

Recipe Name: Breakfast Banana Split

Recipe No. BRK-101

Yield: 48 (servings)

Portion Size 1 each

| Ingredients | 48 Servings | | Servings | | Directions |
|--|-------------|--------------|----------|---------|--|
| | Weight | Measure | Weight | Measure | |
| Yogurt, non-fat vanilla or strawberry, depending on fruit used | 12 lb | 1 gal + 2 qt | | | <p>1. Slice fruit if using whole strawberries. Drain fruit if using canned fruit. Do not reserve juice.</p> <p>2. Peel bananas and cut each in half. Slice each half banana in half lengthwise.</p> <p>3. Assemble Banana Splits individually in the following order:</p> <p>Place 2 slices of banana (1/4 cup) on each side of the container, resembling a Banana Split.</p> <p>Portion a #8 scoop yogurt (1/2 cup) in middle of container, between banana slices.</p> <p>Pour a 2 oz spoodle granola (1/4 cup) on top of yogurt.</p> <p>Top with a #16 scoop (1/4 cup) strawberries.</p> <p>CCP: Hold for cold service at 41° F or colder.</p> <p>Do not make more than 1 hour before service so that granola does not get soggy.</p> |
| Bananas, 100 - 120 count | | 24 each | | | |
| Granola, lowfat, purchased | 3 lb | 12 cups | | | |
| Strawberries, fresh* | 4 lb 9 oz | 3 qt | | | |
| Individual serving containers, oval or rectangle shape (boats or bowls) | | 48 each | | | |
| <p>NOTE: *Any fruit may be used for the topping instead of fresh strawberries, such as canned, diced peaches. Ensure adequate quantity is available so that a 1/4 cup serving is provided.</p> | | | | | |
| <p>Meal Pattern Contribution</p> <p>Grain: 1 WGR (WGR granola) <i>Grain Alternate (M/MA)</i> 1 GA (yogurt)</p> <p>Fruit: 1/2 cup (1/4 c banana, 1/4 c strawberries)</p> <p>Vegetables:</p> <p>Milk:</p> | | | | | |

Revised 05-01-2020

Recipe Name: Breakfast Burritos

Recipe No. BRK-102

Yield: 45 (servings)

Portion Size 1 burrito

| Ingredients | 45 Servings | | _____ Servings | | Directions |
|----------------------------------|---------------------------|---------|----------------|---------|---|
| | Weight | Measure | Weight | Measure | |
| Eggs, frz whole pasteurized | 5 lb | | | | 1. Bring tortillas to room temperature. 2. Prepare Scrambled Eggs according to manufacturer's instructions or use BRK-118. 3. Place one portion of the following in the center of each tortilla leaving 3/4" space from the edge * #16 scoop of eggs (1/4 cup) * .5 oz cheese * 1 slice pre-cooked bacon 4. Fold tortilla from bottom first, one side and then the other side. Wrap burritos individually using foil wrap. Place wrapped burritos into each steamtable pan (12" x 20" x 2 1/2). CCP: Hold for hot service for 135° F or higher. 5. Offer with salsa. |
| Bacon, slices, pre-cooked | | 45 each | | | |
| Cheese RF cheddar, shredded | 1 lb 8 oz | | | | |
| Tortillas, Enriched, 6 " | | 45 each | | | |
| Foil wraps | | 45 each | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | 1 Grain (EG tortilla) | | | | |
| <i>Grain Alternate (MMA)</i> | 1.5 GA (1 egg, .5 cheese) | | | | |
| Fruit: | | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

Revised 05-01-2020

Recipe Name: Breakfast Combo

Recipe No. BRK-103

Yield: 45 (servings)

