

TECHNICAL REPORT
NATICK/TR-82/025

Vegetable, Sauce, and Bakery Item Production Guides Prepared for Walter Reed Army Medical Center

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FOOD ENGINEERING LABORATORY

FEL-82-114

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20. ABSTRACT (Continue on reverse side if necessary and identify by block number) Production guides given in this report are intended to assist Walter Reed Army Medical Center (WRAMC) personnel in preparing high-quality frozen foods in the new Hospital facility. The guides (100 servings) were prepared by modifying the present recipes and reformulating where necessary. Pilot size batches of each food were produced and stored for 60 days at 0°F (-17.8°C). All items in this report were found to be acceptable throughout the designated storage period.		

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PREFACE

This publication contains the results of work completed by the US Army Natick R&D Laboratories (NLABS), Food Engineering Laboratory, in support of the new Walter Reed Army Medical Center (WRAMC).

Walter Reed personnel requested that NLABS develop production guides which would facilitate the production of high quality frozen foods for their hospital patients and personnel. The basis used for preparing these guides was the existing hospital recipes which were reformulated when necessary, and in most cases modified to enable production of freeze-thaw stable products.

This report covers the vegetable, sauce, and bakery items of the WRAMC system and is companion to NATICK/TR-77/005, "Meat and Fish Entree Item Production Guides."



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VEGETABLE, SAUCE, AND BAKERY ITEM PRODUCTION GUIDES

INTRODUCTION

The Food Engineering Laboratory (FEL) has developed a large number of Production Guides to be used for preparation of products in cook/freeze systems. They are based upon the Armed Forces Recipe Service (AFRS) or upon special hospital recipes. They are designed for fairly large-scale production of items to be frozen, stored, and rethermalized in the dining halls. The term "production guide" is used to differentiate them from their parent recipes and they have been kept rather general so that they may be adapted to the particular equipment, facility, and circumstances of the site where they are to be used.

A request was received from the Walter Reed Army Medical Center (WRAMC) to develop production guides for the cook/freeze feeding system which was to be part of the new WRAMC hospital. WRAMC recipes were to be used rather than AFRS recipes. The Meat and Entree Item portion of this effort has been published.* It covers standard diet items only. This report also covers only the standard diet items and is concerned with Vegetables, Sauces, and Bakery Products.

Production Guides should be considered "live" documents, subject to change as conditions warrant. It is axiomatic that the guides contained herein will be changed in at least a minor way as they are put to use.

* R. Young, C. Shaw, J. Darsch, J. Tuomy and G. Walker. Meat and Fish Entree Item Production Guides Prepared for Walter Reed Army Medical Center. Natick TR-77-005 (FEL 77-004) April 1977 (AD A004 476).

PROCEDURE

Walter Reed Army Medical Center personnel submitted a list of food products and recipes for which production guides were to be developed by Natick Laboratories.

The food items were formulated initially in small quantities of 2 to 4 kg and evaluated by food technologists who were closely associated with the requirements of the project. After making the necessary preliminary changes, subsequent batches of the modified products were produced, packaged in aluminum half-size steam table pans, measuring the nominal 10" x 12" x 2", and frozen at 0°F (-17.8°C). Net weight of the products ranged from 6 to 7 pounds.

The items were rethermalized in a convection oven at 325°F (163°C) until the internal temperature reached 160°F (71°C). Rethermalization times varied from one to two hours, depending on the density and kind of product. The heated foods were then subjected to a technological sensory panel and additional adjustments were made in the formula wherever panel ratings dictated a need for change.

Final production of all developed items reflecting the necessary modifications was done in pilot-plant-sized batches of 24 to 48 kg, frozen, stored, and examined by sensory technological panels after 30 days and 60 days storage. All items in this report were found to be acceptable throughout 60 days of storage at 0°F (-17.8°C).

CHEESE ITEMS

Cheese Noodle Loaf

Cheese Potato Casserole

Macaroni and Cheese

Welsh Rarebit

CHEESE NOODLE LOAF

Yield: 100 portions

Each portion: 6 oz (170 g)

Ingredients	Pounds	Grams	Procedure
Noodles, egg	5.00	2,270	1. Place noodles in salted boiling water. Simmer 10-12 minutes or until slightly undercooked. Cool rapidly in cold water. Drain.
Water, boiling	25.00	11,350	
Salt	0.13	57	
Onions, dry, fresh, ½-inch chopped (0.6 cm)	0.50	227	2. Saute until tender (about 5 minutes).
Peppers, green, ½-inch chopped (0.6 cm)	0.50	227	
Margarine	0.75	341	
Cheese, cheddar	6.00	2,724	3. Grate cheese and beat eggs well. Combine ingredients in Step 2 and 3 in a Hobart mixing bowl, using a paddle attachment. Gradually add noodles. Do not over-mix.
Cracker crumbs	1.75	795	
Eggs, whole, fresh	3.75	1,702	
Milk, whole	8.60	3,904	
Pepper, white, ground	0.01	2	
Paprika	0.02	6	4. Place 5 lb (2270 g) product in each greased half-size steam table pan. Sprinkle paprika over top of each loaf. 5. Cover, label, and freeze.
Totals	52.01	23,604	

NOTE: To serve, bake covered in convection oven at 325°F (162°C) for 1 hour or until internal temperature of product reaches 160°F (71°C).

CHEESE NOODLE LOAF

Vegetables

1. Onions, Dry, Fresh: NSN 8915-00-616-0200
Fed HHH-V-1744/40
2. Peppers, Green, Fresh: NSN 8915-00-616-0222
Fed HHH-V-1744/28

Dairy and Food Oils

1. Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I
2. Cheese, Cheddar: NSN 8910-00-125-8440
Fed C-C-271, Class 2, Style F, Size (6)
3. Eggs, Whole, Fresh: NSN 8910-00-043-3191
Fed C-E-271
4. Milk, Homogenized: NSN 8910-00-584-6435
Fed C-M-001678, Type I, Class I

Condiments

1. Salt: NSN 8950-00-262-8886; Fed SS-S-31
2. Pepper, White: NSN 8950-00-245-2302
Fed EE-S-631, Type II
3. Paprika: NSN 8950-00-535-2979
Fed EE-S-631

Cereal and Bakery Products

1. Noodles, Egg: NSN 8920-00-126-3388
Fed N-N-591, Type I, Class B
2. Crackers, Soda, Salted: NSN 8920-00-252-3838
Fed EE-C-651, Type I, Class B

CHEESE POTATO CASSEROLE

Yield: 100 Portions

Each Portion: 6 oz (170 g)

Ingredients	Pounds	Grams	Procedure
Potatoes, peeled, ½-inch (1.2 cm) cubes	17.25	7,825	1. Peel potatoes and rinse thoroughly. Trim as necessary. Keep submerged in water bath. Cut into ½-inch (1.2 cm) cubes on Hobart mixer equipped with dicer attachment. Bring water to boiling in a steam-jacketed kettle, submerge potatoes in a stainless steel basket and boil 4 to 5 minutes or until just tender but not overcooked. Cool potatoes rapidly in cold water to approximately 70°F (21°C).
Antioxidant Compound	-	13 g/gal	
Water to cover			
Margarine, melted	0.62	284	2. Blend margarine, flour, and salt. Cook 10 minutes, stirring continuously. Have the following ingredient group ready.
Flour, all purpose	0.31	142	
Salt	0.22	99	
Nonfat dry milk, instant	1.88	851	3. Of the 15 lb (6810 g) water, measure 6 lb (2724 g) and gradually blend dry milk in water with wire whip. Add Col-Flo 67 starch to remaining 9 lb (4086 g) water, stirring to keep Col-Flo 67 starch from settling out and gradually blend into above roux, continuously stirring until starch thickens and is well blended. Turn steam off and blend reconstituted milk into sauce. Blend ground cheese into sauce. Combine sauce and drained potatoes. Pour 5 lb (2270 g) into each half-size steam table pan.
Starch, Col-Flo 67	0.31	142	
Water	15.00	6,800	
Cheese, cheddar, ground	6.25	2,838	
Bread crumbs	1.00	454	4. Combine melted margarine and bread crumbs. Divide evenly and sprinkle over each casserole.
Margarine, melted	0.50	227	
Totals	43.34	19,662	5. Cover, label, and freeze.

NOTE: To serve, bake covered in convection oven at 325°F (162°C) for 1 hour or until internal product temperature reaches 160°F (71°C). Remove cover and bake 15 minutes to brown.

CHEESE POTATO CASSEROLE

Vegetables

Potatoes, Fresh: NSN 8915-00-616-0220
Fed HHH-V-1744/30

Dairy and Food Oils

1. Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I
2. Cheese, Cheddar: NSN 8910-00-125-8440
Fed C-C-271, Class 2, Style F, Size (6)
3. Milk, Nonfat Dry: NSN 8910-00-982-2779
Fed C-M-350, Type I, Style (c)

Condiments

Salt: NSN 8950-00-262-8886
Fed SS-S-31

Cereal and Bakery Products

1. Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00-481, Type I, Class B, Style 2
2. Bread CRumbs: NSN 8920-00-141-0136
MIL-F-3501, Type III

Special Procurement

Starch, Col-Flo 67

MACARONI AND CHEESE

Yield: 100 Portions

Each Portion: 8 oz (227 g)

Ingredients	Pounds	Grams	Procedure
Macaroni, elbow	8.00	3,628	1. Bring salted water to a boil in steam-jacketed kettle. Add macaroni slowly, stirring occasionally to prevent sticking. Cook 10 minutes or until slightly undercooked. Remove from boiling water and cool rapidly to about 50°F (10°C). Place 2 lb 8 oz (1080 g) of drained macaroni in each half-size steam table pan.
Water, boiling	41.69	18,910	
Salt	0.42	190	
Margarine	1.50	680	2. Melt margarine in steam kettle. Stir in flour, salt and pepper. Simmer 5 minutes. Prepare starch slurry and add to roux. Bring entire contents to 185°F (85°C) with constant stirring
Flour, hard, wheat	0.19	85	
Salt	0.33	148	
Pepper, white	0.02	7	
Starch, Col-Flo 67	0.94	425	
Water, cold	13.16	5,969	3. Gradually add dry milk to water using wire whip. Grate cheese and blend into sauce. Add milk. Stir until smooth.
Milk, nonfat, dry	1.63	737	
Water, warm	2.48	1,122	
Cheese, cheddar, sharp, orange, grated	8.25	3,742	4. Add 2 lb 14 oz (1194 g) of cheese sauce to each pan containing macaroni. Mix gently.
Bread crumbs, dry	1.00	453	5. Combine melted margarine and crumbs. Sprinkle 2 oz (56 g) over product in each pan.
Margarine, melted	0.50	226	
Totals	80.11	36,322	6. Cover, label, and freeze.

NOTE: To serve, heat in convection oven at 325°F (163°C) for 1½ hours or until product temperature reaches at least 160°F (71°C). Remove cover and brown 15 minutes.

MACARONI AND CHEESE

Dairy and Food Oils

1. Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I
2. Milk, Non-Fat Dry: NSN 8910-00-982-2779
Fed C-M-350, Type I, Style C
3. Cheese, Cheddar: NSN 8910-00-125-8440
Fed C-C-271, Class 2, Style F, Size (6)

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, White: NSN 8950-00-245-2302
Fed EE-S-631, Type II

Cereal and Bakery Products

1. Macaroni, Elbow: NSN 8920-00-067-6146
Fed N-M-51, Group I, Type A, Class 2, Style (a)
2. Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2
3. Bread Crumbs: NSN 8920-00-141-0136
MIL-F-3501, Type III

Special Procurement

Starch, Col-Flo 67

WELSH RAREBIT

Yield: 100 portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Margarine, melted	2.06	935	1. Melt margarine in steam kettle. Gradually add flour and simmer 5-10 minutes.
Flour, hard wheat	0.64	291	
Milk, nonfat, dry	3.00	1,362	2. Reconstitute milk and mix in spices.
Mustard, ground	0.01	2	3. Add to roux in kettle. Heat to 180°F (82°C).
Pepper, white	0.01	3	
Salt	0.25	114	
Water, warm	16.23	7,368	
Cheese, cheddar, sharp, orange, grated	6.25	2,838	4. Blend in cheese and Worcester-shire sauce.
Worcestershire sauce	0.06	28	
Starch, Col-Flo 67	0.96	436	5. Prepare a starch slurry. Add to kettle and heat to 185°F (85°C). Shut off steam.
Water, cold	4.00	1,816	
			6. Place 6 lb (2724 g) sauce in each greased half-size steam table pan.
			7. Cover, label, and freeze.
Totals	33.47	15,193	

NOTE: To serve, bake in convection oven at 325°F (163°C) for 1 hour or until product temperature reaches at least 160°F (71°C).

WELSH RAREBIT

Dairy and Food Oils

1. Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I
2. Milk Non-Fat Dry: NSN 8910-00-982-2779
Fed C-M-350, Type I, Style C
3. Cheese, Cheddar, Orange: NSN 8910-00-125-8440
Fed C-C-271, Class 2, Style F, Size (6)

Condiments

1. Salt: NSN 8950-00-262-8886:
Fed SS-S-31
2. Pepper, White: NSN 8950-00-245-2302
Fed EE-S-631, Type II
3. Worcestershire Sauce: NSN 8950-00-082-6177
Fed EE-W-600

Cereal and Bakery Products

Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

Special Purchase

1. Starch, Col-Flo 67
2. Mustard, ground

FRUIT ITEMS

Fried Apples

FRIED APPLES

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Apples, cooking	20.00	9,080	1. Core and slice into 3/4-inch slices. Submerge in sulfited water immediately to prevent browning. Drain well.
Sodium metabisulfite		7 g per gallon water	
Frying fat			2. Deep fry apple slices at 350°F (175°C) for 1 minute. Allow to drain. Place in half-size steam table pans one-layer thick (12 apple slices).
Brown sugar, light	2.50	1,135	3. Melt butter and sugar. Add water and boil to form a syrup. 4. In each pan cover apples with 12 fluid ounce syrup. Cover, label, and freeze.
Butter or margarine	0.79	360	
Water	8.75	3,973	
Totals	32.04	14,548	

NOTE: To serve, reheat covered in convection oven at 325°F (162°C) for 1/2 hour.

