

Foodco
Profit Center: FOOD SERVICE SOLUTIONS, Account #: 1-800-425-1425
Cooks' Recipe - (Cooks Recipe Report)

Recipe: M115 CHEF'S SALAD
 Batch: ONE SERVING
 Portions: 56
 Pan Size:
 Yield: 56 CT

Recipe Group: SALADS
 Prep Location: COOKS LINE
 Portion Size: 1.000 CT
 Portions/Pan: 0

| Item # | Item Description | Prep Instructions | Measurement Description |
|--------|----------------------|-------------------|-------------------------|
| M115 | CHEF'S SALAD | | |
| 3012 | LETTUCE, ICEBERG | | 14 LB |
| 3004 | CARROTS | STICKS | 7 LB |
| 1900 | HAM, DICED 1/2' | | 7 LB |
| 7012 | CHEESE, MILD CHEDDAR | | 7 LB |
| 7030 | EGGS | | 56 CT |
| 6050 | ROLL, DINNER | | 56 CT |
| 7007 | BUTTER, CHIPS | | 112 CT |

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Cooks' Recipe - (Cooks Recipe Report)

Recipe: M345 ROLL & BUTTER
 Batch: ONE SERVING
 Portions: 62
 Pan Size:
 Yield: 62 CT

Recipe Group: SIDE ORDERS
 Prep Location: WAITRESS STATION
 Portion Size: 1.000 CT
 Portions/Pan: 0

| Item # | Item Description | Prep Instructions | Measurement Description |
|--------|------------------|-------------------|-------------------------|
| M345 | ROLL & BUTTER | | |
| 6050 | ROLL, DINNER | | 62 CT |
| 7007 | BUTTER, CHIPS | | 124 CT |

Recipe instructions for M345 ROLL & BUTTER
 Serve on a bread plate

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Cooks' Recipe - (Cooks Recipe Report)

Recipe: M215 ENTREE, MEAT LOAF
Batch: ONE SERVING
Portions: 100
Pan Size:
Yield: 100 CT

Recipe Group: DINNER ENTREES
Prep Location: COOKS LINE
Portion Size: 1.000 CT
Portions/Pan: 0

| Item # | Item Description | Prep Instructions | Measurement Description |
|--------|--------------------------------|-------------------|-------------------------|
| M215 | ENTREE, MEAT LOAF | | |
| P8040 | MEAT LOAF | | 50 LB |
| | 1003 BEEF, GROUND 85/15 | | 41 3/4 LB |
| | 3021 ONIONS, YELLOW JUMBO | | 2 LB, 1 3/8 WZ |
| | 6005 BREAD, CRUMBS | | 1 GAL, 2/3 CUP |
| | 7030 EGGS | | 25 CT |
| | 4470 SALT | | 4 1/4 TBL |
| | 4460 PEPPER, BLACK | | 4 1/4 TBL |
| | 4430 GARLIC, POWDER | | 2 TBL, 2 3/8 Ts |
| S8920 | SALES MIX, VEGETABLE | | 15 LB, 10 WZ |
| | 3004 CARROTS | | 4 LB |
| | 4110 CORN, WHOLE KERNEL FROZEN | | 4 LB |
| | 4105 BEANS, GREEN BEAN | | 4 LB |
| | 4120 PEAS, FROZEN | | 4 LB |
| M345 | ROLL & BUTTER | | 100 CT |
| | 6050 ROLL, DINNER | | 100 CT |
| | 7007 BUTTER, CHIPS | | 200 CT |
| M305 | POTATO, BAKED | | 100 CT |
| | 3028 POTATOES, 90 CT | | 100 CT |
| | 7040 MARGARINE SOLIDS | | 12 1/2 LB |
| | 7050 SOUR CREAM | | 6 1/4 LB |
| | 4470 SALT | | 5 WZ |
| | 4460 PEPPER, BLACK | | 5 WZ |

Recipe instructions for M215 ENTREE, MEAT LOAF
 instructions for meat loaf entre go here

Recipe instructions for P8040 MEAT LOAF
 Instructions for the batch meat loaf go here

Recipe instructions for M345 ROLL & BUTTER
 Serve on a bread plate

Recipe instructions for M305 POTATO, BAKED
 Instructions for baked potato go here