Portion Size 1 each

| Ingredients | 45 Servings | | _____ Servings | | Directions |
|--|---------------------------------------|-----------|----------------|---------|--|
| | Weight | Measure | Weight | Measure | |
| Eggs, frz whole pasteurized | 5 lb | | | | 1. If using biscuits, bake according to manufacturer's instructions. 2. Prepare eggs according to package directions or refer to Recipe BRK-118. 3. Prepare potatoes according to manufacturer's instructions. 4. Prepare toast, if using. 5. Assemble the following in each boat: * #16 scoop eggs (1/4 cup) * #16 scoop potatoes (1/4 cup) * Top with .5 oz cheese * Split biscuit in half and place in boat OR * Cut two slices toast in half diagonally and place in boat. CCP: Hold for hot service for 135° F or higher. 6. Offer with salsa and jelly. |
| Potatoes, dehydrated, shredded OR | 2 lb 2 oz | | | | |
| Potatoes, frozen, cubed | 6 lb | | | | |
| Cheese, cheddar, reduced fat, shredded | 1 lb 8 oz | | | | |
| Biscuits, Enriched (2 EG) OR | | 45 each | | | |
| Toast, WGR | | 90 slices | | | |
| 1# red and white boats | | 45 each | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | 2 Grain (2 EG biscuit or 2 WGR toast) | | | | |
| <i>Grain Alternate (M/MA)</i> | 1.5 GA (1 egg, .5 cheese) | | | | |
| Fruit: | | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

Recipe Name: Breakfast Parfait

Recipe No. BRK-104

Yield: 48 (servings)

Portion Size 1 each

| Ingredients | 48 Servings | | ____ Servings | | Directions |
|--|---------------------|---------------|---------------|---------|---|
| | Weight | Measure | Weight | Measure | |
| Yogurt, non-fat vanilla or strawberry, depending on fruit used | 12 lb | 1 gal + 2 qt | | | 1. Drain fruit if using canned fruit. Do not reserve juice. Slice fruit if using whole bananas or strawberries. 2. Assemble breakfast parfaits in 10 oz clear portion cups in the following order: * #16 scoop fruit (1/4 cup) * #8 scoop yogurt (1/2 cup) * 2 oz spoodle granola (1/4 cup) * Top with #16 scoop fruit (1/4 cup) CCP: Hold for cold service at 41° F or colder. Do not make more than 1 hour before service so that granola does not get soggy. |
| Granola, lowfat, purchased | 3 lb | 12 cups | | | |
| Peaches, Diced OR | | 3 #10 cans | | | |
| Bananas, 100 - 120 Count | 18 lb (whole) | 6 qt (sliced) | | | |
| Strawberries, fresh (OR a combination of fruits equivalent to 1/2 cup per portion) | 9 lb 1 oz | 6 qt | | | |
| 12 oz portion cups | | 48 each | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | 1 WGR (WGR granola) | | | | |
| <i>Grain Alternate (M/MA)</i> | 1 GA (yogurt) | | | | |
| Fruit: | 1/2 cup | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

Recipe Name: Cheese Omelet Wrap

Recipe No. BRK-105

Yield: 50 (servings)

Portion Size 1 each

| Ingredients | 50 Servings | | _____ Servings | | Directions |
|----------------------------------|--------------------|-----------|----------------|---------|---|
| | Weight | Measure | Weight | Measure | |
| Tortilla, Enriched 6" | | 50 each | | | 1. Wrap tortillas in foil and place in warmer. Do not overheat to prevent cracking. 2. Prepare cheese omelets according to manufacturer's instructions. 3. Place omelet in center of tortilla. Fold tortilla in half taco-style. Wrap in foil. 4. Hold in steamtable pan. CCP: Hold for hot service at 135° F or higher. 5. Offer with salsa. |
| Omelet, Cheese | | 50 each | | | |
| Aluminum foil | | as needed | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | 1 EG (EG tortilla) | | | | |
| <i>Grain Alternate (M/MA)</i> | 2 GA (omelet) | | | | |
| Fruit: | | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

Recipe Name: Cheesy Toast

Recipe No. BRK-106

Yield: 50 (servings)

