

CATEGORY: PUREE CASSEROLES RECIPE:

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| AUGRATIN POTATOES WITH HAM
BEEF MACARONI CASSEROLE
BEEF BURGUNDY
BEEF NOODLE CASSEROLE
BEEF POT PIE
BEEF STEW
BEEF STROGANOFF
CHEESEBURGER PIE
CHICKEN & DUMPLINGS
CHICKEN ALA KING
CHICKEN CHOW MEIN
CHILI CON CARNE
CORNED BEEF HASH
FRANKS AND BEANS
HAM AND BEANS
HUNGARIAN GOULASH
LASAGNA
MACARONI & CHEESE(#6)
MACARONI & CHEESE
WITH HAM | MANICOTTI WITH SAUCE
PEPPER STEAK
PORK CHOP SUEY
QUICHE
SCALLOPED POTATOES
AND HAM
SCALLOPED TURKEY
OR CHICKEN
SHEPHERDS PIE
STIR FRY, BEEF/CHICKEN
STUFFED GREEN PEPPERS
SWEET & SOUR CHICKEN
SWEET & SOUR PORK
TATER TOT CASSEROLE
TUNA NOODLE CASSEROLE
TURKEY ALA KING
TURKEY BROCCOLI DIVAN
TURKEY POT PIE
TURKEY TETRAZZINI
VEGETABLE LASAGNA
<i>Taco Salad 2/10/09</i> |
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PORTION SIZE: #6 (3/4c) UTENSIL SIZE: #6 SCOOP

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PROCEDURE
CASSEROLE, COOKED, REGULAR PORTION	5 5 each	10 10 each	15 15 each	20 20 each		1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR IF MEAT IS ON BONE, DE-BONE FIRST. PROCESS INTO A FINE TEXTURE.
HOT BROTH OR 2% MILK	3/4c	1-1/2c	2-1/4c	3c		2. ADD LIQUID AND PROCESS UNTIL SMOOTH.(NOTE: VOLUME OF LIQUID MAY VARY SLIGHTLY DEPENDING ON THE TEXTURE OF THE PRODUCT.
						3. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA... REPROCESS 30 SECONDS
						4. REHEAT TO 165 F
						5. SERVE WITH A #6 SCOOP
						6. MAINTAIN PRODUCT AT A TEMPERATURE OF 140 F DURING ENTIRE SERVICE PERIOD. KEEP COVERED AS MUCH AS POSSIBLE
						NOTE: DISCARD ANY PUREE PORTIONS LEFT.

CATEGORY: PUREE BREAD PRODUCTS

RECIPE:

BREAD ROLLS
 CINNAMON TOAST TOAST
 GARLIC BREAD WAFFLES -1 each
 HUSH PUPPIES

PORTION SIZE: 1 UTENSIL SIZE: #16 SCOOP

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
BREAD PRODUCT	5 each	10 each	15 each	20 each	1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR.
* 2 % MILK, JUICE OR BROTH	3/4c	1-1/2c	2-1/4c	3c	2. PROCESS UNTIL FINE IN CONSISTENCY.
MARGARINE PATS	5	10	15	20	2. GRADUALLY ADD LIQUID TO BREAD WHILE PROCESSING. ALL LIQUID MAY NOT BE NEEDED.
					3. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA.
					4. REPROCESS 30 MORE SECONDS.
					5. HEAT OR CHILL TO SERVING TEMPERATURE (140 F OR ABOVE) OR (41 F OR BELOW).
					6. SERVE WITH A #16 SCOOP.
					7. MAINTAIN TEMPERATURE ABOVE 140 F OR BELOW 41 F DURING ENTIRE SERVICE PERIOD. KEEP COVERED WHENEVER POSSIBLE.
					NOTE: DISCARD ANY PUREE PORTIONS LEFT.
					* VOLUME OF LIQUID REQUIRED MAY VARY SLIGHTLY DEPENDING ON THE TEXTURE OF THE PRODUCT

CATEGORY: PUREE BREAD PRODUCTS

RECIPE:

