



K-12 COOKING GUIDE



Proven technology. Authentic results.



The **Baxter K-12 Recipe Guide** is a valuable resource for school cafeterias which offers a wide range of nutritious, creditable recipes tailored for school nutrition programs, ensuring meals meet the dietary guidelines and regulations required for school foodservice. The recipes selected will provide a variety of healthy but appealing meal options to students, which can help increase meal participation and reduce plate waste. Additionally, they can serve as a tool for staff training, offering culinary tips and techniques to enhance the skills of cafeteria personnel. By utilizing these recipes, schools can offer diverse and delicious meals that can improve student satisfaction and contribute to a healthier school environment.

We offer our support to frontline cafeteria employees, the unsung heroes of our everyday lives. We recognize your role in creating and serving healthy and delicious meals which can have a lasting impact on a child's day. We hope these recipes along with your Baxter equipment will increase your food quality, reduce production time, and inspire you to create your own innovative recipes.

We appreciate you, we support you, we thank you!

Enjoy your Baxter equipment.

The Baxter Team

RECIPES

BREAKFAST

Turkey Breakfast Burrito	4
Frozen Pancakes	5
Frozen Waffles	5

MAIN DISHES

POULTRY

Breaded Chicken Breast	6
Chicken Nuggets	6
Chicken Breast (<i>Precooked Skinless, Boneless</i>)	7
Chicken Legs	7
Chicken Fajita & Diced Chicken (<i>Precooked</i>)	8
Turkey Corn Dogs	8
Teriyaki Noodles with Chicken	9
Buffalo Chicken Pizza	10
Orange Ginger Sesame Turkey Boat	11

BEEF

Sloppy Joes (<i>Using Beef Crumbles or Ground Turkey</i>)	12
Precooked Hamburger Patties	12
Taco Meat (<i>Using Precooked Beef Crumbles or Ground Turkey</i>)	13
Meatballs, Cabbage & Tomato Bowl	14
Beef Fajitas	15
Lasagna	15

PORK

Carnitas Enchiladas	16
Fiesta Carnitas Totchos	17
Cuban Sandwich	18

VEGETARIAN

Arroz Con Queso	19
Precooked Veggie Patties	20

SIDE DISHES

VEGETABLES

Baked Beans	21
Vegetable Medley	21
Steamed Broccoli, Corn, Carrots, Green Beans	22
Peas	23
Roasted Cauliflower Florets	23
Roasted Zucchini, Peppers, Carrots	24

STARCHES & GRAINS

Parboiled Brown Rice	25
Brown Rice	25
Rice Pilaf	26
Barley	26
Couscous	27
Lentils	27
Whole Baked Potato	28
French Fries (<i>Sweet Potato Fries, Potato Smiles, Tater Tots</i>)	28
Roasted Red Potatoes	29
Macaroni and Cheese	30

DESSERTS

Brownies	31
Cherry Crisp	32
Apple Cake	33
Monster Cookies	34
Oatmeal Cookies	35

The food images in this cooking guide may be representative and not depict the actual recipes.

MINIMUM COOKING TEMPERATURES

165°F

(74°C) for

<1 SECOND (INSTANTANEOUS)

- Poultry – including whole or ground chicken, turkey, or duck
- Stuffing made with fish, meat or poultry
- Stuffed meat, seafood, poultry, or pasta
- Dishes that include previously cooked TCS (Temperature Controlled for Safety) ingredients

155°F

(68°C) for

17 SECONDS

- Ground meat – including beef, pork, and other meat
- Injected meat – including brined ham and flavor-injected roasts
- Mechanically tenderized meat
- Ratites – including ostrich and emu
- Ground seafood – including chopped or minced seafood
- Shell eggs that will be hot-held for service
- Ground meat from game animals commercially raised and inspected

145°F

(63°C) for

15 SECONDS

- Seafood – including fish, shell fish, and crustaceans
- Steaks/chops of pork, beef, veal, and lamb
- Commercially raised game
- Shell eggs that will be served immediately

145°F

(63°C) for

4 MINUTES

- Roasts of pork, beef, veal, and lamb

135°F

(57°C) for

NO MINIMUM TIME

- Food from plants, fruit, vegetables, grains, (e.g., rice, pasta) and legumes (e.g., beans, refried beans) that will be hot-held for service

For more information and resources on food safety, visit:

foodsafetyfocus.com

TURKEY BREAKFAST BURRITO



Yield

25 Servings

Ingredients

2 lbs., 6 oz. Turkey Sausage Crumbles

1½ lbs. Liquid Eggs

12½ oz. Cheddar Cheese

25 Tortillas, Whole Grain, 8", USDA

1¼ cups Salsa

Nutrition Facts per Serving (1 burrito):

296 calories, 14g total fat, 6g saturated fat, 0g trans fat,
120mg cholesterol, 528mg sodium, 22g carbohydrates,
4g fiber, 19g protein

Preparation Instructions

- 1 Pre-heat oven to 350°F. Place crumbles in a 2" hotel pan. Cover and heat until crumbles reach an internal temperature of 165°F.

STEP 1: Oven Temperature 350°F, 10 minutes, no steam, vent closed

- 2 Place liquid eggs in a 2" hotel pan and place in a 350°F preheated oven.

STEP 1: Oven Temperature 350°F, 5 minutes, 20 seconds of steam, vent closed

STEP 2: Oven Temperature 275°F, 8 minutes, 20 seconds of steam, vent closed

STEP 3: Oven Temperature 275°F, 8 minutes, 20 seconds of steam, vent closed

You will need to stir eggs once after each step in the recipe.

- 3 Warm tortillas in the oven for 2-3 minutes using 10 seconds of steam.

To Assemble

- 1 Lay out tortillas. Place 1½ oz. of sausage crumbles on each tortilla. Top with 1 oz. of scrambled eggs, ½ oz. of cheddar cheese, and ½ oz. (1 Tbsp.) of salsa.
- 2 Fold tortillas into burritos. Hold at 135°F. until service.

FROZEN PANCAKES



Preparation Instructions

Place 18 – 4" pancakes on a standard baking pan.

Oven Programming Guide

Bake at 350°F with 10 seconds of steam for 6 minutes.

Heat to an internal temperature of 165°F and hold for service at 135°F.

Nutrition Facts per Serving (1 pancake):

23.5 calories, 0.7g total fat, 0.1g saturated fat, 0g trans fat, 1.8mg cholesterol, 46.6mg sodium, 3.8g carbohydrates, 0.1g fiber, 0.8g sugars, 0.5g protein, 152.6iu vitamin A, 0mg vitamin C, 0mcg vitamin D, 7.9mg calcium, 0.6mg iron, 9.1mg potassium

FROZEN WAFFLES



Preparation Instructions

Place 18 – 4" squares on a standard baking pan.

Oven Programming Guide

Bake at 350°F for 4 minutes.

Heat to an internal temperature of 165°F and hold for service at 135°F.

Nutrition Facts per Serving (2 waffles):

284.3 calories, 5g total fat, 1.5g saturated fat, 0g trans fat, 5mg cholesterol, 374mg sodium, 57.4g carbohydrates, 0g fiber, 20.5g sugars, 4g protein, 0mg vitamin C, 0mcg vitamin D, 202mg calcium, 3.6mg iron, 52.4mg potassium

BREADED CHICKEN BREAST



Preparation Instructions

Place 20 patties evenly spaced on each perforated baking tray.

Oven Programming Guide

Program controller using two steps:

STEP 1: 425°F with 5 seconds of steam baking for 2 minutes

STEP 2: 425°F with the vent open and baking for 17 minutes

Heat to an internal temperature of 165°F and hold for service at 135°F.

