potato Chowder</td>
<td>KSO-20</td>
</tr>
<tr>
<td>Seafood Chowder – Base (Shrimp, Clam, Fish)</td>
<td>KSO-21</td>
</tr>
<tr>
<td>Split Pea Soup</td>
<td>KSO-22</td>
</tr>
<tr>
<td>Turkey Noodle Soup</td>
<td>KSO-23</td>
</tr>
<tr>
<td>Turkey Rice Soup</td>
<td>KSO-24</td>
</tr>
<tr>
<td>Turnip Green Soup</td>
<td>KSO-25</td>
</tr>
<tr>
<td>Vegetable &amp; Beef Soup</td>
<td>KSO-26</td>
</tr>
<tr>
<td>Vermont Cheese Soup</td>
<td>KSO-27</td>
</tr>
</tbody>
</table>

## Starches:

<table>
<thead>
<tr>
<th>Recipe Name</th>
<th>Recipe/Page Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Beans #1</td>
<td>KST-1</td>
</tr>
<tr>
<td>Baked Beans #2</td>
<td>KST-2</td>
</tr>
<tr>
<td>Black Beans #1</td>
<td>KST-3</td>
</tr>
<tr>
<td>Black Beans #2</td>
<td>KST-4</td>
</tr>
</tbody>
</table>
### Kettles - (continued)

<table>
<thead>
<tr>
<th>Recipe Name</th>
<th>Recipe/Page Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cinnamon/Oatmeal Casserole Topping</td>
<td>KST-5</td>
</tr>
<tr>
<td>Corn Bread, Batter</td>
<td>KST-6</td>
</tr>
<tr>
<td>Corn Bread Dressing #1</td>
<td>KST-7</td>
</tr>
<tr>
<td>Corn Bread Dressing #2</td>
<td>KST-8</td>
</tr>
<tr>
<td>Cream of Wheat</td>
<td>KST-9</td>
</tr>
<tr>
<td>Grits, Buttered</td>
<td>KST-10</td>
</tr>
<tr>
<td>Honey Corn Bread (Batter)</td>
<td>KST-11</td>
</tr>
<tr>
<td>Louisiana Red Beans</td>
<td>KST-12</td>
</tr>
<tr>
<td>Macaroni &amp; Cheese</td>
<td>KST-13</td>
</tr>
<tr>
<td>Mashed Potatoes (Instant)</td>
<td>KST-14</td>
</tr>
<tr>
<td>Mashed Potatoes (Fresh)</td>
<td>KST-15</td>
</tr>
<tr>
<td>Mashed Sweet Potatoes (Fresh)</td>
<td>KST-16</td>
</tr>
<tr>
<td>Pecan Rice</td>
<td>KST-17</td>
</tr>
<tr>
<td>Potatoes, Escalloped</td>
<td>KST-18</td>
</tr>
<tr>
<td>Potatoes, Parsley Stewed</td>
<td>KST-19</td>
</tr>
<tr>
<td>Sweet Potato Syrup</td>
<td>KST-20</td>
</tr>
<tr>
<td>Sweet Potato Casserole</td>
<td>KST-21</td>
</tr>
</tbody>
</table>

### Vegetables:

<table>
<thead>
<tr>
<th>Recipe Name</th>
<th>Recipe/Page Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capri Mix Vegetables</td>
<td>KVE-1</td>
</tr>
<tr>
<td>Spinach Buttered</td>
<td>KVE-2</td>
</tr>
<tr>
<td>Tomatoes &amp; Okra Seasoned</td>
<td>KVE-3</td>
</tr>
<tr>
<td>Turnip Greens</td>
<td>KVE-4</td>
</tr>
</tbody>
</table>

### Cook Tanks

### Beef:

<table>
<thead>
<tr>
<th>Recipe Name</th>
<th>Recipe/Page Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Patty Ranchero</td>
<td>CTBE-1</td>
</tr>
<tr>
<td>Meatloaf</td>
<td>CTBE-2</td>
</tr>
<tr>
<td>Roast Beef</td>
<td>CTBE-3</td>
</tr>
<tr>
<td>Spanish Meat Loaf</td>
<td>CTBE-4</td>
</tr>
<tr>
<td>Recipe Name</td>
<td>Recipe/Page Number</td>
</tr>
<tr>
<td>----------------------------------------------</td>
<td>--------------------</td>
</tr>
<tr>
<td>Braised Short Ribs Of Beef</td>
<td>CTBE-5</td>
</tr>
<tr>
<td>Yankee Pot Roast</td>
<td>CTBE-6</td>
</tr>
<tr>
<td>Leg Of Lamb – BRT</td>
<td>CTBE-7</td>
</tr>
<tr>
<td><strong>Pork:</strong></td>
<td></td>
</tr>
<tr>
<td>Recipe Name:</td>
<td>Recipe/Page Number</td>
</tr>
<tr>
<td>Pork Joints</td>
<td>CTP0-1</td>
</tr>
<tr>
<td>Roast Pork</td>
<td>CTP0-2</td>
</tr>
<tr>
<td>Barbecue Ribs</td>
<td>CTP0-3</td>
</tr>
<tr>
<td><strong>Poultry:</strong></td>
<td></td>
</tr>
<tr>
<td>Recipe Name:</td>
<td>Recipe/Page Number</td>
</tr>
<tr>
<td>Chicken and Vegetable Stir Fry</td>
<td>CTPY-1</td>
</tr>
<tr>
<td>Duck, Halves or Parts</td>
<td>CTPY-2</td>
</tr>
<tr>
<td>Turkey Tetrazzini</td>
<td>CTPY-3</td>
</tr>
<tr>
<td>Quail</td>
<td>CTPY-4</td>
</tr>
<tr>
<td><strong>Seafood:</strong></td>
<td></td>
</tr>
<tr>
<td>Recipe Name:</td>
<td>Recipe/Page Number</td>
</tr>
<tr>
<td>Barbecue Shrimp</td>
<td>CTSE-1</td>
</tr>
<tr>
<td>Fish, Cod Fillets</td>
<td>CTSE-2</td>
</tr>
<tr>
<td>Fish, Cod Rolls</td>
<td>CTSE-3</td>
</tr>
<tr>
<td>Fish, Dover Sole</td>
<td>CTSE-4</td>
</tr>
<tr>
<td>Fish, Monkfish, Poached</td>
<td>CTSE-5</td>
</tr>
<tr>
<td>Fish, Salmon, Rolls or Fillets</td>
<td>CTSE-6</td>
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<td>Fish, Trout, Whole</td>
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<td><strong>Starches:</strong></td>
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<td>Recipe/Page Number</td>
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<td>Rice, Oriental</td>
<td>CTST-1</td>
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<tr>
<td>Simmered Black-Eyed Peas (Main Production)</td>
<td>CTST-2</td>
</tr>
<tr>
<td>Simmered White Beans</td>
<td>CTST-3</td>
</tr>
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# BEEF A RONI

**Recipe Name:** BEEF A RONI  
**Recipe #:** KBE-1  
**Production Style:**  
**Written By:**  
**Date:**  

- **Final Yield:** 100 GALLONS  
- **Yield:** 100 GALLONS  
- **Preparation Time:**  
- **Prepared By:**  
- **Date:**  
- **SA/AQ By:**  
- **Date:**  

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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt./vol.)</th>
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<td>14</td>
<td>DICED TOMATOES</td>
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<td>15</td>
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<td>1/2 LB</td>
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<tr>
<td>16</td>
<td>BASIL</td>
<td></td>
<td>1/2 LB</td>
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**TOTAL**  
**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.
2. Pre prep: Dice celery, onions and peppers.
3. Cook macaroni in boiling water in tilt skillet for 8 minutes. Rinse and hold.
4. Melt butter in steam kettle at 140° F while slowly agitating.
5. When butter is completely melted, add celery, onions and peppers — agitate for 10 minutes.
6. Add all ground beef, raise heat to 150° F, agitate slowly until well cooked, raise heat to 180° F, remove fat.
7. Add all ingredients except macaroni, blend well, cook 5 minutes.
8. Gently fold in macaroni.
9. Pump into one-gallon casing and then blast chill or chill in chill tank. Chill about one hour.
10. Check temp by folding casing over thermometer, when below 40° F, put 6 casings in each storage cart, store in holding cooler.

Pumping
11. Set pump speed at ____ and agitator speed on _____ to _______.
12. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
14. Put casings (<40° F) one layer deep in storage racks on the cart.
15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
16. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
17. When needed, heat BEEF A RONI to 165° F (no higher for quality) by an appropriate method.
18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
19. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.
### BEEF STEW

**Recipe Name:** BEEF STEW  
**Recipe #:** KBE-2  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Preparation Time:**  
**Final Yield:** 100 GALLONS  
**Yield:**  
**SA/AQ By:**  
**Date:**  
**Preparation By:**  
**Supervisor:**  
**Date:**

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<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<tr>
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<td>GARLIC</td>
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<td>19</td>
<td>GROUND BAY LEAVES</td>
<td>1/4 CUP</td>
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**TOTAL**  
**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.
2. Assemble all ingredients.
4. Add all other ingredients and cook until temperature reaches 180° F and set agitator at slow.
5. Make slurry with modified starch, flour and water; add to product; add potatoes; cook until product reaches 190° F.
6. Pump into 1.5 gallon casing; pump product above 160° F.
7. Water bath chill until product reaches 35° F.
8. Store in food bank at 28-32° F.

Pumping
9. Set pump speed at _____ and agitator speed on _____ to _______.
10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
15. When needed, heat BEEF STEW to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: **BEEF STEW, DIJON STYLE**
Recipe#: **KBE-3**
Production Style: **Yield: 100 GALLONS**
Written By:
Date: 

### Portions:

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<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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**TOTAL APPROX. GALLONS**
BEEF STEW, DIJON STYLE

Preparation
1. Inspect the weight and condition of all ingredients.

2. Braise meat chunks, onions and carrots in oil at 160°F – raise to 180°F until meat is semi-tender.

3. Add flour to brown + dry seasonings.

4. Add wine and seasoning.

5. Add water mixed with starch and brown sauce base.

6. Bring temperature to 180°F and cook for 30 minutes.

7. 30 minutes before the end, add mustard.

Pumping
8. Set pump speed at ____ and agitator speed on _____ to _______.

9. Fill casing with _____ quarts of _____ (180°F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
10. Place in chiller water (35°F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40°F, all casings can be removed.

11. Put casings (<40°F) one layer deep in storage racks on the cart.

12. Allow food to deep chill to 29°F (+/- 1°F) in < 12 hours.

Store
13. Hold at 29°F (+/- 1°F) and use within <______ days.

Re-heating, Plating and Serving
14. When needed, heat BEEF STEW, DIJON STYLE to 165°F (no higher for quality) by an appropriate method.

15. Hold covered at 165°F and serve within 30 minutes so that food is > 150°F when consumed.

Leftovers
16. Dispose of leftovers, or cool at 40°F in < 4 hours and serve within 24 hours.
Recipe Name: BEEF STROGANOFF  
Recipe#: KBE-4  
Production Style:  
Written By:  
Date:  
Final Yield: YIELD: 100 GALLONS  
SA/AQ By:  
Date:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date:  

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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
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TOTAL

APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.
2. Brown meat in oil 180°-190° F.
3. Add wine, vinegar, beef base, tomato paste and water to cover – cook until tender.
4. Make slurry from starch and flour – add thicken to season
5. Add mushrooms and green onions and sour cream.

Pumping
7. Set pump speed at ____ and agitator speed on _____ to _______.
8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat BEEF STROGANOFF to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
# BRUNSWICK STEW

**Recipe Name:** BRUNSWICK STEW  
**Recipe #:** KBE-5  
**Production Style:**  
**Written By:**  
**Date:**  

**Portions:**  
**Final Yield:** 100 GALLONS  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

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<th>INGREDIENTS AND SPECIFICATIONS</th>
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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<tr>
<td>11</td>
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<tr>
<td>12</td>
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<td>30 LBS</td>
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<tr>
<td>13</td>
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<tr>
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**TOTAL**  

**APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Cook bottom round and pork at 180° F in oil until tender.

3. Add potatoes, onions and flour – cook for 10 minutes.

4. Cook until potatoes are tender.

5. Add BBQ sauce, liquid smoke, red pepper and all other ingredients.

6. Simmer for 30 minutes.

7. Add starch and water to thicken.

8. Simmer 20 minutes at 160° F – pump.

**Pumping**
9. Set pump speed at ____ and agitator speed on _____ to _______.

10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

12. Put casings (<40° F) one layer deep in storage racks on the cart.

13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
15. When needed, heat BRUNSWICK STEW to 165° F (no higher for quality) by an appropriate method.

16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**CHUCK WAGON STEW - STEW MEAT**

**Recipe Name:** CHUCK WAGON STEW  
**Recipe #:** KBE-6  
**Production Style:**  
**Written By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  

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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
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<tr>
<td>3</td>
<td>WATER</td>
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<td>TO COVER</td>
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<td>8</td>
<td>FLOUR</td>
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<td>20 LBS</td>
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<tr>
<td>9</td>
<td>NATIONAL 465 MODIFIED STARCH</td>
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<tr>
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</table>

**TOTAL**  
**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat oil to 180° F. Add beef and brown.


4. Add potatoes. Cook for 30 minutes and then add the rest of ingredients.

5. Simmer for 30 minutes. Adjust seasoning and consistency.

6. Pump at 180° F.

Pumping
7. Set pump speed at _____ and agitator speed on _____ to _______.

8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

10. Put casings (<40° F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat CHUCK WAGON STEW to 165° F (no higher for quality) by an appropriate method.

14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## CHUCK WAGON STEW - GROUND BEEF

- **Recipe Name:** CHUCK WAGON STEW  
- **Recipe #:** KBE-7  
- **Production Style:**  
- **Written By:**  
- **Date:**  
- **Preparation Time:**  
- **Final Yield:** 100 GALLONS  
- **Yield:**  
- **SA/AQ By:**  
- **Date:**

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<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<td>PEPPER BLACK</td>
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</tbody>
</table>

**TOTAL**

**APPROX. GALLONS**

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Revised 02/05

Page KBE-7
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Cook beef with water until it loses its pink color.
3. Mix flour, water, starch and add.
4. Add crushed tomatoes and seasonings to meat mixture. Add beans.
5. Simmer approx. 20 minutes or until above 165° F.
6. Pan one gallon per pan or bag and blast chill or tumble chill to below 40° F.

**Pumping**
7. Set pump speed at ____ and agitator speed on _____ to _______.
8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
12. Hold at 29° F (+/- 1° F) and use within < ____ days.

**Re-heating, Plating and Serving**
13. When needed, heat CHUCK WAGON STEW to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: HUNGARIAN GOULASH  
Recipe#: KBE-8  
Production Style:  
Written By:  
Date:  
Portions:  
Final Yield:  
Yield: 100 GALLONS  
SA/AQ By:  
Date:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date:  

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<tr>
<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<td>NATIONAL 465 MODIFIED STARCH</td>
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TOTAL

APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat oil in kettle and add beef and onions. Cook one hour at 180°-190° F.

3. Add paprika, cook 5 minutes, add flour. Cook 10 minutes and add all other ingredients except starch. Cook at 180° F until tender.

4. Season, thicken with starch if needed.

Pumping
5. Set pump speed at _____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

8. Put casings (<40° F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
10. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
11. When needed, heat HUNGARIAN GOULASH to 165° F (no higher for quality) by an appropriate method.

12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## NACHO MEAT

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<th>INGREDIENTS AND SPECIFICATIONS</th>
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<th>USER REC. (wt. / vol.)</th>
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**TOTAL**

**APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Cook beef in kettle at 140-160° F and drain fat.

3. Add tomato and tomato paste, water and spices. Mix water, flour and starch.

4. Cook for 20 minutes at 180° F. Add cilantro when ready to pump.

5. Pump into casings and chill.

**Pumping**
6. Set pump speed at ____ and agitator speed on _____ to _______.

7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

9. Put casings (<40° F) one layer deep in storage racks on the cart.

10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
11. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
12. When needed, heat NACHO MEAT to 165° F (no higher for quality) by an appropriate method.

13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: SLOPPY JOE  
Recipe#: KBE-10  
Production Style:  
Written By:  
Date:  
Portions:  
Final Yield:  
Yield: 100 GALLONS  
SA/AQ By:  
Date:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date:  

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<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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</tr>
<tr>
<td>9</td>
<td>CHILI POWDER</td>
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<td>3.5 LBS</td>
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<tr>
<td>10</td>
<td>WATER</td>
<td></td>
<td>10 GAL</td>
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<tr>
<td>11</td>
<td>FLOUR</td>
<td></td>
<td>6 LBS</td>
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<tr>
<td>12</td>
<td>NATIONAL 465 MODIFIED STARCH</td>
<td></td>
<td>4 LBS</td>
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</tr>
<tr>
<td>13</td>
<td>KITCHEN BOUQUET</td>
<td></td>
<td>1 QT</td>
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<tr>
<td>14</td>
<td>GARLIC</td>
<td></td>
<td>2 LBS</td>
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</tr>
<tr>
<td>15</td>
<td>BEEF BASE</td>
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<td>5 LBS</td>
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<tr>
<td>16</td>
<td>BLACK PEPPER</td>
<td></td>
<td>1 LB</td>
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TOTAL

APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.

2. Cook meat until done 140°-160° F. Drain fat off.

3. Add all ingredients in given order.

4. Stir continuously until well mixed. Mix water, flour, starch and add.

5. Cook for 20 minutes at 180° F.

6. Pump into casings and chill.

Pumping
7. Set pump speed at _____ and agitator speed on _____ to _______.

8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

10. Put casings (<40° F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat SLOPPY JOE to 165° F (no higher for quality) by an appropriate method.

14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
<table>
<thead>
<tr>
<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<td>2</td>
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<td>8 LBS</td>
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<tr>
<td>10</td>
<td>OREGANO</td>
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<tr>
<td>11</td>
<td>BASIL</td>
<td>2 LBS</td>
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<tr>
<td>12</td>
<td>SALT</td>
<td>5 LBS</td>
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<tr>
<td>13</td>
<td>BLACK PEPPER</td>
<td>1-1/2 LBS</td>
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<tr>
<td>14</td>
<td>SUGAR</td>
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<tr>
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<td>TOMATO PUREE</td>
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<tr>
<td>16</td>
<td>FLOUR</td>
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<tr>
<td>17</td>
<td>NATIONAL 465 STARCH</td>
<td>3 LBS</td>
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</table>

**TOTAL APPROX. GALLONS**
SPAGHETTI SAUCE WITH MEAT

Preparation
1. Inspect the weight and condition of all ingredients.

2. Brown meat with onions and peppers at 140°-160° F, drain fat off.

3. Add remaining sauce ingredients to cook beef. Mix flour and starch with water.

4. Cook slowly, stirring frequently, until thickened, approximately 1/2 hour.

Pumping
5. Set pump speed at ____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

8. Put casings (<40° F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
10. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
11. When needed, heat SPAGHETTI SAUCE WITH MEAT to 165° F (no higher for quality) by an appropriate method.

12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## SIRLOIN TIPS

### Recipe Information
- **Recipe Name:** SIRLOIN TIPS
- **Recipe #:** KBE-12
- **Production Style:**
- **Written By:**
- **Date:**
- **Final Yield:** 100 GALLONS
- **Yield:** 100 GALLONS
- **SA/AQ By:**
- **Date:**
- **Preparation Time:**
- **Prepared By:**
- **Supervisor:**
- **Date:**

### Ingredients
<table>
<thead>
<tr>
<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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</thead>
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<td>WORCESTERSHIRE SAUCE</td>
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<td>1/2 GAL</td>
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<tr>
<td>5</td>
<td>NATIONAL 465 MODIFIED STARCH</td>
<td></td>
<td>20-25 LBS</td>
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<td></td>
<td>10 GAL</td>
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<tr>
<td>7</td>
<td>SAUCE PIZZA #10 CAN</td>
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<td>8</td>
<td>BASE BEEF MINORS NO/MSG</td>
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<tr>
<td>9</td>
<td>VINEGAR RED WINE</td>
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<td>SPICE PEPPER WHITE</td>
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<td>1 CUP</td>
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<td>12</td>
<td>KITCHEN BOUQUET</td>
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<td>13</td>
<td>BASIL</td>
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<td>1/2 CUP</td>
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<tr>
<td>14</td>
<td>OREGANO</td>
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<td>1/2 CUP</td>
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<tr>
<td>15</td>
<td>THYME</td>
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<td>1/2 CUP</td>
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</table>

**TOTAL**

**APPROX. GALLONS**
**Preparation**

1. Inspect the weight and condition of all ingredients.

2. Preheat kettle to 180° F, add beef. Agitate on medium for 1/2 hour.

3. Add all ingredients except starch, simmer 180° F, slowly, agitating until beef is tender.

4. Mix starch with enough cold water to form a slurry, add to kettle, cook 1/2 hour more, pump into casings and chill.

**Pumping**

5. Set pump speed at _____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

8. Put casings (<40° F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**

10. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**

11. When needed, heat SIRLOIN TIPS to 165° F (no higher for quality) by an appropriate method.

12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### STROGANOFF - FAT FREE

**Ingredients and Specifications**

<table>
<thead>
<tr>
<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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</thead>
<tbody>
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<tr>
<td>3</td>
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<td>4</td>
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<tr>
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<td>KETCHUP</td>
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<td>1 #10 CAN</td>
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<td>SALT</td>
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<tr>
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<td>WHITE PEPPER</td>
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<tr>
<td>12</td>
<td>NATIONAL 465 MODIFIED STARCH</td>
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<tr>
<td>13</td>
<td>WATER</td>
<td></td>
<td>5 GAL</td>
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</table>

**Total Approximate Gallons**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Cook beef tips, beef base and water in kettle until beef is tender, but al dente at 180° F.

3. Then add mushrooms, onions, sour cream, garlic, ketchup, salt and pepper.

4. Combine flour, cornstarch and water.

5. Cook 30 minutes more. Mixture should be thick – adjust if necessary.

6. Increase agitate to medium – pump at about 60-70% speed.

Pumping
7. Set pump speed at ____ and agitator speed on _____ to _______.

8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

10. Put casings (<40° F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat STROGANOFF – FAT FREE to 165° F (no higher for quality) by an appropriate method.

14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**TACO MEAT**

**Recipe Name:** TACO MEAT  
**Recipe #:** KBE-14  
**Final Yield:** 100 GALLONS

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<th>Portions:</th>
<th>Preparation Time:</th>
<th>Yield:</th>
<th>Prepared By:</th>
<th>Supervisor:</th>
<th>Date:</th>
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**Written By:**  
**Date:**  
**SA/AQ By:**  
**Date:**  

**Preparation Time:**

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<td>EP (weight or volume)</td>
<td>wt. / vol.</td>
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<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EP (weight or volume)</th>
<th>wt. / vol.</th>
<th>NUTRITION REF.</th>
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<td>10</td>
<td>SUGAR</td>
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<td>FLOUR</td>
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</tr>
<tr>
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**TOTAL APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.
2. Cook beef at 140-160° F in kettle and drain fat.
3. Add tomato and tomato paste, water and spices.
4. Stir continuously. Mix water, flour, starch and add.
5. Cook for 20 minutes at 180° F.
6. Pump into casings and chill.