BREAD ROLLS
 CINNAMON TOAST TOAST
 GARLIC BREAD WAFFLES -1 each
 HUSH PUPPIES

PORTION SIZE: 1 UTENSIL SIZE: #16 SCOOP

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
BREAD PRODUCT	5 each	10 each	15 each	20 each	1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR
* 2 % MILK, JUICE OR BROTH	3/4c	1-1/2c	2-1/4c	3c	2. PROCESS UNTIL FINE IN CONSISTENCY.
MARGARINE PATS	5	10	15	20	2. GRADUALLY ADD LIQUID TO BREAD WHILE PROCESSING. ALL LIQUID MAY NOT BE NEEDED.
					3. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA.
					4. REPROCESS 30 MORE SECONDS.
					5. HEAT OR CHILL TO SERVING TEMPERATURE (140 F OR ABOVE) OR (41 F OR BELOW).
					6. SERVE WITH A #16 SCOOP.
					7. MAINTAIN TEMPERATURE ABOVE 140 F OR BELOW 41 F DURING ENTIRE SERVICE PERIOD. KEEP COVERED WHENEVER POSSIBLE.
					NOTE: DISCARD ANY PUREE PORTIONS LEFT.
					* VOLUME OF LIQUID REQUIRED MAY VARY SLIGHTLY DEPENDING ON THE TEXTURE OF THE PRODUCT.

DEVELOPED EGGS/Hard Boiled Eggs 2/09
 SCRAMBLED EGGS
 SCRAMBLED EGGS & CHEESE
 SCRAMBLED EGGS & HAM

CATEGORY: PUREE EGGS RECIPE:

PORTION SIZE: 1 serving UTENSIL SIZE: #12 SCOOP

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
EGGS, COOKED	5 each	10 each	15 each	20 each	1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR
* HOT 2% MILK	1/4c	1/2c	3/4c	1c	2. PROCESS UNTIL FINE IN CONSISTENCY.
** THICKENER	0 - 5TBSP	0 - 1/3c	0 - 1/2c + 2 TBSP	0 - 2/3c	2. GRADUALLY ADD HOT MILK AND THICKENER WHILE PROCESSING. (* NOTE: VOLUME OF LIQUID MAY VARY SLIGHTLY DEPENDING ON THE TEXTURE OF THE PRODUCT) (** AMOUNT OF THICKENER WILL VARY SLIGHTLY. START WITH NONE AND ADD GRADUALLY)
					3. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA.
					4. REPROCESS 30 MORE SECONDS.
					5. REHEAT HOT EGGS TO A TEMPERATURE OF 165 F OR CHILL DEVILED EGGS TO A SERVING TEMPERATURE OF 41 F OR BELOW.
					6. SERVE WITH A #12 SCOOP.
					7. MAINTAIN TEMPERATURE ABOVE 140 F OR BELOW 41 F DURING ENTIRE SERVICE PERIOD. KEEP COVERED WHENEVER POSSIBLE.
					NOTE: DISCARD ANY PUREE PORTIONS LEFT.

CATEGORY: PUREE DESSERTS

RECIPE:

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| APPLE DELIGHT | CHERRY TART |
| APPLE COBBLER | CRISPS, OTHER |
| APPLE CRISP | STRAWBERRY MOUSSE |
| APPLE STRUDEL | ESCALOPED APPLES |
| BANANA BREAD | FRUIT COBBLER |
| BANANA PUDDING | PEACH COBBLER |
| BANANA SPLIT DESSERT | PEACH CRISP |
| BLACK FOREST CAKE | PEACH TART |
| BLUEBERRY CRUNCH | PEACH TRIFLE |
| BLUEBERRY TART | PINEAPPLE UPSIDE DOWN |
| BREAD PUDDING | CAKE |
| BUTTERSCOTCH BAR | PUMPKIN PIE BARS |
| (omit nuts) | |