Portion Size 1 Slice

| Ingredients | 50 Servings | | _____ Servings | | Directions |
|------------------------------------|-------------------|-------------------|----------------|---------|---|
| | Weight | Measure | Weight | Measure | |
| Bread, WGR | | 50 slices | | | 1. Preheat oven to 400° F. 2. Line sheet pan and spray with butter-flavored spray. 3. Place bread on liner. Top each slice of bread with 1 slice American yellow cheese and 1 slice American white cheese. 4. Place in oven until cheese melts and toast is golden brown on edges. CCP: Hold for hot service at 135°F or higher. |
| Cheese, RF, American, yellow | | 50 slices @ .5 oz | | | |
| Cheese, RF, American, white | | 50 slices @ .5 oz | | | |
| Pan release spray, butter-flavored | | as needed | | | |
| Pan liners | | as needed | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | 1 WGR (WGR bread) | | | | |
| <i>Grain Alternate (MMA)</i> | 1 GA (cheese) | | | | |
| Fruit: | | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

Revised 05-01-2020

Recipe Name: Chicken-n-Biscuit

Recipe No. BRK-107

Yield: 50 (servings)

Portion Size 1 sandwich

| Ingredients | 50 Servings | | _____ Servings | | Directions |
|---------------------------------------|---|-----------|----------------|---------|---|
| | Weight | Measure | Weight | Measure | |
| Biscuit, Enriched (2 EG) | | 50 each | | | <ol style="list-style-type: none"> 1. Prepare biscuits according to manufacturer's instructions and split in half. 2. Heat chicken patties in oven according to manufacturer's instructions. 3. Spray tops and bottoms of prepared biscuits with butter flavored pan release spray. 4. Place one cooked chicken patty between each biscuit half. 5. Product will hold better if placed in a foil wrap. Place wrapped sandwiches in shallow steamtable pans on sandwich sides so that they are stacked in rows. 6. Place in convection oven at 325° F for 10-15 minutes. CCP: Hold for hot service at 135° or higher. 7. Offer with honey. |
| Breakfast chicken patties | | 50 each | | | |
| Pan release spray, butter flavored | | as needed | | | |
| Foil wraps | | 50 each | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | 2.5 Grain (2 EG biscuit, .5 WGR chicken breading) | | | | |
| <i>Grain Alternate (M/MA)</i> | 1 GA (chicken patty) | | | | |
| Fruit: | | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

Revised 05-01-2020

Recipe Name: Chicken-n-Waffles

Recipe No. BRK-108

Yield: 50 (servings)

Portion Size 1 each

| Ingredients | 50 Servings | | Servings | | Directions |
|----------------------------------|---|---------|----------|---------|---|
| | Weight | Measure | Weight | Measure | |
| Waffle, WGR | | 50 each | | | 1. Heat chicken patties according to manufacturer's instructions. 2. Heat waffles according to manufacturer's instructions. 3. On serving line, portion 1 waffle and top with 1 breakfast chicken patty. CCP: Hold for hot service at 135° F or higher. 4. Offer with syrup. |
| Breakfast chicken patties | | 50 each | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | 1.5 WGR (1 WGR waffle, .5 WGR chicken breading) | | | | |
| <i>Grain Alternate (M/MA)</i> | 1 GA (chicken patty) | | | | |
| Fruit: | | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

Revised 05-01-2020

Recipe Name: Cinnamon Toast

Recipe No. BRK-109

Yield: 64 (servings)

Portion Size 1 sl Toast

| Ingredients | 64 Servings | | Servings | | Directions |
|------------------------------------|---------------|-----------|----------|---------|--|
| | Weight | Measure | Weight | Measure | |
| Butter flavored granules | | 2 oz | | | 1. Reconstitute butter flavored flakes with warm water. 2. Preheat oven to 350° F. 3. Place bread slices on lined sheet pan sprayed with butter flavored spray. 4. Brush prepared butter-flavored mixture on bread slices. 5. Combine cinnamon and sugar. Sprinkle on top of bread slices. 6. Bake at 350° F until bread slices are golden brown (approx. 10 minutes). CCP: Hold for hot service at 135° F or higher. |
| Warm water | | 2 qt | | | |
| Bread, WGR | | 64 slices | | | |
| Cinnamon, ground | | 3 Tbsp | | | |
| Sugar, granulated | | 1 1/3 cup | | | |
| Sheet pan liners | | as needed | | | |
| Pan release spray, butter-flavored | | as needed | | | |
| | | | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | 1 WGR (toast) | | | | |
| <i>Grain Alternate (M/MA)</i> | | | | | |
| Fruit: | | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