Pumping
7. Set pump speed at ____ and agitator speed on _____ to _______.
8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.
# BEEF A LA DEUTSCH

**Recipe Name:** BEEF A LA DEUTSCH
**Recipe #:** KBE-15
**Production Style:**
**Written By:**
**Date:**
**Preparation Time:**
**Prepared By:**
**Supervisor:**
**Date:**

**Portions:**

**Final Yield:**

**Yield:** 100 GALLONS

**SA/AQ By:**

**Date:**

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<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<tbody>
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**TOTAL**

**APPROX. GALLONS**
**Preparation**
1. Heat kettle to 180° F. Add oil, meat and onions. Raise heat to 200° F.

2. Brown meat. Add all ingredients except mushrooms, peppers, starch and flour.

3. Simmer for 2 hours at 180° F. Add mushrooms and peppers.

4. Cook until beef is tender. Make a slurry of starch and flour. Add to kettle. Adjust texture and taste, if needed.

5. Simmer 30 minutes and pump.

**Pumping**
6. Set pump speed at ____ and agitator speed on _____ to ________.

7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

9. Put casings (<40° F) one layer deep in storage racks on the cart.

10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
11. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
12. When needed, heat BEEF A LA DEUTSCH to 165° F (no higher for quality) by an appropriate method.

13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
14. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.
### Recipe Name: BEEF STEW BORDELAISE

#### Production Style:

**Recipe #:** KBE-16  
**Final Yield:** 100 GALLONS  
**Yield:** 100 GALLONS

#### Written By:  
**SA/AQ By:**

#### Date:  
**Date:**

#### Portions:  
**Preparation Time:**

#### Supervised By:  
**Prepared By:**

#### Preparation:  
**Date:**

### INGREDIENTS AND SPECIFICATIONS

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<th>INGREDIENTS AND SPECIFICATIONS</th>
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<th>EDIBLE PORTION (EP) (weight or volume)</th>
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**TOTAL**

**APPROX. GALLONS**
Preparation
1. Brown onions and meat in oil at 200°F.

2. Lower heat to 170°F. Add all ingredients except starch and flour.

3. Simmer 2-3 hours until beef is tender.

4. Make a slurry of starch and flour. Add to kettle. Adjust if needed.

5. Simmer 30 minutes more. Pump.

Pumping
6. Set pump speed at ____ and agitator speed on _____ to _______.

7. Fill casing with _____ quarts of _____ (180°F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
8. Place in chiller water (35°F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40°F, all casings can be removed.

9. Put casings (<40°F) one layer deep in storage racks on the cart.

10. Allow food to deep chill to 29°F (+/- 1°F) in < 12 hours.

Store
11. Hold at 29°F (+/- 1°F) and use within < _____ days.

Re-heating, Plating and Serving
12. When needed, heat BEEF STEW BORDELAISE to 165°F (no higher for quality) by an appropriate method.

13. Hold covered at 165°F and serve within 30 minutes so that food is > 150°F when consumed.

Leftovers
14. Dispose of leftovers, or cool to 40°F in < 4 hours and serve within 24 hours.
## IRISH LAMB STEW

**Recipe Name:** IRISH LAMB STEW  
**Recipe #:** KBE-17  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

### INGREDIENTS AND SPECIFICATIONS

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<th>INGREDIENTS AND SPECIFICATIONS</th>
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**TOTAL APPROX. GALLONS**
**IRISH LAMB STEW**

**Preparation**
1. Heat kettle to 180° F, add oil, onions and lamb. Lightly brown lamb. Add water, salt and pepper.

2. Simmer 1-1/2 hours until lamb is tender. Add potatoes.

3. Make a slurry of flour and starch. Add to the kettle and simmer until potatoes are al dente. Add parsley. Adjust taste and texture. Pump.

**Pumping**
4. Set pump speed at _____ and agitator speed on _____ to _______.

5. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
6. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

7. Put casings (<40° F) one layer deep in storage racks on the cart.

8. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
9. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
10. When needed, heat IRISH LAMB STEW to 165° F (no higher for quality) by an appropriate method.

11. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
12. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.
## HACCP Recipes/Procedures

**Recipe Name:** CHILI  
**Recipe #:** KBE-18  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:** 100 GALLONS  
**Yield:** 100 CASINGS  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

### Ingredients and Specifications

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**Total**  
**APPROX. GALLONS**
Preparation
1. Cook beef. Start at 140° F and gradually raise heat to 180° F.
2. Add celery, onions, green peppers and all seasonings.
4. Add all and simmer for 30 minutes.
5. Pump, bag and chill.

Pumping
6. Set pump speed at ____ and agitator speed on _____ to _______.
7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
11. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
12. When needed, heat CHILI to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
14. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.
Recipe Name: COLE SLAW DRESSING  Portions:  
Recipe#: KDR-1  Final Yield:  
Production Style: Yield: 100 GALLONS  
Written By: SA/AQ By:  
Date: Date:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date:  

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**TOTAL**  
**APPROX. GALLONS**

Revised 02/05
Page KDR-1
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Combine dry milk with salad dressing.
3. Add sugar, vinegar, and seasonings.
4. Add water and mix well.

**Pumping**
5. Set pump speed at _____ and agitator speed on _____ to _______.
6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
10. Hold at 29° F (+/- 1° F) and use within < ____ days.
## CREAMY LITE DRESSING / DIP

**Recipe Name:** CREAMY LITE DRESSING  
**Recipe #:** KDR-2  
**Production Style:**  
**Written By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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**Final Yield:** 100 GALLONS

**Yield:** 100 GALLONS

**SA/AQ By:**  
**Date:**  

**Portions:**

**Preparation Time:**

**Prepared By:**

**Supervisor:**

**Date:**

**Page KDR-2**

Revised 02/05
CREAMY LITE DRESSING / DIP

Preparation
1. Inspect the weight and condition of all ingredients.

2. Add non-fat dry milk to lite mayonnaise; mix well – use chilled kettle.

3. Add dry seasonings; mix well.

4. Add water; continue mixing.

5. While mixing, add vinegar and continue to mix until well blended.

6. Pump into 6 qt casings.

Pumping
7. Set pump speed at _____ and agitator speed on _____ to _______.

8. Fill casing with _____ quarts of _____ (180°F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35°F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40°F, all casings can be removed.

10. Put casings (<40°F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29°F (+/- 1°F) in < 12 hours.

Store
12. Hold at 29°F (+/- 1°F) and use within < _____ days.

Leftovers
13. Dispose of leftovers, or cool to 40°F in < 4 hours and serve within 24 hours.
# HACCP Recipes/Procedures

**Recipe Name:** ITALIAN DRESSING  
**Recipe #:** KDR-3  
**Production Style:**  
**Written By:**  
**Date:**  
**Revised 02/05**

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

**Portions:**  
**Final Yield:**  
**Yield:** 40 CASINGS  
**SA/AQ By:**  
**Date:**

## ITALIAN DRESSING

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<th>INGREDIENTS AND SPECIFICATIONS</th>
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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<tbody>
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<td>2</td>
<td>WATER</td>
<td></td>
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</tr>
<tr>
<td>3</td>
<td>VINEGAR,DISTILLED,WHITE</td>
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<td>18.75 GAL</td>
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<tr>
<td>4</td>
<td>OIL,SALAD,COMMODITY</td>
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<td>50 GAL</td>
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</table>

**TOTAL**

**APPROX. GALLONS**

Revised 02/05  
Page KDR-3
Preparation  
1. Inspect the weight and condition of all ingredients.  
2. Use chilled kettle.  
3. Add water.  
4. Turn mixer on with water in agitation.  
5. Add dry mix and vinegar, then oil.  
6. Mix until there is a good emulsion.  
7. Taste.  
8. Pump into 1 gallon casings.  

Pumping  
9. Set pump speed at ____ and agitator speed on _____ to _______.  
10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.  

Chilling  
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.  
12. Put casings (<40° F) one layer deep in storage racks on the cart.  
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.  

Store  
14. Hold at 29° F (+/- 1° F) and use within < _____ days.  

Leftovers  
15. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.
Recipe Name: RANCH DRESSING
Recipe #: KDR-4
Production Style: Written By:

Preparation Time:
Prepared By:
Supervisor:

Date:

Portions: Final Yield:
Yield: 50 GALLONS

SA/AQ By:
Date:

Preparation Time:
Prepared By:
Supervisor:

Date:

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<th>NUTRITION REF.</th>
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<tbody>
<tr>
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<td>MAYONNAISE - COLD</td>
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<td>20 GAL</td>
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<tr>
<td>2</td>
<td>RANCH MIX - 1 LB PACKAGES</td>
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<td>2 CASES</td>
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<tr>
<td>3</td>
<td>BUTTERMILK</td>
<td></td>
<td>30 GAL</td>
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TOTAL

APPROX. GALLONS
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Chill pot, add mayonnaise, mix, add ranch mix and buttermilk. Mix again.
3. Check taste and consistency.
4. Pump.

**Pumping**
5. Set pump speed at _____ and agitator speed on _____ to _______.
6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
10. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Leftovers**
11. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.
## RANCH DRESSING LOWFAT

**Recipe Name:** RANCH LOWFAT  
**Recipe #:** KDR-5  
**Production Style:**  
**Written By:**  
**Date:**  

**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

### INGREDIENTS AND SPECIFICATIONS

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<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<td>2</td>
<td>FAT FREE MILK</td>
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<tr>
<td>3</td>
<td>PEPPER, WHITE</td>
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<tr>
<td>4</td>
<td>GARLIC POWDER</td>
<td>4 LBS</td>
<td></td>
<td></td>
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<tr>
<td>5</td>
<td>DILL WEED, DRIED</td>
<td>1-1/2 LBS</td>
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<tr>
<td>6</td>
<td>ONION POWDER</td>
<td>5 LBS</td>
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</tr>
<tr>
<td>7</td>
<td>BASIL, SWEET</td>
<td>1/2 LB</td>
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<td>YOGURT, PLAIN, NONFAT</td>
<td>35 GAL</td>
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<tr>
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<td>VINEGAR, DISTILLED, WHITE</td>
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<td><strong>APPROX. GALLONS</strong></td>
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</table>

**Revised 02/05**  
**Page KDR-5**
**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Dump mayo into kettle.

3. Add dry spices. Mix until blended.

4. Add yogurt blend.

5. Add vinegar. Blend well.

6. Check taste and consistency.

7. Pump into 1 gallon casings.

8. NOTE: When using yogurt, water should be added only if viscosity of product requires it.

**Pumping**
9. Set pump speed at ____ and agitator speed on _____ to _______.

10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

12. Put casings (<40° F) one layer deep in storage racks on the cart.

13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Leftovers**
15. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.
Recipe Name: SALAD DRESSING MIX  Portions:  
Recipe#: KDR-6  Final Yield: ADD 8 oz. to 1 GAL. mayonnaise  
Production Style:  
Written By:  
Date:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date:  

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<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<tr>
<td>2</td>
<td>COARSE BLACK PEPPER</td>
<td>34 LBS</td>
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<td>3</td>
<td>ROSES LIME JUICE</td>
<td>6 GAL</td>
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<tr>
<td>4</td>
<td>CHOPPED GARLIC</td>
<td>45 LBS</td>
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<tr>
<td>5</td>
<td>WORCESTERSHIRE</td>
<td>9 GAL</td>
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</tr>
<tr>
<td>6</td>
<td>LEMON JUICE</td>
<td>9 GAL</td>
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<tr>
<td>7</td>
<td>TABASCO</td>
<td>4 GAL</td>
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</table>

TOTAL

APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.


3. Add 8 oz to 1 gallon mayonnaise.

Pumping
4. Set pump speed at ____ and agitator speed on _____ to _______.

5. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
6. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

7. Put casings (<40° F) one layer deep in storage racks on the cart.

8. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
9. Hold at 29° F (+/- 1° F) and use within <_____ days.
# SPICY TARTER SAUCE

**Recipe Name:** SPICY TARTER SAUCE  
**Recipe #:** KDR-7  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 6 GALLONS  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**SA/AQ By:**  
**Date:**

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<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<tr>
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<td>LEMON JUICE</td>
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<td>3/4 GAL</td>
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<tr>
<td>4</td>
<td>GREEN OLIVES, CHOPPED</td>
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<td>HORSERADISH</td>
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<tr>
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<td>CHOPPED PARSLEY - FRESH</td>
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| TOTAL        | APPROX. GALLONS               |             |                                        |                        |                |
SPICY TARTER SAUCE

Preparation
1. Inspect the weight and condition of all ingredients.

2. Mix all ingredients.

3. Chill and serve.

Pumping
4. Set pump speed at _____ and agitator speed on _____ to ______.

5. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
6. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

7. Put casings (<40° F) one layer deep in storage racks on the cart.

8. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
9. Hold at 29° F (+/- 1° F) and use within < _____ days.

Leftovers
10. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.
## THOUSAND ISLAND DRESSING

**Recipe Name:** THOUSAND ISLAND  
**Recipe #:** KDR-8  
**Production Style:**  
**Written By:**  
**Date:**  
**Final Yield:** 40 GALLONS  
**Yield:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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<tr>
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<tr>
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<td>LEMON JUICE</td>
<td>3 QTS</td>
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<tr>
<td>7</td>
<td>WORCESTERSHIRE</td>
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**TOTAL**  

**APPROX. GALLONS**
**THOUSAND ISLAND DRESSING**

**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Dump the mayonnaise into kettle.
3. Add tomato products, lemon juice, and Worcestershire sauce. Mix well.

**Pumping**
5. Set pump speed at ____ and agitator speed on _____ to _______.
6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
10. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Leftovers**
11. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.
Recipe Name: PORK SAUTÉ
Recipe #: KPO-1
Production Style: 
Written By: 
Date: 
Portions: 
Final Yield: 
Yield: 100 GALLONS
SA/AQ By: 
Date: 
Preparation Time: 
Prepared By: 
Supervisor: 
Date: 

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<th>INGREDIENTS AND SPECIFICATIONS</th>
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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<tr>
<td>3</td>
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<tr>
<td>4</td>
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<tr>
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TOTAL
APPROX. GALLONS

Revised 02/05  
Page KPO-1
**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Braise the meat chunks, onions and carrots in the oil.

3. Add the flour to brown.

4. Add the wine and seasoning.

5. Add water and the diluted brown sauce base.

6. Add the tomato concentrate and the ratatouille. Agitate very slowly.

7. Bring to temperature and cook until pork is tender.

**Pumping**
8. Set pump speed at ____ and agitator speed on _____ to _______.

9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

11. Put casings (<40° F) one layer deep in storage racks on the cart.

12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
14. When needed, heat PORK SAUTE, BASQUE STYLE to 165° F (no higher for quality) by an appropriate method.

15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
# PORK SAUTÉ WITH CURRY

**Recipe Name:** PORK SAUTÉ w/ CURRY  
**Recipe #:** KPO-2  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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**TOTAL**

**APPROX. GALLONS**

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*Revised 02/05*  
*Page KPO-2*
Preparation
1. Inspect the weight and condition of all ingredients.
2. Mix brown sauce base with water.
3. Braise the meat chunks, onions and carrots in the oil.
4. Add the flour to brown with the curry.
5. Add the wine and seasonings.
6. Add the water and the diluted brown sauce base.
7. Bring to temperature and cook.
8. 30 minutes before the end, add the small onions.

Pumping
9. Set pump speed at ____ and agitator speed on _____ to _______.
10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
14. Hold at 29° F (+/- 1° F) and use within <_____ days.

Re-heating, Plating and Serving
15. When needed, heat PORK SAUTÉ WITH CURRY to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**HACCP Recipes/Procedures**

**PORK SAUTÉ, NICOISE STYLE**

**Recipe Name:** PORK SAUTÉ  
**Recipe #:** KPO-3  
**Production Style:**  
**Written By:**  
**Date:**  

**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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<tr>
<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<td>3</td>
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<td>18</td>
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**TOTAL**

**APPROX. GALLONS**

Revised 02/05  
Page KPO-3
PORK SAUTÉ, NICOISE STYLE

Preparation
1. Inspect the weight and condition of all ingredients.
2. Mix the brown sauce base with water.
3. Braise the meat chunks, onions and carrots in the oil.
4. Add flour to brown.
5. Add the wine and seasonings.
6. Add the water and the diluted brown sauce base.
7. Add the tomato concentrate, tomato chunks and mushrooms.
8. Bring to temperature and cook until pork is tender.
9. 30 minutes before the end, add small onions and the olives.

Pumping
10. Set pump speed at ____ and agitator speed on _____ to _______.
11. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
15. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
16. When needed, heat PORK SAUTE, NICOISE STYLE to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: RED BEANS/SAUSAGE
Recipe#: KPO-4
Production Style:
Written By:
Date:

Portions: Final Yield: Yield: 100 GALLONS
Preparation Time: Prepared By:
SA/AQ By:
Date:

**RED BEANS WITH LINK SAUSAGE**

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**Preparation**

1. Inspect the weight and condition of all ingredients.

2. In steam kettle saute diced bacon at 140° F.

3. When nearly done, add link sausage (cut in small pieces), add onions, raise to 160° F, saute for 20 minutes.

4. Add all other ingredients. When heat returns to 180° F, pump.

5. RETHERM: Place casing in boiling water. Heat for 20 minutes. ONLY! Serve over rice.

**Pumping**

6. Set pump speed at _____ and agitator speed on _____ to _______.

7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

9. Put casings (<40° F) one layer deep in storage racks on the cart.

10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**

11. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**

12. When needed, heat RED BEANS/SAUSAGE to 165° F (no higher for quality) by an appropriate method.

13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**

14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
# SWEET & SOUR PORK

**Recipe Name:** SWEET & SOUR PORK  
**Recipe #:** KPO-5  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
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<td>TO TASTE</td>
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**TOTAL APPROX. GALLONS**

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Revised 02/05  
Page KPO-5
SWEET & SOUR PORK

Preparation
1. Inspect the weight and condition of all ingredients.

2. Brown pork in oil at 180°-190° F.

3. Add juice, onion, honey, vinegar, soy sauce, sesame, garlic, ginger, coriander and water to cover. Cook until tender.

4. Add pineapple chunks, snap peas and carrots, thicken and season.

Pumping
5. Set pump speed at ____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

8. Put casings (<40° F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29° F (± 1° F) in < 12 hours.

Store
10. Hold at 29° F (± 1° F) and use within < _____ days.

Re-heating, Plating and Serving
11. When needed, heat SWEET & SOUR PORK to 165° F (no higher for quality) by an appropriate method.

12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### HACCP Recipes/Procedures

**Recipe Name:** VEAL/PORK BANQUETTE  
**Recipe #:** KPO-6  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  
**SA/AQ By:**  
**Date:**

#### INGREDIENTS AND SPECIFICATIONS

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<th>INGREDIENTS AND SPECIFICATIONS</th>
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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. NUTRITION REF.</th>
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<td>6</td>
<td>HERBS OF PROVINCE, DRIED</td>
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<tr>
<td>7</td>
<td>SALT, FINE</td>
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<tr>
<td>8</td>
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<tr>
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<tr>
<td>10</td>
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<tr>
<td>11</td>
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<td>12</td>
<td>CHICKEN BASE</td>
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<tr>
<td>13</td>
<td>MILK</td>
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<tr>
<td>14</td>
<td>WATER</td>
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<td></td>
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<tr>
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**TOTAL APPROX. GALLONS**

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Revised 02/05
Page KPO-6
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Mix chicken stock with part of the water.
3. Braise sliced onions and carrots in margarine in kettle.
4. Add meat and brown it.
5. Add flour to brown.
6. Add wine and the seasonings.
7. Add mushrooms and round onions.
8. Add diluted chicken stock.
9. Bring to temperature and cook.
10. 15 minutes before the end, add fresh milk.

**Pumping**
11. Set pump speed at ____ and agitator speed on _____ to _______.
12. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
14. Put casings (<40° F) one layer deep in storage racks on the cart.
15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
16. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
17. When needed, heat VEAL OR PORK BANQUETTE to 165° F (no higher for quality) by an appropriate method.
18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
19. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### VEAL OR PORK MARENGO

**Recipe Name:** VEAL/PORK MARENGO  
**Portions:** 
**Recipe #:** KPO-7  
**Final Yield:** 
**Production Style:** 
**Written By:** 
**Date:** 
**Preparation Time:** 
**Prepared By:** 
**Supervisor:** 
**Date:**

**Yield:** 100 GALLONS  
**SA/AQ By:** 
**Date:**

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<tr>
<td>15</td>
<td>WATER</td>
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<tr>
<td>16</td>
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<td>10 LBS</td>
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</table>

**TOTAL APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Mix brown sauce base with water.
3. Braise meat chunks, onions and carrots in oil.
4. Add flour to brown.
5. Add tomato concentrate.
6. Add wine and seasonings.
7. Add tomato chunks and mushrooms.
8. Add water and diluted brown sauce base.
9. Bring to temperature and cook.

**Pumping**
10. Set pump speed at ____ and agitator speed on _____ to _______.
11. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
15. Hold at 29° F (+/- 1° F) and use within < ____ days.

**Re-heating, Plating and Serving**
16. When needed, heat VEAL OR PORK MARENGO to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**HACCP Recipes/Procedures**

**APPLE CRISP FILLING**

- **Recipe Name:** APPLE CRISP FILLING
- **Recipe #:** KPB-1
- **Production Style:**
- **Written By:**
- **Date:**
- **Portions:**
- **Final Yield:**
- **Yield:** 100 GALLONS
- **SA/AQ By:**
- **Date:**
- **Preparation Time:**
- **Prepared By:**
- **Supervisor:**
- **Date:**

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<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<td>3</td>
<td>NATIONAL 465 MODIFIED STARCH</td>
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<td>20 LBS</td>
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</tr>
<tr>
<td>4</td>
<td>SUGAR, GRANULATED</td>
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<td>60 LBS</td>
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<tr>
<td>5</td>
<td>CINNAMON</td>
<td></td>
<td>1/2 CUP</td>
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<tr>
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<td>SALT, IODIZED</td>
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<tr>
<td>7</td>
<td>LEMON JUICE</td>
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<td>1 GAL</td>
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**TOTAL**

**APPROX. GALLONS**
APPLE CRISP FILLING

Preparation
1. Inspect the weight and condition of all ingredients.
2. Stir together apples, raisins, and lemon juice.
3. Combine dry ingredients separately then add to fruit mixture.
4. Pump into casings and chill.

Pumping
5. Set pump speed at ____ and agitator speed on _____ to _______.
6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
10. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
11. When needed, heat APPLE CRISP FILLING to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## CHERRY FILLING

**Recipe Name:** CHERRY FILLING  
**Recipe #:** KPB-2  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt./vol.)</th>
<th>NUTRITION REF.</th>
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<tr>
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<tr>
<td>3</td>
<td>SUGAR</td>
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<td>65 LBS</td>
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</tr>
<tr>
<td>4</td>
<td>SALT</td>
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<td>1/2 CUP 2 TBSP</td>
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<td></td>
</tr>
<tr>
<td>5</td>
<td>WATER</td>
<td></td>
<td>25 GAL</td>
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**TOTAL**

**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Mix colflo, sugar, and salt.

3. Add water and mix well.

4. Add cherries and cook until colflo is clear and thick.

5. Bring to 180° F.

6. Pump into 6 qt casings and chill.

Pumping
7. Set pump speed at _____ and agitator speed on _____ to _______.

8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

10. Put casings (<40° F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat CHERRY FILLING to 165° F (no higher for quality) by an appropriate method.