PORTION SIZE: 1 PORTION UTENSIL SIZE: #8 SCOOP

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
DESSERT PORTION	5 each	10 each	15 each	20 each	1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR. PROCESS INTO FINE TEXTURE.
* APPLE JUICE OR 2% MILK	1/2c	1c	1-1/2c	2c	2. SLOWLY ADD LIQUID AND THICKENER. (NOTE: VOLUME OF LIQUID REQUIRED MAY VARY SLIGHTLY DEPENDING ON THE TEXTURE OF THE PRODUCT.) (NOTE: AMOUNT OF THICKENER WILL VARY SLIGHTLY. START WITH NONE AND ADD GRADUALLY)
** THICKENER	0 - 1TBSP	0 - 2TBSP	0 - 3TBSP	0 - 1/4c	3. REPROCESS 30 SECONDS
					4. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA.....
					5. REPROCESS 30 SECONDS
					6. CHILL TO A TEMPERATURE OF 41 F OR BELOW.
					7. SERVE CHILLED WITH A #10 SCOOP
					7. MAINTAIN A TEMPERATURE OF 41 F OR BELOW DURING ENTIRE SERVICE PERIOD. KEEP COVERED AS MUCH AS POSSIBLE.
					NOTE: DISCARD ANY LEFTOVER PUREE PORTIONS.

CATEGORY: PUREE SALADS-MEAT/EGG **RECIPE:** CHICKEN SALAD (omit celery)
 EGG SALAD (omit celery)
 HAM SALAD (omit celery)
 MEAT SALAD (omit celery)
 TUNA SALAD (omit celery)
 TURKEY SALAD (omit celery)

PORTION SIZE: 3oz (#12 SCOOP) **UTENSIL SIZE:** #6 SCOOP

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
MEAT/POULTRY/EGG SALAD MIXTURE	15oz	1# 14oz	2# 13oz	3# 12oz	1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR. PROCESS INTO FINE TEXTURE.
* THICKENER	0 - 6TBSP	0 - 3/4c	0 - 1c + 2 TBSP	0 - 1-1/2c	2. SLOWLY ADD THICKENER (* NOTE: AMOUNT OF THICKENER MAY VARY SLIGHTLY. START WITH NONE AND ADD GRADUALLY) AND HOT BROTH (NOTE: VOLUME OF LIQUID MAY VARY SLIGHTLY DEPENDING ON THE TEXTURE OF THE PRODUCT.).
** CHICKEN BROTH, HOT	1-1/2c	3c	1 QT + 1/2c	1-1/2 QT	3. PROCESS UNTIL SMOOTH.
					4. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA.....
					5. REPROCESS 30 SECONDS
					6 CHILL TO A TEMPERATURE OF 41 F OR BELOW.
					7. SERVE CHILLED WITH A #6 SCOOP
					8. MAINTAIN A TEMPERATURE OF 41 F OR BELOW DURING ENTIRE SERVICE PERIOD. KEEP COVERED AS MUCH AS POSSIBLE.
					NOTE: DISCARD ANY LEFTOVER PUREE PORTIONS.

CATEGORY: PUREE GELATIN, GELATIN SALADS OR DESSERTS **RECIPE:** FRUIT GELATIN SALAD
 LIME CHIFFON DESSERT
 ORANGE PINEAPPLE GELATIN
 RASPBERRY MOLD DESSERT
 SEAFOAM SALAD
 UNDER THE SEA GELATIN
 OTHER GELATIN SALADS

PORTION SIZE: 1/2c (#8 SCOOP) **UTENSIL SIZE:** #8 SCOOP

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
GELATIN, GELATIN SALAD, OR GELATIN DESSERT PORTION	5 each	10 each	15 each	20 each	1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR. PROCESS INTO FINE TEXTURE. 2. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA..... 4. REPROCESS 30 SECONDS 5. CHILL UNTIL FIRM AND TO A TEMPERATURE OF 41 F OR BELOW. 6 SERVE CHILLED WITH A #8 SCOOP 7. MAINTAIN A TEMPERATURE OF 41 F OR BELOW DURING ENTIRE SERVICE PERIOD. KEEP COVERED AS MUCH AS POSSIBLE.
					NOTE: DISCARD ANY LEFTOVER PUREE PORTIONS.