Nutrition Facts per Serving (1 patty):

240 calories, 15g total fat, 3g saturated fat, 0g trans fat, 55mg cholesterol, 710mg sodium, 13g carbohydrates, 1g fiber, 1g sugars, 15g protein, 0mg vitamin C, 0mcg vitamin D, 18mg calcium, 2mg iron, 170mg potassium

CHICKEN NUGGETS



Preparation Instructions

Add one 5 lb. bag to a perforated baking screen and spread evenly across the pan.

Oven Programming Guide

Program controller using two steps:

STEP 1: 400°F with 5 seconds of steam baking for 2 minutes

STEP 2: 400°F with the vent open and baking for 13 minutes

Heat to an internal temperature of 165°F and hold for service at 135°F.

Nutrition Facts per Serving (5 nuggets):

190 calories, 6g total fat, 1.5g saturated fat, 0g trans fat, 0mg cholesterol, 600mg sodium, 20g carbohydrates, 1g fiber, 1g sugars, 14g protein, 0mcg vitamin D, 80mg calcium, 1.8mg iron, 219mg potassium

CHICKEN BREAST (Precooked Skinless, Boneless)



Preparation Instructions

Using 5 lbs. of 3 oz. pieces, spread evenly across one perforated baking tray.

Oven Programming Guide

Program controller using three steps:

STEP 1: 400°F with 5 seconds of steam cooking for 6 minutes

STEP 2: 400°F with 5 seconds of steam cooking for 6 minutes

STEP 3: 400°F with 5 seconds of steam cooking for 6 minutes

Heat to an internal temperature of 165°F and hold for service at 135°F.

Nutrition Facts per Serving (1 chicken breast):

79 calories, 3g total fat, 1g saturated fat, 0g trans fat, 54mg cholesterol, 193mg sodium, 1g carbohydrates, 0g fiber, 11g sugars, 11g protein, 0iu vitamin A, 0mg vitamin C, 20mg calcium, 0.5mg iron

CHICKEN LEGS



Preparation Instructions

Place 50 legs on a wire rack that is inside a baking tray.

Oven Programming Guide

Program controller using two steps:

STEP 1: 425°F with 5 seconds of steam baking for 5 minutes

STEP 2: 450°F baking for 20 minutes

Heat to an internal temperature of 165°F and hold for service at 135°F.

Nutrition Facts per Serving (2 legs):

364.3 calories, 16.1g total fat, 3.7g saturated fat, 0g trans fat, 148.4mg cholesterol, 1,002.6mg sodium, 29.5g carbohydrates, 0.1g fiber, 21.8g sugars, 27.3g protein

CHICKEN FAJITA & DICED CHICKEN (Precooked)



Preparation Instructions

Using 5 pounds, spread evenly across one baking tray.

Oven Programming Guide

Program controller using two steps:

STEP 1: 400°F with 5 seconds of steam baking for 6 minutes

STEP 2: 400°F with the vent open and baking for 8 minutes

Heat to an internal temperature of 165°F and hold for service at 135°F.

Nutrition Facts per Serving (1.8 oz.):

64.8 calories, 2.1g total fat, 1.1g saturated fat, 0g trans fat, 39.3mg cholesterol, 322.1mg sodium, 1.1g carbohydrates, 0g fiber, 1.1g sugars, 9.6g protein, 0iu vitamin A, 0mg vitamin C, 0mg calcium, 0.2mg iron

TURKEY CORN DOGS



Preparation Instructions

Line baking tray with parchment paper and place 30 corn dogs evenly spaced.

Oven Programming Guide

Program controller using two steps:

STEP 1: 375°F with 5 seconds of steam baking for 7 minutes

STEP 2: 375°F baking for 7 minutes

Heat to an internal temperature of 165°F and hold for service at 135°F.

Nutrition Facts per Serving (1 corn dog):

280 calories, 14g total fat, 3.5g saturated fat, 0g trans fat, 45mg cholesterol, 620mg sodium, 28g carbohydrates, 1g fiber, 9g sugars, 9g protein, 0mcg vitamin D, 110mg calcium, 1.9mg iron, 290mg potassium

TERIYAKI NOODLES WITH CHICKEN



Yield

20 Servings

Ingredients

1 lb. Frozen Edamame
 2 lbs., 6 oz. Diced, Cooked Chicken
 2 lbs., 8 oz. Whole Grain Spaghetti
 1 lb., 8 oz. Shredded Raw Cabbage
 1 lb. Sweet Red Pepper, Julienned
 1/3 Cup Vegetable Oil
 14 oz. Fresh Shredded Carrots
 1 1/2 cups Teriyaki Sauce

Nutrition Facts per Serving (1 3/4 cup):

500 calories, 12.9g total fat, 2.1g saturated fat,
 0g trans fat, 49mg cholesterol, 467mg sodium,
 72.6g carbohydrates, 15.6g fiber, 31.7g protein,
 3,581.3iu vitamin A, 175.8mg vitamin C,
 226.8mg calcium, 3.47mg iron

Preparation Instructions

- 1 Thaw edamame and chicken overnight.
- 2 Add sauce to chicken in a hotel pan and cover with foil. Retherm until internal temperature reaches 165°F. Hold at 135°F until service.
- 3 Toss each of the vegetables in a little oil before placing them on separate cooking sheets. Place in 375°F preheat oven.

STEP 1: Oven Temperature: 375°F, 1 minute, 15 seconds steam, vent closed

STEP 2: Oven Temperature: 375°F, 2 minutes, 15 seconds steam, vent closed

STEP 3: Oven Temperature: 375°F, 2 minutes, 15 seconds steam, vent closed

Add the vegetables to the chicken and sauce mixture. Hold at 135°F until service time.

- 4 Place pasta in 4" deep pan with 5 qts. of water, do not cover. Load in a preheated oven at 375°F.

STEP 1: Oven Temperature: 375°F, 6 minutes, 20 seconds steam, vent closed

STEP 2: Oven Temperature: 375°F, 6 minutes, 20 seconds steam, vent closed

STEP 3: Oven Temperature: 375°F, 6 minutes, 20 seconds steam, vent closed

STEP 4: Oven Temperature: 375°F, 6 minutes, 20 seconds steam, vent closed

Once the pasta has reached the desired texture, drain water and tossed in 2 Tbsp. of oil to prevent sticking.

To Assemble

- 1 Portion 1 cup of noodles using an 8 oz. spoodle. Top noodles with 3/4 cup of the chicken/vegetable mixture. This recipe is best prepared for just-in-time service to avoid leftovers.

BUFFALO CHICKEN PIZZA



Yield

24 Servings

Ingredients

3 Whole Grain 16" Pizza Crusts, Parbaked

3 lbs. Low Moisture, Part Skim,
Shredded Mozzarella Cheese

1 lb., 8 oz. Fajita Seasoned Cooked
Chicken Strips, Frozen

24 Servings Buffalo Sauce

Nutrition Facts per Serving (1/8 crust):

428.2 calories, 23.5g total fat, 12.9g saturated fat,
0g trans fat, 71.1mg cholesterol, 907mg sodium,
30.7g carbohydrates, 2g fiber, 5.6g sugars, 22.2g protein

Preparation Instructions

- 1 Keep dough balls frozen until ready to use.
- 2 Removed desired dough balls from freezer. Place on covered sheet pan and retard overnight or up to 36 hrs. in retarder (36° to 42°F). In emergency, leave dough balls at room temperature for 2-3 hours or until the internal temperature reaches 55°F.
- 3 Preheat the oven to 425°F.
- 4 Remove the dough balls from retarder. Stretch, sheet, or press to desired thickness and diameter.
- 5 Place pizza crust on a pan (screen pan bakes better) and dock the crust with knife or docker. Optional: brush garlic oil on the edge of the crust and add toppings.
- 6 Bake pizza at 425°F for 15-17 minutes* until it reaches an internal temperature of 165°F and hold for service at 135°F.