14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**CREAMY RICE PUDDING**

**INGREDIENT # | INGREDIENTS AND SPECIFICATIONS | EP WEIGHT % | EDIBLE PORTION (EP) (weight or volume) | USER REC. (wt. / vol.) | NUTRITION REF.**

| 1 | MILK (HEAVY CREAM) OPTIONAL | 3 GAL |  |
| 2 | LONG GRAIN RICE (COOKED) | 10 LBS |  |
| 3 | SUGAR | 5 LBS |  |
| 4 | RAISINS | 2 CUPS |  |
| 5 | EGG YOLKS - FROZEN | 4 DZ |  |
| 6 | VANILLA | 1/2 CUP |  |

TOTAL

APPROX. GALLONS
CREAMY RICE PUDDING

Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat 2 gallons of milk with rice, sugar and salt for approximately 15 minutes and add raisins – do not boil – 160° F.

3. Combine remaining milk and egg yolks.

4. Gradually add to heated mixture.

5. Add vanilla and cook until it starts to thicken.


Pumping
7. Set pump speed at ____ and agitator speed on _____ to _______.

8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

10. Put casings (<40° F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat CREAMY RICE PUDDING to 165° F (no higher for quality) by an appropriate method.

14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## GLAZE (FOR CINNAMON ROLLS)

**GALAZE**

### Recipe Name: GLAZE
### Recipe#: KPB-4
### Production Style:
### Written By:
### Date:

### Portions:
### Final Yield:
### Yield: 15 CASINGS
### SA/AQ By:
### Date:

### Preparation Time:
### Prepared By:
### Supervisor:
### Date:

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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<td>1 CUP</td>
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<tr>
<td>4</td>
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**TOTAL**

**APPROX. GALLONS**

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Revised 02/05
Page KPB-4
GLAZE (FOR CINNAMON ROLLS)

Preparation
1. Inspect the weight and condition of all ingredients.

2. In mixing bowl place sugar, salt, and vanilla. Mix for about 5 minutes.

3. Add 2 gallons of warm water and mix on speed #3 for about 15 minutes.

4. Add remaining water and mix for another 3 minutes.

Pumping
5. Set pump speed at ____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

8. Put casings (<40° F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
10. Hold at 29° F (+/- 1° F) and use within < _____ days.
**PIE FILLING CHOCOLATE FOR 40**

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**TOTAL**

**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Add the first two ingredients to kettle, bring to 180° F, stirring on medium.

3. Mix all other ingredients together in mixer, add to kettle, cook 5 minutes.

4. Pump into casings and chill.

Pumping
5. Set pump speed at ____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

8. Put casings (<40° F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
10. Hold at 29° F (+/- 1° F) and use within < _____ days.
# PIE FILLING CHOCOLATE FOR 200

**Recipe Name:** PIE FILLING FOR 200  
**Recipe #:** KPB-6  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 200 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

## INGREDIENTS AND SPECIFICATIONS

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<th>INGREDIENTS AND SPECIFICATIONS</th>
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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
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<tr>
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<tr>
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**TOTAL**  
**APPROX. GALLONS**
PIE FILLING CHOCOLATE FOR 200

**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Add first two ingredients to kettle, bring to 180° F, stirring on medium.
3. Mix all other ingredients together in mixer, add to kettle, cook 5 minutes.
4. Pump into casings and chill.

**Pumping**
5. Set pump speed at _____ and agitator speed on _____ to _______.
6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
10. Hold at 29° F (+/- 1° F) and use within < _____ days.
### PIE FILLING VANILLA FOR 40

**Recipe Name:** PIE FILLING FOR 40  
**Recipe #:** KPB-7  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Yield:** 40 GALLONS  
**Final Yield:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**SA/AQ By:**  
**Date:**

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<td>EXTRACT VANILLA IMITATION</td>
<td>2 QT</td>
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**TOTAL APPROX. GALLONS:**
**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Add first two ingredients to kettle, bring to 180° F, stirring on medium.

3. Mix all other ingredients together in mixer, add to kettle, cook 5 minutes.

4. Pump into casings and chill.

**Pumping**
5. Set pump speed at ____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

8. Put casings (<40° F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
10. Hold at 29° F (+/- 1° F) and use within < _____ days.
HACCP Recipes/Procedures

PIE FILLING VANILLA FOR 200

Recipe Name: PIE FILLING FOR 200  Portions:  
Recipe#: KPB-8  Final Yield:  
Production Style:  Yield: 200 GALLONS  
Written By:  SA/AQ By:  
Date:  Date:  
Revised 02/05

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<tr>
<td>4</td>
<td>SUGAR GRANULATED</td>
<td>149 LBS</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>5</td>
<td>FLOUR CAKE SOFT SILK</td>
<td>139 LBS</td>
<td></td>
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<tr>
<td>6</td>
<td>STARCH MOD/NATIONAL 465</td>
<td>74 LBS</td>
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<tr>
<td>7</td>
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TOTAL

APPROX. GALLONS

Preparation Time:
Prepared By:
Supervisor:
Date:

Revised 02/05
Page KPB-8
**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Add first two ingredients to kettle, bring to 180° F, stirring on medium.

3. Mix all other ingredients together in mixer, add to kettle, cook 54 minutes.

4. Pump into casings and chill.

**Pumping**
5. Set pump speed at _____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

8. Put casings (<40° F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
10. Hold at 29° F (+/- 1° F) and use within < _____ days.
Recipe Name: PUDDING FOR 200  
Recipe#: KPB-9  
Production Style:  
Written By:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date:  

Portions:  
Final Yield:  
Yield: 200 GALLONS  
SA/AQ By:  
Date:  

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<th>USER REC. (wt. / vol.)</th>
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<td>SUGAR GRANULATED</td>
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</tr>
<tr>
<td>3</td>
<td>EGG YOLK FROZEN RAW</td>
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TOTAL

APPROX. GALLONS

Revised 02/05  
Page KPB-9
PUDDING CHOCOLATE FOR 200

Preparation
1. Inspect the weight and condition of all ingredients.
2. Add first two ingredients to kettle, bring to 180° F, stirring on medium.
3. Mix all other ingredients together in mixer, add to kettle, cook 5 minutes.
4. Pump into casings and chill.

Pumping
5. Set pump speed at _____ and agitator speed on _____ to _______.
6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
10. Hold at 29° F (+/- 1° F) and use within < _____ days.
# PUDDING VANILLA FOR 200

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<th>USER REC. (wt. / vol.)</th>
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<tr>
<td>3</td>
<td>EGG YOLK FROZEN RAW</td>
<td>71 LBS</td>
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<tr>
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<tr>
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<td>1 GAL 2 QT</td>
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**TOTAL APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Add first two ingredients to kettle, bring to 180° F, stirring on medium.
3. Mix all other ingredients together in mixer, add to kettle, cook 5 minutes.
4. Pump into casings and chill.

**Pumping**
5. Set pump speed at ____ and agitator speed on _____ to _______.
6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
10. Hold at 29° F (+/- 1° F) and use within < _____ days.
Recipe Name: PUNCH MIX  
Recipe #: KPB-11  
Production Style:  
Written By:  
Date:  
Portions:  
Final Yield:  
Yield: 50 GALLONS  
SA/AQ By:  
Date:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date: 

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**Preparation**

1. Inspect the weight and condition of all ingredients.

2. Combine all ingredients in kettle.

3. Agitate and mix well.

4. Heat to 180° F.

5. Pump into casings and chill.

6. Mix with 7 Up – or your choice.

**Pumping**

7. Set pump speed at _____ and agitator speed on _____ to _______.

8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

10. Put casings (<40° F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**

12. Hold at 29° F (+/- 1° F) and use within < _____ days.
### PUNCH CRANBERRY MIX

**Recipe Name:** PUNCH MIX  
**Recipe #:** KPB-12  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 40 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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**TOTAL**

**APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Combine ingredients in kettle.
3. Mix well (DO NOT HEAT).
4. Pump into casings and chill.
5. Mix with 7-up or your choice – to serve.

**Pumping**
6. Set pump speed at ____ and agitator speed on _____ to _______.
7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
11. Hold at 29° F (+/- 1° F) and use within <_____ days.
### CHICKEN ALA KING

**Recipe Name:** CHICKEN ALA KING  
**Recipe #:** KPY-1  
**Production Style:**  
**Written By:**  
**Date:**  

**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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**TOTAL**

**APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Pre-prep: dice peppers, onions and celery.
3. Preheat steam kettle to 160° F, add butter and agitate slowly.
4. When butter is melted, add diced peppers, onions and celery.
5. Agitate slowly for 10 minutes.
6. Carefully add flour and starch while agitating. Cook for another 15 to 20 minutes until a smooth roux is formed.
7. Add water and milk, increase agitation, raise heat to 180° F.
8. After product becomes thick, add all remaining ingredients and simmer while agitating slowly for 20 minutes. (Be careful that agitation does not break down chicken.)
9. Pump into 1 gal casings, blast chill or place in chill tank (but don’t tumble, will break up chicken).
10. Check temperature below 40° F, store in storage cooler.

**Pumping**
11. Set pump speed at ____ and agitator speed on _____ to _______.
12. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
14. Put casings (<40° F) one layer deep in storage racks on the cart.
15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
16. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
17. When needed, heat CHICKEN ALA KING to 165° F (no higher for quality) by an appropriate method.
18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
19. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### HACCP Recipes/Procedures

**Recipe Name:** CHICKEN CACCIATORE  |  **Portions:**  
**Recipe #:** KPY-2  |  **Final Yield:**  
**Production Style:**  |  **Yield:** 100 GALLONS  
**Written By:**  |  **Preparation Time:**  
**Date:**  |  **Prepared By:**  

**Supervisor:**  |  **Date:**  

**Date:**  |  **Preparation Time:**  

**Prepared By:**  |  **Date:**  

**Supervisor:**  |  **Date:**  

### CHICKEN CACCIATORE (OR TURKEY)

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**TOTAL APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.
3. Add onions and peppers. Cook 20 minutes.
4. Add flour and starch. Cook 30 minutes.
5. Add all other ingredients except turkey. Cook one hour at 190° F.
6. Add turkey, agitate slowly. When temp reaches 180° F, switch to pump mode. Pump, label and chill.

Pumping
7. Set pump speed at ____ and agitator speed on _____ to _______.
8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat CHICKEN CACCIATORE (OR TURKEY) to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### HACCP Recipes/Procedures

#### CHICKEN CREOLE

**Recipe Name:** CHICKEN CREOLE  
**Recipe #:** KPY-3  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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<th>EDIBLE PORTION (EP) (weight or volume)</th>
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<th>NUTRITION REF.</th>
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**TOTAL**  
**APPROX. GALLONS**

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Revised 02/05  
Page KPY-3
Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat oil to 140° F. Add onions, celery and peppers. Saute 20 minutes. Add flour and starch. Cook 20 minutes.

3. Add all ingredients except chicken and raise heat to 180° F.

4. Simmer for 30 minutes. Add turkey or chicken.

5. When heat returns to 180° F, pump.

Pumping
6. Set pump speed at _____ and agitator speed on _____ to _______.

7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

9. Put casings (<40° F) one layer deep in storage racks on the cart.

10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
11. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
12. When needed, heat CHICKEN CREOLE to 165° F (no higher for quality) by an appropriate method.

13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### CHICKEN & DUMPLINGS BASE

**Recipe Name:** CHICKEN & DUMPLINGS BASE  
**Recipe #:** KPY-4  
**Production Style:**  
**Written By:**  
**Date:**  

**Final Yield:** 100 GALLONS

**Yield:** 100 GALLONS

**Preparation Time:**

**Prepared By:**

**Supervisor:**

**Date:**

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**APPROX. GALLONS**

Revised 02/05  
Page KPY-4
**CHICKEN & DUMPLINGS BASE**

**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Simmer vegetables until tender with margarine at 140° F.

3. Add half of the water and all chicken base, poultry seasoning, sage, white pepper and bring to 180° F.

4. Add pulled chicken and rest of the water. Mix flour and starch with some water.

5. Mix and pour in cornstarch mixture until thick. Cook 30 minutes.

**Pumping**
6. Set pump speed at ____ and agitator speed on _____ to _______.

7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

9. Put casings (<40° F) one layer deep in storage racks on the cart.

10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
11. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
12. When needed, heat CHICKEN AND DUMPLINGS BASE to 165° F (no higher for quality) by an appropriate method.

13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**HACCP Recipes/Procedures**

**Recipe Name:** TURKEY CHILI  
**Recipe#:** KPY-5  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

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TURKEY CHILI

Preparation
1. Inspect the weight and condition of all ingredients.
2. Spray steam kettle with vegalene – heat to 140° F.
3. Add onions and agitate. Add starch, flour. Cook 20 min. at 160° F.
4. Add all remaining ingredients and simmer at 180° F for 1/2 hour while agitating slowly.
5. Adjust seasoning if needed, pump into one gallon casings and chill in water bath chiller on tumble cycle.
6. Check temp by folding casing over thermometer, when product is below 40° F, remove and place 6 casings in storage cart, store product in holding cooler.

Pumping
7. Set pump speed at ____ and agitator speed on _____ to _______.
8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat SOUP CHILI W/MEAT, TURKEY CHILI to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: TURKEY STEW  
Recipe#: KPY-6  
Production Style:  
Written By:  
Date:  
Revised 02/05  
Page KPY-6

<table>
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<th>INGREDIENT #</th>
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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<td>GROUND BAY</td>
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</tbody>
</table>

TOTAL

APPROX. GALLONS

Prepared By:  
Supervisor:  
Date:  

Portions:  
Final Yield:  
Yield: 100 GALLONS  
SA/AQ By:  
Date:  

Preparation Time:  

CAPKOLD  
cook-chill  
production systems  

Revised 02/05  
Page KPY-6
Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat kettle to 160° F and add oil.

3. Add cabbage, carrots, celery, onions – cook 20 minutes.

4. Add potatoes and 20 gal water and raise heat to 190° F. Add base and seasoning, cook 1-1/2 hours until vegetables are done.

5. Mix flour, starch and remaining 10 gal of water to form slurry, add to kettle and cook for 30 minutes.

6. Add turkey – when temp reaches 180° F – switch to pump, label, tumble chill.

Pumping
7. Set pump speed at ____ and agitator speed on _____ to ______.

8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

10. Put casings (<40° F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat TURKEY STEW to 165° F (no higher for quality) by an appropriate method.

14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## ALFREDO / CREAM SAUCE

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<thead>
<tr>
<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<td>OLEO</td>
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<tr>
<td>4</td>
<td>FLOUR</td>
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<tr>
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<td>NATIONAL 465 STARCH</td>
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<tr>
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<tr>
<td>9</td>
<td>GARLIC - FRESH</td>
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</table>

**TOTAL APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Melt butter at 140° F. Add garlic and saute for 10 minutes.

3. Add powdered milk, flour and starch, cook for 10 minutes.

4. Add water and raise heat to 180° F. Stir rapidly until smooth.

5. Add all remaining ingredients and simmer for 10 minutes.

6. Pump.

**Pumping**
7. Set pump speed at _____ and agitator speed on _____ to _______.

8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

10. Put casings (<40° F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
13. When needed, heat ALFREDO/CREAM SAUCE/BASE to 165° F (no higher for quality) by an appropriate method.

14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## BARBECUE SAUCE

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**TOTAL**

**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.
2. Mix tomato paste, sauce and catsup with water.
3. Add other ingredients, except starch, and mix well.
4. Simmer at 180° F for one hour.
5. Make a slurry of starch and water.
6. Simmer 30 minutes.
7. Adjust taste & texture.
8. Pump.

Pumping
9. Set pump speed at ____ and agitator speed on _____ to _______.
10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
15. When needed, heat BARBECUE SAUCE to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**BELLA VISTA SAUCE**

Recipe Name: BELLA VISTA SAUCE  
Recipe#: KSA-3  
Production Style:  
Written By:  
Date:  
Portions:  
Final Yield:  
Yield: 100 GALLONS  
SA/AQ By:  
Date:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date:  

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<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
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<th>EDIBLE PORTION (EP) (weight or volume)</th>
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<th>NUTRITION REF.</th>
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<td>NATIONAL 465 MODIFIED STARCH</td>
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<td>OLEO</td>
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<td>12</td>
<td>WATER</td>
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**TOTAL**  
**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.
2. Place oleo in kettle and heat to 180° F.
3. Add onion, garlic and saute for 10 minutes.
4. Add all remaining ingredients.
5. Combine flour and starch with water and make a smooth paste. Add to above mix and blend well.
6. Pump.
7. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F.
8. Refrigerate casings at 28°-30° F.

Pumping
9. Set pump speed at _____ and agitator speed on _____ to _______.
10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
15. When needed, heat BELLA VISTA SAUCE to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
BROWN SAUCE (ONION / MUSHROOM)

<table>
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<tr>
<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<tr>
<td>3</td>
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<td>4</td>
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TOTAL

APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.
2. Place oleo in kettle and heat to 160° F.
3. Add onion and mushrooms and saute for 10 minutes. Add tomato paste – cook for 10 minutes more.
4. Add water and cook for 10 minutes. Add all ingredients.
5. Combine flour and starch with water to make a smooth paste. Add to above mix and blend well.
6. Cook 20 minutes at 180° F.
7. Pump.
8. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
9. Refrigerate casings to 28°-30° F.

Pumping
10. Set pump speed at _____ and agitator speed on _____ to _______.
11. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
15. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
16. When needed, heat BROWN SAUCE/ONION/MUSHROOM to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: CHEESE SAUCE  
Recipe#: KSA-5  
Production Style:  
Written By:  
Date:  
Portions:  
Final Yield:  
Yield: 100 GALLONS  
SA/AQ By:  
Date:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date:  

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| TOTAL        |                                    |             |                                        |                        |                |

APPROX. GALLONS
CHEESE SAUCE

Preparation
1. Inspect the weight and condition of all ingredients.
2. Melt butter with oil in kettle.
3. Add starch and flour and mix until smooth, about 5 minutes.
4. Add water, 25 gallons at a time, and the food coloring.
5. Mix spices and dry milk.
6. Add spices to kettle and mix.
7. Bring to a boil and add cheese while in low heat. Do not exceed 160° F.
8. Pump quickly.

Pumping
9. Set pump speed at ____ and agitator speed on _____ to _______
10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
15. When needed, heat CHEESE SAUCE to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: CHICKEN GLAZE  
Recipe#: KSA-6  
Production Style:  
Written By:  
Date:  

Portions: 52  
Final Yield: 100 GALLONS  
Yield: 100 GALLONS  
SA/AQ By:  
Date:  

Preparation Time:  
Prepared By:  
Supervisor:  
Date:  

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<th>INGREDIENTS AND SPECIFICATIONS</th>
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**TOTAL**  
APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.
2. Place oil in kettle and heat to 140° F.
3. Add onion, garlic and red pepper and saute for 15 minutes.
4. Add water and wine and cook for 15 minutes.
5. Combine flour and starch with water to make a smooth paste. Add to above mix and blend well.
6. Add parsley, food coloring, black pepper, lemon juice and all dry ingredients.
7. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
8. Refrigerate casings to 28°-30° F.

Pumping
9. Set pump speed at ____ and agitator speed on _____ to _______.
10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
15. When needed, heat CHICKEN GLAZE to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## Recipe Name: CREOLE SAUCE
### Recipe #: KSA-7
### Production Style:
### Written By:
### Date:
### Final Yield: 100 GALLONS
### Yield: 100 GALLONS
### Prepared By:
### Supervisor:
### Date:

### INGREDIENTS AND SPECIFICATIONS

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<th>INGREDIENTS AND SPECIFICATIONS</th>
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**TOTAL APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 160° F. Add oil and agitate slowly.
3. Add onion, celery and pepper. Cook 30 minutes.
4. Add flour and starch. Cook 30 minutes.
5. Add all other ingredients. Raise heat to 190° F. Cook 45 minutes.
6. Switch to pump mode – pump, label, chill.

**Pumping**
7. Set pump speed at ____ and agitator speed on _____ to _______.
8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
13. When needed, heat CREOLE SAUCE 100 GALLON to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## CURRY SAUCE (CHICKEN, PORK, BEEF)

### Recipe Information
- **Recipe Name:** CURRY SAUCE
- **Recipe #:** KSA-8
- **Production Style:**
- **Written By:**
- **Date:**
- **Portions:**
- **Final Yield:**
- **Yield:** 100 GALLONS
- **SA/AQ By:**
- **Date:**
- **Preparation Time:**
- **Prepared By:**
- **Supervisor:**
- **Date:**

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| **TOTAL** | | | | | |
| **APPROX. GALLONS** | | | | | |
Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat kettle to 160° F. Add oil and agitate slowly.

3. Add onions and celery. Cook 20-30 minutes.

4. Add curry powder, flour, starch and chicken base. Cook 30 minutes.

5. Add remaining ingredients except raisins and apples. Raise heat to 190° F. Cook 30 minutes.

6. Add raisins and apples and agitate slowly. When heat reaches 180° F, switch to pump mode. Pump, label, water bath chill.

Pumping
7. Set pump speed at _____ and agitator speed on _____ to _______.

8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

10. Put casings (<40° F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat CURRY SAUCE (CHICKEN, PORK, BEEF) to 165° F (no higher for quality) by an appropriate method.

14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## GARLIC SAUCE

**Recipe Name:** GARLIC SAUCE  
**Recipe #:** KSA-9  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:** 43  
**Final Yield:** 100 GALLONS  
**Yield:** 100 GALLONS  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

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| TOTAL        |                                          |             |                                         |                         |               |
| APPROX. GALLONS|                                      |             |                                         |                         |               |
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Place oil in kettle and heat to 140° F.
3. Add onion, garlic and red pepper and saute for 15 minutes. Add flour and starch – cook 20 minutes.
4. Add water and cook for 15 minutes.
5. Add all ingredients.
6. Mix well and pump 1.5 gallons into each casing.
7. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
8. Refrigerate casings at 28°-30° F.

**Pumping**
9. Set pump speed at ____ and agitator speed on _____ to _______.
10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
15. When needed, heat GARLIC SAUCE to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

**Ingredients that could produce possible allergic reactions:**
**Recipe Name:** GRAYVY BROWN SAUCE  
**Portions:** 50  
**Production Style:**  
**Written By:**  
**Date:**  
**Recipe #:** KSA-10  
**Final Yield:**  
**Yield:** 100 GALLONS  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

### INGREDIENTS AND SPECIFICATIONS

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<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
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**TOTAL APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Melt butter in steam kettle at 160°F. Agitate slowly.
3. When the butter is completely melted, slowly, while agitating, add the flour and starch. Cook 10 minutes.
4. Add water and remaining ingredients. Simmer 1/2 hour while agitating.
5. Raise heat to 180°F. Adjust texture and taste. Cook 10 minutes.
6. Pump and chill.

**Pumping**
7. Set pump speed at ____ and agitator speed on _____ to _______.
8. Fill casing with _____ quarts of ____ (180°F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
9. Place in chiller water (35°F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40°F, all casings can be removed.
10. Put casings (<40°F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29°F (+/- 1°F) in < 12 hours.

**Store**
12. Hold at 29°F (+/- 1°F) and use within < _____ days.

**Re-heating, Plating and Serving**
13. When needed, heat GRAVY BROWN (SAUCE) to 165°F (no higher for quality) by an appropriate method.
14. Hold covered at 165°F and serve within 30 minutes so that food is > 150°F when consumed.

