

RAIDER PUNCH

RECIPE FOR: Raider Punch

STATION: Beverages

QUANTITY PRODUCED: 12 Servings (8 ounces per person)

SHELF LIFE: 3 Hours

Date Printed: 10/2/2020

INGREDIENTS	AMT	UNIT	PROCEDURE
Grape Juice	32	OZ	<ol style="list-style-type: none">1. Combine grape juice and pineapple juice in appropriately-sized servings vessel. Stir well. Refrigerate until ready to serve. 2. Just before serving, add ice to chill (if necessary) and the Sierra Mist/Sprite. Serve and enjoy!
Pineapple Juice	32	OZ	
Sierra Mist/Sprite	32	OZ	

***Hot items need to be cooled to 70° in less than 2 hours and 40° in less than 4 hours. Cover, label and refrigerate when cooled to proper temperature.**

MOUNT MUNCH

RECIPE FOR: Mount Munch

STATION: Desserts

QUANTITY PRODUCED: 6 Servings

SHELF LIFE: 3 Days

Date Printed: 10/2/2020

INGREDIENTS	AMT	UNIT	PROCEDURE
Rice Chex	4.5	CUP	<ol style="list-style-type: none"> 1. Combine the Rice Chex, Corn Chex, and Cheerios together in a large bowl. Reserve. 2. In another large bowl, combine the Mini M&Ms, Honey-Roasted Peanuts, and Tiny Twist Pretzels. Add to the cereal mixture and reserve. 3. Carefully melt 4 cups of white chocolate chips in a double boiler over medium heat. Add 1 tbsp. of vegetable oil to the chocolate in order to smooth it out. Cool to room temperature. 4. Pour melted chocolate onto the cereal mixture. Mix well by hands until well coated. Spread onto a parchment-lined baking pan to dry. Allow to dry/cool for at least an hour. 5. Once dried, break into easy to eat pieces and enjoy immediately or store in an air-tight container for up to 3 days.
Corn Chex	4.5	CUP	
Cheerios	6	CUP	
Mini M&Ms	1	CUP	
Honey-Roasted Peanuts	1	CUP	
Tiny Twist Pretzels	4	OZ	
Vegetable Oil	1	TBSP	

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PLAYDOUGH SUGAR COOKIES

RECIPE FOR: Playdough Sugar Cookies

STATION: Desserts

QUANTITY PRODUCED:

SHELF LIFE: 2 Days

Date Printed: 10/2/2020

INGREDIENTS	AMT	UNIT	PROCEDURE
White Granulated Sugar	1	LB	<ol style="list-style-type: none"> 1. Cream together white granulated sugar, shortening, eggs, and vanilla extract. 2. Add baking soda and iodized salt. 3. Add flour and mix until well-combined. 4. Cut dough into two equal parts. Add one part back to the mixer along with desired amount of purple food coloring. Mix until color is evenly distributed. Repeat with the remaining dough and white food coloring. Chill dough for at least 1 hour before baking. 5. Preheat oven to 360 degrees F. Once dough has chilled, using your hands, combine the two doughs to create the “playdough” effect in the dough. Using a #40 scoop, drop cookies onto a parchment-lined cookie sheet. Bake for 9 minutes. 6. Enjoy immediately or store in an air-tight container for up to two days.
Butter	1	LB	
Eggs	2¼	OZ	
AP Flour	1 LB	7 OZ	
Baking Soda	1½	TSP	
Iodized Salt	1½	TSP	
Vanilla Extract	1½	TSP	
Purple Food Coloring	AN		
White Food Coloring	AN		

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HAND-BREADED CRISPY CHICKEN

RECIPE FOR: Hand-Breaded Crispy Chicken

STATION: Homestyle

QUANTITY PRODUCED: 12 Portions

SHELF LIFE: 1 Day

Date Printed: 10/2/2020

INGREDIENTS	AMT	UNIT	PROCEDURE
Chicken Thigh, Fresh	2.5	LB	<ol style="list-style-type: none"> 1. Tenderize chicken thigh using the meat tenderizer or meat mallet. Cut chicken into bite sized pieces and set aside. 2. Combine half of the seasonings, the buttermilk and the tenderized diced chicken in a lexan large enough to handle the job. Marinate overnight for best results. 3. The next morning, combine the flour and the remaining seasonings in a bowl. Mix well. Preheat a fryer to 350 degrees F. 4. Working in batches, take the marinated chicken and dredge in the flour mixture. Fry until golden brown and/or internal temperature reaches 165 degrees F. Hold hot for no longer than 20 minutes.
AP Flour	16	OZ	
Granulated Garlic	1	OZ	
Granulated Onion	1/2	OZ	
Ground Black Pepper	1/4	OZ	
Paprika	1/2	OZ	
Cayenne Pepper	1/4	OZ	
Kosher Salt	1/2	CUP	
Buttermilk	8	OZ	

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MASHED POTATOES

RECIPE FOR: Mashed Potatoes

STATION: Homestyle Dinner

QUANTITY PRODUCED:

SHELF LIFE:

Date Printed: 10/1/2020

INGREDIENTS	AMT	UNIT	PROCEDURE
Idaho Potatoes	7.5	lbs	<ol style="list-style-type: none"> 1. Wash and Peel the potatoes. 2. Place the Potatoes in 4 inch perforated pans. 3. Steam the potatoes until fork tender. (Usually about 45 minutes to an hour but may be longer) 4. While Potatoes are steaming, melt the butter and milk together. 5. Once the potatoes are done place in the large bowl for the floor mixer with a paddle attachment. Mix on low speed just until potatoes are mashed. 6. Incorporated the milk and butter mixture until just mixed. 7. Season with Salt & Pepper. 8. Keep hot for service. <p>Tips:</p> <ul style="list-style-type: none"> • Don't overcook. The potatoes are done cooking when a fork, skewer, or the top of a sharp knife can be easily inserted into the thickest part of the potato. • Don't over mix. After mashing, gently fold in the melted butter and hot milk, mixing until everything is just incorporated. Over mixing will make the potatoes starchy and gluey.
Butter	12	oz	
Hot Milk	2	cups	
Salt & Pepper	TT		

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WHITE COUNTRY GRAVY

RECIPE FOR: White Country Gravy

STATION: Homestyle

QUANTITY PRODUCED: 10 Servings

SHELF LIFE: 5 Days

Date Printed: 10/2/2020

INGREDIENTS	AMT	UNIT	PROCEDURE
Margarine	2.5	oz	<ol style="list-style-type: none">1. Heat margarine in a large pot.2. Add flour and cook over low heat for 5 minutes, stirring constantly until tan in color.3. Scald milk in a separate pot.4. Bring water to a boil and combine milk, water, kosher salt and ground black pepper.5. Gradually add milk mixture to roux and stir until smooth. Bring to a boil and then reduce to a simmer for 5-10 minutes.6. Season to taste with additional kosher salt and ground black pepper. Hold hot at 165 degrees F for no longer than 3 hours.
AP Flour	1.75	oz	
Milk, 2%	1.25	cups	
Water	1.25	cups	
Kosher Salt	TT		
Ground Black Pepper	TT		

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