*Due to differences in ovens, temperature and time may vary.

ORANGE GINGER SESAME TURKEY BOAT



Yield

50 Servings

Ingredients

Orange Ginger Sauce

- 3 qts., 1 cup Orange Juice
- 1 qt. Packed Brown Sugar
- 2¼ cups Rice Vinegar,
Sodium and Sugar Free
- 1 cup, 2 Tbsp. Reduced Sodium
Soy Sauce
- 1 cup, 1 Tbsp. Sesame Oil
- 2 cups, 2 Tbsp. Minced Fresh Ginger
- ¼ cup, 2 Tbsp. Minced Garlic
- ½ cup Cornstarch
- ¾ cup Sesame Seeds Toasted
- Fresh Cilantro for Garnish

Main Dish Ingredients

- 9 lbs., 6 oz. Diced Turkey Breast,
Thawed
- 4 lbs. Broccoli Florets
- 4 lbs., 8 oz. Shredded Carrots
- 3 gallons, 2 cups Brown Rice Cooked
with no salt added
- 4.5 gallons hot water

Preparation Instructions

- 1** Combine sauce ingredients in stockpot. Bring to a boil and reduce to a simmer until sauce thickens.
- 2** Use 2" hotel pans. Divide thawed turkey evenly among each pan. Divide sauce evenly among pans and mix with turkey cover with foil. Place in a preheated oven at 350°F and cook until internal temperature reaches 165°F. Hold at 135°F until service.
STEP 1: Oven Temperature: 350°F, 25 minutes, no steam, vent closed
- 3** Combine split rice and hot water between 4" hotel pans, cover with foil. Place in a 450°F preheated oven.
STEP 1: Oven Temperature: 450°F, 10 minutes, no steam, vent closed
STEP 2: Oven Temperature: 400°F, 40 minutes, no steam, vent closed
Remove from oven let rest covered for 10 minutes before serving. Hold at 135°F until service time.
- 4** Place broccoli florets and shredded carrots on separate sheet pans lined with parchment paper in a 350°F preheated oven with the following settings:
STEP 1: Oven Temperature: 350°F, 1 minute, 15 seconds steam, vent closed
STEP 2: Oven temperature: 350°F, 2 minutes, 10 seconds steam, vent closed
STEP 3: Oven Temperature: 350°F, 2 minutes, 10 seconds steam, vent closed

To Assemble

For each serving: Place 1 cup cooked rice into bowl or boat. Place ½ cup vegetables over rice. Use 4 oz ladle or #8 scoop to portion turkey on top. Garnish with toasted sesame seeds and fresh cilantro.

Nutrition Facts per Serving (2 oz. meat, 2 oz. bread/grain, ½ cup vegetable):

472 calories, 10g total fat, 2g saturated fat, 0g trans fat, 36mg cholesterol,
680mg sodium, 70g carbohydrates, 6g fiber, 26g protein

SLOPPY JOES (Using Beef Crumbles or Ground Turkey)



Preparation Instructions

Place 10 lbs. in an uncovered 4" hotel pan.

Oven Programming Guide

Program controller using four steps:

STEP 1: 375°F with 10 seconds of steam cooking for 2 minutes

STEP 2: 350°F with 10 seconds of steam cooking for 3 minutes

STEP 3: 325°F with 10 seconds of steam cooking for 3 minutes

STEP 4: 325°F with 10 seconds of steam cooking for 3 minutes

Heat to an internal temperature of 165°F and hold for service at 135°F.

Nutrition Facts per Serving – Ground Beef (2 sliders):

393 calories, 9.8g total fat, 3.1g saturated fat, 0g trans fat, 48.3mg cholesterol, 838.9mg sodium, 58.9g carbohydrates, 7.1g fiber, 29g sugars, 20.3g protein

Nutrition Facts per Serving – Ground Turkey (2 sliders):

170.8 calories, 10.4g total fat, 2.1g saturated fat, 0g trans fat, 43.8mg cholesterol, 275mg sodium, 6.3g carbohydrates, 0g fiber, 4.2g sugars, 16.7g protein

PRECOOKED HAMBURGER PATTIES



Preparation Instructions

Place 24 - 4 oz. patties on a baking sheet.

Oven Programming Guide

Program controller using two steps:

STEP 1: 400°F with 5 seconds of steam baking for 5 minutes

STEP 2: 400°F with 5 seconds of steam baking for 7 minutes

Heat to an internal temperature of 165°F and hold for service at 135°F.

Nutrition Facts per Serving (1 patty):

225 calories, 15g total fat, 6.3g saturated fat, 0g trans fat, 56.3mg cholesterol, 56.3mg sodium, 3.8g carbohydrates, 0g fiber, 0g sugars, 15g protein, 0iu Vitamin A, 0mg vitamin C, 0mg calcium, 2.3mg iron

TACO MEAT (Using Precooked Beef Crumbles or Ground Turkey)



Preparation Instructions

Place 10 lbs. in an uncovered 4" hotel pan.

Oven Programming Guide

Program controller using four steps:

STEP 1: 375°F with 5 seconds of steam cooking for 5 minutes

STEP 2: 375°F with 5 seconds of steam cooking for 5 minutes

STEP 3: 375°F with 5 seconds of steam cooking for 5 minutes

STEP 4: 375°F with 5 seconds of steam cooking for 5 minutes

Heat to an internal temperature of 165°F and hold for service at 135°F.

Nutrition Facts per Serving – Ground Beef (2 sliders):

393 calories, 9.8g total fat, 3.1g saturated fat, 0g trans fat, 48.3mg cholesterol, 838.9mg sodium, 58.9g carbohydrates, 7.1g fiber, 29g sugars, 20.3g protein

Nutrition Facts per Serving – Ground Turkey (2 sliders):

170.8 calories, 10.4g total fat, 2.1g saturated fat, 0g trans fat, 43.8mg cholesterol, 275mg sodium, 6.3g carbohydrates, 0g fiber, 4.2g sugars, 16.7g protein

MEATBALLS, CABBAGE & TOMATO BOWL



Yield

40 Servings

Ingredients

200 each, 0.56 oz. Beef Meatballs

4 lb. Shredded Raw Cabbage

1 lb. Fresh, Diced Onions

Tomato Sauce Recipe:

¼ cup Vegetable Oil

2 qts. Diced Canned Tomatoes, No Salt

2 cups Tomato Sauce

2 tsp Granulated Sugar

1 Tbsp. Dried Oregano Leaves

1 Tbsp., 1 tsp. Garlic Powder

½ tsp. Crushed Red Peppers

1 – 28 oz. Bag of Potato Pearls

1 Gallon, 1 Cup Water

Nutrition Facts per Serving (5 meatballs,

½ cup cabbage & sauce with ½ cup potatoes):

245 calories, 12.2g total fat, 4.2g saturated fat,

587.4mg sodium, 19.7g carbohydrates, 15.1g protein

Preparation Instructions

- 1 Combine tomato sauce ingredients. Set aside.
- 2 Preheat oven to 350°F, add Vegetable Oil to 4" hotel pans. Place pans in the oven to preheat oil in pan for 2 minutes.
- 3 **STEP 1:** Oven Temperature 350°F, 5 minutes, no steam, vent closed
- 4 Add Onions to the pans and place back into the oven.
STEP 2: Oven Temperature 350°F, 5 minutes, no steam, vent closed
- 5 Add Cabbage, and Tomato Sauce to the pans.
STEP 3: Oven Temperature 350°F, 25 minutes, no steam, vent closed
- 6 Add Meatballs to Tomato and Cabbage Mixture.
STEP 4: Oven Temperature 350°F, 35 minutes, no steam, vent closed
Once mixture reaches an internal temperature of 165°F, hold at 135°F until service.
- 7 Prepare mashed potatoes according to manufacturer's instructions. Hold for service at 135°F or above. Potatoes are best when produced just in time for service.