**Leftovers**
15. Dispose of leftovers, or cool at 40°F in < 4 hours and serve within 24 hours.
Recipe Name: GRAVY TURKEY
Recipe#: KSA-11
Production Style: 
Written By: 
Date: 

Portions: 200
Final Yield: 
Yield: 100 GALLONS

Preparation Time:
Prepared By: 
Supervisor: 
Date: 

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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
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<tr>
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</tr>
<tr>
<td>3</td>
<td>WATER</td>
<td>90 GAL</td>
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<tr>
<td>4</td>
<td>BASE CHICKEN MINORS NO/MSG</td>
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<tr>
<td>6</td>
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<td>1 CUP</td>
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<td></td>
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</tr>
<tr>
<td>7</td>
<td>NATIONAL 465 MODIFIED STARCH</td>
<td>30 LBS</td>
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</table>

|               |                                       |             |                                        |                        |               |
| TOTAL         |                                       |             |                                        |                        |               |

APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.

2. Melt butter in steam kettle at 160° F. Agitate slowly.

3. When the butter is completely melted, slowly, while agitating, add the flour and starch. Cook 10 minutes.

4. Add the turkey base. Raise heat to 180° F. Cook 10 minutes while slowly agitating.

5. Add all other ingredients and increase agitation to blend smooth. Cook 10 minutes. Adjust seasoning and texture if needed.

6. Pump into one gallon casings. Chill in water bath.

7. Check temperature by folding casing over thermometer. Remove when the temperature is below 40° F. Place 6 casings per storage basket and remove to storage cooler.

Pumping
8. Set pump speed at ____ and agitator speed on _____ to _______.

9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

11. Put casings (<40° F) one layer deep in storage racks on the cart.

12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
14. When needed, heat GRAVY TURKEY (SAUCE) to 165° F (no higher for quality) by an appropriate method.

15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
# HAM GLAZE (RAISIN SAUCE)

**Recipe Name:** HAM GLAZE  
**Portions:** 10  
**Final Yield:** 100 GALLONS  
**Written By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

## Ingredients

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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
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**TOTAL APPROX. GALLONS**

Revised 02/05
Page KSA-12
HAM GLAZE (RAISIN SAUCE)

Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat kettle to ___ °F.

3. Add one gallon of water, diced pineapple, pineapple juice, mustard, ground cloves and ketchup. Mix well. Cook for 10 minutes.

4. Combine flour and starch with 2 gallons of water and make a smooth paste. Add to above mix and blend well.

5. Add brown sugar, raisins and salt to the remaining sauce in the kettle. Mix well and pump 1.5 gallons into each casing.

6. Date, label, and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.

7. Refrigerate casings at 28°-30° F.

Pumping
8. Set pump speed at ____ and agitator speed on _____ to _______.

9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

11. Put casings (<40° F) one layer deep in storage racks on the cart.

12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
14. When needed, heat HAM GLAZE (RAISIN SAUCE) to 165° F (no higher for quality) by an appropriate method.

15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### MARSALA SAUCE

**Recipe Name**: MARSALA SAUCE  
**Recipe#:** KSA-13  
**Final Yield**: 100 GALLONS  
**Quantity**: 14 Portions  
**Preparation Time**:  
**Prepared By**:  
**Supervisor**:  
**Written By**:  
**SA/AQ By**:  
**Date**:  

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**Total Approximate Gallons**:  

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Revised 02/05  
Page KSA-13
Preparation
1. Inspect the weight and condition of all ingredients.

2. Place oleo in kettle and heat to 180° F.

3. Add onion, garlic and mushrooms and saute for 10 minutes. Add flour and starch – cook 20 minutes.

4. Add water, marsala wine and all other ingredients except parsley.

5. Cook – simmer 30 minutes. Add parsley.

6. Pump.

7. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.

8. Refrigerate casings at 28°-30° F.

Pumping
9. Set pump speed at ____ and agitator speed on _____ to _______.

10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

12. Put casings (<40° F) one layer deep in storage racks on the cart.

13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
15. When needed, heat MARSALA SAUCE to 165° F (no higher for quality) by an appropriate method.

16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**MARINARA SAUCE 100 GALLONS**

**Recipe Name:** MARINARA SAUCE  
**Recipe #:** KSA-14  
**Production Style:**  
**Written By:**  
**Date:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

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**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Saute onion and garlic in oil until tender and golden in color. Add flour and starch – cook 20 minutes.

3. Add water, tomato paste and tomato puree.

4. Add onion/garlic mixture.

5. Stir in seasonings and simmer for one hour, stirring occasionally.

6. Cook until sauce reaches desired consistency.

**Pumping**
7. Set pump speed at ____ and agitator speed on _____ to _______.

8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

10. Put casings (<40° F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
13. When needed, heat MARINARA SAUCE 100 GAL to 165° F (no higher for quality) by an appropriate method.

14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### PARMESAN SAUCE

**Recipe Name:** PARMESAN SAUCE  
**Recipe #:** KSA-15  
**Portions:** 54  
**Final Yield:** 100 GALLONS  
**Preparation Time:**  
**Prepared By:**  
**Written By:**  
**Date:**  
**Supervisor:**  
**Date:**  

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**TOTAL**  
**APPROX. GALLONS**
PARMESAN SAUCE

Preparation
1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 140° F and place oil in kettle.
3. Add celery and onions to the above and saute for 15 minutes.
4. Add tomato puree, tomato paste, garlic and water to the above. Simmer at 160° F. Cook until sauce is done, approximately 45 minutes.
5. Add Lea & Perrin’s sauce and parmesan cheese. Cook at 150° F for 30 minutes. Stir frequently to prevent sticking.
6. Combine flour and starch with water and mix until you have a smooth slurry. Add to soup and cook for 10 minutes.
7. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
8. Refrigerate casings at 28°-30° F.

Pumping
9. Set pump speed at ____ and agitator speed on _____ to _______.
10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
14. Hold at 29° F (+/- 1° F) and use within <_____ days.

Re-heating, Plating and Serving
15. When needed, heat PARMESAN SAUCE to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is >150° F when consumed.

Leftovers
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: PEPPER STEAK SAUCE
Recipe #: KSA-16
Production Style: Yield: 100 GALLONS
Written By: SA/AQ By:
Date: Date:

Portions: 34
Final Yield: Yield: 100 GALLONS

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TOTAL APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.

2. Place oil in kettle and heat to 140° F.

3. Add peppers, onion and garlic and saute for 10 minutes.

4. Add water and cook for 10 minutes.

5. Add all other ingredients except flour and starch.

6. Bring kettle temperature to 180° F.

7. Combine flour and starch with 2 gallons of water and make a smooth paste. Add to above mix and blend well.

8. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.

9. Refrigerate casings at 28°-30° F.

Pumping
10. Set pump speed at _____ and agitator speed on _____ to _______.

11. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

13. Put casings (<40° F) one layer deep in storage racks on the cart.

14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
15. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
16. When needed, heat PEPPER STEAK SAUCE to 165° F (no higher for quality) by an appropriate method.

17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: PIZZA SAUCE  
Recipe#: KSA-17  
Production Style:  
Written By:  
Date:  
Portions: 40  
Final Yield:  
Yield: 100 GALLONS  
SA/AQ By:  
Date:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date:  

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TOTAL

APPROX. GALLONS
PIZZA SAUCE

**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Heat water to 180° F.
3. Add all ingredients.
4. Simmer and agitate slowly at 160° F for 1/2 hour.
5. Raise heat to 180° F.
6. Pump into casings and chill.

**Pumping**
7. Set pump speed at ____ and agitator speed on _____ to _______.
8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
13. When needed, heat PIZZA SAUCE to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**Recipe Name:** TARRAGON SAUCE  
**Recipe #:** KSA-18  
**Production Style:**  
**Written By:**  
**Date:**  

**Portions:** 23  
**Final Yield:** 100 GALLONS  
**Yield:** 100 GALLONS  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

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**TOTAL**  
**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.
2. Place oleo in kettle and heat to 140° F.
3. Add onions, tarragon leaves and mushrooms and saute for 10 minutes.
4. Add water and reduce heat to 140° F and cook for 15 minutes. Add sherry.
5. Combine flour and starch with water to make a smooth paste. Add to above mixture and blend well. Simmer for 30 minutes.
6. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
7. Refrigerate casings at 28° F.

Pumping
8. Set pump speed at _____ and agitator speed on _____ to _______.
9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
14. When needed, heat TARRAGON SAUCE to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## WHITE SAUCE

**Recipe Name:** WHITE SAUCE  
**Portions:** 24  
**Final Yield:** 100 GALLONS  
**Yield:** 100 GALLONS  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

### INGREDIENTS AND SPECIFICATIONS

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**TOTAL**  
**APPROX. GALLONS**
WHITE SAUCE

Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat kettle to 180° F.


4. Add flour, starch and powdered milk. Mix in kettle until very smooth. There should be no lumps.

5. Add water, white pepper and culinary cream and cook until temperature reaches 180° F.

6. Pump out twelve (12) each one and one-half gallon casings for diets. Place these casings in water bath chiller.

7. Add salt to the remaining sauce in the kettle. Mix well and pump 1.5 gallons into each casing.

8. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.

9. Refrigerate casings at 28°-30° F.

Pumping
10. Set pump speed at ____ and agitator speed on _____ to _______.

11. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

13. Put casings (<40° F) one layer deep in storage racks on the cart.

14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
15. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
16. When needed, heat WHITE SAUCE to 165° F (no higher for quality) by an appropriate method.

17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: CALAMARI  
Recipe #: KSE-1  
Production Style:  
Written By:  
Date:  
Revised 02/05  
Final Yield: 30 GALLONS  
Yield: 30 GALLONS  
SA/AQ By:  
Date:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date:  
Preparation By:  
Supervisor:  
Date:  

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**TOTAL APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Add margarine to kettle and heat to 140° F.

3. Add onions and dry ingredients. Cook at 160° F for 10 minutes.

4. Add all other ingredients and cook for 30 minutes.

5. Add calamari. Heat to 160° F for 30 minutes.

6. Pump and chill.

Pumping
7. Set pump speed at _____ and agitator speed on _____ to _______.

8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

10. Put casings (<40° F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat CALAMARI IN AMERICAN SAUCE to 165° F (no higher for quality) by an appropriate method.

14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: CALAMARI  Portions:  
Recipe#: KSE-2  Final Yield:  
Production Style:  Yield: 30 GALLONS  
Written By:  SA/AQ By:  
Date:  Date:  

PREPARATION INSTRUCTIONS: 

Prepare the Calamari, cutting off the exterior and draining any excess water. 

A. In a large stock pot, add the MARGARINE and ONIONS. Sauté over low heat until the onions become translucent. 

B. Add the FLOUR. Cook for 2-3 minutes. 

C. Add the WHITE WINE and GARLIC POWDER. Cook for 5 minutes, stirring constantly. 

D. Stir in the TOMATO SAUCE, FISH STOCK BASE, and PEPPER. Bring to a simmer. 

E. Add the TOMATO CHUNKS. 

F. Add the SALT, FISH STOCK BASE, and WHITE WATER. Bring to a simmer again. 

G. Simmer for 20 minutes, stirring occasionally. 

H. Strain the mixture through a fine-mesh strainer to remove any sediment. 

I. Return the strained mixture to the pot. 

J. Adjust the seasonings to taste. 

K. Serve hot.

CALAMARI IN PROVINCIAL SAUCE

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<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
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TOTAL APPROX. GALLONS
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Add margarine to kettle and heat to 140° F.
3. Add onions and dry ingredients. Cook at 160° F for 10 minutes.
4. Add all other ingredients and cook for 30 minutes.
5. Add calamari. Heat to 160° F for 30 minutes.
6. Pump and chill.

**Pumping**
7. Set pump speed at _____ and agitator speed on _____ to _______.
8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
13. When needed, heat CALAMARI IN PROVINCIAL SAUCE to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## CHICKEN SAUSAGE JAMBALAYA

**Recipe Name:** CHICKEN SAUSAGE JAMBALAYA  
**Recipe #:** KSE-3  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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**TOTAL**  
**APPROX. GALLONS**
CHICKEN SAUSAGE JAMBALAYA

Preparation
1. Inspect the weight and condition of all ingredients.

2. Add oil and heat to 160° F, add vegetables, sausage, ham and seasoning.

3. Sauté for 20 minutes. Add water, tomato product and shrimp base.


5. Cook for one hour until rice is cooked. Add chicken and heat to 180° F.

6. Adjust consistency to pump.

Pumping
7. Set pump speed at _____ and agitator speed on _____ to _______.

8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

10. Put casings (<40° F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat CHICKEN SAUSAGE JAMBALAYA to 165° F (no higher for quality) by an appropriate method.

14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## CRAWFISH ETOUFFEE

**Recipe Name:** CRAWFISH ETOUFFEE  
**Recipe #:** KSE-4  
**Production Style:**  
**Written By:**  
**Date:**  
**Final Yield:** 100 GALLONS  
**Yield:**  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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**TOTAL APPROX. GALLONS**
CRAWFISH ETUUFFEE

Preparation
1. Inspect the weight and condition of all ingredients.
2. Use 2# crawfish per casing.
3. Add oil and heat to 180°F. Add vegetables and seasoning. Cook for 20 minutes.
4. Add flour and starch. Cook for 30 minutes.
5. Add all other ingredients and simmer for 1 hour.
6. Pump.

Pumping
7. Set pump speed at _____ and agitator speed on _____ to _______.
8. Fill casing with _____ quarts of _____ (180°F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35°F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40°F, all casings can be removed.
10. Put casings (<40°F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29°F (+/- 1°F) in < 12 hours.

Store
12. Hold at 29°F (+/- 1°F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat CRAWFISH ETUUFFEE to 165°F (no higher for quality) by an appropriate method.
14. Hold covered at 165°F and serve within 30 minutes so that food is > 150°F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40°F in < 4 hours and serve within 24 hours.
**Recipe Name:** SHRIMP CREOLE  
**Recipe #:** KSE-5  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:** 100 GALLONS  
**Yield:** 100 GALLONS  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

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<th>USER REC. (wt. / vol.)</th>
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**TOTAL APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Saute onions, celery and pepper in oil. Add starch. Cook 20 minutes at 160° F.

3. Add all except shrimp – simmer 1/2 hour.


Pumping
5. Set pump speed at ____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

8. Put casings (<40° F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
10. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
11. When needed, heat SHRIMP CREOLE to 165° F (no higher for quality) by an appropriate method.

12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## HACCP Recipes/Procedures

### SHRIMP ETOUFFEE

**Recipe Name:** SHRIMP ETOUFFEE  
**Recipe #:** KSE-6  
**Production Style:**  
**Written By:**  
**Date:**  
**Final Yield:** 40 GALLONS  
**Yield:**  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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<th>EDIBLE PORTION (EP) (weight or volume)</th>
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Preparation
1. Inspect the weight and condition of all ingredients.

2. Add cooked shrimp to casings.

3. Saute vegetables in oil at 180° F. Add seasoning and cook for 20 minutes.

4. Add remaining ingredients and simmer for one hour at 180° F.

5. Pump.

Pumping
6. Set pump speed at _____ and agitator speed on _____ to _______.

7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

9. Put casings (<40° F) one layer deep in storage racks on the cart.

10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
11. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
12. When needed, heat SHRIMP ETOUFFEE to 165° F (no higher for quality) by an appropriate method.

13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## SHRIMP JAMBALAYA

### Recipe Information

- **Recipe Name:** SHRIMP JABALAYA
- **Recipe #:** KSE-7
- **Production Style:**
- **Written By:**
- **Date:**
- **Portions:**
- **Final Yield:**
- **Yield:** 100 GALLONS
- **Preparation Time:**
- **Prepared By:**
- **Supervisor:**
- **Date:**

### Ingredients

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<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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### Total

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**Total APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.
2. Add oil and heat to 160° F. Add vegetables, meat and seasoning.
3. Saute for 20 minutes. Add water, tomato product and shrimp base.
4. Mix well. Raise heat to 180° F. Add rice and agitate slowly.
5. Cook for 1 hour until rice is cooked.
6. Adjust consistency to pump.
7. Add shrimp and pump.

Pumping
8. Set pump speed at ____ and agitator speed on _____ to _______.
9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
14. When needed, heat SHRIMP JAMBALAYA to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### SHRIMP LOUISIANA

**Recipe Name:** SHRIMP LOUISIANA  
**Recipe #:** KSE-8  
**Production Style:**  
**Written By:**  
**Date:**  

**Portions:**  
**Final Yield:** YIELD: 100 GALLONS  
**Yield:**  
**SA/AQ By:**  
**Date:**  

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

#### INGREDIENT # | INGREDIENTS AND SPECIFICATIONS | EP WEIGHT % | EDIBLE PORTION (EP) (weight or volume) | USER REC. (wt./vol.) | NUTRITION REF.  
--- | --- | --- | --- | --- | ---  
1 | SHRIMP |  | 220 LBS | \( \text{EP} \) | \( \text{NUTRITION} \)  
2 | PRODUCE ONIONS YELLOW |  | 200 LBS | \( \text{EP} \) | \( \text{NUTRITION} \)  
3 | BASE GARLIC MINORS |  | 6 LBS | \( \text{EP} \) | \( \text{NUTRITION} \)  
4 | OIL WESSON |  | 1-1/2 GAL | \( \text{EP} \) | \( \text{NUTRITION} \)  
5 | PRODUCE PEPPERS GREEN |  | 50 LBS | \( \text{EP} \) | \( \text{NUTRITION} \)  
6 | TOMATO DICED/JUICE |  | 4 CASES | \( \text{EP} \) | \( \text{NUTRITION} \)  
7 | VEG, SQUASH ZUCCHINI SLICED |  | 100 LBS | \( \text{EP} \) | \( \text{NUTRITION} \)  
8 | YELLOW SQUASH |  | 100 LBS | \( \text{EP} \) | \( \text{NUTRITION} \)  
9 | SPICE THYME LEAF |  | 1-1/2 LBS | \( \text{EP} \) | \( \text{NUTRITION} \)  
10 | SPICE PAPRIKA SPANISH |  | 1-1/2 LBS | \( \text{EP} \) | \( \text{NUTRITION} \)  
11 | SALT SUPERIOR |  | 1 LB | \( \text{EP} \) | \( \text{NUTRITION} \)  
12 | SPICE BASIL SWEET |  | 2 LBS | \( \text{EP} \) | \( \text{NUTRITION} \)  
13 | SPICE PEPPER WHITE |  | 1/2 LB | \( \text{EP} \) | \( \text{NUTRITION} \)  
14 | SAUCE TABASCO |  | 2 CUPS | \( \text{EP} \) | \( \text{NUTRITION} \)  
15 | STARCH MODIFIED/NATIONAL 465 |  | 8 LBS | \( \text{EP} \) | \( \text{NUTRITION} \)  
16 | WATER |  | 30-40 GAL | \( \text{EP} \) | \( \text{NUTRITION} \)  

**TOTAL APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 140°F. Add oil, vegetables and seasonings. Saute for 15 minutes.
3. Add all remaining ingredients and simmer for 1/2 hour at 180°F.
4. Add shrimp and pump into casings immediately.

**Pumping**
5. Set pump speed at _____ and agitator speed on _____ to _______.
6. Fill casing with _____ quarts of _____ (180°F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
7. Place in chiller water (35°F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40°F, all casings can be removed.
8. Put casings (<40°F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29°F (+/- 1°F) in < 12 hours.

**Store**
10. Hold at 29°F (+/- 1°F) and use within < _____ days.

**Re-heating, Plating and Serving**
11. When needed, heat SHRIMP LOUISIANA to 165°F (no higher for quality) by an appropriate method.
12. Hold covered at 165°F and serve within 30 minutes so that food is > 150°F when consumed.

**Leftovers**
13. Dispose of leftovers, or cool at 40°F in < 4 hours and serve within 24 hours.
### BLACK BEAN SOUP

**Recipe Name:** BLACK BEAN SOUP  
**Recipe #:** KSO-1  
**Production Style:**  
**Written By:**  
**Date:**  

**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

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#### TOTAL

**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat kettle to 140° F.

3. Add onions, celery, carrots, potatoes, oil and garlic. Saute for 30 minutes.

4. Add hot water and black pepper. Set kettle temperature to 180° F and cook for 15 minutes.

5. Combine starch with water and mix until you have a smooth paste. Add paste to soup and cook for 10 minutes.

6. Add all remaining ingredients and simmer at 160° F for one hour. Add cilantro.

7. Mix well and pump 1.5 gallons into each casing.

8. Date, label and clip casings and place in water bath chiller. Chill contents of casings to less than 40° F in less than 1-1/2 hours.

9. Refrigerate casings at 28°-30° F.

Pumping
10. Set pump speed at ____ and agitator speed on _____ to ________.

11. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

13. Put casings (<40° F) one layer deep in storage racks on the cart.

14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
15. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
16. When needed, heat BLACK BEAN SOUP to 165° F (no higher for quality) by an appropriate method.

17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**BEEFY BARLEY SOUP**

**Recipe Name:** BEEFY BARLEY SOUP  
**Recipe #:** KSO-2  
**Production Style:**  
**Written By:**  
**Date:**  

**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

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<th>INGREDIENTS AND SPECIFICATIONS</th>
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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
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**TOTAL**  
**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat kettle to 140° F.

3. Add oil, diced beef, onions, celery and carrots. Saute for 30 minutes.

4. Add hot water, barley and black pepper. Set kettle temperature to 180° F and cook for 15 minutes.

5. Combine flour and starch with water and mix until you have a smooth paste. Add paste to soup and cook for 30 minutes.

6. Date, label and clip casings and place in water bath chiller. Chill contents of casings to less than 40° F in less than 1-1/2 hours.

7. Refrigerate casings at 28°-30° F.

Pumping
8. Set pump speed at ____ and agitator speed on _____ to _______.

9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

11. Put casings (<40° F) one layer deep in storage racks on the cart.

12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
14. When needed, heat BEEFY BARLEY SOUP to 165° F (no higher for quality) by an appropriate method.

15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
HACCP Recipes/Procedures

Recipe Name: BEEF NOODLE SOUP
Recipe #: KSO-3
Production Style:
Written By:
Date:

Portions: Final Yield:
Yield: 100 GALLONS

Preparation Time:
Prepared By:
Supervisor:
Date:

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TOTAL

APPROX. GALLONS

Revised 02/05
Page KSO-3
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Simmer vegetables until tender then add salt, pepper, base.
3. 1/2 water and beef. Let cook 90 minutes until beef is tender.
4. Mix cornstarch and add remaining water.

**Pumping**
5. Set pump speed at ____ and agitator speed on _____ to _______.
6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
10. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
11. When needed, heat BEEF NOODLE SOUP to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
# HACCP Recipes/Procedures

**Recipe Name:** CHICKEN CREOLE  
**Recipe #:** KSO-4  
**Production Style:**  
**Written By:**  
**Date:**  
**Revised 02/05**  
**Page KSO-4**

**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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<th>EDIBLE PORTION (EP) (weight or volume)</th>
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<th>NUTRITION REF.</th>
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**TOTAL**  
**APPROX. GALLONS**

**Revised 02/05**  
**Page KSO-4**
**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Dice carrots, onions and celery.

3. Heat kettle to 160° F. Melt butter.

4. Saute carrots, celery and onions for 15 minutes.

5. Raise heat to 180° F. Add water and all other ingredients except chicken.


7. When temp reaches 180° F, pump and chill.

**Pumping**
8. Set pump speed at _____ and agitator speed on _____ to ______.

9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

11. Put casings (<40° F) one layer deep in storage racks on the cart.

12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
14. When needed, heat CHICKEN CREOLE to 165° F (no higher for quality) by an appropriate method.