CATEGORY: PUREE CANNED FRUIT

RECIPE:

AMBROSIA
FIVE CUP FRUIT DESSERT

PORTION SIZE: 1/2c UTENSIL SIZE: # 8 SCOOP

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
CANNED FRUIT IN JUICE AND DRAINED	2-1/2c	5c	7-1/2c	2-1/2 Quarts	1. PLACE DRAINED FRUIT PORTIONS NEEDED INTO FOOD PROCESSOR. PROCESS INTO A FINE TEXTURE.
* THICKENER	0 - 1/4c + 1 TBSP	0 - 1/2c + 2 TBSP	0 - 3/4c + 3 TBSP	0 - 1-1/4c	2. GRADUALLY ADD THICKENER. * NOTE AMOUNT OF THICKENER WILL VARY SLIGHTLY. START WITH NONE AND ADD GRADUALLY.
					3. PROCESS UNTIL SMOOTH.
					4. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA..
					5. REPROCESS 30 SECONDS
					6. CHILL TO SERVING TEMPERATURE (41 F OR BELOW)
					7. SERVE WITH A #8 SCOOP.
					8. FINISHED PRODUCT MUST BE MAINTAINED AT OR BELOW 41 F DURING ENTIRE SERVICE PERIOD. KEEP COVERED WHENEVER POSSIBLE.
					NOTE: DISCARD ANY PUREE PORTIONS LEFT.

CATEGORY:

PUREE CASSEROLES

RECIPE:

BEEF RAVIOLI WITH SAUCE
 CHEESE RAVIOLI WITH SAUCE
 CREAMED CHIPPED BEEF ON TOAST
 SAUSAGE EGG BAKE

PORTION SIZE: #8 (1/2c) **UTENSIL SIZE:** #8 SCOOP

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
CASSEROLE, COOKED, REGULAR PORTION	5 each	10 each	15 each	20 each	1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR IF MEAT IS ON BONE, DE-BONE FIRST. PROCESS INTO A FINE TEXTURE.
HOT BROTH OR 2% MILK	3/4c	1-1/2c	2-1/4c	3c	2. ADD LIQUID AND PROCESS UNTIL SMOOTH.(NOTE: VOLUME OF LIQUID MAY VARY SLIGHTLY DEPENDING ON THE TEXTURE OF THE PRODUCT.
					3. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA... REPROCESS 30 SECONDS
					4. REHEAT TO 165 F
					5. SERVE WITH A #8 SCOOP
					6. MAINTAIN PRODUCT AT A TEMPERATURE OF 140 F DURING ENTIRE SERVICE PERIOD. KEEP COVERED AS MUCH AS POSSIBLE
					NOTE: DISCARD ANY PUREE PORTIONS LEFT.

CATEGORY: PUREE BREAD PRODUCTS

RECIPE:

- BISCUIT
- BREAD STICKS
- CHEESE BISCUIT
- CINNAMON ROLL
- COFFEECAKE
- CORNBREAD
- DANISH
- DONUT
- FRENCH TOAST
- MUFFIN (NO NUTS OR RAISINS)

chips/chow
curis
hash brown's
2/0a B.
2/0a B.

PORTION SIZE: 1 UTENSIL SIZE: #12 SCOOP

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
BREAD PRODUCT	5 each	10 each	15 each	20 each	1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR
* 2 % MILK, JUICE OR BROTH	3/4c	1-1/2c	2-1/4c	3c	2. PROCESS UNTIL FINE IN CONSISTENCY.
MARGARINE PATS	5	10	15	20	2. GRADUALLY ADD LIQUID TO BREAD WHILE PROCESSING. ALL LIQUID MAY NOT BE NEEDED.
					3. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA.
					4. REPROCESS 30 MORE SECONDS.
					5. HEAT OR CHILL TO SERVING TEMPERATURE (140 F OR ABOVE) OR (41 F OR BELOW).
					6. SERVE WITH A #12 SCOOP.
					7. MAINTAIN TEMPERATURE ABOVE 140 F OR BELOW 41 F DURING ENTIRE SERVICE PERIOD. KEEP COVERED WHENEVER POSSIBLE.
					NOTE: DISCARD ANY PUREE PORTIONS LEFT.
					* VOLUME OF LIQUID REQUIRED MAY VARY SLIGHTLY DEPENDING ON THE TEXTURE OF THE PRODUCT.