To Serve

Place ½ cup mashed potatoes in 12 oz. bowl using a #8 disher. Using 6 oz. spoodle, top potatoes with 5 meatballs and ½ cup vegetable mixture per scoop. Hold hot for service at 140°F.

BEEF FAJITAS



Preparation Instructions

Using 10 lbs., spread evenly across one baking tray.

Oven Programming Guide

Bake at 525°F with 5 seconds of steam for 8 minutes.

Heat to an internal temperature of 165°F and hold for service at 135°F.

Nutrition Facts per Serving (1 wrap):

253.5 calories, 9.2g total fat, 3.3g saturated fat, 0.1g trans fat, 34.9mg cholesterol, 397.4mg sodium, 25.9g carbohydrates, 3g fiber, 3.7g sugars, 18.3g protein, 233.8iu vitamin A, 22.2mg vitamin C, 56.8mg calcium, 1.4mg iron

LASAGNA



Preparation Instructions

Under the existing packaging, place two 5 lb. pans on a baking tray.

Oven Programming Guide

Program controller using four steps:

STEP 1: 350°F with 10 seconds of steam baking for 15 minutes

STEP 2: 350°F with 10 seconds of steam baking for 15 minutes

STEP 3: 350°F with 10 seconds of steam baking for 15 minutes

STEP 4: 350°F with 10 seconds of steam baking for 15 minutes

Heat to an internal temperature of 165°F and hold for service at 135°F.

Nutrition Facts per Serving (1 serving):

373.7 calories, 15.6g total fat, 6.3g saturated fat, 0.7g trans fat, 63.1mg cholesterol, 750.6mg sodium, 33.4g carbohydrates, 26.2g protein

CARNITAS ENCHILADAS



Yield

28 Servings

Ingredients

8 lbs. Shredded Pork Carnitas

28 – 8" Whole Grain Flour Tortillas

1 lb. Shredded Cheddar Cheese

3 lbs. Red Enchilada Sauce

Nutrition Facts per Serving (1 enchilada):

370 calories, 16g total fat, 7g saturated fat,
0g trans fat, 65mg cholesterol, 930mg sodium,
31g carbohydrates, 5g fiber, 4g sugars,
26g protein, 25iu vitamin A, 15mg vitamin C,
15mg calcium, 10mg iron

Heating Instructions

- ① Utilizing a bridge pan in the oven, place unopened heat safe pouches of shredded pork in a perforated full-size hotel pan. Otherwise place pork in full size solid hotel pans and cover with foil. To decrease production time completely thaw frozen pork under refrigeration in advance.
- ② Heat for approximately 30-35 minutes and check for an internal temperature of 165°F. Your cook time may vary according to quantity of product being heated.

Recommended Oven Settings

STEP 1: Oven Temperature: 350°F, 1 minute, 20 seconds of steam, vent closed

STEP 2: Oven Temperature: 275°F, 10 minutes, 10 seconds of steam, vent closed

STEP 3: Oven Temperatures: 275°F, 10 minutes, 10 seconds of steam, vent closed

STEP 4: Oven Temperature: 275°F, 10 minutes, 10 seconds of steam, vent closed

- ③ Once the product has reached internal temperature, hold at 135°F or higher until ready to use.
- ④ Open heat safe pouch or remove foil covers from pans carefully to avoid being burned.

To Assemble

- ① Using 2 full-size hotel pans, ladle 12 oz. of enchilada sauce on the bottom of each pan.
- ② Portion 4½ oz. (by weight) #8 scoop or ½ cup of pork carnitas on the whole grain 8" tortilla. Roll tortilla leaving ends open.
- ③ Place rolled enchiladas (about 14) into each pan.
- ④ Ladle an additional 12 oz. of enchilada sauce over the top of the enchiladas in each pan.
- ⑤ Sprinkle 8 oz. of shredded cheddar cheese over each pan of enchiladas. Bake in 350°F oven for 10-12 minutes or until it reaches internal temperature of 165°F.
- ⑥ Remove from oven and hold hot at 135°F for service.

FIESTA CARNITAS TOTCHOS



Yield

36 Servings

Ingredients

8 lbs. Cooked, Shredded Pork Carnitas

72 oz. Queso Sauce

6³/₄ lbs. Frozen Tater Tots

18 oz. Diced Tomatoes/Salsa/Pico de Gallo

9 oz. Sliced Jalapenos

Nutrition Facts per Serving (1 serving):

390 calories, 23g total fat, 8g saturated fat, 0g trans fat, 55mg cholesterol, 1,030mg sodium, 25g carbohydrates, 2g fiber, 2g sugars, 18g protein

Preparation Instructions

- 1** If frozen, thaw shredded pork in the refrigerator and place in full size hotel pans, or if in heat safe pouches place directly on sheet pans. Place in preheated oven with the following settings until pork reaches an internal temperature of 165°F. Hold temperature at 135°F until service.
STEP 1: Oven Temperature: 425°F, 25 minutes, no steam, vent closed
- 2** Place queso sauce in a hotel pan and cover with foil and place in a preheated oven at 325°F until sauce reaches 165°F. Hold temperature at 135°F until service.
STEP 1: Oven Temperature: 325°F, 20 minutes, no steam, vent closed.
- 3** Place frozen tater tots on perforated baking screen in a single layer. You may lightly spray screen with cooking spray to prevent sticking or line screen with parchment paper. Place screen in a preheated oven.
STEP 1: Oven temperature: 500°F, 5 seconds steam, vent closed
STEP 2: Oven temperature: 450°F, no steam, vent open
Hold at 135°F until service.

To Assemble

- 1** Portion 3 oz. or 10 cooked tater tots in a bowl or serving tray.
- 2** Ladle 2 oz. or 1/4 cup queso cheese over tots.
- 3** Portion 2 1/4 oz. or 1/4 cup pork carnitas in the center of the nachos.
- 4** Garnish with 1 tsp. diced tomatoes/salsa/pico and 1/2 oz. sliced jalapenos and serve.

CUBAN SANDWICH



Yield

32 Servings

Ingredients

5 lbs. Pulled Pork, No Sauce
8 oz. Dill Pickles
32 Sub Rolls Baked
2 cups Prepared Yellow Mustard
1 lb. Cooked, Smoked Turkey Ham
2 lbs. Shredded Mozzarella Cheese

Nutrition Facts per Serving (1 sandwich):

413 calories, 14g total fat, 6g saturated fat,
0g trans fat, 75mg cholesterol, 974mg sodium,
32.6g carbohydrates, 3.8g fiber, 30.2g protein,
229.7iu vitamin A, 0.4mg vitamin C,
233.4mg calcium, 2.9mg iron

Preparation Instructions

- 1 Thaw frozen pulled pork under refrigeration overnight. Place pork in a hotel pan and cover with foil. Place in preheated oven and heat until internal temperature reaches 165°F. Hold hot at 135°F until service.