FRIED APPLES

Vegetables

Apples, Fresh, Cooking: NSN 8915-00-126-8811
Fed Y-F-1741/1

Dairy and Food Oils

Margarine: NSN 8945-00-222-0567
MIL-M-10958

Condiments

Sugar, Brown, Light: NSN 01-046-7906
Fed JJJ-S-791, Type II, Class (a) or (b)

Special Procurement

Sodium Metabisulfite

PASTA

Spaghetti in Tomato Sauce

SPAGHETTI IN TOMATO SAUCE

Yield: 100 Portions

Each Portion: 6 oz (170 g)

Ingredients	Pounds	Grams	Procedure
Spaghetti, dry	7.00	3,178	1. Add salt to water. Bring to boil. Add vegetable oil. Stir in spaghetti. Cook 10 minutes. 2. Rinse the spaghetti thoroughly with cold water to wash off excess starch. 3. Place 3 lb (1362 g) cooked spaghetti into each half-size steam table pan. Save for Step 7.
Salt	0.12	54	
Oil, vegetable	0.16	73	
Water	58.45	26,536	
Onions, dehydrated minced	0.04	18	4. Rehydrate onions in water for 10 minutes. Stir. Save for Step 5.
Water	0.32	145	
Celery, chopped, $\frac{1}{4}$ " (0.64 cm)	0.80	363	5. Saute onions, celery, carrots and garlic until tender (10 minutes).
Carrots, chopped, $\frac{1}{4}$ " (0.64 cm)	0.80	363	
Garlic, granulated	0.02	6	
Margarine	2.36	1,071	
Tomatoes, canned, chopped, $\frac{1}{2}$ " (1.28 cm)	12.64	5,738	6. Add to sauteed vegetables. Mix well and simmer covered 2 hours. Use this tomato sauce in Step 7. 7. Add 2.6 lb (1180 g) of sauce to each half-size steam table pan of spaghetti from Step 3. 8. Mix well. 9. Cover, label, and freeze.
Tomato paste	6.72	3,050	
Salt	0.40	182	
Pepper, black	0.02	4	
Sugar, granulated	0.18	82	
Oregano	0.02	4	
Cloves, ground	0.02	4	
Water	1.80	808	
Totals	91.87	41,679	

SPAGHETTI IN TOMATO SAUCE (Continued)

- NOTES: 1. If a moister spaghetti in tomato sauce is desired, prepare an additional 25% quantity of tomato sauce (Steps 4, 5 and 6 above). Place the sauce in a half-size steam table pan. Cover, label, and freeze. Prior to serving, reheat at 325°F (163°C) until sauce reaches 160°F (71°C), approximately 1½ hours. Then add 10 ounces of sauce to each reheated half-size steam table pan of spaghetti in tomato sauce. Mix well.
2. To serve, heat covered in convection oven at 325°F (163°C) until product reaches 160°F (71°C), approximately 1½ hours.

SPAGHETTI IN TOMATO SAUCE

Vegetables

1. Onions, Dehydrated, Minced: NSN 8915-00-293-4170
Fed JJJ-O-1866, Type I, Style 4
2. Celery, Fresh: NSN 8915-00-926-4925
Fed HHH-V-1744/12
3. Carrots, Fresh: NSN 8915-00-483-1349
Fed HHH-V-1867/2, Style (a)
4. Tomatoes, Canned, Whole: NSN 8915-00-582-4060
Fed JJJ-V-1746/20, Type I
5. Tomato Paste: NSN 8915-00-127-9303
Fed JJJ-V-1746/22, Type I or II, Concentration (b),
(c) or (d), Texture (1) or (2)

Dairy and Food Oils

Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, Black: NSN 8950-00-616-5486
Fed EE-S-631, Type II
3. Sugar, Granulated: NSN 8925-00-127-3073
Fed JJJ-S-791, Type I, Class A
4. Oregano: NSN 8950-00-062-8138
Fed EE-S-631, Type II
5. Cloves, Ground: NSN 8950-00-539-9541
Fed EE-S-631, Type II

Spaghetti in Tomato Sauce (Cont'd)

Cereal and Bakery Products

Spaghetti: NSN 8920-00-125-9441
Fed N-M-51, Group II, Type A, Class 2, Style (a), Form (i)

Special Purchase

Garlic, Granulated

POTATO ITEMS

Continental Potatoes

Crumb Baked Potato

Duchess Potatoes

Glazed Sweet Potatoes

Hash Brown Potatoes

Potato Pancakes

Potato Salad

Scalloped Potatoes

CONTINENTAL POTATOES

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Potatoes, white dehydrated, sliced	4.88	2,215	1. Place 13 oz (368 g) of dehydrated potatoes in each half-size steam table pan. Save for Step 4.
Soup & Gravy base, beef	0.48	218	2. Stir beef soup and gravy base, salt, gravy flavoring and bay leaf into water.
Salt	0.02	9	3. Bring to a boil and stir until soup and gravy base and salt have dissolved. Remove bay leaves. Save for Step 4.
Bay leaves	0.01	1	4. Add 2 quarts (1.89L) of beef soup and gravy base solution from Step 3 into each half-size steam table pan of dehydrated potatoes. Stir lightly.
Water	24.00	10,896	
Gravy flavoring	0.09	41	
Onions, dehydrated, minced	0.08	36	5. Allow onions to rehydrate in water, approximately 10 minutes. Stir.
Water	0.56	254	
Margarine	0.13	59	6. Saute onions in margarine until tender and light brown, approximately 10 minutes. 7. Add 22 g of sauteed onions to each half-size steam table pan of potatoes from Step 5. Stir in lightly to distribute onions uniformly.
Parsley, dehydrated	0.01	1	8. Sprinkle parsley and paprika over surface of potatoes of each half-size steam table pan.
Paprika	0.01	1	9. Cover, label, and freeze.
Totals	30.27	13,731	

NOTES: 1. Five medium size bay leaves weight approximately 1 gram.

2. To serve, heat covered in convection oven at 325°F (163°C) until internal temperature of product reaches 160°F (71°C) approximately 1½ hours.

CONTINENTAL POTATOES

Vegetables

1. Potatoes, Dehydrated, Sliced: NSN 8915-00-139-7426
Fed JJJ-P-630, Type II
2. Onions, Dehydrated, Minced: NSN 8915-00-293-4170
Fed JJJ-O-1866, Type I, Style 4
3. Parsley, Dehydrated: NSN 8915-00-975-0530
MIL-P-35070

Dairy and Food Oils

Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Soups and Bouillons

Soup and Gravy Base, Beef: NSN 8935-00-234-6217
Fed EE-B-575, Type I, Class I, Style A

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Bay Leaves: NSN 8950-00-519-5649
Fed EE-S-631, Type I
3. Paprika: NSN 8950-00-160-6154
Fed EE-S-631

Special Purchase

Gravy Flavoring

CRUMB BAKED POTATO

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Potatoes, white, fresh	30.00	13,620	1. Peel and cut potatoes into quarters. Parboil until cooked throughout. (5-7 minutes)
Water, sufficient to cover			
Margarine, melted	2.50	1,135	2. Roll potatoes in melted margarine and place in single layer on sheet pans.
Crumbs, bread	2.50	1,135	3. Combine remaining ingredients. Sift over potatoes, shake off excess crumbs. 4. Place potatoes in greased half-size steam table pans. 5. Cover, label and freeze.
Salt, garlic	0.06	28	
Pepper, black	0.02	9	
Paprika	0.21	95	
Totals	35.29	16,022	

NOTE: To serve, heat uncovered in convection oven at 350°F (177°C) for 1½ hours, or until temperature reaches 165°F (74°C).

CRUMB BAKED POTATO

Vegetables

Potatoes, Fresh: NSN 8915-00-616-0220
Fed HHH-V-1744/30

Dairy and Food Oils

Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Condiments

1. Garlic Salt: NSN 8950-00-252-7667
MIL-S-43855, Type II
2. Pepper, Black: NSN 8950-00-616-5486
Fed EE-S-631, Type II
3. Paprika: NSN 8950-00-535-2979
Fed EE-S-631

Cereal and Bakery Products

Bread Crumbs: NSN 8920-00-141-0136
MIL-F-3501, Type III

DUCHESS POTATOES

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Water, cold	8.35	3,790	1. Combine water, milk, and salt. Bring to a boil. Place in mixing bowl.
Milk, whole	17.00	7,718	
Salt	0.31	141	
Potato, granules	6.00	2,724	2. Blend in potato granules. Mix at low speed for 5 minutes. Add margarine and whip until light and fluffy.
Margarine, melted	0.75	341	
Eggs, whole, frozen	0.38	173	3. Add thawed eggs to potato mixture and blend until smooth. Place 5 lb (2270 g) of potato mixture in each half-size steam table pan.
Paprika	0.07	32	4. Sprinkle paprika over potato in each pan. 5. Cover, label, and freeze.
Totals	32.86	14,919	

NOTE: To serve, heat uncovered in convection oven at 350°F (177°C) for approximately 1½ hours or until internal temperature of potatoes reaches 165°F (74°C).

DUCHESS POTATOES

Vegetables

Potato Granules: NSN 8915-00-164-6876
Fed JJJ-P-630, Type II, Style A

Dairy and Food Oils

1. Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I
2. Milk, Homogenized: NSN 8910-00-584-6435
Fed C-M-001678, Type I, Class I
3. Eggs, Whole, Frozen: NSN 8910-00-127-8252
Fed C-E-230, Type I or II

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Paprika: NSN 8950-00-535-2979
Fed EE-S-631

GLAZED SWEET POTATOES

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Potatoes, sweet, canned, vacuum pack (20 No. 3 squat cans)	22.50	10,215	1. Arrange 4.5 lb (2043 g) potatoes in five aluminum half-size steam table pans.
Sugar, light brown	2.00	908	2. Mix brown sugar, starch, and salt in steam kettle. Slowly add water to this mixture. Bring to a boil and simmer 5 minutes.
Col-Flo 67 Starch	0.15	70	
Salt	0.04	19	
Water, cold	2.95	1,339	
Margarine, melted	0.95	436	3. Stir in melted butter and lemon juice.
Lemon juice	0.04	19	
			4. Pour 1 lb 8 oz (681 g) sauce over potatoes in each pan. Cover, label, and store at 40°F (4°C).
Totals	28.64	13,006	

- NOTES:
1. When canned sweet potatoes are used, chilling of product is recommended rather than freezing. Product can be frozen with a reduced quality of texture.
 2. To serve, heat covered in convection oven at 350°F (177°C) until internal temperature of potatoes reaches 160°F (71°C) (approximately 1 hour from chilled state, and 2 hours from frozen state).
 3. Drained canned sweet potatoes (24 No. 3 squat can, syrup pack or 19 No. 2½ can, syrup pack) may be substituted in Step 1.

GLAZED SWEET POTATOES

Vegetables

1. Potatoes, Sweet, Canned: NSN 8915-00-127-8892
Fed JJJ-V-1746/15, Style I or II, Type (a)
2. Juice, Lemon, Frozen: NSN 8915-00-411-2676
MIL-J-11174

Dairy and Food Oils

Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Sugar, Brown, Light: NSN 8925-01-046-7906
Fed JJJ-S-791, Type II, Class (a) or (b)

Special Purchase

Starch, Col-Flo 67

HASH BROWN POTATOES

Yield: 100 Portions

Each Portion: 4 oz (113 g)

<u>Ingredients</u>	<u>Pounds</u>	<u>Grams</u>	<u>Procedure</u>
Potatoes, hash brown, dehydrated	7.00	3,178	1. Combine potatoes and water. Let stand 10-12 minutes with occasional stirring. Drain potatoes.
Water, cold	15.12	6,864	2. Combine remaining ingredients and potatoes.
Margarine, melted	2.80	1,271	3. Grill on lightly greased grill or in tilt frying pans for approximately 4 minutes on each side or until golden brown.
Salt	0.25	114	
Pepper, black	0.01	4	
Totals	25.18	11,431	

- NOTES: 1. Use specially purchased dehydrated hash browns. Recommend an Idaho variety such as Russet Burbank.
2. Alternate method: Use 25 lb (11,350 g) frozen shredded hash browns purchased from stock catalogue. Place individual layers of shredded potatoes on greased sheet pans. Score into serving portions. Brush top surface of shredded potatoes with cooking oil. Place pans in convection oven at 375°F (191°C) for 15 minutes. Remove pans from oven, break patties at score lines, turn-over, brush with oil and continue to bake 15 minutes. Season with salt and pepper. Serve.

HASH BROWN POTATOES

Dairy and Food Oils

Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, Black: NSN 8950-00-616-5486
Fed EE-S-631, Type II

Special Purchase

Potatoes, Hash Brown, Dehydrated
(Idaho Variety such as Russet Burbank)

SCALLOPED POTATOES

Yield: 100 Portions

Each Portion: 5 oz (141 g)

Ingredients	Pounds	Grams	Procedure
Potatoes, dehydrated, sliced	3.42	1,553	1. Bring water to a boil in steam kettle. Shut off steam. Add potatoes. Let stand 15-20 minutes. Do not boil. Drain potatoes & cool. Reserve liquid for Step 3.
Water, boiling	22.65	10,283	
Margarine, melted	0.94	427	2. Prepare a roux. Simmer 5-10 minutes.
Flour, hard wheat	0.33	150	
Water, potato	7.79	3,537	3. Add remaining ingredients slowly to roux, stirring constantly. Continue heating. 4. Prepare a starch slurry. Add to kettle and heat to 185°F (85°C). 5. Weigh 2 lb (908 g) potatoes in half-size steam table pans. Add uniformly 3 lb (1362 g) sauce to each pan. 6. Cover, label, and freeze.
Milk, whole	9.82	4,458	
Onion powder	0.01	5	
Salt	0.26	118	
Pepper, white, ground	0.01	4	
Starch, Col-Flo 67	0.47	213	
Water, cold	1.50	681	
Totals	47.20	21,429	

NOTE: To serve, heat covered in conventional oven at 350°F (177°C), approximately 2 hours or until internal temperature reaches 165°F (74°C). Remove cover for the last 30 minutes to allow for browning.