15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**CHICKEN GUMBO**

**Recipe Name:** CHICKEN GUMBO  
**Recipe #:** KSO-5  
**Production Style:**  
**Written By:**  
**Date:**

**Portions:**  
**Final Yield:** 100 GALLONS  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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**TOTAL APPROX. GALLONS**

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**Revised 02/05**  
Page KSO-5
**Preparation**

1. Inspect the weight and condition of all ingredients.

2. Saute bell pepper, sausage, onion, celery and garlic in olive oil.

3. Add water, tomatoes and all other ingredients except chicken, flour and cornstarch.

4. Simmer 45 minutes.

5. Add flour/cornstarch mixture. Mix.

6. Add chicken.

7. When temp reaches 180° F, pump.

**Pumping**

8. Set pump speed at ____ and agitator speed on _____ to _______.

9. Fill casing with ____ quarts of ____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

11. Put casings (<40° F) one layer deep in storage racks on the cart.

12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**

13. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**

14. When needed, heat CHICKEN GUMBO to 165° F (no higher for quality) by an appropriate method.

15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### CHICKEN LOUISIANA

**Recipe Name:** CHICKEN LOUISIANA
**Recipe #:** KSO-6
**Production Style:**
**Written By:**
**Date:**

**Portions:**
**Final Yield:**
**Yield:** 100 GALLONS

**Preparation Time:**
**Prepared By:**
**Supervisor:**
**Date:**

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<th>USER REC. (wt. / vol.)</th>
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**TOTAL APPRX. GALLONS**
CHICKEN LOUISIANA

Preparation
1. Inspect the weight and condition of all ingredients.

2. Combine all ingredients, except turkey, starch and water, in kettle.

3. Cook 20 minutes at 180° F.

4. Add turkey and cook 20 minutes more, agitating slowly.

5. Mix water and starch to form a slurry.

6. Add to kettle. Cook 10 minutes.

7. Pump into casings and chill.

Pumping
8. Set pump speed at ____ and agitator speed on _____ to _______.

9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

11. Put casings (<40° F) one layer deep in storage racks on the cart.

12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
14. When needed, heat CHICKEN LOUISIANA to 165° F (no higher for quality) by an appropriate method.

15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## CHICKEN NOODLE SOUP

**Recipe Name:** CHICKEN NOODLE SOUP  
**Recipe #:** KSO-7  
**Production Style:**  
**Written By:**  
**Date:**  

---

**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

---

### INGREDIENTS AND SPECIFICATIONS

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<th>INGREDIENT #</th>
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<th>EP WEIGHT</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
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**TOTAL APPROX. GALLONS**

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**Revised 02/05**  
Page KSO-7
CHICKEN NOODLE SOUP

Preparation
1. Inspect the weight and condition of all ingredients.
2. Cook margarine.
3. Add carrots and cook about 15 minutes.
4. Then add other vegetables and cook until tender.
5. Add seasonings and remaining ingredients, except noodles.
6. Simmer for 30 minutes at 180° F.
7. Add noodles. Cook 4 minutes, then pump.

Pumping
8. Set pump speed at ____ and agitator speed on _____ to _______.
9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
14. When needed, heat CHICKEN NOODLE SOUP to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**HACCP Recipes/Procedures**

**Recipe Name:** CLAM CHOWDER SOUP  
**Recipe #:** KSO-8  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:** Yield: 100 GALLONS  
**Yield:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

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<th>USER REC. (wt. / vol.)</th>
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TOTAL

APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.
2. Pre-prep: dice celery, onions and peppers.
3. Melt butter in kettle at 160° F while agitating slowly.
4. When butter is completely melted, add flour and starch. Cook for 15-20 minutes, continuing to agitate to form a smooth roux.
5. Add base and clam juice. Increase agitation to blend. Raise heat to 180° F. Cook 10 minutes.
6. Add all remaining ingredients except clams. Simmer 45 minutes at 160° F.
7. Add clams.
8. Pump into one gallon casings, place in water bath chiller. Chill.
9. Check temperature by folding casing over thermometer. When it’s below 40° F, remove and place 6 casings in each storage cart. Remove to storage cooler.

Pumping
10. Set pump speed at ____ and agitator speed on _____ to _______.
11. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
15. Hold at 29° F (+/- 1° F) and use within <______ days.

Re-heating, Plating and Serving
16. When needed, heat CLAM CHOWDER SOUP to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### CORN CHOWDER

**Recipe Name:** CORN CHOWDER  
**Recipe #:** KSO-9  
**Production Style:**  
**Written By:**  
**Date:**  

**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

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<th>EDIBLE PORTION (EP) (weight or volume)</th>
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<th>NUTRITION REF.</th>
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**TOTAL**  
**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Saute onions, celery and bacon bits in margarine until tender. Add flour and starch. Cook 30 minutes at 150° F.

3. Add milk and corn.

4. Add pepper, chicken base, hot sauce and Worcestershire sauce.

5. Add potato and water.

6. Stir until well blended.

7. Cook for 45 minutes.

8. Add parsley. Raise heat to 160° F.


Pumping
10. Set pump speed at ____ and agitator speed on _____ to _______.

11. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

13. Put casings (<40° F) one layer deep in storage racks on the cart.

14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
15. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
16. When needed, heat CORN CHOWDER to 165° F (no higher for quality) by an appropriate method.

17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## CREAM OF BROCCOLI SOUP

### Recipe Information
- **Recipe Name:** CREAM OF BROCCOLI
- **Recipe #:** KSO-10
- **Production Style:**
- **Written By:**
- **Date:**
- **Portions:**
- **Final Yield:**
- **Yield:** 100 GALLONS
- **SA/AQ By:**
- **Date:**
- **Preparation Time:**
- **Prepared By:**
- **Supervisor:**
- **Date:**

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### Summary
- **TOTAL APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Chop onions, celery and carrots finely.

3. Melt butter at 160° F in kettle, add onions, carrots and celery. Saute 5 minutes.


5. Add milk. Cook and stir until smooth and creamy (about 15 minutes). Raise heat to 180° F.

6. Adjust texture with water, if needed. Add parsley.


Pumping
8. Set pump speed at ____ and agitator speed on _____ to _______.

9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

11. Put casings (<40° F) one layer deep in storage racks on the cart.

12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
14. When needed, heat CREAM OF BROCCOLI SOUP to 165° F (no higher for quality) by an appropriate method.

15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**HACCP Recipes/Procedures**

**CRABMEAT BOUILLABAISSE**

Recipe Name: CRABMEAT BOUILLABAISSE  |  Portions: 25  |  Preparation Time:  
Recipe#: KSO-11  |  Final Yield: 200 oz.  |  Prepared By:  
Production Style:  |  Yield:  |  Supervisor:  
Written By:  |  SA/AQ By: 100 GALLONS  |  Date:  
Date:  |  Date:  |  

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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC.</th>
<th>NUTRITION REF.</th>
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</tr>
<tr>
<td>11</td>
<td>FRESH CRABMEAT</td>
<td>150 LBS</td>
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<tr>
<td>12</td>
<td>CHOPPED PARSLEY</td>
<td>1-1/2 LBS</td>
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<tr>
<td>13</td>
<td>DICED TOMATOES</td>
<td>2 CS #10CNS</td>
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<tr>
<td>14</td>
<td>GROUND BAY</td>
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<td></td>
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</tr>
<tr>
<td>15</td>
<td>THYME</td>
<td>1 CUP</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>16</td>
<td>PEPPER</td>
<td>1 CUP</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>17</td>
<td>MODIFIED STARCH</td>
<td>10 LBS</td>
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</table>

**TOTAL**

**APPROX. GALLONS**

**Revised 02/05**
Page KSO-11
CRABMEAT BOUILLABAISSE

Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat salad oil in steam jacketed kettle. Add the onions and cook until transparent.

3. Add the green peppers and potatoes and cook several minutes. Add the bay leaf, salt, garlic, tomato paste, diced tomatoes and water. Cover and simmer 15 minutes. Add starch. Mix with water. Simmer 30 minutes.


5. Serve in deep soup bowls and garnish each serving with chopped parsley, accompanied by toasted french bread.

Pumping
6. Set pump speed at ____ and agitator speed on _____ to _______.

7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

9. Put casings (<40° F) one layer deep in storage racks on the cart.

10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
11. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
12. When needed, heat CRABMEAT BOUILLABAISSE to 165° F (no higher for quality) by an appropriate method.

13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
CREAM OF CHICKEN SOUP

<table>
<thead>
<tr>
<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC.</th>
<th>NUTRITION REF.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
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<td>50 LBS</td>
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<tr>
<td>2</td>
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<td></td>
<td>25 LBS</td>
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</tr>
<tr>
<td>3</td>
<td>PRODUCE CARROTS</td>
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<td>20 LBS</td>
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</tr>
<tr>
<td>4</td>
<td>MARGARINE BLOCK</td>
<td></td>
<td>25 LBS</td>
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<td></td>
</tr>
<tr>
<td>5</td>
<td>BASE CHICKEN MINORS</td>
<td></td>
<td>15 LBS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>WATER</td>
<td></td>
<td>20-30 GAL</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>MILK HOMO/WHL</td>
<td></td>
<td>60 GAL</td>
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</tr>
<tr>
<td>8</td>
<td>CHICKEN Diced MIXED WHT/DRK</td>
<td></td>
<td>120 LBS</td>
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<td>FLOUR PLAIN ALL PURPOSE</td>
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<td>20 LBS</td>
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<tr>
<td>10</td>
<td>NATIONAL 465 MODIFIED STARCH</td>
<td></td>
<td>10 LBS</td>
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<tr>
<td>11</td>
<td>SALT SUPERIOR</td>
<td></td>
<td>1 LB</td>
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<tr>
<td>12</td>
<td>SPICE PEPPER WHITE</td>
<td></td>
<td>1 CUP</td>
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<td></td>
</tr>
<tr>
<td>13</td>
<td>SPICE PARSLEY FLAKES</td>
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<tr>
<td>14</td>
<td>BASE GARLIC MINORS</td>
<td></td>
<td>2 LBS</td>
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<tr>
<td>15</td>
<td>POULTRY SEASONING</td>
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<td>1 CUP</td>
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TOTAL

APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.
2. Melt butter at 160° F in kettle.
3. Add onions, carrots and celery. Saute 5 minutes.
4. Add flour, starch and seasonings. Agitate 15 minutes (until smooth).
5. Add chicken base. Stir 5 minutes.
6. Add milk. Cook and stir until smooth and creamy (about 15 minutes). Raise heat to 180° F.
7. Adjust texture with water, if needed. Add chicken.
8. Pump and chill.

Pumping
9. Set pump speed at ____ and agitator speed on _____ to _______.
10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
14. Hold at 29° F (+/- 1° F) and use within <_____ days.

Re-heating, Plating and Serving
15. When needed, heat CREAM OF CHICKEN SOUP to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
CREAM OF MUSHROOM SOUP

<table>
<thead>
<tr>
<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. NUTRITION REF.</th>
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<tbody>
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<td>1</td>
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<tr>
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<tr>
<td>3</td>
<td>OLEO</td>
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<td>4</td>
<td>CULINARY CREAM</td>
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<td>POWDERED MILK</td>
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<td>6</td>
<td>WHITE PEPPER</td>
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<td>1 LB</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>FLOUR</td>
<td></td>
<td>15 LBS</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>NATIONAL 465 MODIFIED STARCH</td>
<td></td>
<td>15 LBS</td>
<td></td>
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<tr>
<td>9</td>
<td>CHICKEN BASE</td>
<td></td>
<td>20 LBS</td>
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<tr>
<td>10</td>
<td>WATER</td>
<td></td>
<td>65-75 GAL</td>
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<tr>
<td>11</td>
<td>THYME</td>
<td></td>
<td>1 CUP</td>
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<tr>
<td>12</td>
<td>SALT</td>
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<td>1 LB</td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>MUSHROOM BASE</td>
<td></td>
<td>5 LBS</td>
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</table>

TOTAL

APPROX. GALLONS
**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Heat kettle to 140° F. Add oleo, onions and mushrooms. Saute for 30 minutes.

3. Add hot water and set temperature to 180° F.

4. Combine flour, starch and powdered milk with water and mix until you have a smooth paste. Add paste to soup and cook for 10 minutes.


6. Date, label and clip casings and place in water bath chiller. Chill contents of casings to less than 40° F in less than 1-1/2 hours.

7. Refrigerate casings at 28°-30° F.

**Pumping**
8. Set pump speed at ____ and agitator speed on _____ to _______.

9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

11. Put casings (<40° F) one layer deep in storage racks on the cart.

12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
14. When needed, heat CREAM OF MUSHROOM SOUP to 165° F (no higher for quality) by an appropriate method.

15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: CREAM OF POTATO
Recipe #: KSO-14
Production Style: 
Written By: 
Date: 

Portions: 
Final Yield: 
Yield: 100 GALLONS
SA/AQ By: 
Date: 

Preparation Time: 
Prepared By: 
Supervisor: 
Date: 

CREAM OF POTATO CHOWDER SOUP

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<tr>
<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP)</th>
<th>USER REC.</th>
<th>NUTRITION REF.</th>
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</thead>
<tbody>
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<td>1</td>
<td>MARGARINE BLOCK</td>
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<td>30 LBS</td>
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</tr>
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<td>80 LBS</td>
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</tr>
<tr>
<td>3</td>
<td>PRODUCE CELERY</td>
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</tr>
<tr>
<td>4</td>
<td>BASE CHICKEN MINORS</td>
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<td>15 LBS</td>
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<tr>
<td>5</td>
<td>WATER</td>
<td></td>
<td>30 GAL</td>
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<tr>
<td>6</td>
<td>POTATO DICED WHITE</td>
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<tr>
<td>7</td>
<td>MILK HOMO/WHL</td>
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<td>35 GAL</td>
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<td>8</td>
<td>FLOUR PLAIN ALL PURPOSE</td>
<td></td>
<td>15 LBS</td>
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<tr>
<td>9</td>
<td>NATIONAL 465 MODIFIED STARCH</td>
<td></td>
<td>15 LBS</td>
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<tr>
<td>10</td>
<td>SPICE PARSLEY FLAKES</td>
<td></td>
<td>1 LB</td>
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<tr>
<td>11</td>
<td>BASE HAM MINOR</td>
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<td>5 LBS</td>
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<td>12</td>
<td>SALT SUPERIOR</td>
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<td>1 LB</td>
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<tr>
<td>13</td>
<td>SPICE PEPPER WHITE</td>
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<tr>
<td>14</td>
<td>BACON BITS</td>
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<td>25 LBS</td>
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</table>

TOTAL

APPROX. GALLONS

Revised 02/05
Page KSO-14
CREAM OF POTATO SOUP

**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Melt butter at 160° F in kettle.
3. Add onions, celery, carrots and bacon bits. Saute 5 minutes.
4. Add flour and starch. Agitate 15 minutes (until smooth).
5. Add chicken base. Stir 5 minutes.
6. Add milk. Cook and stir until smooth and creamy (about 15 minutes). Raise heat to 180° F.
7. Adjust texture with water, if needed. Add potatoes. Simmer 15 minutes.
8. Pump into casings and chill.

**Pumping**
9. Set pump speed at ____ and agitator speed on _____ to _______.
10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
15. When needed, heat CREAM OF POTATO CHOWDER SOUP to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: DUCHES SOUP  
Recipe#: KSO-15  
Production Style:  
Written By:  
Date:  
Portions:  
Final Yield:  
Yield: 100 GALLONS  
SA/AQ By:  
Date:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date:  

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<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC.</th>
<th>NUTRITION REF.</th>
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<tr>
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<tr>
<td>4</td>
<td>FLOUR</td>
<td></td>
<td>10 LBS</td>
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<tr>
<td>5</td>
<td>NATIONAL 465 MODIFIED STARCH</td>
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<tr>
<td>6</td>
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<tr>
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<tr>
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<td>PEPPER, WHITE</td>
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<td>1 LB</td>
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</tbody>
</table>

| TOTAL         | APPROX. GALLONS                |             |                                       |           |                |
Preparation
1. Inspect the weight and condition of all ingredients.
2. Saute onions and celery in margarine. Add water and flour to make a roux and cook for 5 minutes.
3. Add water and carrots. Cook until carrots are tender. Add milk, cheddar cheese and seasonings. Cook until cheese is dissolved.
4. Pump and chill.

Pumping
5. Set pump speed at _____ and agitator speed on _____ to _______.
6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
10. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
11. When needed, heat DUCHES SOUP (CHEDDAR CHEESE & CARROT) to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## GAZPACHO SOUP

**Recipe Name:** GAZPACHO SOUP  
**Recipe #:** KSO-16  
**Production Style:**  
**Written By:**  
**Date:**  

**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

<table>
<thead>
<tr>
<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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</tr>
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<tr>
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<td>RED WINE VINEGAR</td>
<td>2 GAL</td>
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<tr>
<td>4</td>
<td>OLIVE OIL</td>
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<tr>
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<td>RED WINE</td>
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<tr>
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<tr>
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<tr>
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<tr>
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**TOTAL**

**APPROX. GALLONS**
GAZPACHO (COLD SOUP)

Preparation
1. Inspect the weight and condition of all ingredients.
2. Mix all ingredients cold in kettle.
3. Bag and water bath chill.

Pumping
4. Set pump speed at _____ and agitator speed on _____ to _______.
5. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
6. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
7. Put casings (<40° F) one layer deep in storage racks on the cart.
8. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
9. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
10. When needed, heat GAZPACHO (COLD SOUP) to 165° F (no higher for quality) by an appropriate method.
11. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
12. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**MINESTRONE SOUP**

**Recipe Name:** MINESTRONE SOUP  
**Recipe#:** KSO-17  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:** 100  
**Final Yield:**  
**Yield:** 100 GALLONS  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

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**TOTAL**  
**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Assemble all ingredients.

3. In kettle, melt margarine, cook onions, garlic, celery and carrots with the agitator set at medium speed. Add flour and starch. Cook 20 minutes.

4. Add beef base and water. Allow to boil and then simmer for 15 minutes.

5. Add filling. Bring to 180° F. Pump.

Pumping
6. Set pump speed at _____ and agitator speed on _____ to _______.

7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

9. Put casings (<40° F) one layer deep in storage racks on the cart.

10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
11. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
12. When needed, heat MINESTRONE SOUP to 165° F (no higher for quality) by an appropriate method.

13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
MULLIGATAWNY SOUP

Recipe Name: MULLIGATAWNY SOUP Portions: 70
Recipe #: KSO-18 Final Yield: 420 oz.
Production Style: Yield: 4 GALLONS
Written By: SA/AQ By:
Date: Date:
Preparation Time:
Prepared By:
Supervisor:
Date:

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TOTAL

APPROX. GALLONS
**Preparation**

1. Inspect the weight and condition of all ingredients.

2. In steam jacketed kettle, melt margarine at 140° F.

3. Add onions, carrots, celery, apples and green pepper. Saute 10 minutes.

4. Add salt, pepper, curry powder, flour, starch and base. Mix well. Add all remaining ingredients except chicken.

5. Increase thermostat setting to about 180° F. When 180° F is reached, reduce setting to 160° F and simmer for 45 minutes.

6. Add chicken pieces and continue to simmer for 10 minutes.

7. Pump.

**Pumping**

8. Set pump speed at ____ and agitator speed on _____ to _______.

9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

11. Put casings (<40° F) one layer deep in storage racks on the cart.

12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**

13. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**

14. When needed, heat MULLIGATAWNY SOUP to 165° F (no higher for quality) by an appropriate method.

15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
# NAVY BEAN SOUP

**Recipe Name:** NAVY BEAN SOUP  
**Recipe #:** KSO-19  
**Production Style:**  
**Written By:**  
**Date:**  
**Final Yield:** 100 GALLONS  
**Yield:**  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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**TOTAL APPROX. GALLONS**
NAVY BEAN SOUP

Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat kettle to 160° F. Add oil and saute all vegetables for 20 minutes. Add flour and starch. Cook 15 minutes.

3. Add all other ingredients. Simmer at 180° F for 30 minutes.

4. Pump.

Pumping
5. Set pump speed at ____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

8. Put casings (<40° F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
10. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
11. When needed, heat NAVY BEAN SOUP to 165° F (no higher for quality) by an appropriate method.

12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**POTATO CHOWDER**

**INGREDIENT #** | **INGREDIENTS AND SPECIFICATIONS** | **EP WEIGHT %** | **EDIBLE PORTION (EP)** | **USER REC.** | **NUTRITION REF.**
---|---|---|---|---|---
1 | SLICED POTATOES | 40 LBS | 40 LBS | | |
2 | DICED CELERY | 40 LBS | 40 LBS | | |
3 | DICED ONIONS | 60 LBS | 60 LBS | | |
4 | OIL | 1-1/2 GAL | 1-1/2 GAL | | |
5 | CHICKEN BASE | 20 LBS | 20 LBS | | |
6 | WHITE PEPPER | 1 LB | 1 LB | | |
7 | WATER | 30-40 GAL | 30-40 GAL | | |
8 | GROUND BACON BITS | 30 LBS | 30 LBS | | |
9 | HAM BASE | 5 LBS | 5 LBS | | |
10 | MILK | 50 GAL | 50 GAL | | |
11 | FLOUR | 15 LBS | 15 LBS | | |
12 | NATIONAL 465 MODIFIED STARCH | 15 LBS | 15 LBS | | |
13 | PARSLEY | 1 LB | 1 LB | | |
14 | SALT | TO TASTE | TO TASTE | | |

**TOTAL**

**APPROX. GALLONS**
POTATO CHOWDER

**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Saute vegetables until tender. Add flour and starch. Cook 15 minutes.
3. Add milk and half of water, let get hot.
4. Don’t boil. Add chicken base, white pepper and ham base.
5. Add the rest of the water, bacon bits and potatoes. Simmer until tender.
6. Add parsley.
7. Pump.

**Pumping**
8. Set pump speed at ____ and agitator speed on _____ to _______.
9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
14. When needed, heat POTATO CHOWDER to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
# HACCP Recipes/Procedures

**Recipe Name:** SEAFOOD CHOWDER  
**Recipe #:** KSO-21  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

## SEAFOOD CHOWDER

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<td>20 LBS</td>
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</table>

**TOTAL**  
**APPROX. GALLONS**

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Revised 02/05  
Page KSO-21
Preparation
1. Inspect the weight and condition of all ingredients.

2. Dice celery, onions and peppers.

3. Melt butter in kettle at 160° F while agitating slowly.

4. When butter is completely melted, add flour and starch. Cool for 15-20 minutes continuing to agitate to form a smooth roux.

5. Add base and clam juice, increase agitation to blend. Raise heat to 180° F. Cook for 10 minutes.

6. Add all remaining ingredients, mix well and cook 15-20 minutes.

7. Pump into one-gallon casings, place in water bath chiller – chill.

8. Check temperature by folding casing over thermometer. When it’s below 40° F, remove and place 6 casings in each storage cart. Remove to storage cooler.

Pumping
9. Set pump speed at ____ and agitator speed on _____ to _______.

10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

12. Put casings (<40° F) one layer deep in storage racks on the cart.

13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
15. When needed, heat SEAFOOD CHOWDER – BASE (SHRIMP, CLAM, FISH) to 165° F (no higher for quality) by an appropriate method.

16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: SPLIT PEA SOUP
Recipe#: KSO-22
Production Style:
Written By:
Date:
Preparation Time:
Prepared By:
Supervisor:
Date:
Portions:
Final Yield:
Yield:
SA/AQ By:
Date:

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<th>NUTRITION REF.</th>
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TOTAL

APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat kettle to 140° F and melt oleo. Saute onions and celery for 15 minutes. Add flour and starch. Cook 15 minutes.

3. Add 60 gallons of water to kettle and simmer at 180° F for 10 minutes.

4. Add split peas to kettle. Simmer for 45 minutes or until peas are tender and mixture is thickened. Add all.

5. Add black pepper and culinary cream to kettle. Mix until well blended.

6. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.