CATEGORY: PUREE FRESH FRUIT

RECIPE:

BANANA
 BANANA & STRAWBERRIES
 CITRUS SECTIONS
 FRESH FRUIT (omit grapes)
 GRAPEFRUIT SECTIONS
 ORANGE SECTIONS
 STRAWBERRIES

PORTION SIZE: 1/2c UTENSIL SIZE: # 10 SCOOP

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
FRESH FRUIT, CUBED OR SECTIONED	2-1/2c	5c	7-1/2c	2-1/2 Quarts	1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR. PROCESS INTO A FINE TEXTURE.
* THICKENER	0 - 1/4c	0 - 1/2c	0 - 3/4c	0 - 1c	2. ADD THICKENER.
					3. PROCESS UNTIL SMOOTH.
					4. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA..
					5. REPROCESS 30 SECONDS
					6. CHILL TO SERVING TEMPERATURE (41 F OR BELOW)
					7. SERVE WITH A #10 SCOOP.
					8. FINISHED PRODUCT MUST BE MAINTAINED AT OR BELOW 41 F DURING ENTIRE SERVICE PERIOD. KEEP COVERED WHENEVER POSSIBLE.
					NOTE: DISCARD ANY PUREE PORTIONS LEFT.
					* NOTE AMOUNT OF THICKENER WILL VARY SLIGHTLY . START WITH NONE AND ADD GRADUALLY.

CATEGORY: PUREE DESSERTS

RECIPE:

- | | |
|----------------------------------|-------------------------------|
| APPLESAUCE CAKE | LEMON CAKE |
| BANANA CAKE WITH ICING | LEMON PUDDING CAKE |
| CAKE WITH ICING | POKE JELLO CAKE |
| CHEESECAKE | POPPY SEED CAKE |
| CHERRY CHEESECAKE | POUND CAKE WITH FRUIT TOPPING |
| CHOCOLATE CAKE WITH ICING | RED VELVET CAKE |
| GERMAN CHOC. CAKE | SPICE CAKE |
| (omit nuts & coconut) | STRAWBERRY CHEESECAKE |
| GINGERBREAD WITH WHIPPED TOPPING | STRAWBERRY SHORTCAKE |
| | YELLOW CAKE |

PORTION SIZE: 1 PORTION UTENSIL SIZE: #10 SCOOP
(2 x 3" CAKE)

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
DESSERT PORTION	5 each	10 each	15 each	20 each	1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR. PROCESS INTO FINE TEXTURE.
* APPLE JUICE OR 2% MILK	1/2c	1c	1-1/2c	2c	2. SLOWLY ADD LIQUID AND THICKENER. (NOTE: VOLUME OF LIQUID REQUIRED MAY VARY SLIGHTLY DEPENDING ON THE TEXTURE OF THE PRODUCT.) (NOTE: AMOUNT OF THICKENER WILL VARY SLIGHTLY. START WITH NONE AND ADD GRADUALLY)
** THICKENER	0 - 1TBSP	0 - 2TBSP	0 - 3TBSP	0 - 1/4c	3. REPROCESS 30 SECONDS
					4. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA.....
					5. REPROCESS 30 SECONDS
					6. CHILL TO A TEMPERATURE OF 41 F OR BELOW.
					7. SERVE CHILLED WITH A #10 SCOOP
					7. MAINTAIN A TEMPERATURE OF 41 F OR BELOW DURING ENTIRE SERVICE PERIOD. KEEP COVERED AS MUCH AS POSSIBLE.
					NOTE: DISCARD ANY LEFTOVER PUREE PORTIONS.