STEP 1: Oven Temperature: 350°F, 15 minutes, 10 seconds steam, vent closed

To Assemble

- 1 Spread 1 Tbsp. of yellow mustard on the lower half of each bun.
- 2 Fold one (½ oz.) slice of the turkey ham in half and place on top of the mustard on the bun.
- 3 Portion 1 oz. of the shredded pork on top of the turkey ham.
- 4 Place ¼ oz. of the dill pickle chips over the pork.
- 5 Place 1 oz. of shredded mozzarella cheese on top of the pork and place top of the bun over the cheese.
- 6 Place assembled sandwiches into a 350°F oven for 5 minutes or until cheese is melted. Serve immediately.

ARROZ CON QUESO



Yield

25 Servings

Ingredients

1 qt., 1 pt. Water
 1 lb. Long-Grain Brown Rice
 3 Tbsp., $\frac{3}{8}$ tsp. Green Onions
 12 oz. Raw Onions
 2 oz. Canned Jalapeno Peppers, Solids and Liquids
 1 lb., $4\frac{1}{8}$ oz. Sweet Red Peppers
 12 oz. Frozen Yellow Sweet Corn
 6 oz. Canned Green Chili Peppers
 2 lbs., $2\frac{1}{8}$ oz. Canned Pinto Beans, Drained
 1 lb., $6\frac{1}{8}$ oz. Fat Free Sour Cream
 1 pt. 1% Fat Milk
 1 lb. Reduced Fat Shredded Cheddar Cheese
 $\frac{1}{2}$ cup, 2 Tbsp., $1\frac{1}{4}$ tsp. Coriander (Cilantro) Leaves, Raw
 1 Tbsp. Raw Garlic
 $1\frac{1}{2}$ tsp. Garlic Powder
 $\frac{3}{4}$ tsp. Salt
 1 Tbsp. Granulated Sugars
 3 Tbsp. 100% White Whole Wheat Flour

Nutrition Facts per Serving ($\frac{3}{4}$ cup):

225.3 calories, 5.3g total fat, 3.0g saturated fat, 0g trans fat, 16.4mg cholesterol, 430.9mg sodium, 35.3g carbohydrates, 4.2g fiber, 4.3g sugars, 11.3g protein

Preparation Instructions

- 1 Boil water.
- 2 Place 1 lb. brown rice in each steam table pan (12" x 20" x $2\frac{1}{2}$ ").
- 3 Pour 2 cups boiling water (per steam table pan) over brown rice. Stir. Cover pans tightly.
- 4 Bake in 325°F Convection Oven for 40 minutes.
- 5 Remove cooked rice from oven and let stand covered for 5 minutes. Stir rice. Heat to 135°F or higher for at least 15 seconds. Hold for hot service at 135°F.
- 6 Set aside for step 11.
- 7 Combine onions, jalapeños, peppers, corn, chilies, pinto beans, sour cream, milk, half of the cheese, cilantro, flour, minced garlic, ancho chili powder, garlic powder, salt, and sugar in a large bowl. Stir well.
- 8 Pour 1 gallon (about 9 lb.) vegetable mixture over each pan of rice. Stir well.
- 9 Sprinkle 2 cups (about 8 oz.) cheese over each pan.
- 10 Bake at 325°F for 25-30 minutes. Heat to 165°F or higher for at least 15 seconds. Hold for hot service at 135°F or higher.
- 11 Portion with 6 fl. oz. spoodle ($\frac{3}{4}$ cup).

PRECOOKED VEGGIE PATTIES



Preparation Instructions

Place 24 – 4 oz. patties on a baking sheet.

Oven Programming Guide

Program controller using two steps:

STEP 1: 400°F with 5 seconds of steam baking for 6 minutes

STEP 2: 400°F with 5 seconds of steam baking for 6 minutes

Heat to an internal temperature of 165°F and hold for service at 135°F.

Nutrition Facts per Serving (1 patty):

130 calories, 5g total fat, 0g saturated fat, 0g trans fat, 0mg cholesterol, 450mg sodium, 8g carbohydrates, 6g fiber, 1g sugars, 14g protein, 0mcg vitamin D, 6mg calcium, 10mg iron, 470mg potassium

BAKED BEANS



Preparation Instructions

Pour 1 #10 can of beans into a 2" hotel pan and add seasoning as needed.

Oven Programming Guide

Bake at 400°F for 20 minutes or until it reaches 165°F and hold for service at 135°F.

Nutrition Facts per Serving (½ cup):

141 calories, 0g total fat, 0g saturated fat, 0g trans fat, 0mg cholesterol, 597.2mg sodium, 31.5g carbohydrates, 5.4g fiber, 10.9g sugars, 7.6g protein, 0mcg vitamin D, 43.4mg calcium, 2mg iron, 412.6mg potassium

VEGETABLE MEDLEY



Preparation Instructions

Add one 5 lb. bag to a perforated baking screen and spread medley evenly across the pan.

Oven Programming Guide

Program controller using four steps:

STEP 1: 375°F with 10 seconds of steam cooking for 2 minutes

STEP 2: 350°F with 10 seconds of steam cooking for 3 minutes

STEP 3: 325°F with 10 seconds of steam cooking for 3 minutes

STEP 4: 325°F with 10 seconds of steam cooking for 3 minutes

Cook to an internal temperature of 135°F and hold for service at 135°F.

Nutrition Facts per Serving (½ cup):

16.7 calories, 0g total fat, 0g saturated fat, 0g trans fat, 0mg cholesterol, 6.7mg sodium, 3.3g carbohydrates, 1.3g fiber, 1.3g sugars, 0.7g protein, 20mg calcium, 0.4mg iron, 113.3mg potassium

STEAMED BROCCOLI, CORN, CARROTS, GREEN BEANS



Preparation Instructions

Add one 5 lb. bag to a perforated baking screen and spread medley evenly across the pan.

Oven Programming Guide

Program controller using four steps:

STEP 1: 375°F with 10 seconds of steam cooking for 2 minutes

STEP 2: 350°F with 10 seconds of steam cooking for 3 minutes

STEP 3: 325°F with 10 seconds of steam cooking for 3 minutes

STEP 4: 325°F with 10 seconds of steam cooking for 3 minutes

Cook to an internal temperature of 135°F and hold for service at 135°F.

Nutrition Facts per Serving – Broccoli (¾ cup):

35.6 calories, 0.1g total fat, 0g saturated fat, 0g trans fat, 0mg cholesterol, 30.1mg sodium, 6.8g carbohydrates, 3.8g fiber, 3.9g protein, 1,273.7iu vitamin A, 50.5mg vitamin C, 64.4mg calcium, 0.8mg iron

Nutrition Facts per Serving – Corn (½ cup):

66.4 calories, 0.6g total fat, 0.1g saturated fat, 0g trans fat, 0mg cholesterol, 1mg sodium, 15.9g carbohydrates, 2g fiber, 2.1g protein, 163.9iu vitamin A, 2.9mg vitamin C, 2mg calcium, 0.4mg iron