SCALLOPED POTATOES

Vegetables

Potatoes, Dehydrated, Sliced: NSN 8915-00-139-7426
Fed JJJ-P-630, Type III

Dairy and Food Oils

1. Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I
2. Milk, Homogenized: NSN 8910-00-584-6435
Fed C-00-1678, Type I, Class I

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, White: NSN 8950-00-245-2302
Fed EE-S-631, Type II

Cereal and Bakery Products

Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

Special Procurement

1. Onion Powder
2. Starch, Col-Flo 67

POTATO PANCAKES

Yield: 100 Portions

Each Portion: 1 each

Ingredients	Pounds	Grams	Procedure
Potatoes, hash browned dehydrated, shredded	5.25	2,384	1. Combine potatoes, water, and cream. Let stand 10-15 minutes. Allow mixture to cool.
Water, warm	18.79	8,531	
Cream, 12% fat	1.50	681	
Eggs, whole, frozen	0.62	282	2. Add remaining ingredients to potatoes. Mix well. Grill pancakes on a lightly greased grill at 350°F (177°C) for approximately 3 minutes on each side.
Onions, dehydrated, chopped	0.25	113	
Flour, hard wheat, sifted	1.25	568	3. Place potato pancakes in half- size steam table pans.
Baking powder	0.16	73	4. Cover, label, and freeze.
Salt	0.19	86	
Margarine, melted	0.31	141	
Pepper, black	0.01	5	
Totals	28.33	12,864	

NOTE: To serve, heat uncovered in convection oven at 350°F (177°C) until internal temperature of potato pancakes reaches 165°F (74°C).

POTATO PANCAKES

Vegetables

Onions, Dehydrated, Chopped: NSN 8915-00-128-1179
Fed JJJ-O-1866, Type I, Style I

Dairy and Food Oils

1. Cream, Light: NSN 8910-01-044-0530
Fed C-M-001730, Group A, Type VI, Class I
2. Eggs, Whole, Frozen: NSN 8910-00-127-8252
Fed C-E-230, Type I or II
3. Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, Black: NSN 8950-00-616-5486
Fed EE-S-631, Type II
3. Baking Powder: NSN 8950-00-125-6333
Fed EE-B-25, Type I

Cereal and Bakery Products

Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

Special Purchase

Potatoes, Hash Brown, Dehydrated (Idaho Russet)

POTATO SALAD

Yield: 100 Portions

Each Portion: 5 oz (141 g)

Ingredients	Pounds	Grams	Procedure																											
Potatoes, white dehydrated, sliced	4.88	2,215	1. Add salt to boiling water and stir. 2. Place 13 oz (368 g) dehydrated potatoes in each of six half-size steam table pans. Add 3 lb (1362 g) boiling water to each pan. 3. Cover and bake in 400°F (204°C) oven for 30 minutes. 4. Stir lightly 5. Chill to 45°F (7°C).																											
Water, boiling	18.00	8,172																												
Salt	0.17	78																												
Onions, dehydrated minced	0.43	195																												
Water	2.62	1,191																												
Relish, pickle, sweet, drained	0.84	383	7. Carefully combine the following ingredients with potatoes in each half-size steam table pan. Save for Step 12. <table><tr><td></td><td>lb</td><td>g</td></tr><tr><td>Sweet pickle relish</td><td>0.14</td><td>63</td></tr><tr><td>Celery</td><td>0.44</td><td>200</td></tr><tr><td>Onions</td><td>0.50</td><td>227</td></tr><tr><td>Pimientos</td><td>0.12</td><td>54</td></tr><tr><td>Green peppers</td><td>0.12</td><td>54</td></tr><tr><td>Eggs</td><td>0.06</td><td>27</td></tr><tr><td>Salt</td><td>0.03</td><td>13</td></tr><tr><td>Black pepper</td><td>-</td><td>1</td></tr></table>		lb	g	Sweet pickle relish	0.14	63	Celery	0.44	200	Onions	0.50	227	Pimientos	0.12	54	Green peppers	0.12	54	Eggs	0.06	27	Salt	0.03	13	Black pepper	-	1
	lb	g																												
Sweet pickle relish	0.14	63																												
Celery	0.44	200																												
Onions	0.50	227																												
Pimientos	0.12	54																												
Green peppers	0.12	54																												
Eggs	0.06	27																												
Salt	0.03	13																												
Black pepper	-	1																												
Celery, fresh, finely diced	2.64	1,199																												
Pimientos, canned, drained, chopped	0.71	322																												
Peppers, green, frozen, chopped	0.71	322																												
Eggs, hard, cooked, chopped	0.40	182																												
Salt	0.18	82																												
Pepper, black	0.01	6																												
Gelatin, plain unflavored	0.06	27	8. Bring water to a boil. Stir in gelatin until dissolved. 9. Chill gelatin solution to 120°F (49°C)																											
Water	0.62	281																												
Vinegar, dry	0.05	23	10. Add vinegar to gelatin solution and stir until dissolved.																											

POTATO SALAD (Continued)

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Salad dressing	4.88	2,215	11. Whip vinegar gelatin solution into salad dressing. 12. Fold 0.93 lb (422 g) of salad dressing blend into each half-size steam table pan prepared in Step 7. 13. Cover, label, and freeze
Totals	37.20	16,893	

- NOTES: 1. Fresh green peppers may be used in place of frozen green peppers.
2. Preparation prior to serving: Place frozen half-size steam table pans individually on shelves in chill box 40°F (4°C) and thaw until product reaches 35°F (1.7°C) approximately 24 to 38 hours. Mix lightly. Serve.

POTATO SALAD

Vegetables

1. Potatoes, White, Dehydrated, Sliced: NSN 8915-00-139-7426
Fed JJJ-P-630, Type III
2. Onions, Dehydrated, Minced: NSN 8915-00-293-4170
Fed JJJ-O-1866, Type I, Style 4
3. Celery, Fresh: NSN 8915-00-926-4925
Fed HHH-V-1744/12
4. Pimientos, Canned: NSN 8915-00-292-9266
Fed JJJ-V-1746/14, Style I, II, or III, Type A
5. Peppers, Green, Frozen: NSN 8915-00-081-0856
Fed HHH-V-1745/15, Type I, Style E

Dairy and Food Oils

1. Eggs, Whole, Fresh: NSN 8910-00-043-3191
Fed C-E-271

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, Black: NSN 8950-00-616-5486
Fed EE-S-631, Type II
3. Relish, Pickle, Sweet: NSN 8950-00-616-5477
Fed JJJ-P-391, Class I, Type IV, Style (e)
4. Vinegar, Dry: NSN 8950-00-577-5990
MIL-V-3507
5. Salad Dressing: NSN 8950-00-127-8919
Fed EE-M-131, Type II, Class 1 or 2

Special Procurement

Gelatin, Plain, Unflavored

RICE ITEMS

Brown Rice

Mexican Fried Rice

Rice Pilaf

BROWN RICE

Yield: 100 Portions

Each Portion: 4 oz (113 g)

<u>Ingredients</u>	<u>Pounds</u>	<u>Grams</u>	<u>Procedure</u>
Rice, white, parboiled	10.60	4,812	1. Add rice to water. Simmer until tender (about 15 minutes).
Water, boiling	26.50	12,031	2. Drain.
Salt	0.13	59	3. Place drained rice in tilt-frypan and combine with salt and
Gravy flavoring	0.07	32	gravy flavoring. Blend well.
Margarine	0.66	300	4. Add margarine to tilt-frypan and melt. Brown rice lightly at 375°F (191°C). Stir lightly.
			5. Place 4 lb (1816 g) of brown rice in each half-size steam table pan.
			6. Cover, label, and freeze.
Totals	37.96	17,234	

- NOTES: 1. If darker brown rice is desired, add an additional 1 oz (28 g) of gravy flavoring in Step 3.
2. Reheating: Heat covered in convection oven at 325°F (163°C) for 1½ hours or until product reaches 160°F (71°C).

BROWN RICE

Dairy and Food Oils

Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Condiments

Salt: NSN 8950-00-262-8886
Fed SS-S-31

Cereal and Bakery Products

Rice, White, Parboiled: NSN 8920-00-530-2185
Fed N-R-351, Class I

Special Procurement

Gravy flavoring

MEXICAN FRIED RICE

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Rice, white	8.00	3,632	1. Combine rice and margarine in steam kettle. Heat until brown (approximately 20 minutes).
Margarine, melted	1.00	454	
Onions, dehydrated, chopped	0.09	41	2. Place onions in water. Let stand 10 minutes. Drain. Add onion and peppers to rice and cook mixture until vegetables are tender.
Water, warm	1.16	527	
Peppers, green, fresh, ½-inch, chopped	.75	341	
Tomatoes, whole, canned	10.00	4,540	3. Crush tomatoes. Mix with beef stock and seasonings. Add to vegetables and rice mixture. Cook in covered kettle with occasional stirring until just tender, but not overcooked.
Beef stock	17.36	7,882	
Garlic, granulated	0.01	5	4. Weigh 5 lb (2270 g) rice mixture into five half-size steam table pans.
Salt	0.19	86	
Pepper, black	0.01	5	5. Cover, label, and freeze.
Chili powder	0.09	41	
Totals	28.66	17,554	

NOTE: To serve, heat covered in convection oven at 350°F (177°C), approximately 1½ hours or until internal temperature of product reaches 165°F (74°C).

MEXICAN FRIED RICE

Vegetables

1. Onions, Dehydrated, Chopped: NSN 8915-00-128-1179,
Fed JJJ-O-1866, Type I, Style I
2. Peppers, Green, Fresh: NSN 8915-00-127-8006
Fed HHH-V-1744/28
3. Tomatoes, Canned, Whole: NSN 8915-00-582-4060
Fed JJJ-V-1746/20, Type I

Dairy and Food Oils

Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, Black: NSN 8950-00-616-5486
Fed EE-S-631, Type II
3. Chili Powder: NSN 8950-00-753-2962
Fed EE-S-631, Spice Blend, Type I

Cereal and Bakery Products

Rice, White, Parboiled: NSN 8920-00-530-2185
Fed N-R-351, Class I

Special Purchase

Garlic, Granulated

RICE PILAF

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Soup base, chicken	0.52	236	1. Combine all ingredients into steam kettle. Bring contents to a boil.
Water, boiling	15.72	7,137	
Onions, dehydrated, chopped	0.27	123	
Celery, fresh, chopped	4.08	1,852	
Peppers, green, fresh, chopped	1.13	513	
Poultry seasoning	0.03	13	
Thyme, ground	0.01	2	
Parsley, dehydrated	0.01	3	
Gravy flavoring	0.07	31	
Margarine	0.79	359	
Mushrooms, canned, sliced	1.27	577	2. Add mushrooms and rice. Stir well. Return to boiling.
Rice, white, par-boiled	6.29	2,856	3. Reduce heat and cover. Simmer, stirring several times until all liquid is absorbed (approximately 15 minutes).
			4. Place 4.25 lb (1929 g) of Rice Pilaf in each half-size steam table pan.
			5. Cover, label, and freeze.
Totals	30.19	13,702	

- NOTES: 1. Frozen, chopped, green peppers may be used in place of fresh, chopped green peppers.
2. To serve, heat covered in convection oven at 325°F (163°C) for approximately 1½ hours or until internal temperature reaches 160°F (71°C).

RICE PILAF

Vegetables

1. Onions, Dehydrated, Chopped: NSN 8915-00-128-1179
Fed JJ-O-1866, Type I, Style I
2. Celery, Fresh: NSN 8915-00-926-4925
Fed HHH-V-1744/12
3. Peppers, Green, Fresh: NSN 8915-00-127-8006
Fed HHH-V-1744/28
4. Mushrooms, Canned, Sliced: NSN 8915-00-551-0340
Fed JJJ-V-1746/9, Type II, Style B, D, or E

Dairy and Food Oils

Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Soups and Bouillon

Soup and Gravy Base, Chicken: 8950-082-5667
Fed EE-B-575, Type II, Class I, Style A

Condiments

1. Poultry Seasoning: NSN 8950-00-535-2882
Fed EE-S-631, Spice Blend Type III
2. Thyme, Ground: NSN 8950-00-538-1568
Fed EE-S-631, Type II

Cereal and Bakery Products

Rice, White, Parboiled: NSN 8920-00-530-2185
Fed N-R-351, Class I

Special Procurement

Gravy flavoring

VEGETABLE ITEMS

Green Beans with Tomatoes
Lima Beans in Cheese Sauce
Ranch Style Beans
Beets in Orange Lemon Sauce
Broccoli Au Gratin
Cabbage Au Gratin
German Bavarian Cabbage
Glazed Carrots
Cauliflower Au Gratin
French-Fried Cauliflower
Spanish Cauliflower
Creamed Celery
Creole Celery
Corn Pudding
French Fried Eggplant
Okra Creole
Savory Baked Onions
Creamed Spinach
Vegetable Chop Suey
Zucchini with Tomatoes

GREEN BEANS WITH TOMATOES

Yield: 100 Portions

Each Portion: 4 oz (113 g)

<u>Ingredients</u>	<u>Pounds</u>	<u>Grams</u>	<u>Procedure</u>
Bacon fat	0.50	227	1. Cook onions in bacon fat in steam kettle until light yellow.
Onions, dry, chopped	1.50	681	
Tomatoes, crushed, canned	6.37	2,894	2. Add tomatoes and seasonings to onions. Bring to a boil and simmer 2 minutes.
Salt	0.12	56	
Sugar	0.24	113	
Pepper, black	0.01	6	
Cloves, ground	0.01	5	
Green beans, frozen, thawed	18.00	8,172	3. In a suitable container, pour tomato mixture over beans and mix lightly, but well. Place 5 lb (2270 g) in each half-size steam table pan. Cover, label, and freeze.
Totals	26.75	12,154	

NOTE: Loosen cover slightly, leaving corners intact. Heat in jet steamer at 15 psi (205 x 10³ Pa) for one hour or until product reaches 160°F (171°C).