CATEGORY: PUREE SALAD-STARCH TYPE RECIPE: PEA & CHEESE SALAD

PORTION SIZE: 1/2c (#8 SCOOP) UTENSIL SIZE: #10 SCOOP

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
PREPARED SALAD	2-1/2c	5c	7-1/2c	2-1/2QRT	1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR. PROCESS INTO FINE TEXTURE.
* THICKENER	0 - 1 TBSP	0 - 2 TBSP	0 - 3 TBSP	0 - 1/4c	2. ADD THICKENER (* NOTE: AMOUNT OF THICKENER MAY VARY SLIGHTLY. START WITH NONE AND ADD GRADUALLY) 3. PROCESS UNTIL SMOOTH. (A SMALL AMOUNT OF LIQUID MAY BE REQUIRED. ONE TO TWO TBSP PER PORTION)
					4. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA.....
					5. REPROCESS 30 SECONDS
					6 CHILL TO A TEMPERATURE OF 41 F OR BELOW.
					7. SERVE CHILLED WITH A #8 SCOOP
					8. MAINTAIN A TEMPERATURE OF 41 F OR BELOW DURING ENTIRE SERVICE PERIOD. KEEP COVERED AS MUCH AS POSSIBLE.
					NOTE: DISCARD ANY LEFTOVER PUREE PORTIONS.

CATEGORY: PUREE SALAD-STARCH TYPE

RECIPE:

- GERMAN POTATO SALAD
- MACARONI SALAD (omit celey & onions)
- PASTA SALAD (omit celey & onions)
- POTATO SALAD (omit celey & onions)

PORTION SIZE: 1/2c (#8 SCOOP) UTENSIL SIZE: #8 SCOOP

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
PREPARED SALAD	2-1/2c	5c	7-1/2c	2-1/2QT	1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR. PROCESS INTO FINE TEXTURE.
* THICKENER	0 - 1 TBSP	0 - 2 TBSP	0 - 3 TBSP	0 - 1/4c	2. ADD THICKENER (* NOTE: AMOUNT OF THICKENER MAY VARY SLIGHTLY. START WITH NONE AND ADD GRADUALLY).
					3. PROCESS UNTIL SMOOTH. (A SMALL AMOUNT OF LIQUID MAY BE REQUIRED. ONE TO TWO TBSP PER PORTION)
					4. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA.....
					5. REPROCESS 30 SECONDS
					6 CHILL TO A TEMPERATURE OF 41 F OR BELOW.
					7. SERVE CHILLED WITH A #8 SCOOP
					8. MAINTAIN A TEMPERATURE OF 41 F OR BELOW DURING ENTIRE SERVICE PERIOD. KEEP COVERED AS MUCH AS POSSIBLE.
					NOTE: DISCARD ANY LEFTOVER PUREE PORTIONS.

CATEGORY: PUREE CANNED FRUIT **RECIPE:** APRICOTS MANDARIN ORANGES
 CINN. APPLE SLICES PEACHES
 CITRUS CUP PINEAPPLE, CRUSHED or
 FRUIT COCKTAIL TIDBITS
 with MARSHMALLOWS PINEAPPLE, SLICED
 FRUIT COCKTAIL STEWED APPLES- HOT
 FRUIT CUP TROPICAL FRUIT
 HEAVENLY HASH (omit coconut)

PORTION SIZE: 1/2c **UTENSIL SIZE:** # 10 SCOOP

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
CANNED FRUIT IN JUICE AND DRAINED	2-1/2c	5c	7-1/2c	2-1/2 Quarts	1. PLACE DRAINED FRUIT PORTIONS NEEDED INTO FOOD PROCESSOR. PROCESS INTO A FINE TEXTURE.
* THICKENER	0 - 1/4c + 1 TBSP	0 - 1/2c + 2 TBSP	0 - 3/4c + 3 TBSP	0 - 1-1/4c	2. GRADUALLY ADD THICKENER. * NOTE AMOUNT OF THICKENER WILL VARY SLIGHTLY. START WITH NONE AND ADD GRADUALLY.
					3. PROCESS UNTIL SMOOTH.
					4. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA..
					5. REPROCESS 30 SECONDS
					6. CHILL TO SERVING TEMPERATURE (41 F OR BELOW)
					7. SERVE WITH A #10 SCOOP.
					8. FINISHED PRODUCT MUST BE MAINTAINED AT OR BELOW 41 F DURING ENTIRE SERVICE PERIOD. KEEP COVERED WHENEVER POSSIBLE.
					NOTE: DISCARD ANY PUREE PORTIONS LEFT.