Revised 05-01-2020

Recipe Name: Early Bird Sandwich

Recipe No. BRK-110

Yield: 50 (servings)

Portion Size 1 each

| Ingredients | 50 Servings | | _____ Servings | | Directions |
|--|--|-----------|----------------|---------|--|
| | Weight | Measure | Weight | Measure | |
| Waffles, WGR | | 100 each | | | <p>Day before:</p> <p>1. Bake waffles according to manufacturer's instructions.</p> <p>2. Assemble in the following order on the foil sheet:</p> <ul style="list-style-type: none"> * 1 WGR waffle * 1 egg patty * 1 sausage patty * 1 WGR waffle <p>3. Wrap sandwich with foil sheet, and place in steamtable pans. Place pans in cooler overnight.</p> <p>Day of service:</p> <p>4. Place steamtable pans in a 350° F oven for 20 minutes; temp at 15 minutes. Internal temperature should reach 165° F for 15 seconds.</p> <p>Alternate method: if not pre-prepping the day before, prepare individual items according to manufacturer directions, assemble sandwich and wrap with foil after removing from oven.</p> <p>CCP: Hold for hot service for 135° F or higher</p> <p>5. Offer with syrup.</p> <p style="text-align: right;">Revised 05-01-2020</p> |
| Sausage patties, pre-cooked (CN Labeled, 1 oz M/MA) | | 50 each | | | |
| Egg patties | | 50 each | | | |
| Foil wraps | | 50 sheets | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | 2 WGR (WGR waffles) | | | | |
| <i>Grain Alternate (M/MA)</i> | 1.75 GA (1 sausage patty, .75 egg patty) | | | | |
| Fruit: | | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

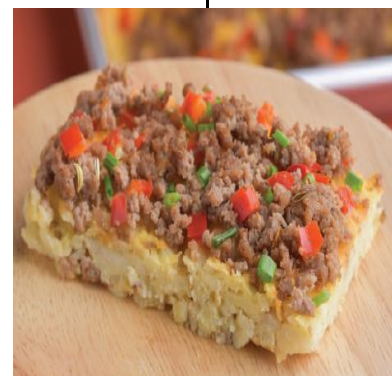
Recipe Name: Hashbrown Breakfast Pizza

Recipe No. BRK- 111

Yield: 50 (servings)