GREEN BEANS WITH TOMATOES

Vegetables

1. Onion, Dry: NSN 8915-00-616-0200
Fed HHH-V-1744/40
2. Tomatoes, Canned: NSN 8915-00-582-4060
Fed JJJ-V-1746/20, Type I
3. Green Beans, Frozen: NSN 8915-00-128-1176
Fed HHH-V-1745/2, Type I, Style III

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Sugar: NSN 8925-00-127-3073
Fed JJ-S-791, Type I, Class a
3. Pepper, Black: NSN 8950-00-616-5486
Fed EE-S-631, Type II
4. Cloves, Ground: NSN 8950-00-539-9541
Fed EE-S-631, Type II

LIMA BEANS IN CHEESE SAUCE

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Lima beans, baby, frozen	20.00	9,080	1. Tap packages lightly to break-up lima beans. Steam in jet steamer for 12 to 15 minutes or until just tender. Place 2 lb 8 oz (1134 g) of lima beans in each aluminum half-size steam table pan.
Margarine	2.00	908	2. Melt margarine in steam jacketed kettle. Add 2/3 of the milk, salt, pepper, onion powder and mustard. Heat to 185°F (85°C).
Whole milk	16.75	7,604	3. Prepare starch slurry by whipping flour and starch into remaining milk. Add starch slurry to kettle with continuous mixing and heat to 185°F. Shut-off steam.
Salt	0.16	73	
Pepper, white	0.01	2	
Onion powder	0.08	36	
Mustard, dry	0.12	54	
Flour, hard wheat	0.38	173	
Col-Flo 67 Starch	0.59	268	
Cheese, cheddar, grated	3.59	1,630	4. Add grated cheese to sauce and blend well. 5. Pour 2 lb 8 oz (1135 g) sauce over each pan of lima beans. Mix well. 6. Cover, label, and freeze.
Totals	43.68	19,828	

NOTE: To serve, heat covered in convection oven at 325°F for approximately 1 hour 45 minutes or until internal temperature reaches 160°F (71°C).

LIMA BEANS IN CHEESE SAUCE

Vegetables

Lima Beans, Baby, Frozen: NSN 8915-00-127-7984
Fed HHH-V-1745/3, Type I, II, or III

Dairy and Food Oils

1. Margarine: NSN 8945-00-222-0567
MIL-M-10958
2. Cheese, Cheddar: NSN 8945-00-125-8440
Fed C-C-271, Class 2, Style F, Size (6)

Condiments

1. Salt: NSN 8950-00-262
Fed SS-S-31
2. Pepper, White: NSN 8950-00-245-2302
Fed EE-S-631, Type II

Cereal and Bakery Products

Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

Special Procurement

Mustard, Dry

RANCH STYLE BEANS

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Pinto beans	10.00	4,540	1. Sort and wash beans. Cover with water and soak overnight (55 percent moisture).
Water, sufficient for soaking			2. Drain. Rewash beans and add to steam kettle.
Water, hot	11.53	5,234	3. Add water to beans. Mix well.
Bacon ends, ½-inch	3.20	1,453	4. Mix in remaining ingredients and cover kettle. Simmer for approximately 4½ hours (stirring occasionally) or until beans are just tender. <u>Do not overcook.</u>
Tomatoes, canned, crushed	4.40	1,998	Uncover for last 30 minutes to remove some of the excess water.
Onions, dehydrated, chopped	0.13	59	5. Weight 5 lb (2270 g) product into aluminum half-size steam table pans.
Peppers, green, fresh, ¼-inch chopped	1.02	463	6. Cover, label, and freeze.
Garlic, granulated	0.01	5	
Allspice, ground	0.01	3	
Salt	0.30	136	
Pepper, black	0.01	2	
Pepper, cayenne	0.01	1	
Totals	30.62	13,894	

NOTE: To serve, heat covered in convection oven at 350°F (177°C) or until temperature of product reaches 165°F (74°C).

RANCH STYLE BEANS

Vegetables

1. Pinto Beans: NSN 8915-00-170-4938
Fed JJJ-B-106, Type D
2. Tomatoes, Canned: NSN 8915-00-582-4060
Fed JJJ-V-1746/20, Type I
3. Onions, Dehydrated: NSN 8915-00-128-1179
Fed JJJ-O-1866, Type I, Style 1
4. Peppers, Sweet, Fresh: NSN 8915-00-127-8006
Fed HHH-V-1744/28

Condiments

1. Allspice, Ground: NSN 8950-00-519-5643
Fed EE-S-631, Type II
2. Salt: NSN 8950-00-262-8886
Fed SS-S-31
3. Pepper, Black: NSN 8750-00-616-5486
Fed EE-S-631, Type II
4. Pepper, Cayenne: NSN 8950-00-062-7750
Fed EE-S-631

Special Procurement

1. Garlic, granulated
2. Onion Powder
3. Starch Col-Flo 67

BEETS IN ORANGE LEMON SAUCE

Yield: 100 Portions

Each Portion: 4 oz (113 g)

<u>Ingredients</u>	<u>Pounds</u>	<u>Grams</u>	<u>Procedure</u>
Beets, canned, sliced	26.00	11,804	1. Drain beets and reserve liquid. Place 4 lb 4 oz (1930 g) beets in each half-size steam table pan.
Reserved beet liquid and water	5.50	2,497	2. Add cloves to liquid in a steam kettle. Bring to a boil and cook 5 minutes.
Cloves, ground	.01	1	
Sugar, granulated	1.00	454	3. Add sugar and salt. Prepare starch slurry and gradually stir into boiling liquid. Cook to 185°F (85°C) or until product thickens.
Salt	0.12	56	
Starch, Col-Flo 67	0.31	142	
Water, cold	1.50	681	
Lemon juice	0.25	113	4. Add lemon juice, lemon rind, orange juice and margarine. Stir until blended.
Lemon rind	0.05	21	5. Pour 1 qt (946 mL) over beets in each half-size steam table pan.
Orange juice	1.00	454	6. Cover, label, and freeze.
Margarine	0.50	227	
Totals	36.24	16,450	

- NOTES: 1. Use 4 No. 10 cans of sliced beets for 26 lb canned beets.
2. To serve, heat covered in convection oven at 325°F (163°C) approximately 1½ hours, or until internal temperature of product reaches 160°F (71°C).

BEETS IN ORANGE/LEMON SAUCE

Vegetables

Beets, Canned: NSN 8915-00-127-8835
Fed JJJ-V-1746/4

Dairy and Food Oils

Margarine: NSN 8945-00-222-0567
MIL-M-10958

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Sugar: NSN 8925-00-127-3073
Fed JJJ-S-791, Type I, Class a
3. Cloves, Ground: NSN 8950-00-539-9541
Fed EE-S-631, Type II

Special Procurement

Col-Flo 67 Starch

BROCCOLI AU GRATIN

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Broccoli, cut frozen	17.00	7,718	1. Partially thaw broccoli. Break-up into pieces. Steam in jet steamer for 5 minutes. Place 2 lb 12 oz (1248 g) broccoli in each half-size steam table pan.
Margarine	1.00	454	2. Melt margarine in steam-jacketed kettle. Add 2/3 milk, salt, pepper, onion powder and mustard. Heat to 185°F (85°C).
Milk, whole	9.50	4,313	
Salt	0.09	47	
Pepper, white	0.01	1	
Onion powder	0.04	21	
Mustard, dry	0.07	31	
Flour, hard wheat	0.21	96	3. Prepare starch-flour slurry by whipping starch and flour into remaining milk.
Col-Flo 67 Starch	0.33	152	4. Add to kettle and heat to 185°F (85°C). Shut off steam.
Cheese, cheddar, grated	1.50	681	5. Add grated cheese to sauce and blend well.
			6. Pour 2 lb (908 g) sauce over each pan of broccoli. Mix well.
			7. Cover, label, and freeze.
Totals	29.75	13,514	

NOTE: To serve, heat covered in convection oven at 325°F (163°C) for 1 hour 45 minutes or until internal temperature reaches 160°F (71°C).

BROCCOLI AU GRATIN

Vegetables

Broccoli, Frozen: NSN 8915-00-129-0825
Fed HHH-V-1745,4, Style 1

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, White: NSN 8950-00-245-2302
Fed EE-S-631, Type II

Cereal and Bakery Products

Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

Dairy and Food Oils

1. Cheese, Cheddar: NSN 8910-00-125-8440
Fed C-C-271, Class 2, Style F, Size (6)
2. Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Special Procurement

1. Onion powder
2. Mustard, dry
3. Starch, Col-Flo 67

CABBAGE AU GRATIN

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Cabbage, white, fresh	17.00	7,718	1. Trim outer leaves. Cut in wedges. Steam in jet steamer for 5 minutes. Layer 2 lb 8 oz (1135 g) in each aluminum half-size steam table pan.
Margarine	1.13	513	2. Melt margarine in steam-jacketed kettle. Add salt, pepper, and 2/3 milk. Heat to 180°F (82°C).
Flour, hard wheat	0.19	86	3. Prepare slurry by mixing starch and flour into remaining cold milk. Add to kettle and heat to 185°F (85°C). Shut off steam.
Col-Flo 67 Starch	0.33	150	4. Add grated cheese and stir until completely blended in.
Milk, whole	6.23	2,828	5. Pour 1 lb 8 oz (681 g) of above sauce over cabbage in pan.
Salt	0.06	27	6. Combine bread crumbs and margarine. Sprinkle over the above.
Pepper, white	0.01	6	7. Cover, label, and freeze.
Cheese, cheddar sharp	1.13	513	
Bread crumbs	1.00	454	
Margarine, melted	0.50	227	
Totals	27.58	12,522	

NOTE: To serve, heat covered in convection oven at 325°F (163°C) for approximately 1½ hours. Uncover and continue to heat until internal temperature reaches 160°F (71°C).

CABBAGE AU GRATIN

Vegetables

Cabbage, White, Fresh: NSN 8915-00-616-0194
Fed HHH-V-1744/8

Dairy and Food Oils

1. Cheese, Cheddar: NSN 8910-00-125-8440
Fed C-C-271, Class 2, Style F, Size (6)
2. Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, White: NSN 8950-00-245-2302
Fed EE-S-631, Type II

Cereal and Bakery Products

1. Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2
2. Bread Crumbs: NSN 8920-00-464-2224
MIL-F-3501, Type III

Special Procurement

Starch, Col-Flo 67

GERMAN BAVARIAN CABBAGE

Yield: 100 Portions

Each Portion: 4 oz (113 g)

<u>Ingredients</u>	<u>Pounds</u>	<u>Grams</u>	<u>Procedure</u>
Onions, dehydrated	0.06	28	1. Add water to onions. Mix. Let stand 10 minutes. Drain.
Water, warm	0.31	142	
Margarine	0.19	85	2. Melt margarine. Add onions and saute until tender.
Cabbage, red, fresh, shredded	25.00	11,350	3. Add cabbage and simmer 10 minutes. Stir frequently.
Sugar, granulated	0.19	85	4. Combine sugar, flour, vinegar, and salt. Add to simmering cabbage. 5. Stir and continue simmering 15 minutes or until tender. 6. Place 4 lb 6 oz (1990 g) of German Bavarian cabbage in each half-size steam table pan. 7. Cover, label, and freeze.
Flour, wheat, hard	0.13	57	
Vinegar, cider	1.25	567	
Salt	0.19	85	
Totals	27.32	12,399	

NOTE: To serve, heat covered in convection oven at 325°F (163°C) until internal temperature of product reaches 160°F (71°C), approximately 1½ hours.

GERMAN BAVARIAN CABBAGE

Vegetables

1. Onion, Dehydrated: NSN 8915-00-128-1179
Fed JJJ-O-1866, Type I
2. Cabbage, Fresh, Red: NSN 8915-00-616-0193
Fed HHH-V-1744/8

Dairy and Food Oils

Margarine: NSN 8915-00-616-0078
Fed EE-M-0045, Type I

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Sugar: NSN 8925-00-127-3073
Fed JJJ-S-791, Type I, Class A
3. Vinegar, Cider: NSN 8950-00-221-0297
Fed Z-V-401, Type I or II

Cereal and Bakery Products

Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

GLAZED CARROTS

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Carrots, peeled, sticks, 3 x 3/8-inch (7.62 x 0.96 cm)	20.00	9,080	1. Steam carrot sticks in jet steamer at 5 lb pressure for 7 to 10 minutes or until tender. Drain. 2. Place steamed carrots in half- size steam table pans 4 lb (1816 g) per pan.
Water, boiling	1.25	567	3. Combine water, brown sugar, starch, margarine, and salt. Stir well. Heat to boiling.
Sugar, brown	4.40	1,998	4. Pour 1 lb 2 oz (510 g) syrup over carrots in each pan.
Col-Flo 67 Starch	0.09	41	5. Cover, label, and freeze.
Margarine	1.50	681	
Salt	0.09	41	
Totals	27.33	12,408	

NOTE: To serve, heat covered in convection oven at 325°F (163°C) until internal temperature of carrots reaches 160°F (71°C), approximately 1½ hours.

