

Recipe # : 1542

Student Count : 100

Cuban Pork : NutriStudents K-12

Serving Size : 1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S3	SELECT ONE BELOW		COOKING METHOD:
904659	*PORK SHOULDER - SEABOARD - 118050	12.25 LB	STANDARD OVEN:4" DEEP FULL HOTEL PAN
904660	*PORK SHOULDER - SEABOARD - 28033	12.25 LB	
904611	*PORK LEG - USDA - 100173	15.25 LB	STEPS:
904116	BLACK PEPPER GROUND - GENERIC - -	1 Tbsp	1.PLACE THAWED PORK INTO THE PAN.
904115	GARLIC GRANULATED - GENERIC - -	1 Tbsp	2.ADD SPICES, WATER AND MIX WELL.
904131	SALT KOSHER - GENERIC - -	1 Tbsp	3.WRAP PAN WITH PLASTIC WRAP & TINFOIL.
904308	WATER	2 & 1/4 CUP + 1 Tbsp + 2 Tsp	HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK.
			TEMP:
			IF USING A CONVECTION OVEN, DECREASE TEMP BY 25° to 50°
			4.PREHEAT OVEN TO 325°
			HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE.
			SERVICE:
			5.SERVE EACH STUDENT A 1/4 OF A CUP EACH.
			CREDITABLE PRODUCTS:
			PRODUCT#:USDA 100173
			2.42 OZ (UNCOOKED) EACH, CREDITS AS 1 MEAT/MEAT ALTERNATIVE

Nutrients based on 1 Serving Size	
Calories	139 kcal
Total Fat	8.33 g
Sodium	79.14 mg
Carbs	0 mg

Components	
Meat/Alt:	1 oz. eq.
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	1541	Student Count :	100
Deli Ham : NutriStudents K-12		Serving Size :	3 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904534	DELI HAM - HORMEL - 39493	300 QTY	<p>COOKING METHOD: NO COOK</p> <p>HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>1.SERVE EACH STUDENT 3 SLICES EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:HORMEL 39493</p> <p>3 EACH, CREDITS AS 0.5MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
Calories	46 kcal
Total Fat	1.52 g
Sodium	531.55 mg
Carbs	2.28 mg

Components	
Meat/Alt:	0.5 oz. eq.
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # : 1543

Student Count : 100

Swiss Cheese : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		
904650	*CHEESE SLICES SWISS - BONGARDS - 10043-1	100 QTY	COOKING METHOD: NO COOK STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 1.SERVE EACH STUDENT 1 EACH. CREDITABLE PRODUCTS: PRODUCT# BONGARD 10043-1 1 EACH, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE PRODUCT# GREAT LAKES 100075 1 EACH, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE
904651	*CHEESE SLICES SWISS - GREAT LAKES - 100075	100 QTY	

Nutrients based on 1 Serving Size	
Calories	50 kcal
Total Fat	4 g
Sodium	210 mg
Carbs	1 mg

Components	
Meat/Alt:	0.5 oz. eq.
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	3249	Student Count :	100
Hamburger Bun : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903995	BUN HAMBURGER - BAKER BOY - 31014	100 QTY	<p>COOKING METHOD: NO COOK</p> <p>SERVICE: SERVE EACH STUDENT 1 EACH.</p> <p>PRODUCT#:BAKER BOY 31014 1 EACH, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>

Nutrients based on 1 Serving Size	
Calories	110 kcal
Total Fat	1.5 g
Sodium	190 mg
Carbs	21 mg

Components	
Meat/Alt:	0
Grains:	2 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0