CATEGORY: PUREE SALADS-MEAT/EGG

RECIPE:

- CHICKEN SALAD (omit celery)
- EGG SALAD (omit celery)
- HAM SALAD (omit celery)
- MEAT SALAD (omit celery)
- TUNA SALAD (omit celery)
- TURKEY SALAD (omit celery)

PORTION SIZE: 2oz (#16 SCOOP) **UTENSIL SIZE:** #8 SCOOP

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
MEAT/POULTRY/EGG SALAD MIXTURE	1-1/4c or 10oz	2-1/2c or 1-1/4#	3-3/4c or 1# 14oz	5c or 2# 8oz	1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR. PROCESS INTO FINE TEXTURE.
* THICKENER	0 - 1/4c	0 - 1/2c	0 - 3/4c	0 - 1c + 2 TBSP	2. SLOWLY ADD THICKENER (* NOTE: AMOUNT OF THICKENER MAY VARY SLIGHTLY. START WITH NONE AND ADD GRADUALLY) AND HOT BROTH (NOTE: VOLUME OF LIQUID MAY VARY SLIGHTLY DEPENDING ON THE TEXTURE OF THE PRODUCT.).
** CHICKEN BROTH, HOT	1c	2c	3c	1 QT	3. PROCESS UNTIL SMOOTH.
					4. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA.....
					5. REPROCESS 30 SECONDS
					6 CHILL TO A TEMPERATURE OF 41 F OR BELOW.
					7. SERVE CHILLED WITH A #8 SCOOP
					8. MAINTAIN A TEMPERATURE OF 41 F OR BELOW DURING ENTIRE SERVICE PERIOD. KEEP COVERED AS MUCH AS POSSIBLE.
					NOTE: DISCARD ANY LEFTOVER PUREE PORTIONS.

CATEGORY: PUREE SANDWICHES RECIPE:

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|------------------------------|-------------------------|
| BBQ BEEF ON BUN | HAM SANDWICH |
| BBQ PORK ON BUN | HAMBURGER ON BUN |
| CHEESEBURGER ON BUN | HOT DOG ON BUN |
| CHICKEN FILLET ON BUN | MEAT SALAD SANDWICH |
| CHICKEN SALAD SANDWICH | MOCK REUBEN SANDWICH |
| CHILI DOG WITH CHEESE ON BUN | PIMENTO CHEESE SANDWICH |
| COLD CUT SANDWICH | PIZZA BURGER |
| COLD ROAST BEEF SANDWICH | PORK TENDERLOIN ON BUN |
| DELI SANDWICH | SLOPPY JOE ON BUN |
| EGG SALAD SANDWICH | TUNA MELT ON BUN |
| FISH SANDWICH | TUNA SALAD SANDWICH. |
| GRILLED CHEESE SANDWICH | TURKEY & CHEESE SANDW |
| HAM & CHEESE SANDWICH | TURKEY SALAD SANDWICH |
| HAM SALAD SANDWICH | TURKEY SANDWICH |

PORTION SIZE: 1 SANDWICH UTENSIL SIZE: #6 SCOOP

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
SANDWICH, REGULAR PORTION	5 each	10 each	15 each	20 each	1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR . PROCESS INTO A FINE TEXTURE.
*** HOT BROTH OR 2% MILK (SEE NOTE BELOW)	1-1/4c	2-1/2c	3-3/4c	5c	2. ADD LIQUID AND PROCESS UNTIL SMOOTH.(NOTE: VOLUME OF LIQUID MAY VARY SLIGHTLY DEPENDING ON THE TEXTURE OF THE PRODUCT.
					3. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA... REPROCESS 30 SECONDS
					4. CHILL TO A TEMPERATURE OF 41 F OR BELOW OR REHEAT TO 165 F FOR HOT SANDWICHES.
					5. SERVE WITH A #6 SCOOP
					6. MAINTAIN PRODUCT AT A TEMPERATURE OF 140 F OR 41 F DURING ENTIRE SERVICE PERIOD. KEEP COVERED AS MUCH AS POSSIBLE
					*** USE CHIX BROTH ON CHICKEN, FISH, HAM & TURKEY SANDWICHES.
					*** USE MILK ON CHEESE SANDWICHES
					*** USE BEEF BROTH ON ALL OTHER SANDWICHES.
					NOTE: DISCARD ANY PUREE PORTIONS LEFT.