GLAZED CARROTS

Vegetables

Carrots, Fresh: NSN 8915-00-483-1349
Fed HHH-V-1867/2, Style (a)

Dairy and Food Oils

Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Sugar, Brown: NSN 8925-01-046-7906
Fed JJJ-S-791, Type II, Class (a) or (b)

Special Procurement

Starch, Col-Flo 67

CAULIFLOWER AU GRATIN

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredient	Pounds	Grams	Procedure
Cauliflower, frozen	20.00	9,080	1. Partially thaw cauliflower. Break blocks into pieces. Steam in jet steamer for 5 to 7 minutes or until just tender. Place 3 lb (1362 g) in each aluminum half-size steam table pan.
Margarine	1.33	603	2. Add all ingredients listed in section 2 to steam-jacketed kettle. Heat slowly to 180°F (82°C).
Milk, whole	8.50	3,859	
Salt	0.15	68	
Pepper, white	0.01	2	
Onion powder	0.05	28	
Mustard, dry	0.09	40	3. Prepare a starch-flour slurry by whipping starch and flour into cold milk. Add to kettle and heat to 185°F (85°C). Shut off steam.
Flour, hard, wheat	0.27	123	
Starch, Col-Flo 67	0.50	227	
Cheese, cheddar, grated	2.00	908	4. Add grated cheese and stir until completely blended. 5. Pour 2 lb (908 g) of cheese sauce over cauliflower in each aluminum half-size steam table pan. Mix well. 6. Cover, label, and freeze.
Totals	32.90	14,938	

NOTE: To serve, heat covered in convection oven at 325°F (163°C) for approximately 2 hours or until internal temperature reaches 160°F (71°C).

CAULIFLOWER AU GRATIN

Vegetables

Cauliflower, Frozen: NSN 8915-00-160-6156
Fed HHH-V-1745/7, Type I

Dairy and Food Oils

1. Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I
2. Cheese, Cheddar: NSN 8910-00-125-8440
Fed C-C-271, Class 2, Style F, Size (6).

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, White: NSN 8950-00-245-2302
Fed EE-S-631, Type II

Cereal and Bakery Products

Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

Special Procurement

1. Mustard, dry
2. Onion Powder
3. Starch, Col-Flo 67

FRENCH-FRIED CAULIFLOWER

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Milk, nonfat, dry	0.41	184	1. Reconstitute milk. Add eggs. Mix well.
Water, warm	3.75	1,702	
Eggs, whole, beaten	2.00	908	
Cauliflower, partially thawed	20.00	9,080	2. Cut large cauliflower pieces in half. Dip cauliflower in milk and egg mixture. Drain well.
Flour, wheat, hard	2.00	908	3. Roll each flower in seasoned flour and cheese mixture; shake off excess.
Cheese, grated, parmesan	1.00	454	
Pepper, black	0.06	28	
Salt	0.50	227	
			4. Fry at 375°F (191°C) for 3 minutes or until golden brown. Drain on absorbent paper.
			5. Place 4 lb (1816 g) in each aluminum half-size steam table pan. Cover, label, and freeze.
Totals	29.72	13,491	

NOTE: To serve, heat covered in convection oven at 325°F (163°C) until product reaches 160°F (71°C), approximately 1½ hours. Cover should be removed 5 minutes before reaching desired temperature

FRENCH-FRIED CAULIFLOWER

Vegetables

Cauliflower, Frozen: NSN 8915-00-160-6156
Fed HHH-V-1745/7, Type I

Dairy and Food Oils

1. Milk, Non-Fat Dry: NSN 8910-00-008-7561
Fed C-M-00350, Type I, Style A
2. Eggs, Whole: NSN 8910-00-043-3191
Fed C-E-271, Condition 2
3. Cheese, Grated, Parmesan: NSN 8910-00-782-3765
Fed C-C-285, Type I or III, Class 1 or 2

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, Black: NSN 8950-00-616-5486
Fed EE-S-631, Type II

Cereal and Bakery Products

Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

SPANISH CAULIFLOWER

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Cauliflower, frozen	16.00	7,264	1. Partially thaw cauliflower. Break up blocks into pieces. Steam in jet steamer for 5 to 7 minutes or until just tender. Place 2 lb 8 oz (1135 g) in each half-size steam table pan.
Onions, Chopped, dehydrated	0.25	114	2. Place onions in warm water. Let stand 10 minutes. Drain.
Water, warm	1.30	590	
Tomatoes, canned crushed	5.21	2,365	3. Place onions and all ingredients in this section in steam-jacketed kettle. Mix well and heat to 160°F (71°C).
Peppers, green, frozen, diced	2.26	1,026	
Sugar, granulated	0.22	100	
Salt	0.19	86	
Worcestershire sauce	0.10	45	
Chili powder	0.06	27	
Pepper, black	0.01	5	
Onion powder	0.01	5	
Water	4.88	2,216	
Col-Flo 67 starch	0.31	141	4. Prepare a starch-flour slurry by whipping starch and flour into water.
Flour, hard, wheat	0.18	82	5. Add to kettle and heat to 185°F (85°C).
Water, cold	1.67	760	6. Pour 2 lb 8 oz (1135 g) sauce over cauliflower in each pan. Mix well.
			7. Cover, label, and freeze.
Totals	32.66	14,826	

NOTE: To serve, heat covered in convection oven at 325°F (163°C), approximately
1 hour and 45 minutes or until internal temperature reaches 160°F (71°C).

SPANISH CAULIFLOWER

Vegetables

1. Cauliflower, Frozen: NSN 8915-00-160-6156
Fed HHH-V-1745/7, Type I
2. Onion, Dehydrated: NSN 8915-00-128-1179
Fed JJJ-0-1866, Type I, Style 1
3. Tomatoes, Canned: NSN 8915-00-582-4060
Fed JJJ-V-1746/20, Type I
4. Peppers, Sweet, Frozen: NSN 8915-00-081-0856
Fed HHH-V-1745/15, Type I, Style E

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Sugar: NSN 8925-00-127-3073
Fed JJJ-S-791, Type I, Class (a)
3. Worcestershire Sauce: NSN 8950-00-082-6177
Fed EE-W-600
4. Chili Powder: NSN 8950-00-753-2962
Fed EE-S-631
5. Pepper, Black: NSN 8950-00-616-5486
Fed EE-S-631, Type II

Cereal and Bakery Products

Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

Special Procurement

1. Onion Powder
2. Starch, Col-Flo 67

CREAMED CELERY

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Celery, fresh	17.00	7,718	1. Wash celery thoroughly. Cut into 1-inch (2.54 cm) pieces. Cook celery in salted water for 8 to 10 minutes or until just tender. Drain. Place 3 lb (1362 g) celery in each half-size steam table pan.
Water, boiling	5.50	2,497	
Salt	0.10	45	
Margarine	1.50	681	2. Melt margarine in steam-jacketed kettle. Add salt, pepper and 2/3 of milk. Heat to 185°F (85°C).
Milk, whole	12.56	5,702	
Salt	0.07	30	
Pepper, white	0.01	2	
Flour, hard, wheat	0.28	127	3. Prepare starch slurry by whipping flour and starch into remaining milk. Add to kettle and heat to 185°F (85°C). Shut off steam.
Starch, Col-Flo 67	0.38	173	
			4. Pour 2 lb (908 g) sauce over celery in each pan. Mix well.
			5. Cover, label, and freeze.
Totals	37.40	16,975	

NOTE: To serve, heat covered in convection oven at 325°F (163°C), approximately 1 hour and 45 minutes or until internal temperature reaches 160°F (71°C).

CREAMED CELERY

Vegetables

Celery, Fresh: NSN 8915-00-926-4925
Fed HH-V-1744/12

Dairy and Food Oils

1. Milk, Fresh: NSN 8910-00-584-6435
Fed C-M-001678, Type I, Class I
2. Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, White: NSN 8950-00-245-2302
Fed EE-S-631, Type II

Cereal and Bakery Products

Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

Special Procurement

Starch, Col-Flo 67

CREOLE CELERY

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Celery, fresh	17.00	7,718	1. Wash celery thoroughly. Cut into 1-inch (2.54 cm) pieces. Cook celery in salted water until tender. Drain. Place 3 lb (1362 g) celery in each half-size steam table pan.
Water, boiling	5.50	2,497	
Salt	0.10	45	
Bacon, sliced	1.50	681	2. Fry bacon until crisp; chop.
Onions, chopped, dehydrated	0.25	114	3. Place onions in water. Let stand 10 minutes. Drain.
Water, warm	1.00	454	
Peppers, green, diced, frozen	1.50	681	4. Place onion, green peppers, and bacon in steam-jacketed kettle. Saute until vegetables are just tender.
Tomatoes, crushed, canned	13.00	5,902	5. Add crushed tomatoes and seasonings. Mix well. Heat to 185°F (85°C).
Salt	0.06	28	
Pepper, black	0.01	5	
Col-Flo 67 Starch	0.20	90	6. Prepare starch-flour slurry and add to kettle. Heat to 185°F (85°C). Shut off steam.
Water, cold	0.38	173	
Flour, hard, wheat	0.12	56	7. Pour 2 lb (908 g) creole sauce over celery in each pan. Mix well.
TOTALS	40.62	18,444	8. Cover, label, and freeze.

NOTE: To serve, heat covered in convection oven at 325°F (163°C), approximately 1 hour and 45 minutes or until internal temperature reaches 160°F (71°C).

CREOLE CELERY

Meat

Bacon: NSN 8905-00-782-6413
USDA Spec for Slab or Sliced Bacon

Vegetables

1. Celery, Fresh: NSN 8915-00-926-4925
Fed HHH-V-1744/12
2. Onions, Dehydrated: NSN 8915-00-128-1179
Fed JJJ-O-1866, Type I, Style I
3. Peppers, Frozen, Green: NSN 8915-00-081-0856
Fed HHH-V-1745/15, Type I, Style E
4. Tomatoes, Canned: NSN 8915-00-582-4060
Fed JJJ-V-1746/20, Type I

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, Black: NSN 8950-00-616-5486
Fed EE-S-631, Type II

Special Procurement

Starch, Col-Flo 67

CORN PUDDING

Yield: 100 Portions

Each Portion: 4 oz (113 g)

<u>Ingredients</u>	<u>Pounds</u>	<u>Grams</u>	<u>Procedure</u>
Butter or margarine	1.00	454	1. Prepare roux. Simmer 5 minutes in steam kettle.
Flour, hard, wheat	0.25	113	
Milk, nonfat, dry	0.20	90	2. Add reconstituted milk and eggs to kettle. Heat to 180°F (82°C).
Water, warm	.50	227	
Eggs, whole, fresh, lightly beaten	2.00	908	
Sugar	0.13	60	3. Add ingredients in this section and heat to 180°F (82°C).
Salt	0.13	60	
Pepper, white	0.01	2	
Corn, cream style, canned	20.00	9080	
Starch, Col Flo 67	.75	340	4. Prepare a starch slurry and add to mixture. Heat to 185°F (85°C). 5. Pour 6 lb (2724 g) into each half-size steam table pan. 6. Cover, label, and freeze.
Water, cold	1.50	681	
Totals	26.47	12,015	

NOTE: To serve, bake uncovered for 2 hours at 325°F (162°C) in convection oven.

CORN PUDDING

Vegetables

Corn, Cream Style, Canned: NSN 8915-00-465-1897
Fed JJJ-V-1746/6, Style I, Color (b)

Dairy and Food Oils

1. Milk, Nonfat Dry: NSN 8910-00-982-2779
Fed C-M-350, Type I, Style C
2. Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I
3. Eggs, Whole, Fresh: NSN 8910-00-043-3191
Fed C-E-271

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Sugar: NSN 8925-00-127-3073
Fed JJJ-S-791, Type I, Class (a)
3. Pepper, White: NSN 8950-00-245-2302
Fed EE-S-631, Type II

Cereal and Bakery Products

Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

Special Procurement

Starch, Col-Flo 67

FRENCH FRIED EGG PLANT

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Egg plant, peeled sticks 3 x 3/4-inch (7.62 x 1.9 cm)	22.00	9,988	1. Soak in cold water about 30 minutes.
Eggs	0.92	418	2. Beat eggs; add water and blend.
Water, cold	0.26	118	
Bread crumbs	1.50	681	3. Combine bread crumbs, flour, and salt.
Flour, wheat, hard	1.50	681	4. Dip egg plant sticks in egg mixture and bread crumb mixture.
Salt	0.18	81	5. Deep fat fry at 375°F (191°C) until golden brown (approximately 5 minutes).
			6. Place 2 lb 5 oz (1050 g) in each half-size steam table pan.
			7. Cover, label, and freeze.
Totals	26.36	11,967	

- NOTES: 1. To serve, thaw in refrigerator approximately 24 hours. Deep-fat fry at 375 F (191°C) for approximately 2 minutes.
2. Product can be reheated in convection oven at 325°F (163°C) until internal temperature reaches 160°F (71°C), approximately 1½ hours.

FRENCH FRIED EGG PLANT

Vegetables

Egg Plant, Fresh: NSN 8915-00-127-7983
Fed HHH-V-1744/15

Dairy and Food Oils

Eggs, Whole, Fresh: NSN 8910-00-043-3191
Fed C-E-271

Condiments

Salt: NSN 8950-00-262-8886
Fed SS-S-31

Cereal and Bakery Products

1. Bread Crumbs: NSN 8920-00-141-0136
MIL-F-3501, Type III
2. Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

OKRA CREOLE

Yield: 100 Portions

Each Portion: 4 oz (113 g)

<u>Ingredients</u>	<u>Pounds</u>	<u>Grams</u>	<u>Procedure</u>
Okra, cut, frozen	14.00	6,356	1. Partially thaw frozen okra. Break pieces apart. Steam in jet steamer for 7-10 minutes until just tender. Place 3 lb (1362 g) okra in each half-size steam table pan.
Margarine	1.22	554	2. Melt margarine in steam kettle. Place onion in water. Let stand 10 minutes. Drain. Add onion, celery, and peppers to kettle. Saute for 10 minutes or until vegetables are tender.
Onions, chopped, dehydrated	0.29	132	
Water, warm	1.50	681	
Celery, fresh ½-inch, (1.27 cm), chopped	2.45	1,112	
Peppers, green, diced, frozen	1.22	554	
Tomatoes, crushed, canned	4.88	2,216	3. Blend in remaining ingredients and simmer for 10 minutes.
Salt	0.18	82	4. Pour 2 lb (908 g) sauce over okra in each pan. Mix well.
Pepper, black	0.01	6	5. Cover, label, and freeze.
Totals	25.75	11,693	

NOTE: To serve, heat covered in convection oven at 325°F (163°C) for approximately 2 hours or until internal temperature reaches 160°F (71°C).