7. Refrigerate casings at 28°-30° F.

Pumping
8. Set pump speed at ____ and agitator speed on _____ to _______.

9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

11. Put casings (<40° F) one layer deep in storage racks on the cart.

12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
14. When needed, heat SPLIT PEA SOUP to 165° F (no higher for quality) by an appropriate method.

15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## TURKEY NOODLE SOUP

**Recipe Name:** TURKEY NOODLE  
**Recipe #:** KSO-23  
**Production Style:**  
**Written By:**  
**Date:**  
**Final Yield:** 100 GALLONS  
**Yield:**  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC.</th>
<th>NUTRITION REF.</th>
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<td>5</td>
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<td>8 OZ</td>
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<td>6</td>
<td>OLEO</td>
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<td>20 LBS</td>
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<tr>
<td>7</td>
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</table>

| TOTAL APPROX. GALLONS |         |         |                                        |           |                |

Revised 02/05  
Page KSO-23
**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Put oil in kettle and heat to 140° F. Add oleo, onion, celery and carrots. Saute for 30 minutes. Add starch. Cook 15 minutes.

3. Add hot water and base and set temperature to 180° F. Add all remaining ingredients and cook for 10 minutes.

4. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.

5. Refrigerate at 28°-30° F.

**Pumping**
6. Set pump speed at ____ and agitator speed on _____ to _______.

7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

9. Put casings (<40° F) one layer deep in storage racks on the cart.

10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
11. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
12. When needed, heat TURKEY NOODLE SOUP to 165° F (no higher for quality) by an appropriate method.

13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: TURKEY RICE SOUP  
Recipe#: KSO-24  
Production Style:  
Written By:  
Date:  
Final Yield: 100 GALLONS  
Yield:  
SA/AQ By:  
Date:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date:  
Portions:  

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<th>INGREDIENTS AND SPECIFICATIONS</th>
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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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TOTAL

APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat kettle to 140° F. Add oleo, onion, celery and carrots. Saute for 30 minutes. Add flour and starch.

3. Add hot water and set temperature to 180° F. Add all ingredients. Simmer for 20 minutes at 160° F.

4. Pump.

5. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.

6. Refrigerate casings at 28°-30° F.

Pumping
7. Set pump speed at _____ and agitator speed on _____ to _______.

8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

10. Put casings (<40° F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat TURKEY RICE SOUP to 165° F (no higher for quality) by an appropriate method.

14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## TURNIP GREEN SOUP

**Recipe Name:** TURNIP GREEN SOUP  
**Recipe #:** KSO-25  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

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<th>INGREDIENTS AND SPECIFICATIONS</th>
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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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**TOTAL**  
**APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Heat oil to 160° F. Add onions, ham, sausage and garlic. Cook for 20 minutes.
3. Add flour and starch. Cook 15 minutes. Add all remaining ingredients. Simmer for 60-90 minutes.
4. When beans are tender, pump.
5. Date, label and clip casings and place in water bath chiller. Chill contents of casings to less than 40° F in less than 1-1/2 hours.
6. Refrigerate casings at 28°-30° F.

**Pumping**
7. Set pump speed at _____ and agitator speed on _____ to _______.
8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
13. When needed, heat TURNIP GREEN SOUP to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### VEGETABLE & BEEF SOUP

**Recipe Name:** VEGETABLE & BEEF  
**Recipe#:** KSO-26  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:** 100 GALLONS  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

**INGREDIENT # | INGREDIENTS AND SPECIFICATIONS | EP WEIGHT % | EDIBLE PORTION (EP) (weight or volume) | USER REC. (wt. / vol.) | NUTRITION REF.**
--- | --- | --- | --- | --- | ---
1 | VEG OKRA CUT | 100 LBS | 100 LBS |  |  |
2 | VEG MIXED VEGETABLES | 70 LBS | 70 LBS |  |  |
3 | WATER | 40 GAL | 40 GAL |  |  |
4 | SOUP TOMATO | 50 #3 CANS | 50 #3 CANS |  |  |
5 | BEEF TIPS | 120 LBS | 120 LBS |  |  |
6 | PASTA NOODLES EGG MED | 20 LBS | 20 LBS |  |  |
7 | SALT SUPERIOR | 2 LBS | 2 LBS |  |  |
8 | SPICE PEPPER WHITE | 1/2 LB | 1/2 LB |  |  |
9 | SUGAR GRANULATED | 4 LBS | 4 LBS |  |  |
10 | MARGARINE BLOCK | 12 LBS | 12 LBS |  |  |
11 | PRODUCE CELERY | 30 LBS | 30 LBS |  |  |
12 | PRODUCE PEPPERS GREEN | 30 LBS | 30 LBS |  |  |
13 | PRODUCE ONIONS YELLOW | 50 LBS | 50 LBS |  |  |
14 | POTATO SLICED WHITE | 2 CS #10CN | 2 CS #10CN |  |  |
15 | TOMATO DICED JUICE | 3CS #10CN | 3CS #10CN |  |  |
16 | TOMATO PASTE CANNED/HEINZ | 4CS #10CN | 4CS #10CN |  |  |
17 | TOMATO KETCHUP | 2 #10 CNS | 2 #10 CNS |  |  |
18 | NATIONAL 465 MODIFIED STARCH | 6 LBS | 6 LBS |  |  |
19 | WORCESTERSHIRE SAUCE | 1/2 GAL | 1/2 GAL |  |  |

**TOTAL**

**APPROX. GALLONS**
**VEGETABLE & BEEF SOUP**

**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Pre-prep: dice celery, onions and peppers.

3. Melt butter in steam kettle at 160° F.

4. When melted, add diced celery, onions and peppers. Raise heat to 180° F. Agitate slowly for 10 minutes.

5. Add beef base and water. Agitate 5 minutes or until beef base is well dissolved. Add meat, cook 90 minutes.

6. Add all other ingredients and potatoes.

7. Simmer for 10 minutes at 180° F, slowly agitating.

8. Check consistency and flavor, adjust if needed.

9. Pump into one gallon casings, place in water bath chiller. Cool until internal temp is below 40° F. Check by folding casing over thermometer. When cooled, put 6 casings in storage cart. Store in product holding cooler.

**Pumping**
10. Set pump speed at _____ and agitator speed on _____ to _______.

11. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

13. Put casings (<40° F) one layer deep in storage racks on the cart.

14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
15. Hold at 29° F (+/- 1° F) and use within < ______ days.

**Re-heating, Plating and Serving**
16. When needed, heat VEGETABLE & BEEF SOUP to 165° F (no higher for quality) by an appropriate method.

17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### VERMONT CHEESE SOUP

**Recipe Name:** VERMONT CHEESE  
**Recipe #:** KSO-27  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

#### INGREDIENTS AND SPECIFICATIONS

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**TOTAL**  
**APPROX. GALLONS**

---

Revised 02/05  
Page KSO-27
VERMONT CHEESE SOUP

Preparation
1. Inspect the weight and condition of all ingredients.
2. Melt butter in kettle at 150° F.
3. Add vegetables and raise heat to 160° F.
4. Saute until liquid has reduced.
5. Lower heat to 160° F.
6. Add flour and starch, cook 15 minutes.
7. Add water and milk.
8. When blended smooth, add cheese.
9. When smooth, pump into casings and chill.

Pumping
10. Set pump speed at ____ and agitator speed on _____ to _______.
11. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
15. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
16. When needed, heat VERMONT CHEESE SOUP to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## BAKED BEANS #1

**Recipe Name:** BAKED BEANS  
**Recipe #:** KST-1  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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### TOTAL

APPROX. GALLONS

Revised 02/05
Page KST-1
Preparation
1. Inspect the weight and condition of all ingredients.

2. Dice onion and celery.

3. In steam kettle at 160° F, melt butter.

4. When butter is melted, add onions and celery – agitate slowly at 160° F for 10 minutes.

5. Add all other ingredients except beans – continue to agitate slowly at 160° F for 10 minutes.

6. Raise heat to 180° F and add beans. Agitate very slowly so that the beans won’t break apart. Simmer 5 minutes.

7. Pump into one-gallon casing. Cool in blast chiller or in tumble chiller without rotating basket (tumbling will break up the product).

8. Check internal temp by folding the casing over the thermometer. When it reads below 40° F, place 6 casings in storage cart. Store in product holding cooler.

Pumping
9. Set pump speed at _____ and agitator speed on _____ to _______.

10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

12. Put casings (< 40° F) one layer deep in storage racks on the cart.

13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
15. When needed, heat BAKED BEANS to 165° F (no higher for quality) by an appropriate method.

16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### BAKED BEANS #2

**Recipe Name:** BAKED BEANS  
**Recipe #:** KST-2  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:** 160  
**Final Yield:**  
**Yield:** 100 GALLONS  
**Preparation Time:**  
**Prepared By:**  
**SA/AQ By:**  
**Date:**  
**Supervisor:**  
**Date:**

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<th>INGREDIENT #</th>
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<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
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**TOTAL**

**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.


3. Add all remaining ingredients. Simmer 30 minutes.

4. Pump.

Pumping
5. Set pump speed at ____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

8. Put casings (<40° F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
10. Hold at 29° F (+/- 1° F) and use within <_____ days.

Re-heating, Plating and Serving
11. When needed, heat BAKED BEANS to 165° F (no higher for quality) by an appropriate method.

12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## BLACK BEANS #1

### Recipe Information
- **Recipe Name:** BLACK BEANS
- **Recipe #:** KST-3
- **Production Style:**
- **Written By:**
- **Date:**
- **Portions:**
- **Final Yield:**
- **Yield:** 100 GALLONS
- **SA/AQ By:**
- **Date:**
- **Preparation Time:**
- **Prepared By:**
- **Supervisor:**
- **Date:**

### Ingredients

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**TOTAL**

APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.


3. Add all remaining ingredients. Simmer 30 minutes.

4. Pump.

Pumping
5. Set pump speed at ____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

8. Put casings (<40° F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
10. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
11. When needed, heat BLACK BEANS to 165° F (no higher for quality) by an appropriate method.

12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## HACCP Recipes/Procedures

**Recipe Name:** BLACK BEANS  
**Recipe #:** KST-4  
**Production Style:**  
**Written By:**  
**Date:**

**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

### BLACK BEANS #2

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**TOTAL**  
**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat oil at 160° F. Add all vegetables and seasonings. Cook 20 minutes.

3. Add starch. Cook 10 minutes.

4. Add all other ingredients. Simmer 40 minutes.

5. Pump.

Pumping
6. Set pump speed at _____ and agitator speed on _____ to _______.

7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

9. Put casings (<40° F) one layer deep in storage racks on the cart.

10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
11. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
12. When needed, heat BLACK BEANS to 165° F (no higher for quality) by an appropriate method.

13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### CINNAMON/OATMEAL CASSEROLE TOPPING

**Recipe Name:** CASSEROLE TOPPING  
**Recipe #:** KST-5  
**Production Style:**  
**Written By:**  
**Date:**  

**Yield:** 12 SERVINGS  
**SA/AQ By:**  
**Date:**  

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

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<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<tr>
<td>3</td>
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<td>5</td>
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<td>1/2 CUP</td>
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<tr>
<td>6</td>
<td>SPICE NUTMEG GRND</td>
<td>2 TBSP</td>
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<td>SUGAR BROWN DARK</td>
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**TOTAL**  
**APPROX. GALLONS**
CINNAMON/OATMEAL CASSEROLE TOPPING

Preparation
1. Inspect the weight and condition of all ingredients.
2. Melt butter.
3. Mix oatmeal, sugar, flour, brown sugar, cinnamon and nutmeg together.
4. Add melted butter and mix by hand until mixture will crumble.
5. Sprinkle on top of casserole, heat until bubbly hot.

Pumping
6. Set pump speed at ____ and agitator speed on _____ to _______.
7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
11. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
12. When needed, heat CINNAMON/OATMEAL CASSEROLE TOPPING to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: CORN BREAD BATTER
Recipe #: KST-6
Production Style: Yield: 100 GALLONS
Written By: SA/AQ By:  
Date: Date:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date:

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<tr>
<td>6</td>
<td>BAKING POWDER</td>
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<tr>
<td>7</td>
<td>SALT SUPERIOR</td>
<td>1 CUP</td>
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<tr>
<td>8</td>
<td>SUGAR GRANULATED</td>
<td>8 CUPS</td>
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<td>9</td>
<td>WHOLE MILK HOMO</td>
<td>20 GAL</td>
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**TOTAL**

**APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Put all dry ingredients in kettle and mix well.
3. Begin adding all liquid ingredients, starting with buttermilk, then eggs and oil.
4. When well blended, pump into casings and water bath chill.

**Pumping**
5. Set pump speed at ____ and agitator speed on _____ to _______.
6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
10. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
11. When needed, heat CORN BREAD BATTER to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## CORNBREAD DRESSING 

**Recipe Name:** CORNBREAD DRESSING  
**Recipe #:** KST-7  
**Production Style:**  
**Written By:**  
**Date:**  

**Portions:**  
**Final Yield:**  
**Yield:** 50 GALLONS  
**SA/AQ By:**  
**Date:**  

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

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<td>8</td>
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<td>12</td>
<td>CORN BREAD (BATTER) *PAN SIZE - FULL HOTEL PAN</td>
<td>30 PANS, COOKED</td>
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### TOTAL

**APPROX. GALLONS**

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Revised 02/05  
Page KST-7
Preparation
1. Inspect the weight and condition of all ingredients.

2. Dice celery, onions and green peppers.


4. Add beaten eggs, stuffing mix, soup and cornbread. Mix very gently – adjust consistency with water, if needed.

5. Empty in 2 inch steam table pans. Bake at 225° F for one hour.

Pumping
6. Set pump speed at ____ and agitator speed on _____ to _______.

7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

9. Put casings (<40° F) one layer deep in storage racks on the cart.

10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
11. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
12. When needed, heat CORNBREAD DRESSING I to 165° F (no higher for quality) by an appropriate method.

13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### CORNBREAD DRESSING #2

**Recipe Name:** CORNBREAD DRESSING  
**Recipe #:** KST-8  
**Production Style:**  
**Written By:**  
**Date:**  

**Portions:**  
**Final Yield:** Yield: 100 GALLONS  
**Yield:**  
**SA/AQ By:**  
**Date:**  

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

**Preparation Time:**  

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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<td>WHITE PEPPER</td>
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<td>4</td>
<td>CORNBREAD CRUMBS</td>
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<td>13</td>
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**TOTAL**  

**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat kettle to 140° F.

3. Place oil in kettle and add celery, then onions. Saute until tender, but still crisp. Approximately 15 minutes. DO NOT overcook.

4. Add cornbread crumbs, bread crumbs, baking powder, black pepper and pasteurized eggs. Stir on medium speed for 10 minutes.

5. Add all remaining ingredients and mix well.

6. When mixing is complete, pump 1.5 gallons into each casing.

7. Date, label and clip casings and place in tumble chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.

8. Refrigerate casings at 28°-30° F.

Pumping
9. Set pump speed at ____ and agitator speed on _____ to _______.

10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

12. Put casings (<40° F) one layer deep in storage racks on the cart.

13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
15. When needed, heat CORNBREAD DRESSING II to 165° F (no higher for quality) by an appropriate method.

16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## CREAM OF WHEAT

**Recipe Name:** CREAM OF WHEAT  
**Recipe #:** KST-9  
**Production Style:**  
**Written By:**  
**Date:**  

**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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<td>80 GAL</td>
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**TOTAL**  
**APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Put 80 gallons of water in kettle.
3. Slowly add cream of wheat to water while stirring constantly and bring mixture to a boil.
4. Reduce kettle heat to 180° F and cook for 10-15 minutes or until thickened while stirring occasionally. Turn agitator on fast speed.
5. Pump 1.5 gallons into each casing.
6. Date, label and clip casings and place in tumble chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
7. Refrigerate casings at 28°-30° F.

**Pumping**
8. Set pump speed at ____ and agitator speed on _____ to _______.
9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
14. When needed, heat CREAM OF WHEAT to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**Recipe Name:** GRITS BUTTERED  
**Recipe #:** KST-10  
**Production Style:**  
**Written By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

**Portions:**  
**Final Yield:** 100 GALLONS  
**Yield:**  
**SA/AQ By:**  
**Date:**  

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<td>4</td>
<td>SALT SUPERIOR</td>
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| TOTAL | APPROX. GALLONS |
Preparation
1. Inspect the weight and condition of all ingredients.

2. Combine water and salt in kettle.

3. Add grits slowly to prevent lumping. Turn on heat to 160° F.

4. Agitate until 160° F temp is reached.

5. Pump into casing and chill.

Pumping
6. Set pump speed at ____ and agitator speed on _____ to _______.

7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

9. Put casings (<40° F) one layer deep in storage racks on the cart.

10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
11. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
12. When needed, heat GRITS BUTTERED to 165° F (no higher for quality) by an appropriate method.

13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### HONEY CORNBREAD (BATTER)

**Recipe Name:** HONEY CORNBREAD  
**Recipe #:** KST-11  
**Production Style:**  
**Written By:**  
**Date:**

**Final Yield:** 100 GALLONS  
**Yield:** 100 GALLONS  
**Preparation Time:**  
**Prepared By:**  
** Supervisor:**  
**Date:**

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<tr>
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<td>5</td>
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<td>15 LBS</td>
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<tr>
<td>6</td>
<td>CORN MEAL</td>
<td></td>
<td>80 LBS</td>
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<td>7</td>
<td>EGGS</td>
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<td>60 LBS</td>
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<td>8</td>
<td>SALAD OIL</td>
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<td>8 GAL</td>
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<td>9</td>
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<td></td>
<td>35 GAL</td>
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<tr>
<td>10</td>
<td>HONEY</td>
<td></td>
<td>150 LBS</td>
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**TOTAL**  
**APPROX. GALLONS**

---

**Revised 02/05**  
Page KST-11
**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Add all dry ingredients to cold kettle and mix well.

3. Incorporate water, oil, eggs and honey.

4. Pump and chill.

**Pumping**
5. Set pump speed at ____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

8. Put casings (<40° F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
10. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
11. When needed, heat HONEY CORN BREAD (BATTER) to 165° F (no higher for quality) by an appropriate method.

12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: LA. RED BEANS  
Recipe#:  KST-12  
Production Style:  
Written By:  
Date:  

Portions:  
Final Yield:  
Yield:  100 GALLONS  
SA/AQ By:  
Date:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date:  

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<th>INGREDIENTS AND SPECIFICATIONS</th>
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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
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<tr>
<td>7</td>
<td>CAYENNE</td>
<td></td>
<td>1 CUP</td>
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<tr>
<td>8</td>
<td>TABASCO</td>
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<td>PARSLEY</td>
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<tr>
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<td>ANDOUILLE SAUSAGE</td>
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<td>HAM - SMOKED</td>
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<td>13</td>
<td>WATER - ENOUGH TO COVER</td>
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<td>2 - 3 GAL</td>
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TOTAL

APPROX. GALLONS
LOUISIANA RED BEANS

Preparation
1. Inspect the weight and condition of all ingredients.

2. Saute onions, celery and peppers in oil.

3. Add all other ingredients.

4. Simmer for one hour.

Pumping
5. Set pump speed at ____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

8. Put casings (<40° F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
10. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
11. When needed, heat LOUISIANA RED BEANS to 165° F (no higher for quality) by an appropriate method.

12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## MACARONI & CHEESE

<table>
<thead>
<tr>
<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC.</th>
<th>NUTRITION REF.</th>
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<tr>
<td>2</td>
<td>SLICED MUSHROOMS, FROZEN</td>
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<tr>
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<td>OLEO</td>
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<tr>
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<tr>
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<td>POWDERED MILK</td>
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<td>25 LBS</td>
<td></td>
<td></td>
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<tr>
<td>6</td>
<td>WHITE PEPPER</td>
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<tr>
<td>7</td>
<td>FLOUR</td>
<td></td>
<td>15 LBS</td>
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<tr>
<td>8</td>
<td>NATIONAL 465 MODIFIED STARCH</td>
<td></td>
<td>15 LBS</td>
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</tr>
<tr>
<td>9</td>
<td>CHICKEN BASE</td>
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<td>65-75 GAL</td>
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<tr>
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<tr>
<td>12</td>
<td>SALT</td>
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</tr>
<tr>
<td>13</td>
<td>MUSHROOM BASE</td>
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<td>5 LBS</td>
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**TOTAL APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Melt margarine.

3. Stir in flour, modified starch and seasonings.

4. Cook 5-10 minutes.

5. Add milk gradually, stirring constantly. Cook until thickened.

6. Add cheese to sauce.

7. Stir until cheese melts.

8. Add cooked macaroni and mix carefully.

9. Variation: Macaroni, Cheese and Ham. Add 3 lbs. chopped ham, one lb. 8 oz. per pan. Reduce salt to one tbsp.

10. Do not exceed 160° F.

**Pumping**
11. Set pump speed at _____ and agitator speed on _____ to _______.

12. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

14. Put casings (<40° F) one layer deep in storage racks on the cart.

15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
16. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
17. When needed, heat MACARONI & CHEESE to 165° F (no higher for quality) by an appropriate method.

18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
19. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: MASHED POTATOES  
Recipe#: KST-14  
Production Style:  
Written By:  
Date:  

Portions: 80  
Final Yield:  
Yield: 100 GALLONS  
SA/AQ By:  
Date:  

Preparation Time:  
Prepared By:  
Supervisor:  
Date:  

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<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<td>140 LBS</td>
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<tr>
<td>2</td>
<td>BUTTER</td>
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<td>25 LBS</td>
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<tr>
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<tr>
<td>4</td>
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<td>WATER</td>
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<td>70-80 GAL</td>
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TOTAL

APPROX. GALLONS

Revised 02/05
Page KST-14
Preparation
1. Inspect the weight and condition of all ingredients.
2. Melt butter.
3. Add 70 gallons of water, milk and salt.
4. Add mashed potatoes.
5. Stir until completely mixed.
6. Add more water, if needed.
7. Bring temperature to 160° F.
8. Pump in casings, chill and store in refrigerator.

Pumping
9. Set pump speed at ____ and agitator speed on _____ to _______.
10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
15. When needed, heat MASHED POTATOES to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
# MASHED POTATOES (FRESH)

**Recipe Name:** MASHED POTATOES  
**Portions:** 1200  
**Recipe #:** KST-15  
**Final Yield:** 100 GALLONS  
**Production Style:**  
**Written By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**

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<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<tr>
<td>3</td>
<td>MARGARINE</td>
<td>10 LBS</td>
<td></td>
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<tr>
<td>4</td>
<td>PEPPER BLACK</td>
<td>1-1/2 CUPS</td>
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<td>MILK</td>
<td>10 GAL</td>
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**TOTAL**  
**APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Peel potatoes in vegetable peeler, cut out any bad spots.
3. Wash thoroughly.
4. Place potatoes in kettle with the agitator and cover with water.
5. Do not turn on agitator at this time.
6. Bring water to a boil and simmer for about 25 minutes or until tender.
7. Drain off the water from the kettle.
8. Start the agitator to break up the cooked potatoes and mix.
9. Add margarine and pepper to mixture, then gradually add the milk until potatoes are light and fluffy.