Portion Size 1 piece

| Ingredients | 50 Servings | | Servings | | Directions |
|--|-------------|----------------|----------|---------|---|
| | Weight | Measure | Weight | Measure | |
| Sausage, cooked, crumbled | 6 lbs | | | | <p>1. Heat sausage according to manufacturers instructions. Remove from heat.</p> <p>2. Combine about 10 oz. (1 ½ c) sausage, hash browns, and eggs in a large bowl. Stir well. Set remaining sausage aside for step 4. Set hash brown mixture aside for step 3.</p> <p>3. Pour 2 qt (about 3 lb 10 oz) hash brown mixture into a half sheet pan (18" x 13" x 1") lightly coated with pan release spray. Spread evenly.</p> <p>For 50 servings, use 2 pans.</p> <p>4. Top the hashbrown mixture with remaining sausage, cheese, and then garnish with the onions and bell peppers as desired.</p> <p>5. Bake: Conventional oven: 425°F for 15 minutes Convection oven: 400°F for 10 minutes.</p> <p>CCP: Heat to 165° F or higher for at least 15 seconds.</p> <p>CCP: Hold for hot service for 135° F or higher.</p> <p>Portion: Cut each pan 5 x 5 (25 pieces per pan. Serve 1 piece.</p> |
| Canned applesauce, unsweetened | 6 oz | 1/4 c + 2 Tbsp | | | |
| Hash brown potatoes, frozen, thawed | 6 lbs | | | | |
| Whole eggs, frozen, thawed | 1 lb 4 oz | | | | |
| Cheddar cheese, low-fat | 8 oz | 2 cups | | | |
| * Green onions, fresh, diced | | 3 Tbsp | | | |
| * Red bell pepper, fresh, diced | | 3 cups | | | |
| <div style="border: 1px solid black; padding: 5px; display: inline-block;"> Note: Must serve with a minimum 1 WGR or 1 EG. </div> | | | | | |
| <p>Meal Pattern Contribution</p> <p>Grain: <i>Grain Alternate (M/MA)</i> 1 GA (sausage, egg and cheese)</p> <p>Fruit:</p> <p>Vegetables:</p> <p>Milk:</p> | | | | | |



Recipe Name: "Mascot" Breakfast

Recipe No. BRK-112

Yield: 90 (servings)

Portion Size 1 serving

| Ingredients | 90 Servings | | _____ Servings | | Directions |
|---|---------------------------|---------|----------------|---------|---|
| | Weight | Measure | Weight | Measure | |
| Pita Pocket, WGR 2 oz grain equivalent | | 45 each | | | 1. Warm pita pockets and separate into halves. 2. Prepare scrambled eggs according to manufacturer's instructions or recipe BRK-118. 3. Stir shredded cheese into prepared eggs. 4. Using #12 scoop portion cheese and egg mixture into each pita half. CCP: Hold for hot service at 135° F or higher. 1 serving = 1 filled pita half |
| Eggs, frz whole pasteurized | 10 lb | | | | |
| Cheese, Cheddar, Reduced Fat, Shredded | 2 lb 13 oz | | | | |
| | | | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | 1 WGR (pita half) | | | | |
| <i>Grain Alternate (M/MA)</i> | 1.5 GA (1 egg, .5 cheese) | | | | |
| Fruit: | | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

Recipe Name: Monte Cristo Sandwich *(breakfast version)* Recipe No. BRK-113

Yield: 50 (servings) Portion Size 1 sandwich

| Ingredients | 50 Servings | | Servings | | Directions |
|----------------------------------|---------------------------------|-------------------------|----------|---------|---|
| | Weight | Measure | Weight | Measure | |
| French Toast, WGR | | 100 each | | | 1. Prepare French toast according to manufacturer's instructions. 2. Assemble sandwiches in the following order: * 1 slice French toast * 1 slice of cheese * 2 slices Turkey ham * 1 slice French toast 3. Place in shallow steamtable pan on sandwich sides so that they are shingled in rows. 4. Place in convection oven at 325° F for 10-15 minutes. CCP: Hold for hot service at 135° F or higher. 5. Optional: offer with syrup or jelly. May sprinkle tops of sandwiches with powdered sugar. |
| Cheese, RF American, white | | 50 slices @ .5 oz each | | | |
| Turkey ham, sliced | | 100 slices @ .5 oz each | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | 2 WGR (WGR french toast) | | | | |
| <i>Grain Alternate (M/MA)</i> | 1 GA (.5 cheese, .5 turkey ham) | | | | |
| Fruit: | | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

Recipe Name: Morning Griddle Sandwich

Recipe No. BRK-114

Yield: 50 (servings)