OKRA CREOLE

Vegetables

1. Okra, Cut, Frozen: NSN 8915-00-252-3785
Fed HHH-V-1745/10, Style II
2. Onions, Dehydrated, Chopped: NSN 8915-00-128-1179
MIL-O-43901
3. Celery, Fresh: NSN 8915-00-926-4925
Fed HHH-V-1744/12
4. Peppers, Frozen, Green: NSN 8915-00-081-0856
Fed HHH-V-1745/15, Type I, Style E
5. Tomatoes, Canned: NSN 8915-00-582-4060
Fed JJJ-V-1746/20, Type I

Dairy and Food Oils

Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, White: NSN 8950-00-245-2302
Fed EE-S-631, Type II

SAVORY BAKED ONIONS

Yield: 100 Portions

Each Portion: 4 oz (113 g)

<u>Ingredients</u>	<u>Pounds</u>	<u>Grams</u>	<u>Procedure</u>
Onions, small, whole frozen	19.00	8,626	1. Steam onions for about 10 minutes in jet steamer. Pour 3 lb (1362 g) of onions into each half-size steam table pan.
Margarine	0.83	377	2. Melt margarine in steam kettle. Add salt, sugar, chili sauce, tomato puree and approximately 2/3 of beef stock. Mix well and heat to 185°F (85°C).
Salt	0.13	59	3. Prepare starch slurry by whipping starch into remaining beef stock. Add to kettle and bring contents to 185°F (85°C). Shut-off steam
Sugar, brown	0.55	250	4. Pour 1 lb 8 oz (681 g) sauce over each pan of onions. Mix well.
Chili sauce	3.57	1,621	5. Cover, label, and freeze.
Tomato puree	3.57	1,621	
Col-Flo 67 starch	0.10	45	
Beef stock	2.20	1,000	
Totals	29.95	13,599	

NOTE: To serve, heat covered in convection oven at 325°F (163°C) for approximately 1 hour and 45 minutes or until internal temperature reaches 160°F (71°C).

SAVORY BAKED ONIONS

Vegetables

Tomato Paste: NSN 8915-00-127-9303
Fed JJJ-V-1746/22, Type I or II

Dairy and Food Oils

Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Sugar, Brown: NSN 8925-01-046-7906
Fed JJJ-S-791, Type II, Class (a) or (b)
3. Chili Sauce: NSN 8950-00-170-4935
Fed JJJ-V-1746/26

Special Procurement

1. Starch, Col-Flo 67
2. Onions, Frozen, Small, Whole

CREAMED SPINACH

Yield: 100 Portions

Each Portion: 4 oz (113 g)

<u>Ingredients</u>	<u>Pounds</u>	<u>Grams</u>	<u>Procedure</u>
Spinach, chopped frozen	20.00	9,080	1. Partially thaw blocks of spinach. Break-up spinach into pieces. Steam in jet steamer for 5 minutes. Place 3 lb (362 g) in each half-size steam table pan.
Margarin.	1.50	681	2. Melt margarine in steam kettle. Add salt, pepper, and 2/3 of the milk. Heat to 185°F (85°C).
Flour, hard wheat	0.28	127	3. Prepare starch slurry by whipping flour and starch into remaining milk. Add to kettle and heat to 185°F (85°C). Shut off steam.
Col-Flo 67 starch	0.38	173	4. Pour 1 lb 12 oz (795 g) sauce over spinach in each pan. Mix well.
Milk, whole	12.45	5,652	5. Cover, label, and freeze.
Salt	0.12	54	
Pepper, white	0.01	2	
Totals	34.74	15,769	

NOTE: To serve, heat covered pans in convection oven at 325°F (163°C) for approximately 1 hour and 45 minutes or until internal temperature reaches 160°F (71°C).

CREAMED SPINACH

Vegetables

Spinach, Frozen, Chopped: NSN 8915-01-010-3224
Fed HHH-V-1745/18, Style II

Dairy and Food Oils

1. Milk, Homogenized: NSN 8910-00-584-6435
Fed C-M-001678, Type I, Class I
2. Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, White: NSN 8950-00-245-2302
Fed EE-S-631, Type II

Cereal and Bakery Products

Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

Special Procurement

Starch, Col-Flo 67

VEGETABLE CHOP SUEY

Yield: 100 Portions

Each Portion: 6 oz (170 g)

Ingredients	Pounds	Grams	Procedure
Celery, diced, ½-inch (1.28 cm)	12.00	5,448	1. Wash, trim, and dice celery. Peel and dice onion. Place vegetables in water. Reserve for use in Step 4.
Onions, diced, ½-inch (1.28 cm)	6.00	2,727	
<hr/>			
Canned and drained:			
Bean sprouts	10.00	4,540	2. Drain. Measure liquid; reserve for Step 3. Slice water chestnuts into 1/8-inch slices (0.31 cm).
Water chestnuts	4.00	1,816	
Bamboo shoots	2.00	908	
Mushrooms, sliced	1.00	454	
Red sweet peppers	2.00	908	
<hr/>			
Drained liquid from onions & celery	12.00	5,448	3. Combine liquid drained from onions & celery with water to make up 12 lb. Pour liquid into steam kettle. Add spices and bring to boil.
Salt	0.63	286	
Pepper, black	0.01	2	
Ginger	0.01	2	
Celery seed	0.01	4	
HVP-3H3	0.11	48	
<hr/>			
Water	17.50	7,945	4. Prepare a starch slurry and gradually add to boiling liquid, stirring continuously until starch gelatinizes and is well blended. Add onions & celery to boiling mixture. Blend well and bring entire contents back to boiling; cook 2 minutes, stirring continuously. Do not overcook. Celery and onions should remain crisp.
Col-Flo 67 Starch	2.38	1,080	
			5. Add vegetables from Step 2 and mix well.
			6. Place 6 lb (2724 g) of product into each half-size steam table pan.
			7. Cover, label, and freeze.
Totals	69.65	31,616	

NOTES: 1. Canned commercial chop suey vegetables (no onions or celery) or Fancy Mixed Chinese Vegetables (onion & celery included) may be substituted in Steps 1 & 2. Suggested source: La Choy, Food Service Division.
2. To serve, heat in convection oven at 325°F (163°C) for 1 hour or until internal product temperature reaches at least 160°F (71°C).

VEGETABLE CHOP SUEY

Vegetables

1. Celery, Fresh: NSN 8915-00-926-4925
Fed HHH-V-1744/12
2. Onions, Dry: NSN 8915-00-616-0200
Fed HHH-V-1744/40
3. Bean Sprouts, Canned: NSN 8915-01-079-6946
4. Mushroom, Canned, Sliced: NSN 8915-00-551-0340
Fed JJJ-V-1746/9, Type II, Style B, D, or F
5. Peppers, Red, Canned: NSN 8915-00-249-4873

Condiments

1. Salt: NSN 8950-00-262-8886;
Fed SS-S-31
2. Pepper, Black: NSN 8950-00-616-5486
Fed EE-S-631, Type II
3. Ginger: NSN 8950-00-519-5657
Fed EE-S-631, Type II
4. Celery Seed: NSN 8950-00-535-3036
Fed EE-S-631, Type I

Special Purchase

1. Bamboo Shoots
2. Starch, Col-Flo 67
3. HVP-3H3 (Nestle)
4. Water Chestnuts

ZUCCHINI WITH TOMATO

Yield: 100 Portions

Each Portion: 4 oz (113 g)

Ingredients	Pounds	Grams	Procedure
Onions, chopped, dehydrated	0.37	170	1. Rehydrate onions in hot water for 10 minutes. Add onion, margarine and zucchini to kettle. Simmer about 15 minutes to thaw zucchini.
Water, hot	0.75	340	
Margarine	0.50	227	
Zucchini, frozen, sliced	20.00	9,080	
Tomatoes, canned, crushed	6.37	2,894	2. Break up tomatoes and add with seasonings, to kettle. Simmer 10 minutes or until almost tender. Place 4 lb 10 oz (4826 g) in each half-size steam table pan.
Salt	0.19	85	
Sugar	0.19	85	3. Cover, label, and freeze.
Pepper, black	0.01	2	
Pepper, cayenne	0.01	1	
Garlic powder	0.01	2	
Totals	28.40	12,886	

- NOTES: 1. Loosen cover slightly, leaving corners intact. Heat in jet steamer at 15 psi (205×10^3 pa) until product reaches 160°F (71°C) or about one hour.
2. Product can also be heated in convection oven at 325°F (163°C) for one hour.

ZUCCHINI WITH TOMATO

Vegetables

1. Onion, Dehydrated, Chopped: NSN 8915-00-128-1179
Fed JJJ-O-1866, Type I, Style I
2. Zucchini, Frozen: NSN 8915-00-616-0229
Fed HHH-V-1745/19, Type II (a)
3. Tomatoes, Canned, Whole: NSN 8915-00-582-4060
Fed JJJ-V-1746/20, Type I

Dairy and Food Oils

Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, Black: NSN 8950-00-616-5486
Fed EE-S-631
3. Pepper, Cayenne: NSN 8950-00-062-7750
Fed EE-S-631
4. Sugar, Granulated: NSN 8925-00-127-3073
Fed JJJ-S-791, Type I, Class A

Special Procurement

Garlic Powder

GRAVIES

Cream Gravy

Giblet Gravy

Mushroom Gravy

CREAM GRAVY

Yield: 100 Portions

Each Portion: 2 fl oz (57 mL)

<u>Ingredients</u>	<u>Pounds</u>	<u>Grams</u>	<u>Procedure</u>
Margarine or meat drippings	2.50	1,135	1. Prepare a roux. Cook 5 to 10 minutes. Do not brown.
Flour, hard, wheat	0.18	85	
Milk, whole	12.55	5,698	2. Combine and add slowly to roux stirring constantly. Heat to 185°F (85°C). 3. Pour 5 lb 4 oz gravy in each half-size steam table pan. 4. Cover, label, and freeze.
Starch, modified	0.43	198	
Salt	0.12	54	
Pepper, white, ground	0.01	1	
Totals	15.79	7,171	

- NOTES: 1. Cream gravy has tendency to thicken during freezing. Additional milk is required to reconstitute from the frozen state.
2. Modified starch - Col-Flo 67 or equivalent starch may be used.
3. To serve, heat covered in 325°F (163°C) convection oven until internal product temperature reaches 160°F (71°C).

CREAM GRAVY

Dairy and Food Oils

1. Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I
2. Milk, Homogenized: NSN 8910-00-584-6435
Fed C-M-001678, Type I, Class I

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, White: NSN 8950-00-245-2302
Fed EE-S-631

Cereal and Bakery Products

Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

Special Procurement

Starch, Col-Flo 67

GIBLET GRAVY

Yield: 100 Portions

Each Portion: 2 fl oz (57 mL)

<u>Ingredients</u>	<u>Pounds</u>	<u>Grams</u>	<u>Procedure</u>
Giblets	5.50	2,497	1. Wash and clean giblets. Cover with water; bring to boil; reduce heat; simmer one hour or until tender. Drain. Reserve liquid for Step 3.
Water, hot	13.00	5,902	
Chicken drippings and clear fat or margarine	2.00	908	2. Add chicken drippings and shortening to steam kettle. Bring to a boil; reduce steam; gradually stir flour into fat. Simmer for 10 minutes.
Flour, hard, wheat	1.00	454	
Stock, hot plus drained liquid from giblets (Step 1)	23.00	10,442	3. Add stock to roux, stirring constantly; bring back to a boil; reduce steam; simmer 10 minutes or until thickened, stirring constantly.
Salt	0.19	86	4. Add seasonings and giblets.
Pepper, black	0.02	7	
Onion powder	0.02	7	
Garlic powder	0.01	3	
Starch, Col-Flo 67	1.06	481	5. Prepare starch slurry; add to kettle. Heat to 185°F; shut off steam.
Water, cold	1.25	568	6. Adjust volume to 3½ gallons (13.2 L). 7. Pour 5 lb 12 oz (2608 g) into each half-size steam table pan. Cover, label, and freeze.
Totals	47.05	21,355	

NOTE: To serve, heat covered in 325°F (163°C) convection oven until internal product temperature reaches 160°F (71°C).

GIBLET GRAVY

Soups and Bouillon

Soup and Gravy Base, Chicken: NSN 8935-00-543-7789
Fed EE-B-575, Type II, Class 1, Style A

Dairy and Food Oils

Margarine: NSN 8945-00-222-0567
MIL-M-10958

Cereal and Bakery Products

Flour, Wheat, Hard: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Pepper, Black: NSN 8950-00-616-5486
Fed EE-S-631, Type II

Special Purchase

1. Starch, Col-Flo 67
2. Garlic powder
3. Onion powder

MUSHROOM GRAVY

Yield: 100 Portions

Each Portion: 2 fl oz (57 mL)

<u>Ingredients</u>	<u>Pounds</u>	<u>Grams</u>	<u>Procedure</u>
Meat drippings or margarine	0.75	340	1. Saute mushrooms about 10 minutes.
Mushrooms, sliced	0.25	113	
Flour, hard, wheat	0.18	82	2. Combine with the above and brown.
Meat stock	12.55	5,698	3. Combine meat stock, modified starch and caramel color. Add to above and stir well. Heat to 185°F (85°C).
Modified starch (Col-Flo 67 or equivalent)	0.45	204	4. Pour 4 lb 12 oz (2150 g) gravy into each half-size steam table pan.
Caramel color	0.03	14	5. Cover, label, and freeze.
Totals	14.21	6,451	

NOTE: To serve, heat covered in 325°F (163°C) convection oven until internal product temperature reaches 160°F (71°C).