**Pumping**
11. Set pump speed at ____ and agitator speed on _____ to _______.
12. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
14. Put casings (<40° F) one layer deep in storage racks on the cart.
15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
16. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
17. When needed, heat MASHED POTATOES to 165° F (no higher for quality) by an appropriate method.
18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
19. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## MASHED POTATOES (SWEET)

**Recipe Name:** MASHED POTATOES (SWEET)  
**Recipe #:** KST-16  
**Portions:** 1200  
**Final Yield:**  
**Yield:** 100 GALLONS  
**Preparation Time:**  
**Prepared By:**  
**Production Style:**  
**Written By:**  
**Date:**  
**SA/AQ By:**  
**Date:**  
**Supervisor:**  
**Date:**

**Preparation:**

### INGREDIENTS AND SPECIFICATIONS

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<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt./ vol.)</th>
<th>NUTRITION REF.</th>
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</tr>
<tr>
<td>3</td>
<td>MARGARINE</td>
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<td>10 LBS</td>
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<tr>
<td>4</td>
<td>BROWN SUGAR</td>
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<tr>
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<td>7</td>
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<td>12 GAL</td>
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**TOTAL**

**APPROX. GALLONS**

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Revised 02/05
Page KST-16
MASHED POTATOES (SWEET)

Preparation
1. Inspect the weight and condition of all ingredients.

2. Wash and clean potatoes, cut out any bad spots and size evenly.

3. Place potatoes in kettle with the agitator and cover with water. Do not turn on agitator at this time.

4. Bring water to a boil and simmer until potatoes are tender.

5. Drain off water from kettle.

6. Start the agitator in slow speed to break up the cooked potatoes and mix.

7. Add margarine, brown sugar and spices to mix. Gradually add milk to mixture and continue mixing until smooth.

8. Pump and chill.

Pumping
9. Set pump speed at ____ and agitator speed on _____ to _______.

10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

12. Put casings (<40° F) one layer deep in storage racks on the cart.

13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
15. When needed, heat MASHED SWEET POTATOES (FRESH) to 165° F (no higher for quality) by an appropriate method.

16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
## PECAN RICE

**Recipe Name:** PECAN RICE  
**Recipe #:** KST-17  
**Production Style:**  
**Written By:**  
**Date:**

### Portions

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<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP) (weight or volume)</th>
<th>USER REC. (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<tr>
<td>3</td>
<td>BUTTER</td>
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<tr>
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<td>CHOPPED PECANS</td>
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<tr>
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**Total**

**Approx. Gallons**

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**Revised 02/05**  
Page KST-17
Preparation
1. Inspect the weight and condition of all ingredients.

2. Saute onions in butter.

3. Then add pecans, ginger, basil and parsley.

4. Cook together for 20 minutes.

5. Then add to cooked rice just before serving.

Pumping
6. Set pump speed at ____ and agitator speed on _____ to _____.

7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

9. Put casings (<40° F) one layer deep in storage racks on the cart.

10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
11. Hold at 29° F (+/- 1° F) and use within < ____ days.

Re-heating, Plating and Serving
12. When needed, heat PECAN RICE to 165° F (no higher for quality) by an appropriate method.

13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
HACCP Recipes/Procedures

Recipe Name: POTATOES, ESCALLOPED  
Recipe#: KST-18  
Production Style:  
Written By:  
Date:  
Preparation Time:  
Final Yield:  
Yield: 100 GALLONS  
SA/AQ By:  
Date:  
Prepared By:  
Supervisor:  
Date:  

### INGREDIENTS

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**TOTAL**

APPROX. GALLONS

Revised 02/05  
Page KST-18
**Preparation**

1. Inspect the weight and condition of all ingredients.

2. Melt butter in steam kettle at 160° F while slowly agitating.

3. When butter is melted, add starch and continue to agitate. Cook for 15 minutes.

4. Add milk and eggs – increase agitation to blend together.

5. Add cheese, cheese sauce and seasonings. Continue to agitate until well blended.

6. Add potatoes. Agitate slowly until well blended together.

7. Pump into one-gallon casings. Blast chill or chill in tumbler (DO NOT TUMBLE CYCLE AS IT CAUSES DAMAGE TO POTATOES).

8. Check temp by folding casing over thermometer. When it's below 40° F, place 6 casings in each storage basket. Remove to product storage cooler.

**Pumping**

9. Set pump speed at ____ and agitator speed on _____ to _______.

10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

12. Put casings (<40° F) one layer deep in storage racks on the cart.

13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**

14. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**

15. When needed, heat POTATOES, ESCALLOPED to 165° F (no higher for quality) by an appropriate method.

16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: POTATOES PARSLEY STEWED  
Recipe #: KST-19  
Production Style:  
Written By:  
Date:  

Preparation Time:  
Final Yield:  
Yield: 10 GALLONS  
SA/AQ By:  
Date:  

Prepared By:  
Supervisor:  
Date:  

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TOTAL  
APPROX. GALLONS
POTATOES, PARSLEY STEWED

Preparation
1. Inspect the weight and condition of all ingredients.
2. Cook potatoes in steam kettle for 5 minutes or until tender.
3. In 20 gallon water at 180° F.
4. Stir flour into 2 gallons of cold water and mix well.
5. Slowly add to potatoes.
6. Cook 5 minutes.
7. Add salt, butter and parsley. Blend well.
8. Pump immediately.
9. Chill in tumble chiller until ____° F.
10. RETHERM: Place casing in boiling water for 20 minutes ONLY!

Pumping
11. Set pump speed at ____ and agitator speed on _____ to _______.
12. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
14. Put casings (<40° F) one layer deep in storage racks on the cart.
15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
16. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
17. When needed, heat POTATOES, PARSLEY STEWED to 165° F (no higher for quality) by an appropriate method.
18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
19. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**SWEET POTATO SYRUP**

**Recipe Name:** SWEET POTATO SYRUP  **Portions:**

**Recipe #:** KST-20  **Final Yield:**

**Production Style:**  **Yield:** 80 GALLONS

**Written By:**  **SA/AQ By:**

**Date:**  **Date:**

**Preparation Time:**

**Prepared By:**  **Supervisor:**

**Date:**

**Yield:** 80 GALLONS

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**TOTAL**

**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Mix sugar, water, butter, salt and starch.

3. Heat to 180° F.

4. Turn heat off and pump into casings.

5. Serve over sweet potato.

Pumping
6. Set pump speed at ____ and agitator speed on _____ to _______.

7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

9. Put casings (<40° F) one layer deep in storage racks on the cart.

10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
11. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
12. When needed, heat SWEET POTATO SYRUP to 165° F (no higher for quality) by an appropriate method.

13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: SWEET POTATO CASSEROLE  
Recipe#: KST-21  
Production Style:  
Written By:  
Date:  
Portions:  
Final Yield:  
Yield: 42 HOTEL PANS (2")  
SA/AQ By:  
Date:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date:  

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<th>USER REC. (wt. / vol.)</th>
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**TOTAL**

**APPROX. GALLONS**

Revised 02/05  
Page KST-21
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Mix potatoes, sugar, flour, brown sugar and eggs together until smooth.
3. Melt butter.
4. Add the two milks, vanilla, raisins, nutmeg and cinnamon.
5. Agitate while adding melted butter.
6. Turn on heat when temp reaches 180° F and pump.
7. Top with oatmeal topping – Recipe #804.

**Pumping**
8. Set pump speed at ____ and agitator speed on _____ to _______.
9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
14. When needed, heat SWEET POTATO CASSEROLE to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: CAPRI MIX VEGETABLES  
Recipe#: KVE-1  
Production Style:  
Written By:  
Date:  

Portions: 40  
Final Yield:  
Yield: 15 GALLONS  
SA/AQ By:  
Date:  

Preparation Time: 
Prepared By:  
Supervisor:  
Date:  

### INGREDIENT # | INGREDIENTS AND SPECIFICATIONS | EP WEIGHT % | EDIBLE PORTION (EP) (weight or volume) | USER REC. (wt. / vol.) | NUTRITION REF. 
--- | --- | --- | --- | --- | --- 
1 | VEG CARROTS CRINKLE CUT | 48 LBS | | | 
2 | VEG SQUASH CROOK/NECK SLICED | 72 LBS | | | 
3 | VEG SQUASH ZUCCHINI SLICED | 48 LBS | | | 
4 | VEG BEANS GREEN CUT | 48 LBS | | | 
5 | MARGARINE VEG/SOLID | 4 LBS | | | 
6 | SALT SUPERIOR | 1 LB | | | 
7 | NATIONAL 465 MODIFIED STARCH | 10 LBS | | | 

---

**TOTAL**  

**APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.

2. In steam kettle at 160° F, melt butter.

3. Raise heat to 180° F and add carrots. Cook 10 minutes, slowly agitate.

4. Add both squash. Cook 10 minutes more, agitate slowly.

5. Add green beans. Cook 5 minutes.

6. Add enough water to pump. Pump and blast chill (do not tumble).

7. When temperature is 40° F, remove and store in cooler.

**Pumping**
8. Set pump speed at _____ and agitator speed on _____ to _______.

9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

11. Put casings (<40° F) one layer deep in storage racks on the cart.

12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
14. When needed, heat CARPI MIX VEGETABLES to 165° F (no higher for quality) by an appropriate method.

15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: SPINACH BUTTERED  
Recipe #: KVE-2  
Portions: 50  
Production Style:  
Written By:  
Date:  
Preparation Time:  
Prepared By:  
Supervisor:  
Date:  
Final Yield:  
Yield: 50 GALLONS  
SA/AQ By:  
Date:  

### INGREDIENT # | INGREDIENTS AND SPECIFICATIONS | EP WEIGHT | EDIBLE PORTION (EP) (weight or volume) | USER REC. (wt. / vol.) | NUTRITION REF. |
--- | --- | --- | --- | --- | --- |
1 | VEG SPINACH CHOPPED | 360 LBS |  |  |  |
2 | SALT SUPERIOR | 16 OZ |  |  |  |
3 | MARGARINE BLOCK | 15 LBS |  |  |  |
4 | BASE HAM MINORS | 2 LBS |  |  |  |
5 | WATER | 3 GAL |  |  |  |

**TOTAL**

**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat steam kettle to 180° F. Melt butter.

3. When melted, add water, salt and spinach. Agitate slowly. Simmer one hour.

4. Check seasonings and adjust.

5. Pump into one-gallon casing. Cool in water bath chiller.

6. Check temperature by folding casing over thermometer. When the product is below 40° F, place 6 casings in each storage basket and remove to product cooler.

Pumping
7. Set pump speed at ____ and agitator speed on _____ to _______.

8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

10. Put casings (<40° F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat SPINACH BUTTERED to 165° F (no higher for quality) by an appropriate method.

14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### TOMATOES & OKRA SEASONED

**Recipe Name:** TOMATOES & OKRA  
**Recipe #:** KVE-3  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:** 30  
**Final Yield:**  
**Yield:** 30 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

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**TOTAL**  

**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.
2. Add okra and seasoning in kettle.
3. Heat kettle to 180° F.
4. Cook about 45 minutes until okra is tender.
5. Add tomatoes and cook 20 minutes more, agitating slowly.
6. Pump into casings and chill.

Pumping
7. Set pump speed at _____ and agitator speed on _____ to _______.
8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat TOMATOES & OKRA SEASONED to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### HACCP Recipes/Procedures

**Recipe Name:** TURNIP GREENS  
**Recipe #:** KVE-4  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

### INGREDIENTS AND SPECIFICATIONS

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<td>CHICKEN BASE</td>
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<td>1.5 LBS</td>
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**TOTAL**  
**APPROX. GALLONS**

---

Revised 02/05  
Page KVE-4
**PREPARATION**
1. Inspect the weight and condition of all ingredients.

2. Put greens into kettle and add half of water.

3. Then add salt, sugar, white pepper, butter, ham base and tabasco sauce.

4. Simmer until done.

5. Add another 3 gallons of water, if needed.

**PUMPING**
6. Set pump speed at ____ and agitator speed on _____ to _______.

7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**CHILLING**
8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

9. Put casings (<40° F) one layer deep in storage racks on the cart.

10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**STORE**
11. Hold at 29° F (+/- 1° F) and use within < _____ days.

**RE-HEATING, PLATING AND SERVING**
12. When needed, heat TURNIP GREENS to 165° F (no higher for quality) by an appropriate method.

13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**LEFTOVERS**
14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: BEEF PATTY RANCHERO
Recipe#: CTBE-1
Production Style:

Written By:
Date:

Portions: Final Yield: Yield: 10 CASINGS

Preparation Time: Prepared By:
Supervisor:

Date:

INGREDIENT # INGREDIENTS AND SPECIFICATIONS EP WEIGHT % EDIBLE PORTION (EP) (weight or
volume) USER REC. (wt. / vol.) NUTRITION REF.
1 BEEF PATTY 4 OZ W/TVP 100 EACH
2 PEPPERS SWEET CHOPPED 5 LBS
3 ONIONS CHOPPED 5 LBS
4 BEEF BASE 1 CUP
5 BOILING WATER 2 QTS
6 CRUSHED TOMATOES #10 CAN 2 CANS
7 CHILI POWDER 1/2 CUP
8 GARLIC GRANULATED 1/2 CUP
9 CUMIN GROUND 1/4 CUP

TOTAL APPROX. GALLONS
BEEF PATTY RANCHERO

Preparation
1. Inspect the weight and condition of all ingredients.

2. Place beef patties in Cryovac Casing – 20 per casing.

3. Combine onions and peppers, and place approximately one qt of mix in each casing.

4. Mix beef base with water, tomatoes and seasonings.

5. Pour sauce approximately 30 oz into each casing.

6. Place in cook tank – cook 45 minutes at 180° F.

Pumping
7. Set pump speed at ____ and agitator speed on _____ to _______.

8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

10. Put casings (<40° F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
13. When needed, heat BEEF PATTY RANCHERO to 165° F (no higher for quality) by an appropriate method.

14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### MEATLOAF

**Recipe Name:** MEATLOAF  
**Recipe #:** CTBE-2  
**Production Style:**  
**Written By:**  
**Date:**  
**Revised 02/05**  
**Portions:**  
**Final Yield:**  
**Yield:** 3# LOAVES  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

### INGREDIENTS

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<td>12</td>
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<td>13</td>
<td>WATER</td>
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**TOTAL**

**APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.
2. Pre prep: chop onions, celery and peppers.
3. Combine all ingredients in mixer.
4. Place in 2.5” pans, shape into 2 loaves per pan.
5. Bake in a combination oven at 325° F.
6. Pour pizza sauce over meatloaf.
7. Blast chill to _____ ° F for _____ minutes.

Pumping
8. Set pump speed at ____ and agitator speed on _____ to _______.
9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
14. When needed, heat MEATLOAF to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: ROAST BEEF  
Recipe#: CTBE-3  
Production Style: 
Written By: 
Date:  
Portions: 
Final Yield: 
Yield: 50-60 LBS.  
SA/AQ By:  
Date:  
Preparation Time: 
Prepared By:  
Supervisor:  
Date:  

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<th>(weight or volume)</th>
<th>USER REC.</th>
<th>(wt. / vol.)</th>
<th>NUTRITION REF.</th>
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TOTAL APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.

2. Cut rounds in half. Trim off all fat and gristle.


4. Set cook tank, cook chill with probe. Set probe at 140° F. Set tank water at 150° F. Set timer for 12 minutes – med. rare.

Pumping
5. Set pump speed at _____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

8. Put casings (<40° F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
10. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
11. When needed, heat ROAST BEEF to 165° F (no higher for quality) by an appropriate method.

12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: SPANISH MEAT LOAF
Recipe#: CTBE-4
Production Style: Yield: 600 LBS.
Written By: SA/AQ By: 
Date: Date: 

Preparation Time:
Prepared By:
Supervisor:

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<td>CATSUP</td>
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<td>CHILI SAUCE</td>
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<td>GARLIC</td>
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<td>RICE - COOKED</td>
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TOTAL APPROX. GALLONS
SPANISH MEATLOAF

Preparation
1. Combine and mix all.

2. Form into 8-10# logs. Similar to purchased ground beef.

3. Roll into parchment paper. Puncture paper numerous times. Place in casing and vacuum clip.

4. Place in cook tank. Water temperature should be 190° F. Probe temperature at 180° F. Time 90 minutes.

Pumping
5. Set pump speed at _____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

8. Put casings (<40° F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
10. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
11. When needed, heat SPANISH MEAT LOAF to 165° F (no higher for quality) by an appropriate method.

12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
13. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.
BRAISED SHORT RIBS OF BEEF

| Recipe Name: BRAISED SHORT RIBS OF BEEF | Portions: | Preparation Time: |
| Recipe#: CTBE-5 | Final Yield: | Prepared By: |
| Production Style: | Yield: 500 EACH | Supervisor: |
| Written By: | SA/AQ By: | Date: |
| Date: | Date: | |

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<td>2</td>
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<td>3</td>
<td>GOOD BROWN SAUCE</td>
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TOTAL APPROX. GALLONS
**Preparation**

1. Blanch-brown ribs in oven at 575° F for 45 minutes. (Good brown caramelization).
2. Cool overnight.
3. Place 5-6 ribs in casing and add 4 oz of sauce per rib. Vacuum clip.
4. Place all in cook tank. Set cook timer for 5 hours at 180° F.
5. To reheat, drain sauce and heat separately. Adjust as needed. Place short ribs in steam table pan. Canned or frozen vegetables can be added as garnish. Pour sauce over. Cover and reheat in 300° F oven.

**Pumping**

6. Set pump speed at ____ and agitator speed on _____ to _______.
7. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**

11. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**

12. When needed, heat BRAISED SHORT RIBS OF BEEF to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**

14. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.
<table>
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<th>Portion</th>
<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
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<th>% EDIBLE PORTION (EP)</th>
<th>(wt. / vol.)</th>
<th>NUTRITION REF.</th>
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**TOTAL APPROX. GALLONS**
Preparation
1. Brown-blanch split tops in very hot oven – 575°F. When well browned, remove and chill overnight.

2. Place one piece of beef and 1-1/2 quarts of sauce in casing. Vacuum and clip.

3. Place all in cook tank. Set time and temperature to 180°F for 5-6 hours.

4. When serving (Retherm) drain sauce. Adjust texture and taste.

Pumping
5. Set pump speed at ____ and agitator speed on _____ to _______.

6. Fill casing with _____ quarts of _____ (180°F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
7. Place in chiller water (35°F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40°F, all casings can be removed.

8. Put casings (<40°F) one layer deep in storage racks on the cart.

9. Allow food to deep chill to 29°F (+/- 1°F) in < 12 hours.

Store
10. Hold at 29°F (+/- 1°F) and use within < _____ days.

Re-heating, Plating and Serving
11. When needed, heat YANKEE POT ROAST to 165°F (no higher for quality) by an appropriate method.

12. Hold covered at 165°F and serve within 30 minutes so that food is > 150°F when consumed.

Leftovers
13. Dispose of leftovers, or cool to 40°F in < 4 hours and serve within 24 hours.
Recipe Name: LEG OF LAMB
Recipe#: CTBE-7
Production Style:
Written By:
Date: Revised 02/05

Portions:
Final Yield:
Yield:
SA/AQ By:
Date:

Preparation Time:
Prepared By:
Supervisor:
Date:

<table>
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<tr>
<th>INGREDIENT</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP</th>
<th>% EDIBLE PORTION (EP)</th>
<th>(weight or volume)</th>
<th>USER REC.</th>
<th>NUTRITION REF.</th>
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<td>1</td>
<td>LAMB LEG - BRT</td>
<td>50</td>
<td>EACH</td>
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<tr>
<td>2</td>
<td>MARJORAM</td>
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<tr>
<td>3</td>
<td>THYME</td>
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<tr>
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<td>ROSEMARY</td>
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<tr>
<td>6</td>
<td>GARLIC GRANULATED</td>
<td>1 LB</td>
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</table>

TOTAL APPROX. GALLONS
**Preparation**

1. Mix all dry ingredients. Rub mixture on each leg. Roast in 375° F oven for 1/2 hour or until starting to lightly brown.
   ALTERNATIVE: Rub legs with mix, put kitchen bouquet into spray bottle and mist legs to add light brown color.

2. Place 1 leg each into cook tank castings and vacuum clip. Place in cook tank and set water temp @ 165° F.
   Set probe to 150°-155° F.

**Pumping**

3. Set pump speed at ____ and agitator speed on _____ to _______.

4. Fill casing with _____ quarts of ____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**

5. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

6. Put casings (<40° F) one layer deep in storage racks on the cart.

7. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**

8. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**

9. When needed, heat LEG OF LAMB to 165° F (no higher for quality) by an appropriate method.

10. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**

11. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.
## PORK JOINTS

**Recipe Name:** PORK JOINTS  
**Recipe #:** CTPO-1  
**Production Style:**  
**Written By:**  
**Date:**  

**Portions:**  
**Final Yield:**  
**Yield:** 400-420 LBS.  
**SA/AQ By:**  
**Date:**  

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

### INGREDIENT # INGREDIENTS AND SPECIFICATIONS EP WEIGHT % EDIBLE PORTION (EP) (weight or volume) USER REC. (wt. / vol.) NUTRITION REF.

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<tr>
<th>#</th>
<th>INGREDIENT</th>
<th>WEIGHT</th>
<th>% EDIBLE PORTION (EP)</th>
<th>(weight or volume)</th>
<th>USER REC.</th>
<th>(wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<tbody>
<tr>
<td>1</td>
<td>PORT-HAM, BONED</td>
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<td>2</td>
<td>SALT</td>
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<td></td>
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<td></td>
</tr>
<tr>
<td>3</td>
<td>PEPPER</td>
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<td></td>
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</tr>
<tr>
<td>4</td>
<td>GARLIC POWDER</td>
<td>1 LB</td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>5</td>
<td>POULTRY SEASONING</td>
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<tr>
<td>6</td>
<td>OPTIONAL CARAMEL COLOR</td>
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<tr>
<td>7</td>
<td>HERBS DE PROVENCE</td>
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**TOTAL APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Prepare and trim lean pork joints.
3. Combine spice ingredients and rub all sides of the joints.
4. For a darker external color, spray or rub the caramel color onto the joints as well.
5. Place joints into the casings, vacuum and sealed.
6. Place the temperature prove into the center of one joint, tie the prove off, vacuum and seal the casing.
7. Place joints into the cook tanks, program the controller.
8. Water temperature 175° F.
9. Probe at 165° F.
10. Hold time – 2 hours.

**Pumping**
11. Set pump speed at ____ and agitator speed on _____ to ______.
12. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
14. Put casings (<40° F) one layer deep in storage racks on the cart.
15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
16. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
17. When needed, heat PORK JOINTS to 165° F (no higher for quality) by an appropriate method.
18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
19. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### ROAST PORK

<table>
<thead>
<tr>
<th>INGREDIENT #</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT</th>
<th>% EDIBLE PORTION (EP)</th>
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<th>NUTRITION REF.</th>
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<tbody>
<tr>
<td>1</td>
<td>PORK LOIN BNLS/CHO</td>
<td>63 LBS</td>
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<tr>
<td>2</td>
<td>SPICE SAGE</td>
<td>2 OZ</td>
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<tr>
<td>3</td>
<td>SPICE ROSEMARY GROUND</td>
<td>2 OZ</td>
<td></td>
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</tr>
<tr>
<td>4</td>
<td>PINEAPPLE JUICE</td>
<td>1 QT</td>
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</table>

**TOTAL APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.
2. Cut loins into 3 pieces.
3. Rub with spice mixture.
4. Place in casings with 2 or 3 oz of juice.
5. Vacuum and label.
6. Place in cook tank.

