

INDEX

| | |
|----------|-------------------------------------|
| Card No. | |
| B 001 00 | Cranberry and Orange Juice Cocktail |
| B 001 01 | Cranberry and Apple Juice Cocktail |
| B 002 00 | Chinese Egg Rolls (Baked) |
| B 002 01 | Chinese Egg Rolls (Fried) |
| B 002 02 | Philippine Style Egg Rolls (Baked) |
| B 002 03 | Philippine Style Egg Rolls (Fried) |
| B 003 00 | Tomato Juice Cocktail |
| B 003 01 | Vegetable Juice Cocktail |
| B 003 02 | Spicy Tomato Juice Cocktail |
| B 004 00 | Shrimp Cocktail |
| B 004 01 | Spiced Shrimp |
| B 005 00 | Pizza Treats |

CRANBERRY AND ORANGE JUICE COCKTAIL

Yield 100

Portion 1/2 Cup

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 69 cal | 17 g | 0 g | 0 g | 0 mg | 3 mg | 9 mg |

Ingredient

CRANBERRY JUICE COCKTAIL
 JUICE,ORANGE,FROZEN,CONCENTRATE,3/1,THAWED
 WATER,COLD

Weight

14-7/8 lbs
 4-1/8 lbs
 9-7/8 lbs

Measure

1 gal 2-2/3 qts
 1 qts 2-5/8 cup
 1 gal 3/4 qts

Issue

Method

- 1 Combine juices and water; stir until blended. Cover and refrigerate at 41 F. or lower.

CRANBERRY AND APPLE JUICE COCKTAIL

Yield 100

Portion 1/2 Cup

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 70 cal | 17 g | 0 g | 0 g | 0 mg | 7 mg | 7 mg |

Ingredient

CRANBERRY JUICE COCKTAIL
 JUICE,APPLE,FROZEN,CONCENTRATE,3/1,THAWED
 WATER,COLD

Weight

14-7/8 lbs
 4-1/8 lbs
 9-7/8 lbs

Measure

1 gal 2-2/3 qts
 1 qts 2-5/8 cup
 1 gal 3/4 qts

Issue

Method

- 1 Combine juices add water; stir until blended. Cover and refrigerate at 41 F. or lower.

CHINESE EGG ROLLS (BAKED)

Yield 100

Portion 1 Egg Roll

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 140 cal | 13 g | 10 g | 5 g | 50 mg | 247 mg | 22 mg |

Ingredient

EGG ROLLS,CHINESE,FROZEN

Weight

18-3/4 lbs

Measure

Issue

Method

- 1 Place 50 egg rolls on each sheet pan.
- 2 Using a convection oven, bake at 350 F. for 20 to 25 minutes or until brown on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHINESE EGG ROLLS (FRIED)

Yield 100

Portion 1 Egg Roll

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 180 cal | 13 g | 10 g | 10 g | 50 mg | 247 mg | 22 mg |

Ingredient

EGG ROLLS,CHINESE,FROZEN

Weight

18-3/4 lbs

Measure

Issue

Method

- 1 Fry egg rolls in deep fat at 350 F. for 7 minutes or until golden brown and heated through. DO NOT OVERCOOK. Egg rolls will rise to the surface when cooked. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Drain well in basket or on absorbent paper. CCP: Hold for service at 140 F. or higher.

PHILIPPINE STYLE EGG ROLLS (BAKED)

Yield 100

Portion 1 Egg Roll

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 93 cal | 8 g | 7 g | 4 g | 33 mg | 165 mg | 15 mg |

Ingredient

EGG ROLLS,PHILIPPINE STYLE,FROZEN

Weight

12-1/2 lbs

Measure

Issue

Method

- 1 Place 50 egg rolls per sheet pan.
- 2 Using a convection oven, bake at 350 F. for 10 to 15 minutes or until heated through on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

PHILIPPINE STYLE EGG ROLLS (FRIED)

Yield 100

Portion 1 Egg Roll

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 133 cal | 8 g | 7 g | 8 g | 33 mg | 165 mg | 15 mg |

Ingredient

EGG ROLLS,PHILIPPINE STYLE,FROZEN

Weight

12-1/2 lbs

Measure

Issue

Method

- 1 Fry Philippine egg rolls in deep fat at 350 F. for 4 to 5 minutes, or until golden brown and heated through. DO NOT OVERCOOK.
- 2 Drain well in basket or on absorbent paper. CCP: Hold for service at 140 F. or higher.

TOMATO JUICE COCKTAIL

Yield 100

Portion 1/2 Cup

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 22 cal | 6 g | 1 g | 0 g | 0 mg | 457 mg | 12 mg |

Ingredient

JUICE,TOMATO,CANNED
 JUICE,LEMON

Weight

27-7/8 lbs
 6-1/2 oz

Measure

3 gal 1 qts
 3/4 cup

Issue

Method

- 1 Combine tomato juice and lemon juice; cover; refrigerate at 41 F. or lower for several hours or overnight.
- 2 Stir well before serving.

VEGETABLE JUICE COCKTAIL

Yield 100

Portion 1/2 Cup

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 24 cal | 6 g | 1 g | 0 g | 0 mg | 340 mg | 14 mg |

Ingredient

JUICE,VEGETABLE,CANNED
 JUICE,LEMON

Weight

27-3/4 lbs
 6-1/2 oz

Measure

3 gal 1 qts
 3/4 cup

Issue

Method

- 1 Combine canned vegetable juice and lemon juice; cover; refrigerate at 41 F. or lower for several hours or overnight.
- 2 Stir well before serving.