MUSHROOM GRAVY

Vegetables

Mushroom, Canned, Sliced: NSN 8915-00-551-0340
Fed JJJ-V-1746/9, Type II, Style B, D, or F

Dairy and Food Oils

Margarine: NSN 8945-00-616-0078
Fed EE-M-0045, Type I

Cereal and Bakery Products

Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

Special Procurements

1. Starch, Col-Flo 67
2. Caramel Color

SAUCES

Pineapple Sauce

Steak Sauce

PINEAPPLE SAUCE

Yield: 100 Portions

Each Portion: 1½ fl oz (42 mL)

<u>Ingredients</u>	<u>Pounds</u>	<u>Grams</u>	<u>Procedure</u>
Pineapple, canned, crushed	3.00	1,362	1. Combine and heat to boiling
Pineapple, juice	4.00	1,816	
Water, warm	1.50	681	
Starch, modified (Col-Flo 67)	0.06	28	2. Prepare a starch-flour slurry and add to the above. Heat to 185°F (85°C).
Flour, wheat, hard	0.06	28	
Water, cold	0.50	227	
Sugar	0.06	28	3. Add. Stir until completely dis- solved.
Salt	0.01	4	4. Pour 4 lb 8 oz (2038 g) sauce into two half-size steam table pans.
Lemon juice	0.03	14	5. Cover, label, and freeze.
Totals	9.22	4,188	

NOTE: To serve, heat covered in 325°F (163°C) oven until internal product temperature reaches 160°F (71°C).

PINEAPPLE SAUCE

Vegetables

1. Pineapple, Canned, Crushed: NSN 8915-00-127-7262
Fed Z-F-1742/23, SType IV (a)
2. Juice, Pineapple, Canned: NSN 8915-00-634-2439
Fed Z-F-1742/19, Style I
3. Juice, Lemon, Frozen: NSN 8915-00-411-2676
MIL-J-11174

Condiments

1. Salt: NSN 8950-00-262-8886
Fed SS-S-31
2. Sugar: NSN 8925-00-127-3073
Fed JJJ-S-791, Type I, Class A

Cereal and Bakery Products

Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

Special Procurement

Starch, Col-Flo 67

STEAK SAUCE

Yield: 100 Portions

Each Portion: 1½ fl oz (42 mL)

Ingredients	Pounds	Grams	Procedure
Flour, wheat, hard	0.18	82	1. Prepare a starch-flour slurry. Heat contents to 185°F (85°C) in steam kettle. Reduce steam.
Col-Flo 67 Starch	0.18	82	
Beef stock	3.00	1,362	
Soup & Gravy base, beef flavored	0.07	31	
Pepper, black, ground	0.01	1	2. Combine and add to above. Continue to simmer 10 minutes.
Beef stock	6.06	2,751	3. Pour 4 lb 12 oz (2150 g) sauce in each half-size steam table pan
Caramel color	0.01	4	4. Cover, label, and freeze.
Garlic powder	0.01	1	
Onion, minced, dehydrated	0.01	5	
Totals	9.53	4,319	

NOTE: To serve, heat covered in 325°F (163°C) convection oven until internal product temperature reaches 160°F (71°C).

STEAK SAUCE

Vegetables

Onion, Dehydrated, Chopped: NSN 8915-00-128-1179
Fed JJJ-O-1866, Type I, Style I

Soup and Bouillon

Soup and Gravy Base, Beef: NSN 8935-00-234-6217
Fed EE-B-575, Type I, Class I, Style A

Condiments

Pepper, Black: NSN 8950-00-616-5486
Fed EE-S-631, Type II

Cereal and Bakery Products

Flour, Hard Wheat: NSN 8920-00-165-6863
Fed N-F-00481, Type I, Class B, Style 2

Special Purchases

1. Starch, Col-Flo 67
2. Caramel Color
3. Garlic Powder

BAKERY PRODUCTS

Buttermilk Biscuits

Corn Bread

Ginger Bread

Cheesecake with Strawberry Topping

German Chocolate Cake

Pineapple Upside Down Cake

Cherry Cobbler

Peach Crisp

Cranberry Crunch

Hotcakes

German Chocolate Cake Icing

Nut Muffins

Pecan Pie

BUTTERMILK BISCUITS

Yield: 100 Portions
Pan size: 18 x 26 sheet

Each Portion: 2 Each
Temperature: 425°F (218°C)

Ingredients	Pounds	Grams	Procedure
Flour, bread	5.56	2,522	1. Combine.
Baking powder	0.22	99	
Baking soda	0.02	9	
Sugar, granulated	0.25	113	
Shortening	1.75	793	2. Cut into dry mixture until fat is uniformly distributed and mixture is crumbly.
Buttermilk	2.50	1,134	3. Add. Mix only until dry ingredients are moistened. 4. Roll on floured surface to 3/4-inch (1.9 cm) thickness. 5. Cut with 2½-inch (6.3 cm) cutter. 6. Bake on lightly greased sheet at 425°F (218°C) approximately 15 minutes. Cool. 7. Wrap, label, and freeze.
Totals	10.30	4,670	

BUTTERMILK BISCUITS

Bakery and Cereal Products

Flour, Wheat, Bread Flour (Hard): NSN 8920-00-165-6864
Fed N-F-481, Type I, Class B, Style 2

Sugar, Confectionery and Nuts

Sugar: NSN 8925-00-127-3074
Fed JJJ-S-791, Type I, Class (a)

Food Oils and Fats

Shortening: NSN 8945-00-080-9396
Fed EE-S-321, Type II, Class 1 (b)

Condiments

1. Baking Powder: NSN 8950-00-125-6333
Fed EE-B-25, Type I
2. Baking Soda: NSN 8950-00-292-9611
Fed EE-B-86

Special Procurement

Buttermilk

CORNBREAD

Yield: 100 Portions (2 pans)
Pan size: 18 x 26 sheet

Each Portion: 1 piece
Temperature: 425°F (218°C)

Ingredients	Pounds	Grams	Procedure
Flour, bread	4.63	2,100	1. Combine ingredients.
Corn meal, yellow	3.75	1,701	
Sugar	1.25	567	
Milk, nonfat, dry	0.63	285	
Baking powder	0.14	63	
Shortening	1.31	594	2. Add shortening and blend until mixture is crumbly.
Eggs, whole, frozen	2.00	907	3. Combine and add slowly to dry ingredients. Mix 2 minutes.
Water	6.25	2,834	4. Pour about 10 lb (4540 g) batter into each greased sheet pan. 5. Bake 30 to 40 minutes at 425°F (218°C) or until the top is slightly browned. Cool. 6. Wrap, label, and freeze.
Totals	19.96	9,051	

CORNBREAD

Dairy Foods and Eggs

1. Eggs, Whole, Frozen: NSN 8910-00-616-0051
Fed C-E-230, Type II, Kind a
2. Milk, Nonfat, Dry: NSN 8910-00-982-2779
Fed C-M-350, Type I, Style C

Bakery and Cereal Products

1. Corn Meal, Yellow: NSN 8920-00-616-0024
Fed N-C-524, Type II, Class B, Granulation I, Color b
2. Flour, Wheat, Bread Flour (Hard): NSN 8920-00-165-6864
Fed N-F-481, Type I, Class B, Style 2

Sugar, Confectionery and Nuts

Sugar: NSN 8925-00-127-3074
Fed JJJ-S-791, Type I, Class (a)

Food Oils and Fats

Shortening: NSN 8945-00-080-9396
Fed EE-S-321, Type II, Class 1 (b)

Condiments

Baking Powder: NSN 8950-00-125-6333
Fed EE-B-25, Type I

GINGERBREAD

Yield: 100 Portions (2 pans)
Pan Size: 18 x 26 sheet

Each Portion: 1 piece
Temperature: 375°F (191°C)

Ingredients	Pounds	Grams	Procedure
Sugar, granulated	4.63	2,100	1. Cream together until smooth.
Shortening	1.38	626	
Molasses	2.00	907	
Flour, bread	6.81	3,088	2. Combine and add to above. Mix well.
Milk, nonfat, dry	0.19	86	
Baking soda	0.09	40	
Ginger, ground	0.03	13	
Cinnamon, ground	0.03	13	
Allspice, ground	0.02	9	3. Add gradually. Mix for 2 minutes. 4. Pour approximately 10 lb (4540 g) batter into two greased sheet pans. 5. Bake approximately 45 minutes at 375°F (191°C). Let cool. 6. Wrap, label, and freeze.
Water, warm	5.25	2,381	
Totals	20.43	9,263	

GINGERBREAD

Dairy Foods and Eggs

Milk, Nonfat, Dry: NSN 8910-00-982-2779
Fed C-M-350, Type I, Style C

Bakery and Cereal Products

Flour, Wheat, Bread Flour (Hard): NSN 8920-00-165-6864
Fed N-F-481, Type I, Class B, Style 2

Sugar, Confectionery, and Nuts

1. Sugar: NSN 8925-00-127-3074
Fed JJJ-S-791, Type I, Class (a).
2. Molasses: NSN 8925-00-125-9454
Fed JJJ-M-576

Food Oils and Fats

Shortening: NSN 8945-00-080-9396
EE-S-321, Type II, Class 1 (b)

Condiments

1. Baking Soda: NSN 8950-00-292-9611
Fed EE-B-86
2. Cinnamon, Ground: NSN 8950-00-127-8049
Fed EE-S-631, Type IIA, IIB, OR IIC
3. Allspice, Ground: NSN 8950-00-519-5643
Fed EE-S-631, Type II
4. Ginger, Ground: NSN 8950-00-519-5657
Fed EE-S-631, Type II

CHEESECAKE WITH STRAWBERRY TOPPING

Yield: 100 Portions (1 pan)
Pan size: 18 x 26 sheet

Each Portion: 1 piece
Temperature: 350°F (177°C)

Ingredients	Pounds	Grams	Procedure
* Graham cracker crumbs	1.53	694	1. Combine. Spread evenly over sheet pan. 2. Bake 10 minutes at 350°F (177°C). Cool.
Sugar, granulated	0.69	313	
Margarine, unsalted, melted	1.20	544	
* Cheesecake Mix, Royal	3.27	1,483	3. Combine. Mix at low speed one minute. Beat at medium speed 3 minutes. 4. Pour into crust. Chill.
Milk, whole	5.25	2,381	
Strawberries, sliced, frozen	3.88	1,760	5. Thaw, drain, and save liquid.
Starch, freeze-thaw stable	0.24	108	6. Combine. Cook until thick and clear. Cool. Add fruit. Spread over chilled cheesecake. 7. Wrap, label, and freeze.
Strawberry juice & water	2.00	907	
Totals	18.06	8,190	

* NOTE: Seven 11-oz packages of Royal Cheese Cake Mix will give the required amount of graham cracker crumbs and cheese mix.

CHEESECAKE WITH STRAWBERRY TOPPING

Dairy Foods and Eggs

Milk, Homogenized: NSN 8910-00-584-6435
Fed C-M-1678, Type I, Class 1

Sugar, Confectionery and Nuts

Sugar: NSN 8925-00-127-3074
Fed JJJ-S-791, Type I, Class (a)

Fruits and Vegetables

Strawberries, Sliced, Frozen: NSN 8915-00-582-4053
Fed Z-F-1743/2, Type of Pack (a)

Special Procurement

1. Margarine, Unsalted
2. Cheesecake Mix, Royal
3. Starch, Col-Flo 67

GERMAN CHOCOLATE CAKE

Yield: 100 Portions (2 pans)
Pan size: 18 x 26 sheet

Each Portion: 1 piece
Temperature: 375°F (191°C)

Ingredients	Pounds	Grams	Procedure
Shortening	1.13	512	1. Cream together.
Margarine, unsalted	1.13	512	
Sugar, granulated	3.38	1,533	
Egg yolks, fresh	1.13	512	2. Add slowly. Blend until smooth.
Chocolate, Bavarian, melted	1.13	512	3. Combine.
Water, boiling	1.13	512	
Vanilla	0.05	22	
Buttermilk	2.41	1,093	
Flour, cake	2.34	1,061	4. Combine. Add to creamed mixture with liquid from Step 3. Mix well.
Baking soda	0.05	22	
Egg whites	1.13	512	5. Whip until stiff. Fold into above mixture. 6. Weigh 7½ lb batter (3405 g) per greased sheet pan. 7. Bake 40 minutes at 375°F (191°C). Cool. 8. Wrap, label, and freeze.
Totals	15.01	6,803	

GERMAN CHOCOLATE CAKE

Dairy Foods and Eggs

Eggs, Shell: NSN 8910-00-043-3191
Fed C-E-271, Condition 2

Bakery and Cereal Products

Flour, Wheat, Cake Flour (Soft): NSN 8920-00-140-7749
Fed N-F-481

Sugar, Confectionery and Nuts

Sugar: NSN 8925-00-127-3074
Fed JJJ-S-791, Type I, Class (a)

Food Oils and Fats

Shortening: NSN 8945-00-080-9396
Fed EE-S-321, Type II, Class 1 (b)

Condiments

1. Baking Soda: NSN 8950-00-292-9611
Fed EE-B-86
2. Extract, Vanilla: NSN 8950-00-148-7254
Fed EE-E-911, Type B, Style I

Special Procurement

1. Margarine, Unsalted
2. Chocolate, Bavarian
3. Buttermilk

PINEAPPLE UPSIDE DOWN CAKE

Yield: 100 Portions (2 pans)
Pan size: 18 x 26 sheet

Each Portion: 1 piece
Temperature: 375°F (191°C)

Ingredients	Pounds	Grams	Procedure
Sugar, granulated	1.13	512	1. Combine and spread half of mixture over each of two sheet pans.
Sugar, brown	1.13	512	
Margarine, unsalted	2.25	1,020	
Syrup, blended	0.63	285	
Pineapple, sliced, canned	11.44	5,189	2. Drain pineapple and place in rows 9 x 6 over sugar mixture in each sheet pan. Place a cherry in each pineapple ring.
Cherries, Maraschino	0.56	254	
Sugar, granulated	3.13	1,419	3. Cream together.
Shortening	1.14	517	
Baking powder	0.17	77	
Flour, cake	2.50	1,134	
Milk, nonfat, dry	0.27	122	
Eggs, whole, frozen	1.88	852	4. Add. Blend until smooth.
Water, cold	1.78	807	5. Combine. Add to above. Blend until smooth.
Vanilla	0.05	22	6. Scale about 5 lb (2270 g) batter over the fruit in each sheet pan.
			7. Bake 40-45 minutes at 375°F (191°C).
			8. Wrap, label, and freeze.
Totals	28.06	12,722	