CATEGORY: PUREE STARCH / POTATO RECIPE: MACARONI AND CHEESE NOODLES ROMANOFF

PORTION SIZE: 1/2c (4oz) UTENSIL SIZE: #8 SCOOP

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
COOKED MACARONI & CHEESE	2-1/2c	5c	7-1/2c	2-1/2 Quarts	1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR. PROCESS INTO A FINE EXTURE..
* HOT 2% MILK OR BROTH	3/4c	1-1/2c	2-1/4c	3c	2. ADD HOT BROTH OR MILK AND PROCESS UNTIL SMOOTH (NOTE: * VOLUME OF LIQUID MAY VARY SLIGHTLY DEPENDING ON THE TEXTURE OF THE PRODUCT.- ADD GRADUALLY.)
					3. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA...
					4 REPROCESS 30 SECONDS.
					5. REHEAT TO 165 F.
					6. SERVE WITH A #8 SCOOP.
					7. MAINTAIN TEMPERATURE 140 F OR ABOVE DURING ENTIRE SERVICE PERIOD. KEEP COVERED WHENEVER POSSIBLE.
					NOTE: DISCARD ANY PUREE PORTIONS LEFT

CATEGORY: PUREE MEAT/FISH/POULTRY

RECIPE:

- BBQ BEEF TIPS
 BEEF LIVER WITH ONIONS
 BEEF TIPS
 BEEF TIPS WITH MUSHROOMS
 BREADED MEAT PATTIES
 CHICKEN CACCIATORE
 CHICKEN CORDON BLEU
 CHICKEN FRIED STEAK
 CHICKEN PATTIES
 CORNED BEEF
 Turkey
 Ham

- CRISPY PORK STEAK
 HERB BAKED CHICKEN
 PARMESAN CHICKEN
 PORK TENDERLOIN
 POT ROAST
 PRIME RIB
 RIB EYE STEAK
 ROAST BEEF
 ROAST PORK
 ROAST TURKEY
 SALMON PATTY

Baked country Fried Steak
 Oven Fried chicken

PORTION SIZE: 2 oz
 3 oz

UTENSIL SIZE: # 8 SCOOP
 # 6 SCOOP
 # 10 SCOOP - per spread sheet

INGREDIENTS	SERVINGS 5	SERVINGS 10	SERVINGS 15	SERVINGS 20	PROCEDURE
COOKED DEBONED MEAT	10oz	1# 4oz	1# 14oz	2-1/2#	1. PLACE PORTIONS NEEDED INTO FOOD PROCESSOR IF MEAT IS ON BONE, DE-BONE FIRST. WEIGH MEAT ONLY - DO NOT INCLUDE JUICES OR GRAVY. PROCESS INTO A FINE TEXTURE.
THICKENER	0 - 1/4c	0 - 1/2c	0 - 3/4c	0 - 1c	2. COMBINE HOT BROTH AND THICKENER AND ADD GRADUALLY TO MEAT WHILE PROCESSING..(NOTE: VOLUME OF LIQUID AND THICKENER MAY VARY SLIGHTLY DEPENDING ON THE TEXTURE OF MEAT.
RESERVED COOKING LIQUID OR HOT BROTH	3/4c	1-1/2cc	2c + 2oz	3c	3. SCRAPE DOWN SIDES OF BOWL WITH RUBBER SPATULA... REPROCESS 30 SECONDS 4. REHEAT TO 165 F
					5. SERVE WITH APPROPRIATE SCOOP.(AS NOTED ABOVE)
COOKED DEBONED MEAT	15oz	1# 14oz	2# 13oz	3# 12oz	6. MAINTAIN PRODUCT AT A TEMPERATURE OF 140 F DURING ENTIRE SERVICE PERIOD. KEEP COVERED AS MUCH AS POSSIBLE NOTE: SERVE 1oz GRAVY OR SAUCE ON TOP OF PUREE MEAT WHERE APPROPRIATE..
THICKENER	0 - 6 TBSP	0 - 3/4c	0 - 1c + 2 TBSP	0 - 1-1/2c	NOTE: DISCARD ANY PUREE PORTIONS LEFT.
RESERVED COOKING LIQUID OR HOT BROTH	1c	2c	3c	4c	