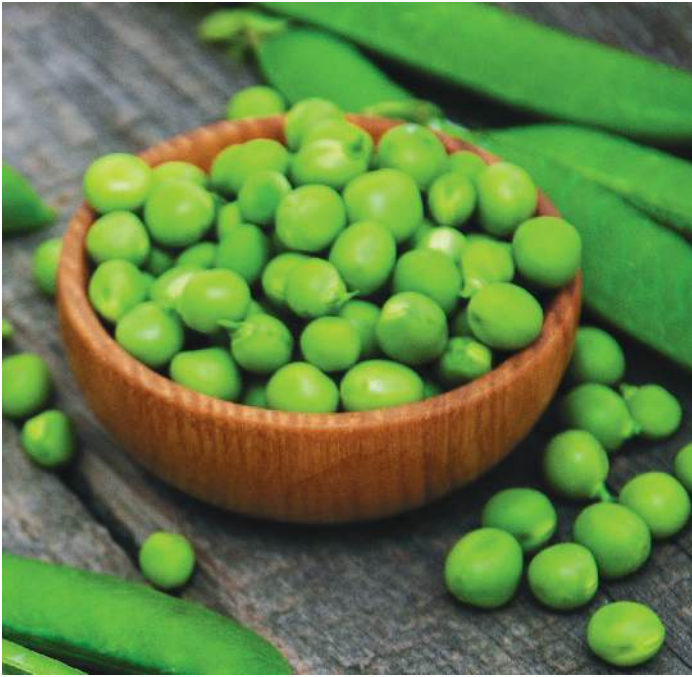
Nutrition Facts per Serving – Carrots (½ cup):

30.1 calories, 0g total fat, 0g saturated fat, 0g trans fat, 0mg cholesterol, 47.9mg sodium, 6.7g carbohydrates, 2.2g fiber, 3.3g sugars, 0g protein

Nutrition Facts per Serving – Green Beans (½ cup):

21.9 calories, 0.1g total fat, 0g saturated fat, 0g trans fat, 0mg cholesterol, 6.9mg sodium, 5g carbohydrates, 2.3g fiber, 1.2g protein, 432.4iu vitamin A, 3.2mg vitamin C, 38mg calcium, 0.7mg iron

PEAS



Preparation Instructions

Add one 5 lb. bag to a perforated baking screen and spread peas evenly across the pan.

Oven Programming Guide

Program controller using two steps:

STEP 1: 350°F with 10 seconds of steam cooking for 3 minutes

STEP 2: 350°F with 10 seconds of steam cooking for 3 minutes

Cook to an internal temperature of 135°F and hold for service at 135°F.

Nutrition Facts per Serving (½ cup):

74 calories, 0.3g total fat, 0g saturated fat, 0g trans fat, 0mg cholesterol, 69.2mg sodium, 13.6g carbohydrates, 5.3g fiber, 4.9g protein, 2,005.4iu vitamin A, 9.4mg vitamin C, 22.7mg calcium, 1.5mg iron

ROASTED CAULIFLOWER FLORETS



- 1** Toss 6¼ lbs. fresh cauliflower florets in olive oil and season with ½ tsp. salt, ½ tsp. pepper, 4 cloves minced garlic and 1¼ cups grated parmesan cheese.
- 2** Place in a single layer on a parchment lined sheet tray.
- 3** Roast in a preheated oven until cauliflower reaches desired color and texture.

STEP 1: Oven Temperature: 400°F, 20 minutes, 10 seconds of steam, vent closed

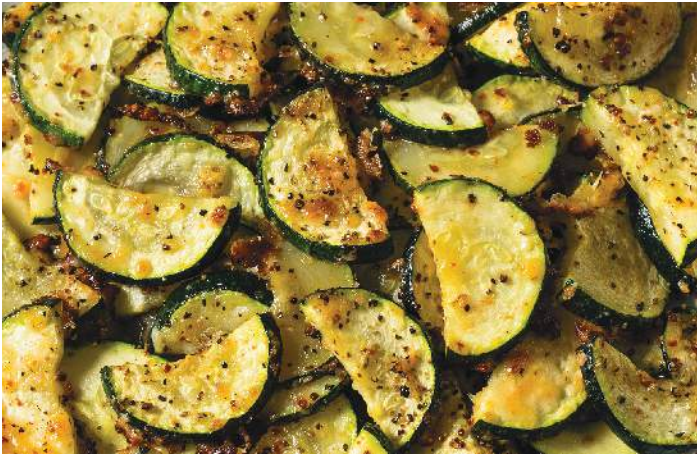
STEP 2: Oven Temperature: 400°F, 15 minutes, no steam, vent open

Cook to an internal temperature of 135°F and hold for service at 135°F.

Nutrition Facts per Serving (½ cup):

175.1 calories, 15.6g total fat, 3.0g saturated fat, 0.1g trans fat, 5.4mg cholesterol, 186mg sodium, 6.8g carbohydrates, 2.3g fiber, 2.2g sugars, 4.0g protein, 61.1iu vitamin A, 54.9mg vitamin C, 79.9mg calcium, 0.6mg iron, 353.8mg potassium

ROASTED ZUCCHINI, PEPPERS, CARROTS



- 1** Cut vegetables into uniform shapes, toss in olive oil and season to taste.
- 2** Place each type of vegetable on parchment lined sheet tray in a single layer.
- 3** Roast in a preheated oven until vegetables reach the desired color and texture.

STEP 1: Oven Temperature: 400°F, 5 minutes, 10 seconds of steam, vent closed

STEP 2: Oven Temperature: 400°F, 10 minutes, no steam, vent open

Cook to an internal temperature of 135°F and hold for service at 135°F.

Nutrition Facts per Serving – Zucchini (½ cup):

45 calories, 2.9g total fat, 0.3g saturated fat, 0g trans fat, 0mg cholesterol, 2.5mg sodium, 5.2g carbohydrates, 1.3g fiber, 3.1g sugars, 1.4g protein, 219.7iu vitamin A, 22.4mg vitamin C, 22mg calcium, 0.5mg iron, 309.8mg potassium

Nutrition Facts per Serving – Peppers (¼ cup):

33.3 calories, 1.9g total fat, 0.1g saturated fat, 0g trans fat, 2mg sodium, 4.1g carbohydrates, 0.6g protein

Nutrition Facts per Serving – Carrots (½ cup):

30.1 calories, 0g total fat, 0g saturated fat, 0g trans fat, 0mg cholesterol, 47.9mg sodium, 6.7g carbohydrates, 2.2g fiber, 3.3g sugars, 0g protein

PARBOILED BROWN RICE



Preparation Instructions

Combine 2 qts. parboiled brown rice, 3.5 qts. hot water, 4 oz. butter, and 1¼ Tbsp. salt into a 4" hotel pan.

Oven Programming Guide

Program controller using two steps:

STEP 1: 450°F for 10 minutes

STEP 2: 350°F for 40 minutes

Cook to an internal temperature of 135°F and hold for service at 135°F.

Finishing Instructions

Let rest covered for 10 minutes after cooking and before serving.

Nutrition Facts per Serving (¼ cup dry):

170 calories, 1.5g total fat, 0g saturated fat, 0g trans fat, 0mg cholesterol, 0mg sodium, 36g carbohydrates, 2.0g fiber, 4g protein, 0iu vitamin A, 0mg vitamin C, 0mg calcium, 2mg iron, 100mg potassium

BROWN RICE



Preparation Instructions

Combine 2 qts. brown rice, 3.5 qts. hot water, 4 oz. butter, and 1¼ Tbsp. salt into a 4" hotel pan.

Oven Programming Guide

Program controller using two steps:

STEP 1: 450°F for 10 minutes

STEP 2: 400°F for 40 minutes

Finishing Instructions

Let rest covered for 10 minutes after cooking and before serving.

Cook to an internal temperature of 135°F and hold for service at 135°F.

Nutrition Facts per Serving (½ cup):

104 calories, 0.9g total fat, 0.2g saturated fat, 0g trans fat, 0mg cholesterol, 96.4mg sodium, 21.6g carbohydrates, 1g fiber, 0.2g sugars, 2.1g protein, 0iu vitamin A, 0mg vitamin C, 0mcg vitamin d, 4.6mg calcium, 0.4mg iron, 71.6mg potassium

RICE PILAF



Preparation Instructions

Combine 2 lbs., 4 oz. rice mix and 10 cups hot water into a 4" hotel pan.