SPICY TOMATO JUICE COCKTAIL

Yield 100

Portion 1/2 Cup

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 22 cal | 6 g | 1 g | 0 g | 0 mg | 467 mg | 12 mg |

Ingredient

JUICE,TOMATO,CANNED
 SAUCE,TABASCO
 JUICE,LEMON

Weight

27-7/8 lbs
 6 oz
 6-1/2 oz

Measure

3 gal 1 qts
 3/4 cup
 3/4 cup

Issue

Method

- 1 Combine tomato juice, hot sauce and lemon juice; cover; refrigerate at 41 F. or lower for several hours or overnight.
- 2 Stir well before serving.

SHRIMP COCKTAIL

Yield 100

Portion 4 Shrimp

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 83 cal | 12 g | 10 g | 1 g | 84 mg | 480 mg | 43 mg |

Ingredient

SHRIMP,FROZEN,RAW,PEELED,DEVEINED
 WATER,BOILING
 SEAFOOD COCKTAIL SAUCE
 LETTUCE,ICEBERG,FRESH
 LEMONS,FRESH

Weight

12 lbs
 6-1/4 lbs
 4 lbs
 5-1/8 lbs

Measure

3 qts
 3 qts 1-3/8 cup
 13 each

Issue

4-1/3 lbs

Method

- 1 Place shrimp in boiling water and cover. Return to a boil; uncover; reduce heat; simmer 2 to 3 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. DO NOT OVERCOOK. Drain immediately.
- 2 Place shrimp in single layer on pans. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 3 Prepare 1 recipe Seafood Cocktail Sauce, Recipe No. O 011 00. Cover; refrigerate for use in Step 6.
- 4 Line individual serving dishes with lettuce.
- 5 Arrange 4 shrimp on lettuce in each dish.
- 6 Place 2 tablespoons of sauce in each souffle cup. Serve shrimp with 1 lemon wedge. Cut 8 wedges per lemon. CCP: Hold for service at 41 F. or lower.

Notes

- 1 In Step 3, prepared seafood cocktail sauce may be used.

SPICED SHRIMP

Yield 100

Portion 4 Shrimp

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 60 cal | 5 g | 10 g | 1 g | 84 mg | 100 mg | 56 mg |

Ingredient

SHRIMP,FROZEN,RAW,PEELED,DEVEINED
 WATER,BOILING
 VINEGAR,DISTILLED
 PEPPER,RED,GROUND
 MUSTARD,DRY
 CELERY SEED
 PAPRIKA,GROUND
 GINGER,GROUND
 MACE,GROUND
 CINNAMON,GROUND
 CLOVES,GROUND
 BAY LEAF,WHOLE,DRIED
 LETTUCE,FRESH,LEAF,RED
 LEMONS,FRESH

Weight

12 lbs
 2-1/8 lbs
 4-1/8 lbs
 1-1/8 oz
 2-3/8 oz
 7/8 oz
 1/2 oz
 1/4 oz
 1/4 oz
 1/4 oz
 1/4 oz
 1/8 oz
 3/8 oz
 4 lbs
 5-1/8 lbs

Measure

1 qts
 2 qts
 1/4 cup 2-1/3 tbsp
 1/4 cup 2-1/3 tbsp
 1/4 cup 1/3 tbsp
 2 tbsp
 1 tbsp
 1 tbsp
 1 tbsp
 1/3 tsp
 12 lf
 2 gal 1/8 qts
 13 each

Issue

6-1/4 lbs

Method

- 1 Place shrimp in boiling water, add vinegar and spices, cover; return to a boil. Uncover; reduce heat; simmer 2 to 3 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. DO NOT OVERCOOK. Drain immediately.
- 2 Place shrimp in single layer on pans. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 3 Line individual serving dishes with lettuce.
- 4 Arrange 4 shrimp on lettuce in each dish. CCP: Hold for service at 41 F. or lower.
- 5 Serve shrimp with 1 lemon wedge. Cut 8 wedges per lemon.

Notes

- 1 In Step 3, prepared seafood cocktail sauce may be used.

PIZZA TREATS

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 147 cal | 17 g | 8 g | 5 g | 10 mg | 322 mg | 158 mg |

Ingredient

| | <u>Weight</u> | <u>Measure</u> | <u>Issue</u> |
|-----------------------------------|----------------------|-----------------------|---------------------|
| CHEESE,PIZZA BLEND,SHREDDED | 4 lbs | 1 gal | |
| TOMATO PASTE,CANNED | 1 lbs | 1-3/4 cup | |
| OIL,SALAD | 3-7/8 oz | 1/2 cup | |
| OLIVES,RIPE,PITTED,SLICED,DRAINED | 7-1/8 oz | 1-1/2 cup | |
| ONIONS,FRESH,CHOPPED | 1 lbs | 2-5/8 cup | 1 lbs |
| PEPPERS,GREEN,FRESH,CHOPPED | 11-7/8 oz | 2-1/4 cup | 14-3/8 oz |
| BREAD,FRENCH,SLICED 1/2 INCH | 6-1/4 lbs | 100 sl | |

Method

- 1 Combine cheese, tomato paste, salad oil, olives, onions and peppers. Blend well.
- 2 Spread 3 tablespoons of mixture on each slice of bread.
- 3 Place on ungreased pans. Using a convection oven, bake at 350 F. 5 minutes or until cheese is melted on low fan, open vent.