**Pumping**
8. Set pump speed at ____ and agitator speed on _____ to _______.
9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
14. When needed, heat ROAST PORK to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
# BARBECUE RIBS

**Recipe Name:** BARBECUE RIBS  
**Recipe #:** CTPO-3  
**Production Style:**  
**Written By:**  
**Date:**  
**Portions:**  
**Final Yield:**  
**Yield:** 500 LBS.  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

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<th>INGREDIENTS AND SPECIFICATIONS</th>
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<th>% EDIBLE PORTION (EP)</th>
<th>(weight or volume)</th>
<th>USER REC.</th>
<th>NUTRITION REF.</th>
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<td>2</td>
<td>PAPRIKA</td>
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<tr>
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<td>8</td>
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<td>9</td>
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<tr>
<td>10</td>
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<td>11</td>
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<td>12</td>
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<tr>
<td>13</td>
<td>CINNAMON</td>
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**Total Approx. Gallons**
Preparation
1. Mix together all dry ingredients. Rub ribs with dry mix. Place 2-3 each in cook tank casing. Vacuum clip.

2. Place in cook tank. Bring water temp to 180°F. Cook for 3-5 hours depending on desired doneness.

3. Retherm on grill or very hot oven. NOTE: When retherming mop (brush) with 2 Tbsp of rub mix in 1 qt. white vinegar and 1 Tbsp salt.

Pumping
4. Set pump speed at ____ and agitator speed on _____ to _______.

5. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
6. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

7. Put casings (<40° F) one layer deep in storage racks on the cart.

8. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
9. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
10. When needed, heat BARBECUE RIBS to 165° F (no higher for quality) by an appropriate method.

11. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
12. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.
**HACCP Recipes/Procedures**

**CHICKEN & VEGETABLE STIR FRY**

Recipe Name: CHICKEN/VEGETABLE STIR FRY  
Recipe#: CTPY-1  
Production Style:  
Written By:  
Date:  
Preparation Time:  
Final Yield:  
Yield: 100 CASINGS  
SA/AQ By:  
Date:  
Prepared By:  
Supervisor:  
Date:  

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<th>% EDIBLE PORTION (EP)</th>
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<td>2</td>
<td>ONIONS</td>
<td>60 LBS</td>
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<td>3</td>
<td>CELERY</td>
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<td>4</td>
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<td>5</td>
<td>GARLIC</td>
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<tr>
<td>6</td>
<td>PEANUT OIL</td>
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<td>7</td>
<td>GINGER FRESH</td>
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<td>DRY SHERRY</td>
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<td>10</td>
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<td>CHILI &amp; GARLIC PASTE</td>
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<tr>
<td>12</td>
<td>WATER</td>
<td>30-40 GAL</td>
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<td>13</td>
<td>MODIFIED STARCH</td>
<td>10-15 LBS</td>
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<td>14</td>
<td>FROZEN-ORIENTAL VEGETABLE</td>
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**TOTAL APPROX. GALLONS**
CHICKEN & VEGETABLE STIR FRY

Preparation
1. Inspect the weight and condition of all ingredients.
2. Heat oil to 180°F.
3. Saute all fresh vegetables, ginger and garlic.
4. Add all liquids.
5. Simmer 20 minutes.
6. Add poultry and vegetables (frozen).
7. Thicken and adjust seasoning to taste.

Pumping
8. Set pump speed at ____ and agitator speed on _____ to _______.
9. Fill casing with _____ quarts of _____ (180°F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
10. Place in chiller water (35°F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40°F, all casings can be removed.
11. Put casings (<40°F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29°F (+/- 1°F) in < 12 hours.

Store
13. Hold at 29°F (+/- 1°F) and use within < _____ days.

Re-heating, Plating and Serving
14. When needed, heat CHICKEN & VEGETABLE STIR FRY to 165°F (no higher for quality) by an appropriate method.
15. Hold covered at 165°F and serve within 30 minutes so that food is > 150°F when consumed.

Leftovers
16. Dispose of leftovers, or cool at 40°F in < 4 hours and serve within 24 hours.
HACCP Recipes/Procedures

Recipe Name: DUCK, HALVES OR PARTS
Recipe#: CTPY-2
Production Style: 
Written By: 
Date: 

Portions: 
Final Yield: 
Yield: 100 DUCKS 
SA/AQ By: 
Date: 

Preparation Time: 
Prepared By: 
Supervisor: 
Date: 

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<td>DUCKS SPLIT IN HALF</td>
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<td>SALT, FINE</td>
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<td>3</td>
<td>ONION POWDER</td>
<td>3 LBS</td>
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<tr>
<td>4</td>
<td>DICED ORANGE RINDS</td>
<td>3 LBS</td>
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TOTAL APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.

2. Cut the ducks in half.

3. Cut off the wing tips and back bone.

4. Mix dry ingredients and rub duck halves.

5. Place halves in a casing, 3 per casing.

6. Vacuum and clip sealed.

7. Place meat probe in one casing. Set 175° F internal cook time – 90 minutes.

8. Place the sealed casings in cook tank basket.

9. Verify cooking instructions on control panel.

10. Water at 185° F for 90 minutes.

11. NOTE: Ducks should be re-heated in hot 450° oven.

Pumping
12. Set pump speed at ____ and agitator speed on _____ to _______.

13. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
14. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

15. Put casings (<40° F) one layer deep in storage racks on the cart.

16. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
17. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
18. When needed, heat DUCK, HALVES OR PARTS to 165° F (no higher for quality) by an appropriate method.

19. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
20. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: TURKEY TETRAZZINI
Recipe#: CTPY-3
Production Style:
Written By:
Date: Revised 02/05
Portions: Final Yield: Yield: 100 CASINGS
Yield: 100 CASINGS

SA/AQ By:
Supervisor:

Date:

INGREDIENT # INGREDIENTS AND SPECIFICATIONS EP WEIGHT % EDIBLE PORTION (EP) (weight or volume) USER REC. (wt. / vol.) NUTRITION REF.
1 OIL 3 GAL
2 ONIONS DICED 100 LBS
3 CHOPPED GREEN PEPPERS 40 LBS
4 FLOUR A.P. 25 LBS
5 NATIONAL 465 MODIFIED STARCH 12-1/2 LBS
6 CHICKEN BASE 20 LBS
7 MILK 15 GAL
8 WATER 20 GAL
9 WHITE PEPPER 2 CUPS
10 DICED TURKEY - COOKED 375 LBS
11 ONION POWDER 2 CUPS
12 CANNED RED & GREEN PEPPER STRIPS, #10 CANS 4 CANS
13 SAGE 1/3 CUP
14 OREGANO 1/3 CUP
15 BASIL 1/3 CUP
16 KITCHEN BOUQUET 2 CUPS
17 SALT AS NEEDED

TOTAL
APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.

2. Heat kettle to 160° F. Add oil – agitate slowly.

3. Add onions and fresh peppers and saute 20-30 minutes.

4. Add flour, starch, base, pepper and onion powder. Cook for at least 30 minutes.

5. Add water and milk – raise temp to 190° F.

6. Cook 30 minutes – add turkey and canned peppers – agitate slowly until temp reaches 190° F.

7. Switch kettle to pump mode – pump, label, chill.

Pumping
8. Set pump speed at ____ and agitator speed on _____ to _______.

9. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

11. Put casings (<40° F) one layer deep in storage racks on the cart.

12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
13. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
14. When needed, heat TURKEY TETRAZZINI to 165° F (no higher for quality) by an appropriate method.

15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: QUAIL
Recipe#: CTPY-4
Production Style:
Written By:
Date: Revised 02/05

Portions: Final Yield: Preparation Time:
Yield: 100 PIECES

SA/AQ By: Date: Prepared By:

Preparation Time:

Supervisor:
Date:

INGREDIENT # INGREDIENTS AND SPECIFICATIONS EP WEIGHT % EDIBLE PORTION (EP) (weight
or volume) USER REC. (wt. / vol.) NUTRITION REF.
1 QUAIL, EACH 100 PIECES
2 SALT, FINE 2 LBS
3 FINE HERBS 2 LBS

TOTAL APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.
2. Cut neck off quail, clean and trim.
3. Salt rub quail and sprinkle with herbs.
4. Place quail in casing, 12 per casing.
5. Vacuum and clip seal.
6. Place sealed casings in cook tank basket.
7. Verify cooking instructions on control panel.
8. Water at 160° F.
9. Time for 40 minutes.
10. For brown color, spray or brush with diluted kitchen bouquet.

Pumping
11. Set pump speed at _____ and agitator speed on _____ to ______.
12. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
14. Put casings (<40° F) one layer deep in storage racks on the cart.
15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
16. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
17. When needed, heat QUAIL to 165° F (no higher for quality) by an appropriate method.
18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
19. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
# BARBECUE SHRIMP

<table>
<thead>
<tr>
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<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP WEIGHT %</th>
<th>EDIBLE PORTION (EP)</th>
<th>(weight or volume)</th>
<th>USER REC.</th>
<th>(wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<tr>
<td>3</td>
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<td>4</td>
<td>SALT</td>
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<tr>
<td>6</td>
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<td>7</td>
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<td></td>
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<tr>
<td>8</td>
<td>CAYENNE PEPPER</td>
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<td>3 TBSP</td>
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<td>9</td>
<td>BLACK PEPPER</td>
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<td>10</td>
<td>PAPRIKA</td>
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<td></td>
<td>12 TBSP</td>
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<tr>
<td>11</td>
<td>LEMON JUICE</td>
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<td>2 CUPS</td>
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<tr>
<td>12</td>
<td>TABASCO 10 OZ BOTTLE</td>
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<tr>
<td>13</td>
<td>SHRIMP STOCK - OR BASE</td>
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<td>1 QT</td>
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<tr>
<td>14</td>
<td>PEELED SHRIMP - 16-20</td>
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<td>360 EA.</td>
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TOTAL
APPROX. GALLONS
**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Heat butter and oil together.

3. Add garlic and set aside.

4. Measure all spices in a bowl (does not include shrimp stock) and add to garlic/butter/oil sauce.

5. Heat shrimp stock and add to other ingredients.

6. Place 36 shrimp and one cup liquid in casing. Vacuum and clip. Place in pre-heated 180° water. Remove after 15 minutes and shock in ice water bath.

**Pumping**
7. Set pump speed at ____ and agitator speed on _____ to _______.

8. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

10. Put casings (<40° F) one layer deep in storage racks on the cart.

11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
12. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
13. When needed, heat BARBECUE SHRIMP to 165° F (no higher for quality) by an appropriate method.

14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: FISH, COD FILLETS
Recipe#: CTSE-2
Production Style:
Written By:
Date:

Portions:
Final Yield:
Yield: 100 CASINGS
SA/AQ By:
Date:

Preparation Time:
Prepared By:
Supervisor:
Date:

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<th>INGREDIENT #</th>
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<th>% EDIBLE PORTION (EP)</th>
<th>USER REC.</th>
<th>(weight or volume)</th>
<th>NUTRITION REF.</th>
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<td></td>
<td></td>
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</tr>
<tr>
<td>2</td>
<td>SALT, FINE</td>
<td>2 LBS</td>
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TOTAL
APPROX. GALLONS
Preparation
1. Inspect the weight and condition of all ingredients.
2. Portion, separate, and clean the cod fillets.
3. Salt rub the fillets.
4. Place the fillets in a casing, 7 pieces per casing.
5. Vacuum and clip seal.
6. Place meat probe in one casing.
7. Place the sealed casings in the cook tank basket.
8. Verify cooking instructions on control panel.
9. 160° F for 40 minutes.

Pumping
10. Set pump speed at ____ and agitator speed on _____ to _______.
11. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
15. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
16. When needed, heat FISH, COD FILLETS to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### FISH, COD ROLLS

**Recipe Name:** FISH, COD ROLLS  
**Recipe #:** CTSE-3  
**Production Style:** (if applicable)  
**Written By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

**Portions:**  
**Final Yield:**  
**Yield:** 100 CASINGS  
**SA/AQ By:**  
**Date:**

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<th>USER REC.</th>
<th>(wt. / vol.)</th>
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<td>1</td>
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<td>2</td>
<td>SALT, FINE</td>
<td>4 LBS</td>
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<td></td>
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</table>

**TOTAL APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.
2. Clean the cod rolls.
3. Salt rub the cod rolls.
4. Place the cod rolls in a casing, 15 per casing.
5. Vacuum and clip seal.
6. Place meat probe in one casing.
7. Place the sealed casings in the cook tank basket.
8. Verify cooking instructions on control panel.
9. 160° for 40 minutes.

Pumping
10. Set pump speed at _____ and agitator speed on _____ to _______.
11. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
15. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
16. When needed, heat FISH, COD ROLLS to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
Recipe Name: FISH, DOVER SOLE
Recipe#: CTSE-4
Production Style:
Written By:
Date:

Portions: Final Yield: Yield: 100 CASINGS
Yield: 100 CASINGS
SA/AQ By:
Date:

Preparation Time:
Prepared By:
Supervisor:
Date:

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<th>INGREDIENT</th>
<th>#</th>
<th>INGREDIENTS AND SPECIFICATIONS</th>
<th>EP</th>
<th>WEIGHT %</th>
<th>EDIBLE PORTION (EP) (wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<td>SALT, FINE</td>
<td>2 LBS</td>
<td>2 LBS</td>
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</table>

TOTAL APPROX. GALLONS
**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Portion, separate and clean the portions.

3. Fold the fillets in half, skin side out.

4. Salt rub the portions.

5. Place the portions in casings, 15 pieces (15 portions) per casing.

6. Vacuum and clip seal.

7. Place meat probe in one casing.

8. Place the sealed casings in the cook tank basket.

9. Verify cooking instructions on control panel.

10. 160° F for 40 minutes.

**Pumping**
11. Set pump speed at ____ and agitator speed on _____ to _______.

12. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

14. Put casings (<40° F) one layer deep in storage racks on the cart.

15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
16. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
17. When needed, heat FISH, DOVER SOLE to 165° F (no higher for quality) by an appropriate method.

18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
19. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**Recipe Name:** FISH, MONKFISH POACHED

<table>
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<th>Portion</th>
<th>Final Yield</th>
<th>Preparation Time</th>
<th>Prep. By</th>
<th>Supervisor</th>
<th>Date</th>
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<td>Date:</td>
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Yield: 100 CASINGS

SA/AQ By:

Date:

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<th>Preparation Time</th>
<th>Prep. By</th>
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<td>Prep. By:</td>
<td>Supervisor:</td>
<td>Date:</td>
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**Recipe #:** CTSE-5

**Production Style:**

**Written By:**

**Date:**

**INGREDIENT #| INGREDIENTS AND SPECIFICATIONS EP | WEIGHT | % EDIBLE PORTION (EP) | (weight or volume) | USER REC. | (wt. / vol.) | NUTRITION REF.**

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<th>% EDIBLE PORTION (EP)</th>
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<th>USER REC.</th>
<th>(wt. / vol.)</th>
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<td>2</td>
<td>SALT, FINE</td>
<td>2 LBS</td>
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**TOTAL APPROX. GALLONS**
**Preparation**
1. Inspect the weight and condition of all ingredients.

2. Portion, separate and clean the portions.

3. Salt rub the portions.

4. Place the portions in a casing, 15 pieces (15 portions) per casing.

5. Vacuum and clip seal.

6. Place meat probe in one casing.

7. Place the sealed casings in the cook tank basket.

8. Verify cooking instructions on control panel.

9. 160° F for 40 minutes.

**Pumping**
10. Set pump speed at _____ and agitator speed on _____ to _______.

11. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**
12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

13. Put casings (<40° F) one layer deep in storage racks on the cart.

14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**
15. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**
16. When needed, heat FISH, MONKFISH, POACHED to 165° F (no higher for quality) by an appropriate method.

17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**
18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
# FISH, SALMON, ROLLS OR FILLETS

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<tr>
<th>Portion</th>
<th>Ingredients and Specifications</th>
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<tr>
<td>2</td>
<td>SALT, FINE</td>
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</table>

**TOTAL APPROX. GALLONS**
FISH, SALMON, ROLLS OR FILLETS

Preparation
1. Inspect the weight and condition of all ingredients.

2. Portion, separate and clean the portions.

3. Salt rub the portions.

4. Place the portions in a casing, 15 pieces (15 portions) per casing.

5. Vacuum and clip seal.

6. Place meat probe in one casing.

7. Place the sealed casings in the cook tank basket.

8. Verify cooking instructions on control panel.

9. 160° F for 40 minutes.

Pumping
10. Set pump speed at ____ and agitator speed on _____ to _______.

11. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

13. Put casings (<40° F) one layer deep in storage racks on the cart.

14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
15. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
16. When needed, heat FISH, SALMON, ROLLS OR FILLETS to 165° F (no higher for quality) by an appropriate method.

17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### HACCP Recipes/Procedures

**Recipe Name:** FISH, TROUT, WHOLE  
**Recipe#:** CTSE-7  
**Production Style:**  
**Written By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**  

#### INGREDIENT # INGREDIENTS AND SPECIFICATIONS EP WEIGHT % EDIBLE PORTION (EP) (weight or volume) USER REC. (wt. / vol.) NUTRITION REF.

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<tr>
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<th>WEIGHT</th>
<th>% EDIBLE PORTION (EP)</th>
<th>(weight or volume) USER REC.</th>
<th>DATE</th>
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<td>SALT, FINE</td>
<td>2 LBS</td>
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</table>

**TOTAL APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Portion, separate and clean the trout.

3. Salt rub the trout.

4. Place the trout in a casing, 6 pieces per casing.

5. Vacuum and clip seal.

6. Place meat probe in one casing.

7. Place the sealed casings in the cook tank basket.

8. Verify cooking instructions on control panel.

9. 160° F for 35 minutes.

Pumping
10. Set pump speed at ____ and agitator speed on _____ to _______.

11. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

13. Put casings (<40° F) one layer deep in storage racks on the cart.

14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
15. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
16. When needed, heat FISH, TROUT, WHOLE to 165° F (no higher for quality) by an appropriate method.

17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### Ingredient List

<table>
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<th>Ingredient#</th>
<th>Ingredients and Specifications</th>
<th>EP Weight</th>
<th>% Edible Portion (EP)</th>
</tr>
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<td>Rice, Parboiled</td>
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</tr>
<tr>
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<tr>
<td>7</td>
<td>Pepper</td>
<td>3/4 LB</td>
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</tr>
<tr>
<td>8</td>
<td>Water</td>
<td>55 GAL</td>
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<tr>
<td>9</td>
<td>Ginger</td>
<td>1 LB</td>
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</table>

**Total APPROX. GALLONS**
**Preparation**

1. Inspect the weight and condition of all ingredients.

2. Measure 2 lbs of rice into each casing and set aside.

3. Heat kettle and saute vegetables in oil until tender.

4. Add soy sauce, seasoning and water and bring to 160° F.

5. Pump 2 qts. of hot liquid into casings with rice.

6. Clip seal and place into water bath chiller.

7. A meat probe cannot be used with this preparation. Program controller to “without probe” or set meat probe controller to 1° C less than the temperature of the water. Leave the meat probe in the water bath chiller.

8. Program water bath chiller to cook 1-1/2 hours at 180° F.

**Pumping**

9. Set pump speed at ____ and agitator speed on _____ to _______.

10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

12. Put casings (<40° F) one layer deep in storage racks on the cart.

13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**

14. Hold at 29° F (+/- 1° F) and use within < _____ days.

**Re-heating, Plating and Serving**

15. When needed, heat RICE, ORIENTAL to 165° F (no higher for quality) by an appropriate method.

16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
### SIMMERED BLACK-EYED PEAS

**Recipe Name:** SIMMERED BLACK-EYED PEAS  
**Portions:** 2560  
**Yield:** 80 CASINGS  
**Final Yield:**

**Recipe#:** CTST-2  
**Written By:**

**Preparation Time:**

**Production Style:**

**Prepared By:**

**Date:**

**Yield:**

**SA/AQ By:**

**Date:**

---

**INGREDIENT # | INGREDIENTS AND SPECIFICATIONS | EP WEIGHT | % EDIBLE PORTION (EP)**

1. PEAS BLACK-EYED, 1 LB BOXES  
2. ONIONS CHOPPED  
3. PEPPER BLACK  
4. PEPPER CAYENNE  
5. LIQUID SMOKE  
6. SALT  
7. TASSO HAM  
8. HAM BASE  

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<th>USER REC.</th>
<th>(wt. / vol.)</th>
<th>NUTRITION REF.</th>
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<tr>
<td>1 CUP</td>
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</tr>
<tr>
<td>3 CUPS</td>
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<td></td>
</tr>
<tr>
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</tr>
<tr>
<td>5 LBS</td>
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</tbody>
</table>

**TOTAL APPROX. GALLONS**

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Revised 02/05

Page CTST-2
SIMMERED BLACK-EYED PEAS

Preparation
1. Inspect the weight and condition of all ingredients.
2. Pick over peas, removing any foreign matter, and wash thoroughly.
3. Cover peas with water and soak overnight.
4. Drain peas and put in kettle. Add water to cover peas and bring to a simmer.
5. Simmer for about one hour or until peas start to soften. Add the rest of the ingredients with peas and mix well.
6. Continue cooking until peas are tender.
7. Pan one gallon per pan and chill to below 45° F.
8. Servings per pan = 32 Serve = 1 #8 scoop

Pumping
9. Set pump speed at ____ and agitator speed on _____ to _______.
10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
15. When needed, heat SIMMERED BLACK-EYED PEAS (MAIN PRODUCTION) to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.
**Recipe Name:** SIMMERED WHITE BEANS  
**Recipe #:** CTST-3  
**Production Style:**  
**Written By:**  
**Date:**  
**Revised 02/05**  
**Page CTST-3**

**Portions:** Final Yield:  
Yield: 80 CASINGS  
**SA/AQ By:**  
**Date:**  
**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

## INGREDIENT # | INGREDIENTS AND SPECIFICATIONS | EP WEIGHT | % | EDIBLE PORTION (EP)  
--- | --- | --- | --- | ---
1 | BEANS DRY, 10 LBS PER CASE | 11 CASES |   |   
2 | SALT | 3 CUPS |   |   
3 | MUSTARD PREPARED | 2 GAL |   |   
4 | BROWN SUGAR | 50 LBS |   |   
5 | VINEGAR | 1 QT |   |   
6 | LIQUID SMOKE | 2 CUPS |   |   
7 | CARAMEL COLORING | 1 QT |   |   
8 | ONIONS CHOPPED | 25 LBS |   |   
9 | CRUSHED TOMATOES, # 10 CANS | 6 CANS |   |   
10 | TASSO HAM | 2 LBS |   |   
11 | HAM BASE | 5 LBS |   |   

**TOTAL APPROX. GALLONS**
Preparation
1. Inspect the weight and condition of all ingredients.

2. Pick over beans, removing any foreign matter. Wash thoroughly.

3. Cover beans with cold water and soak overnight.

4. Drain beans and put in kettle. Add water to cover beans and bring to a simmer.

5. Simmer for about 1-1/2 hours or until beans are partially tender.

6. Combine all other ingredients with beans and mix well.

7. Continue cooking until beans are fully cooked.

8. Serve 2 -#8 per portion.

Pumping
9. Set pump speed at ____ and agitator speed on _____ to _______.

10. Fill casing with _____ quarts of _____ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

Chilling
11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.

12. Put casings (<40° F) one layer deep in storage racks on the cart.

13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

Store
14. Hold at 29° F (+/- 1° F) and use within < _____ days.

Re-heating, Plating and Serving
15. When needed, heat SIMMERED WHITE BEANS to 165° F (no higher for quality) by an appropriate method.

16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

Leftovers
17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.