Oven Programming Guide

Program controller using two steps:

STEP 1: 450° for 5 minutes

STEP 2: 350° for 25 minutes

Cook to an internal temperature of 135°F and hold for service at 135°F.

Finishing Instructions

Let rest covered for 10 minutes after cooking and before serving.

Nutrition Facts per Serving (½ cup):

166.1 calories, 1.8g total fat, 0.4g saturated fat, 2.7mg cholesterol, 128.3mg sodium, 31.6g carbohydrates, 1g fiber, 1.6g sugars, 5g protein, 2.8iu vitamin A, 0.3mg vitamin C, 0mcg vitamin D, 17.3mg calcium, 0.6mg iron, 172.6mg potassium

BARLEY



Ingredients

2 qts. Barley

4 qts. Water or Stock

Preparation Instructions

Preheat oven to 450°F.

In a 4" hotel pan mix liquids with Barley and cover with foil. Place pan into oven with the following settings:

STEP 1: Oven Temperature: 450°F, 10 minutes, 15 seconds steam, vent closed

STEP 2: Oven Temperature: 400°F, 10 minutes, 5 seconds of steam, vent closed

STEP 3: Oven Temperature: 400°F, 10 minutes, 5 seconds of steam, vent closed

STEP 4: Oven Temperature: 400°F, 10 minutes, 5 seconds of steam, vent closed

Cook to an internal temperature of 135°F and hold for service at 135°F.

Nutrition Facts per Serving (1 cup):

123 calories, 0.4g total fat, 0.1g saturated fat, 0mg cholesterol, 3mg sodium, 28.2g carbohydrates, 3.8g fiber, 0.3g sugars, 2.3g protein, 7iu vitamin A, 0mg vitamin C, 0mcg vitamin D, 11mg calcium, 1.3mg iron, 93mg potassium

COUSCOUS



Ratio

Use 1½ cups of water for every cup of couscous to desired servings.

Preparation Instructions

Preheat Oven to 450°F, Add water to hotel pan and place in oven.

STEP 1: Oven Temperature 450°F, 10 minutes, no steam, vent closed

Whisk couscous into hot water in pan and cover with foil. Return to oven.

STEP 2: Oven Temperature 450°F, 5 minutes, no steam, vent closed

Cook to an internal temperature of 135°F and hold for service at 135°F.

Nutrition Facts per Serving (1 cup, cooked):

112 calories, 0.2g total fat, 0g saturated fat, 0mg cholesterol, 5mg sodium, 23.2g carbohydrates, 1.4g fiber, 0.1g sugars, 3.8g protein, 0iu vitamin A, 0mg vitamin C, 0mcg vitamin D, 8mg calcium, 0.4mg iron, 58mg potassium

LENTILS



Ingredients

2 lbs. Lentils

2 qts. Water

Preparation

Add water and lentils to a 4" hotel pan. Cover with foil and place in preheated oven.

STEP 1: Oven Temperature: 375°F, 3 minutes, 5 seconds steam, vent closed

STEP 2: Oven Temperature: 375°F, 5 minutes, 5 seconds steam, vent closed

STEP 3: Oven Temperature: 375°F, 5 minutes, 5 seconds steam, vent closed

Cook to an internal temperature of 135°F and hold for service at 135°F.

Nutrition Facts per Serving (1 cup):

116 calories, 0.4g total fat, 0.1g saturated fat, 0g trans fat, 0mg cholesterol, 2mg sodium, 20.1g carbohydrates, 7.9g fiber, 1.8g sugars, 9g protein, 8iu vitamin A, 1.5mg vitamin C, 0mcg vitamin D, 19mg calcium, 3.3mg iron, 369mg potassium

WHOLE BAKED POTATO



Preparation Instructions

Spread potatoes evenly across baking sheets.

(Note: size of potato will determine quantity per baking tray).

Oven Programming Guide

Program controller using four steps:

STEP 1: 375°F with 10 seconds of steam baking for 10 minutes

STEP 2: 375°F with 10 seconds of steam baking for 10 minutes

STEP 3: 375°F with 10 seconds of steam baking for 10 minutes

STEP 4: 375°F with 5 seconds of steam baking for 15 minutes

Cook to an internal temperature of 135°F and hold for service at 135°F.

Finishing Instructions

For best results coat potato with oil and salt before placing in the oven.

Nutrition Facts per Serving (1 potato):

145 calories, 0.2g total fat, 0g saturated fat, 0g trans fat, 0mg cholesterol, 7.8mg sodium, 33.6g carbohydrates, 2.3g fiber, 2.7g sugars, 3.1g protein, 0iu vitamin A, 20mg vitamin C, 0mcg vitamin D, 7.8mg calcium, 0.5mg iron, 610mg potassium

FRENCH FRIES (Sweet Potato Fries, Potato Smiles, Tater Tots)



Preparation Instructions

Using a perforated baking screen, spread 3 lbs. of French Fries evenly across the pan.

Oven Programming Guide

Program controller using two steps:

STEP 1: 500°F with 5 seconds of steam baking for 6 minutes

STEP 2: 450°F baking for 11 minutes with the vent open

Cook to an internal temperature of 135°F and hold for service at 135°F.

Finishing Instructions

For best results, lightly spray the tray with Pam or equivalent cooking spray. **Note:** Make sure pans are room temperature before spreading product and loading into oven.

Nutrition Facts per Serving (½ cup):

130 calories, 6g total fat, 1g saturated fat, 0g trans fat, 0mg cholesterol, 300mg sodium, 18g carbohydrates, 1g fiber, 0g sugars, 1g protein, 0iu vitamin A, 3mg vitamin C, 10mg calcium, 0.9mg iron, 210mg potassium

ROASTED RED POTATOES



Yield

25 Servings

Ingredients

1 Tbsp., $\frac{3}{4}$ tsp. Garlic Powder
5 lbs. Red Potatoes, Flesh and Skin
2 Tbsp., $2\frac{1}{4}$ tsp. Italian Seasoning
1 Tbsp. Salt
1 tsp. Black Pepper
 $2\frac{3}{4}$ oz. Canola Oil

Preparation Instructions

- 1 Preheat oven to 375°F degrees.
- 2 Place cut Potatoes in a single layer on lined sheet pans.
- 3 Roast Potatoes 30-45 minutes. Product must reach an internal temperature of 135°F for 15 seconds.
- 4 Transfer Potatoes into hotel pans.
- 5 Cover and place in hot holding cabinet maintaining an internal temperature of 135°F.

Nutrition Facts per Serving ($\frac{1}{2}$ cup):

92.9 calories, 3.3g total fat, 0.3g saturated fat, 0g trans fat, 0mg cholesterol, 295.7mg sodium, 14.8g carbohydrates, 1.6g fiber, 1.2g sugars, 1.8g protein

MACARONI AND CHEESE



Preparation Instructions

Under the existing packaging, place two 5 lb. pans on a baking tray.

Oven Programming Guide

Bake at 350°F for 55 minutes.

Heat to an internal temperature of 165°F and hold for service at 135°F.

Finishing Instructions

“Tent” containers aluminum lid over product during the entire bake.