Portion Size 1 each

| Ingredients | 50 Servings | | Servings | | Directions |
|----------------------------------|--|-------------------|----------|---------|---|
| | Weight | Measure | Weight | Measure | |
| Pancakes, WGR, ready-to-eat | | 100 each | | | <p>Day before:</p> <p>1. Cut cheese slices in half diagonally.</p> <p>2. Assemble in the following order on foil wrap:</p> <ul style="list-style-type: none"> * 1 WGR pancake * 1 tsp syrup * 1 egg patty * 1 slice bacon * ½ slice cheese * 1 slice turkey ham * 1 WGR pancake <p>3. Wrap sandwich with foil wrap, and place in steamtable pan. Place pan in cooler overnight.</p> <p>Day of service:</p> <p>4. Place steamtable pans in a 350° F oven for 20 minutes; temp at 15 minutes. Internal temperature should reach 165° F for 15 seconds.</p> <p>CCP: Hold for hot service for 135° F or higher.</p> |
| Eggs, patties | | 50 each | | | |
| Bacon, pre-cooked | | 50 slices | | | |
| Syrup, pancake, mapled flavored | | 1 cup | | | |
| Cheese, RF American | | 25 slices @ .5 oz | | | |
| Turkey ham | | 50 slices @ .5 oz | | | |
| Foil wraps | | 50 each | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | 1.5 WGR (WGR pancakes) | | | | |
| <i>Grain Alternate (MMA)</i> | 1.25 GA (.75 from egg patty, .25 from turkey ham, .25 from cheese) | | | | |
| Fruit: | | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

Recipe Name: Oatmeal

Recipe No. BRK-115

Yield: 50 (servings)

Portion Size 3/4 cup

| Ingredients | 50 Servings | | _____ Servings | | Directions |
|----------------------------------|--------------|--------------|----------------|---------|--|
| | Weight | Measure | Weight | Measure | |
| Oatmeal, quick oats | 3 lb 4 oz | | | | 1. Bring water to a rolling boil. 2. Stir in oats; reduce to medium heat and cook 1 minute, stirring occasionally. (If using Old Fashioned Oats, cooking time will be longer. Check product label for instructions--usually 5 minutes.) 3. Add brown sugar, cinnamon, and butter flavored granules and mix well. 4. Cover, remove from heat, add vanilla, and serve. Portion using a 6 oz server (3/4 cup). CCP: Hold for hot service at 135° F or higher. |
| Water | | 7 qt + 1 cup | | | |
| Brown sugar, firmly packed | | 2 cups | | | |
| Cinnamon | | 1 Tbsp. | | | |
| Butter flavored granules | | ½ cup | | | |
| Vanilla | | 1 Tbsp | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | 1 WGR (oats) | | | | |
| <i>Grain Alternate (M/MA)</i> | | | | | |
| Fruit: | | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

Revised 05-01-2020

Recipe Name: Sausage Biscuit

Recipe No. BRK-116

Yield: 50 (servings)

Portion Size 1 each

| Ingredients | 50 Servings | | _____ Servings | | Directions |
|--|----------------------|-----------|----------------|---------|---|
| | Weight | Measure | Weight | Measure | |
| Biscuit, Enriched (2 EG) 2 oz grain equivalent | | 50 each | | | <p>Day before service:</p> <ol style="list-style-type: none"> 1. Prepare biscuits according to manufacturer's instructions and split in half. Spray top and bottom of biscuits with butter-flavored pan release spray. Slice biscuits and place on foil sheet with the top of the biscuit down. 2. Place 1 frozen sausage patty between each biscuit half. 3. Wrap sausage biscuit in foil sheet. 4. Place in single layer on 18 x 26 sheet pan; place on a rolling/baking rack and place in cooler overnight. <p>Day of service:</p> <ol style="list-style-type: none"> 5. Pre-heat oven to 350° F. Heat sausage biscuit in oven for 20 minutes or until internal temperature reaches 165° F for 15 seconds. <p>CCP: Hold for hot service at 135° F or higher.</p> |
| Sausage patty, pre-cooked (CN labeled, 1 oz M/MA) | | 50 each | | | |
| Pan release spray, butter-flavored | | as needed | | | |
| Aluminum foil | | as needed | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | 2 EG (EG biscuit) | | | | |
| <i>Grain Alternate (M/MA)</i> | 1 GA (sausage patty) | | | | |
| Fruit: | | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