PINEAPPLE UPSIDE DOWN CAKE

Dairy Food and Eggs

1. Eggs, Whole, Frozen: NSN 8910-00-616-0051
Fed C-E-230, Type II, Kind a
2. Milk, Nonfat, Dry: NSN 8910-00-982-2779
Fed C-M-350, Type I, Style C

Fruits and Vegetables

1. Cherries, Maraschino: NSN 8915-00-782-2976
MIL-C-35071
2. Pineapple, Canned, Slices: NSN 8915-00-170-5148
Fed Z-F-1742/23, Style I

Sugar, Confectionery and Nuts

1. Sugar, Granulated: NSN 8925-00-127-3074
Fed JJJ-S-791, Type I, Class (a)
2. Sugar, Brown, Light: NSN 8925-01-046-7906
Fed JJJ-S-791, Type II, Class (a) or (b)
3. Syrup, Blended: NSN 8925-00-682-6707
Fed JJJ-S-351, Type III

Food Oils and Fats

Shortening: NSN 8945-00-080-9396
Fed EE-S-321, Type II, Class 1 (b)

Condiments

1. Baking Powder: NSN 8950-00-125-6333
Fed EE-B-25, Type I
2. Extract, Vanilla: NSN 8950-00-148-7254
Fed EE-E-911, Type B, Style I

Special Procurement

1. Margarine Unsalted
2. Flour, Cake

CHERRY COBBLER

Yield: 100 Portions
Pan size: Steam Table

Each Portion: #10 scoop

Ingredients	Pounds	Grams	Procedure
Cherries, canned, red, sour, pitted	25.75	11,679	1. Drain and save liquid.
Starch, freeze-thaw stable	1.00	453	2. Combine starch and water. Stir until smooth.
Water, cold	1.50	680	
Juice, cherry	3.50	1,587	3. Bring juice to a boil. Add starch mixture gradually to boiling juice. Cook until thick and clear, stirring constantly.
Sugar, granulated	7.00	3,175	4. Stir gradually into thickened mix- ture, stirring constantly. Bring to a boil. Remove from heat.
Food coloring, red	0.06	27	5. Add red coloring to thickened mix- ture. Fold in cherries. Pour into steam table pans. Wrap, label, and freeze.
Pastry squares PP-003-10-01	100 each		6. Prepare referenced recipe. Bake pastry squares as directed. Let cool. 7. Pack and freeze pastry squares in a separate pan. To serve, thaw fill- ing and portion into fruit dishes. Top with thawed pastry squares.
Totals	38.81	17,601	

CHERRY COBBLER

Fruits and Vegetables

Cherries, Canned, Red Tart (Sour), Pitted: NSN 8915-00-286-5486
Fed Z-F-1742/6, Type I (a)

Sugar, Confectionery and Nuts

Sugar: NSN 8925-00-127-3074
Fed JJJ-S-791, Type I, Class (a)

Condiments

Food Coloring, Red: NSN 8950-00-823-7664
MIL-F-35093, Type I

Special Procurement

Starch, Col-Flo 67 (see pg. 12)

PEACH CRISP

Yield: 100 Portions (2 pans)
Pan size: 18 x 26 sheet

Each Portion: 1 piece
Temperature: 375°F (191°C)

Ingredients	Pounds	Grams	Procedure
Peaches, canned, sliced	20.25 (3 No. 10 cans)	9,185	1. Drain fruit. Arrange about 3 qt (2.8 L) fruit in each greased pan.
Sugar, granulated	1.00	453	2. Combine ingredients; sprinkle over peaches. Stir lightly to moisten flour mixture.
Flour, bread	.38	172	
Cinnamon, ground	0.02	9	
Nutmeg, ground	0.01	4	
Flour, bread	1.25	567	3. Combine ingredients.
Baking powder	0.01	4	
Baking soda	0.01	4	
Rolled oats	1.00	453	
Sugar, brown	2.50	1,134	
Margarine, unsalted	1.50	680	4. Add margarine to mixture from Step 3. Mix until crumbly. Sprinkle 2½ qt (2.4 L) mixture over fruit in each pan. 5. Bake 40 minutes at 375°F (191°C) or until browned. Let cool. 6. Wrap, label, and freeze.
Totals	27.93	12,665	

PEACH CRISP

Fruits and Vegetables

Peaches, Canned, Sliced: NSN 8915-00-577-4203
Fed Z-F-1742/21

Bakery and Cereal Products

1. Flour, Wheat, Bread Flour (Hard): NSN 8920-00-165-6864
Fed N-F-481, Type I, Class B, Style 2
2. Cereal, Rolled Oats: NSN 8920-00-139-7709
Fed N-C-195, Type II

Sugar, Confectionery and Nuts

1. Sugar: NSN 8925-00-127-3074
Fed JJJ-S-791, Type I, Class (a)
2. Sugar, Brown, Light: NSN 8925-01-046-7906
Fed JJJ-S-791, Type II, Class (a) or (b)

Condiments

1. Baking Powder: NSN 8950-00-125-6333
Fed EE-B-25, Type I
2. Baking Soda: NSN 8950-00-292-9611
Fed EE-B-86
3. Cinnamon, Ground: NSN 8950-00-127-8049
Fed EE-S-631, Type IIA, IIB or IIC
4. Nutmeg, Ground: NSN 8950-00-538-1570
Fed EE-S-631, Type II

Special Procurement

Margarine, Unsalted

CRANBERRY CRUNCH

Yield: 100 Portions (2 pans)
Pan size: 18 x 26 sheet

Each Portion: 1 piece
Temperature: 350°F (176°C)

Ingredients	Pounds	Grams	Procedure
Flour, bread	2.00	907	1. Combine ingredients.
Sugar, brown	2.50	1,134	
Rolled oats	1.25	567	
Baking powder	0.02	9	
Baking soda	0.02	9	
Margarine, unsalted	1.50	680	2. Add margarine; mix 2 minutes or until mixture is crumbly.
Cranberry sauce, jellied (2 No. 10 Can)	14.63	6,636	3. Break up cranberry sauce with a wire whip. Spread 3 qt (2.8 L) over bottom of each greased pan. 4. Sprinkle about 3 qt (2.8 L) crumb mixture over sauce in each pan. 5. Bake 45 minutes at 350°F (176°C). Cool. 6. Wrap, label, and freeze.
TOTALS	21.92	9,942	

CRANBERRY CRUNCH

Fruits and Vegetables

Cranberry Sauce, Jellied: NSN 8915-00-851-6564
Fed Z-F-1742/7, Style I

Bakery and Cereal Products

1. Flour, Wheat, Bread Flour (Hard): NSN 8920-00-165-6864
Fed N-F-481, Type I, Class B, Style 2
2. Cereal, Rolled Oats: NSN 8920-00-139-7709
Fed N-C-195, Type II

Sugar, Confectionery and Nuts

Sugar, Brown, Light: NSN 8925-01-046-7906
Fed JJJ-S-791, Type II, Class (a) or (b)

Condiments

1. Baking Powder: NSN 8950-00-125-6333
Fed EE-B-25, Type I
2. Baking Soda: NSN 8950-00-292-9611
Fed EE-B-86

Special Procurement

Margarine, Unsalted

HOTCAKES

Yield: 100 Portions

Serving Portion: 2 cakes
Temperature: 375°F (191°C)

<u>Ingredients</u>	<u>Pounds</u>	<u>Grams</u>	<u>Procedure</u>
Eggs, whole, frozen (44 eggs)	5.81	2,635	1. Whip until thoroughly mixed.
Sugar, granulated	0.81	367	
Water, cold	13.31	6,037	2. Add to the above. Mix thoroughly.
Salad oil	1.25	567	
Flour, bread	9.56	4,336	3. Add to above. Mix thoroughly.
Milk, nonfat, dry	0.75	353	4. Package, mark, and freeze.
			5. Allow to thaw under refrigeration.
Baking powder	0.50	226	6. Add to thawed batter from Step 5. Mix in well.
			7. Deposit and fry on lightly greased griddle set at 375°F (191°C).
Totals	32.02	14,521	

HOTCAKES

Dairy Foods and Eggs

1. Eggs, Whole, Frozen: NSN 8910-00-616-0051
Fed C-E-230, Type II, Kind a
2. Milk, Nonfat, Dry: NSN 8910-00-982-2779
Fed C-M-350, Type I, Style C

Bakery and Cereal Products

Flour, Wheat, Bread Flour (Hard): NSN 8920-00-165-6864
Fed N-F-481, Type I, Class B, Style 2

Sugar, Confectionery and Nuts

Sugar: NSN 8925-00-127-3074
Fed JJJ-S-791, Type I, Class (a)

Food Oils and Fats

Salad Oil: NSN 8945-00-616-0081
Fed JJJ-S-30, Type B or C

Condiments

Baking Powder: NSN 8950-00-125-6333
Fed EE-B-25, Type I

GERMAN CHOCOLATE CAKE ICING

Yield: 2½ qt (2.4 L)

Ingredients	Pounds	Grams	Procedure
Milk, evaporated	1.25	567	1. Combine. Cook over boiling water.
Sugar, granulated	1.28	580	
Egg yolks, fresh, beaten	0.44	199	
Vanilla	0.03	13	
Margarine, unsalted	1.00	453	2. Add. Cook until thick and smooth. Cool.
Coconut, flaked	0.66	299	3. Add. Mix well. 4. Frost cakes using 1 to 1½ qt (0.9 to 1.4 L) per sheet pan.
Pecans, chopped	0.63	285	
Totals	5.29	2,396	

GERMAN CHOCOLATE CAKE ICING

Dairy Foods and Eggs

1. Milk, Evaporated: NSN 8910-00-126-3443
Fed C-M-371, Type I
2. Eggs, Shell: NSN 8910-00-043-3191
Fed C-E-271, Condition 2

Sugar, Confectionery and Nuts

1. Sugar: NSN 8925-00-127-3074
Fed JJJ-S-791, Type I, Class (a)
2. Coconut, Prepared, Flakes: NSN 8925-00-419-4324
Fed Z-C-571, Type I, Style 4
3. Pecans: NSN 8925-00-256-3814
Fed Y-P-190

Condiments

Extract, Vanilla: NSN 8950-00-148-7254
Fed EE-E-911, Type B, Style I

Special Procurement

Margarine, Unsalted

NUT MUFFINS

Yield: 100 Portions
Pan size: Muffin tins

Each Portion: 2 Muffins
Temperature: 400°F (205°C)

Ingredients	Pounds	Grams	Procedure
Sugar, granulated	1.75	793	1. Cream together until smooth.
Shortening	1.44	653	
Eggs, whole, frozen	1.88	852	2. Add to above. Mix well.
Vanilla	0.05	22	3. Combine and add to above. Mix well.
Water	2.50	1,134	
Flour, bread	1.00	453	4. Combine. Add to the above. Mix until smooth.
Flour, cake	3.13	1,419	
Baking powder	0.25	113	
Milk, nonfat, dry	0.31	140	
Pecans, pieces	1.00	453	5. Add. Mix in gently. 6. Deposit in greased muffin tins with No. 16 scoop. 7. Bake 15 to 20 minutes at 400°F (205°C). Let cool. 8. Wrap, label, and freeze.
Totals	13.31	6,032	

NUT MUFFINS

Dairy Foods and Eggs

1. Eggs, Whole, Frozen: NSN 8910-00-616-0051
Fed C-E-230, Type II, Kind a
2. Milk, Nonfat, Dry: NSN 8910-00-982-2779
Fed C-M-350, Type I, Style C

Bakery and Cereal Products

Flour, Wheat, Bread Flour (Hard): NSN 8920-00-165-6864
Fed N-F-481, Type I, Class B, Style 2

Sugar, Confectionery and Nuts

1. Sugar: NSN 8925-00-127-3074
Fed JJJ-S-791, Type I, Class (a)
2. Pecans: NSN 8925-00-256-3814
Fed Y-P-190

Food Oils and Fats

Shortening: NSN 8945-00-080-9396
Fed EE-S-321, Type II, Class 1 (b)

Condiments

1. Extract, Vanilla: NSN 8950-00-148-7254
Fed EE-E-911, Type B, Style I
2. Baking Powder: NSN 8950-00-292-9611
Fed EE-B-86

Special Procurement

Flour, Cake

PECAN PIE

Yield: 100 Portions (12 pies)
Pan size: 9-inch diameter

Each Portion: 1 piece
Temperature: 350°F (177°C)

Ingredients	Pounds	Grams	Procedure
Pie shells, unbaked PP-001-10-02	12 each		1. Prepare referenced recipe. Do not bake.
Pecans, chopped	2.88	1,306	2. Pour into pie shells. Use approximately 3/4 cup per pie.
Sugar, granulated	5.88	2,667	3. Cream together until smooth.
Margarine, unsalted	0.34	154	
Eggs, whole, frozen, beaten	4.13	1,873	4. Add to above. Blend until smooth.
Syrup, blended	5.00	2,268	5. Fill unbaked pie shells with 3 to 4 cups filling per pie.
Vanilla	0.09	40	6. Bake 30 to 40 minutes at 350°F (177°C). Cool.
			7. Wrap, label, and freeze.
Totals	18.32	8,308	

PECAN PIE

Dairy Foods and Eggs

Eggs, Whole, Frozen: NSN 8910-00-616-0051
Fed C-E-230, Type II, Kind a

Sugar, Confectionery and Nuts

1. Sugar: NSN 8925-00-127-3074
Fed JJJ-S-791, Type I, Class (a)
2. Syrup, Blended: NSN 8925-00-682-6707
Fed JJJ-S-351, Type III
3. Pecans: NSN 8925-00-256-3814
Fed Y-P-190

Condiments

Extract, Vanilla: NSN 8950-00-148-7254
Fed EE-E-911, Type B, Style I

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