Nutrition Facts per Serving (¾ cup):

362.6 calories, 20.4g total fat, 11.1g saturated fat, 0g trans fat, 57.8mg cholesterol, 784.1mg sodium, 29.6g carbohydrates, 4.7g fiber, 2.4g sugars, 18.8g protein, 359.5mg calcium, 1.2mg iron, 654.8mg potassium

BROWNIES



Yield

50 Servings

Ingredients

1³/₄ cup, 2 Tbsp. Whole Grain Wheat Flour
 1¹/₂ cup, 2 Tbsp. All-Purpose Flour, Enriched,
 Bleached
 3/4 cup Oil
 1 pt., 1³/₄ cup Granulated Sugar
 1¹/₂ tsp. Salt
 1¹/₂ tsp. Vanilla Extract
 Canned Unsweetened Applesauce
 10 Egg Whites
 1¹/₂ cup, 2 Tbsp. Cocoa Powder
 1 Tbsp. Baking Powder
 1 cup Chopped Walnuts

Preparation Instructions

- 1 Cream oil, sugar, salt, vanilla, and applesauce in mixer with paddle attachment for 5 minutes on medium speed.
- 2 Add egg whites and mix for 1 minute on medium speed. Scrape down sides of bowl.
- 3 In a separate bowl, combine flour, cocoa, and baking powder. Mix for 1 minute on medium speed.
- 4 Add dry mixture to creamed ingredients and mix for 30 seconds on low speed, then for 1 minute on medium speed. Batter will be very thick.
- 5 Using two half-size sheet pans lined with parchment, spread 5 lbs., 3 oz. (2 quarts, 1¹/₂ cups) of batter on each half-sheet pan.
- 6 Sprinkle nuts (optional) over batter.
- 7 Bake at 350°F for 18-25 minutes.
- 8 Cut each pan 5 x 10 (50 pieces per pan).

Nutrition Facts per Serving (1 brownie):

147.8 calories, 5.4g total fat, 1.2g saturated fat, 0g trans fat, 0mg cholesterol, 111.2mg sodium,
 24.8g carbohydrates, 1.9g fiber, 16.3g sugars, 2.7g protein, 4.4iu vitamin A, 0.2mg vitamin C,
 25.4mg calcium, 0.9mg iron, 93.9mg potassium

CHERRY CRISP



Yield

25 Servings

Ingredients

¾ cup, 1 Tbsp. Whole Grain Wheat Flour
 ¾ cup, All-Purpose Flour
 1½ cup, 1 Tbsp. Quick Cooking Rolled Oats
 1 cup Packed Brown Sugar
 ¼ tsp. Ground Cloves
 ¼ tsp. Salt
 1 cup Unsalted Butter
 2 Tbsp. Frozen Orange Juice Concentrate
 3 Tbsp. Cornstarch
 2 Tbsp. Water
 4 lb., 2½ oz. Canned Red Cherries, Undrained

Nutrition Facts per Serving (1 piece):

202.8 calories, 7.9g total fat, 4.7g saturated fat, 0g trans fat,
 19.5mg cholesterol, 34.4mg sodium, 32.2g carbohydrates,
 1.9g fiber, 21.1g sugars, 2.5g protein, 797.6iu vitamin A,
 3.5mg vitamin C, 28.5mg calcium, 1.7mg iron, 144.5mg potassium

Preparation Instructions

- 1 **For topping:** Combine flour, rolled oats or rolled wheat, brown sugar, cloves, salt, and margarine or butter. Mix until crumbly. Set aside for step 8.
- 2 **For filling:** Drain cherries, reserving ½ cup juice. Set juice aside for step 4.
- 3 Place cherries into hotel pan (12" x 20" x 2½").
- 4 Combine cherry juice with sugar and orange juice concentrate. Cook juice mixture over medium heat for 2 minutes.
- 5 Combine cornstarch and water. Stir until smooth.
- 6 Add cornstarch to juice mixture. Cook over medium heat, stirring constantly until thickened, 3-4 minutes. Remove from heat and stir well.
- 7 Pour 2 cups liquid mixture over cherries in each pan.
- 8 Sprinkle 3 lb., 5 oz. (approximately 2 qt., 2 cups) topping evenly over cherries in each pan
- 9 Bake in a convection oven at 350° for 25-35 minutes until topping is browned and crisp. Remove product from oven.
- 10 Cool. Cut each pan 5 x 10 (50 pieces per pan).

APPLE CAKE



Yield

50 Servings

Ingredients

2 lbs. Granulated Sugar

6 Large Eggs

$\frac{1}{3}$ cup, 2 tsp. Vanilla Extract

$1\frac{1}{2}$ tsp. Salt

2 tsp. Baking Soda

$1\frac{1}{2}$ tsp. Ground Cinnamon

1 lb., 8 oz. Flour

1 pt., 1 cup Canola Oil*

2 lbs., 7 oz. Diced Canned Apples,
Extra Light Syrup

*Can substitute applesauce for half of the oil to decrease the calories

Preparation Instructions

- 1 Cream oil, sugar and eggs.
- 2 Add apples, vanilla, salt, soda and cinnamon. Mix well.
- 3 Add flour and mix well.
- 4 Pour batter into 18" x 26" x 2" pans sprayed with nonstick cooking spray (1 pan for every 50 servings).
- 5 Bake in a convection oven at 275°F for 45-55 minutes.
- 6 Cut each cake 5x10 to make 50 servings.

Nutrition Facts per Serving (1 piece):

525.2 calories, 28.3g total fat, 2.4g saturated fat, 0.1g trans fat, 44.6mg cholesterol, 308.5mg sodium, 62.7g carbohydrates, 0.8g fiber, 41.4g sugars, 4.3g protein

MONSTER COOKIES



Yield

50 Servings

Ingredients

4 Large Eggs

1 cup, 3 Tbsp., $\frac{5}{8}$ tsp. Packed Brown Sugar

1 cup, 3 Tbsp., $\frac{5}{8}$ tsp. Granulated Sugar

1 tsp. Vanilla Extract

1 tsp. Light Corn Syrup

$2\frac{1}{2}$ tsp. Baking Soda

$4\frac{7}{8}$ oz. Margarine Spread

$14\frac{1}{2}$ oz. Smooth Peanut Butter

$2\frac{1}{2}$ oz. Semi-Sweet Chocolate Chips

$2\frac{1}{2}$ oz. Baking Chocolate

$14\frac{1}{2}$ oz. Rolled Oats

Preparation Instructions

- 1 Cream eggs, sugar, vanilla and white syrup together.
- 2 Add baking soda, melted margarine, peanut butter and oatmeal. Add both the chips. Mix well.
- 3 Portion with level #40 disher in rows of 6x5 on baking sheet. Bake at 300°F in convection oven for approximately 10-12 minutes or until set. DO NOT OVERBAKE.

Nutrition Facts per Serving (1 cookie):

151.5 calories, 6.9g total fat, 1.7g saturated fat, 0g trans fat, 13.4mg cholesterol, 127.6mg sodium, 19.4g carbohydrates, 1.6g fiber, 3.8g protein, 11.4mg calcium, 0.8mg iron

OATMEAL COOKIES



Preparation Instructions

Using a standard baking tray lined with parchment paper, place 15 frozen cookie dough pucks (1.5 oz) evenly on the sheet pan. 0

Oven Programming Guide

Bake at 325°F for 12-15 minutes.

Nutrition Facts per Serving (1 cookie):

110 calories, 3.5g total fat, 1g saturated fat, 0g trans fat, 10mg cholesterol, 85mg sodium, 18g carbohydrates, 1g fiber, 8g sugars, 2g protein, 100iu vitamin A, 0.1mg vitamin C, 0mg calcium, 0.6mg iron, 80mg potassium



ADDITIONAL BAXTER PRODUCTS



OV500E2/OV500G2-EE



OV520E1/OV520G1



OV310 mini rack oven shown
on 16-pan proofer base



PW1



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