Revised 05-01-2020

Recipe Name: Sausage, Egg & Cheese Biscuit

Recipe No. BRK-117

Yield: 50 (servings)

Portion Size 1 sandwich

| Ingredients | 50 Servings | | Servings | | Directions |
|--|---|-------------------|----------|---------|--|
| | Weight | Measure | Weight | Measure | |
| Biscuit, Enriched (2 EG)* | | 50 each | | | <ol style="list-style-type: none"> 1. Prepare egg patties or frozen eggs according to manufacturer's instructions. 2. Prepare sausage patties according to manufacturer's instructions. 3. Assemble sandwiches in the following order on foil wrap: <ul style="list-style-type: none"> * Top of biscuit * 1 slice of cheese * Egg patty * Sausage patty * Bottom of biscuit 4. Wrap sandwich in foil wrap. Place in shallow steamtable pan on sandwich sides so that they are stacked in rows. 5. Place in convection oven at 325°F for 10-15 minutes or until internal temperature reaches 165° F for 15 seconds. <p>CCP: Hold for hot service at 135° F or higher.</p> |
| Cheese, RF American | | 50 slices @ .5 oz | | | |
| Egg patty | | 50 each | | | |
| Sausage patty, pre-cooked (CN labeled, 1 oz M/MA) | | 50 each | | | |
| Foil wraps | | 50 each | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | 2 EG (EG Biscuit) | | | | |
| Grain Alternate (MMA) | 2.25 GA (.75 egg patty, 1 sausage patty, .5 cheese) | | | | |
| Fruit: | | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

Recipe Name: Scrambled Eggs

Recipe No. BRK-118

Yield: 50 (servings)

Portion Size 1/4 cup = 1 egg

| Ingredients | 50 Servings | | _____ Servings | | Directions |
|-------------------------------------|-------------|-------------------|----------------|---------|---|
| | Weight | Measure | Weight | Measure | |
| Eggs, frz whole pasteurized, thawed | 6 lb | 2 qts, 3 1/4 cups | | | <ol style="list-style-type: none"> 1. Preheat convection oven to 300° F; conventional oven to 350° F. 2. In a mixing bowl, beat eggs thoroughly. Add milk and salt. Stir well. 3. Lightly coat steam table pan (12" x 20" x 2 1/2 ") with pan release spray. Pour 1 qt + 3 1/2 cups + 2 Tbsp egg mixture into each pan. For 50 servings, use 2 pans. 4. Place in oven and bake: Conventional oven: 350° F for 20 minutes, stirring once after 15 minutes. Convection oven: 300° F for 15 minutes, stirring once after 10 minutes. Steamer: 5 lb pressure for 3-5 minutes. DO NOT OVERCOOK. CCP: Heat to 155° F for 17 seconds. 5. Remove from oven or steamer. Stir well. Eggs should have a slightly moist appearance. 6. Add 2 1/2 Tbsp margarine to each pan. Stir well. 7. Portion with #16 scoop (1/4 cup). For best results, serve within 15 minutes. <p>CCP: Hold for hot service at 135° F or higher.</p> |
| Milk, unflavored | | 1 qt | | | |
| Salt | | 1 ½ tsp | | | |
| Margarine, trans fat-free | 2 1/2 oz | 1/3 cup | | | |
| Pan release spray | | as needed | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | | | | | |
| <i>Grain Alternate (M/MA)</i> | 1 GA (eggs) | | | | |
| Fruit: | | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

Revised 05-01-2020

Recipe Name: Spice Muffin/Bread

Recipe No. BRK-119

Yield: 30 (servings)