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Cooks' Recipe - (Cooks Recipe Report)

Recipe: M200 ENTREE, CHICKEN BROILED 6 OZ
Batch: ONE SERVING 6 WZ
Portions: 153
Pan Size:
Yield: 153 CT

Recipe Group: DINNER ENTREES
Prep Location: COOKS LINE
Portion Size: 1.000 CT
Portions/Pan: 0

| Item # | Item Description | Prep Instructions | Measurement Description |
|--------|-------------------------------|-------------------|-------------------------|
| M200 | ENTREE, CHICKEN BROILED 6 OZ | | |
| A8810 | GARNISH, DINNER ENTREE SET-UP | | 153 CT |
| 4045 | PICKLE, SLICES | | 306 CT |
| 3004 | CARROTS | STICKS | 9 LB, 9 WZ |
| 3023 | PARSLEY, FRESH | | 153 CT |
| 1500 | CHICKEN, BREAST 6WZ | | 306 CT |
| 4125 | POTATOES, FRIES FROZEN | | 38 1/4 LB |
| S8920 | SALES MIX, VEGETABLE | | 24 LB |
| 3004 | CARROTS | | 6 LB |
| 4110 | CORN, WHOLE KERNEL FROZEN | | 6 LB |
| 4105 | BEANS, GREEN BEAN | | 6 LB |
| 4120 | PEAS, FROZEN | | 6 LB |
| P8082 | SOUP, FRENCH ONION | | 1 1/4 GAL |
| 9010 | WATER | | 3 2/3 QT |
| 3021 | ONIONS, YELLOW JUMBO | | 3 LB, 9 3/8 WZ |
| 7040 | MARGARINE SOLIDS | | 4 13/16 WZ |
| 4410 | BASE, BEEF | | 4 13/16 WZ |
| 4464 | PEPPER, WHITE | | 2 TBL, 1 3/16 Ts |
| 4053 | SAUCE, WORCESTERSAUCE | | 1 1/4 FZ |
| M345 | ROLL & BUTTER | | 153 CT |
| 6050 | ROLL, DINNER | | 153 CT |
| 7007 | BUTTER, CHIPS | | 306 CT |
| M120 | COFFEE | | 153 CT |
| 9200 | COFFEE | | 28 3/4 GAL |
| 9215 | SUGAR, GRANULATED PC | | 459 CT |
| 9210 | CREAMER NON DAIRY | | 306 CT |

Recipe instructions for A8810 GARNISH, DINNER ENTREE SET-UP

Recipe instructions for P8082 SOUP, FRENCH ONION
 Instructions for Soup go here

Recipe instructions for M345 ROLL & BUTTER
 Serve on a bread plate

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Cooks' Recipe - (Cooks Recipe Report)

Recipe: M295 MILK, SMALL 8 WZ
 Batch: ONE SERVING
 Portions: 234
 Pan Size:
 Yield: 234 CT

Recipe Group: BEVERAGES
 Prep Location: WAITRESS STATION
 Portion Size: 1.000 CT
 Portions/Pan: 0

| Item # | Item Description | Prep Instructions | Measurement Description |
|--------|------------------|-------------------|-------------------------|
| M295 | MILK, SMALL 8 WZ | | |
| | 7042 MILK, 2% | | 14 2/3 GAL |

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Cooks' Recipe - (Cooks Recipe Report)

Recipe:
Batch:
Portions: 50
Pan Size:
Yield: 50 CT

Recipe Group:
Prep Location:
Portion Size: 1.000 CT
Portions/Pan:

| Item # | Item Description | Prep Instructions | Measurement Description |
|--------|------------------|-------------------|-------------------------|
| 3001 | BANANAS | | |

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Cooks' Recipe - (Cooks Recipe Report)

Recipe:
Batch:
Portions: 5
Pan Size:
Yield: 5 CT

Recipe Group:
Prep Location:
Portion Size: 1.000 CT
Portions/Pan:

| Item # | Item Description | Prep Instructions | Measurement Description |
|--------|------------------|-------------------|-------------------------|
| 3003 | CANTALOUPE | | |