Portion Size 1 each

| Ingredients | <u>30</u> Servings | | _____ Servings | | Directions |
|----------------------------------|--------------------|----------------|----------------|---------|--|
| | Weight | Measure | Weight | Measure | |
| Flour, whole wheat | 1 lb 6 oz | 1 qt. + ½ cup | | | 1. Preheat convection oven to 350° F. Coat a full sheet pan with pan release spray. 2. Whisk together whole wheat flour, all-purpose flour, baking powder, cinnamon, baking soda and salt in a large bowl. 3. In a second bowl, whisk together eggs, sugar, oil and pumpkin. 4. Add dry ingredients to the wet ingredients and mix well. Do not overmix. Scrape mixture onto the prepared sheet pan, or pour into muffin cups and divide evenly. 5. Bake 15-20 minutes or until toothpick inserted in the center comes out clean. 6. Evenly divide full sheet pan into 30 square pieces, or serve 30 muffins. |
| Flour, all purpose | 13 oz | 2 ½ cups | | | |
| Baking powder | | 2 Tbsp | | | |
| Cinnamon, ground | | 2 Tbsp | | | |
| Baking soda | | 1 Tbsp + 1 tsp | | | |
| Salt | | 1 ½ tsp | | | |
| Eggs, whole | | 14 large | | | |
| Pumpkin puree | ½ #10 can | 1 qt + 1 cup | | | |
| Sugar, granulated | | 1 qt + 1 cup | | | |
| Oil, vegetable | | 3 ½ cups | | | |
| Pan release spray | | as needed | | | |
| Meal Pattern Contribution | | | | | |
| Grain: | 2 WGR | | | | |
| <i>Grain Alternate (M/MA)</i> | | | | | |
| Fruit: | | | | | |
| Vegetables: | | | | | |
| Milk: | | | | | |

Recipe Name: Sunrise Sandwich

Recipe No. BRK-120

Yield: 50 (servings)

Portion Size 1 sandwich

| Ingredients | 50 Servings | | _____ Servings | | Directions |
|---|-------------|-------------------|----------------|---------|---|
| | Weight | Measure | Weight | Measure | |
| Bagels, WGR split | | 50 each | | | <ol style="list-style-type: none"> 1. Prepare egg patties according to manufacturer's instructions. 2. Open bagels and spray tops and bottoms with butter-flavored food spray. 3. Place on sheet pan and toast in the oven. 4. Assemble sandwiches in the following order on foil sheet: <ul style="list-style-type: none"> * Top of bagel * 1 slice of cheese * 1 slice of turkey ham * Egg patty * Bottom of bagel 5. Wrap sandwich in foil wrap. Place in shallow steamtable pan on sandwich sides so that they are stacked in rows. 6. Place in convection oven at 325° F for 10-15 minutes or until internal temperature reaches 165° F for 15 seconds. <p>CCP: Hold for hot service at 135° F or higher.</p> |
| Cheese, slices | | 50 slices @ .5 oz | | | |
| Turkey ham, sliced | | 50 slices @ .5 oz | | | |
| Egg patties | | 50 each | | | |
| Foil wraps | | 50 each | | | |
| Butter flavored spray | | as needed | | | |
| <div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <p>NOTE: *WGR bread slices, English muffins, or croissants may be substituted for bagels. Cooking time may need to be adjusted. Verify product documentation to ensure substitution provides 2 WGR meal contribution.</p> </div> | | | | | |
| <p>Meal Pattern Contribution</p> <p>Grain: 2 WGR (WGR bagel) <i>Grain Alternate (M/MA)</i> 1.5 GA (.5 cheese, .25 turkey ham, .75 egg)</p> <p>Fruit:</p> <p>Vegetables:</p> <p>Milk:</p> | | | | | |

Revised 05-01-2020

Recipe Name: _____

Recipe No. BRK- _____

Yield: _____ (servings)

Portion Size _____

| Ingredients | _____ Servings | | _____ Servings | | Directions |
|--|----------------|---------|----------------|---------|------------|
| | Weight | Measure | Weight | Measure | |
| <p>Meal Pattern Contribution Grain: <i>Grain Alternate (MMA)</i> Fruit: Vegetables: Milk:</p> | | | | | |