

Recipe
03, Hampshire Dining Hall(41225-4)

Recipe: 070220, CHICKEN ROAST THAI SM17 LOCAL FREE RANGE

PORTION SIZE USED 1 each
 PORTION COUNT USED 100
 YIELD AMOUNT 100 EACH
 REVISED 09/19/17, fprodietstu
 ALLERGENS Fish, Soy, Corn

<u>Ingredient Name</u>	<u>A.P. Amount Required</u>	<u>E.P. Amount Required</u>
- 1 - MARINADE/RUB		
GARLIC PEELED WHOLE CLOVES 4/5LB		1 LB, 1/2 OZ
SUGAR BROWN GOLDEN 24-1 LB		10 3/4 OZ
PEPPER WHITE GROUND 18 OZ		1/3 CUP, 1/2 TSP
CORIANDER GROUND *14 OZ		2 TBL, 2 1/4 TSP
SAUCE FISH THREE CRAB 12/24 OZ		1 CUP, 1 TSP
SAUCE GOLDEN MOUNTAIN (SOY)		1 CUP, 1 TSP
HERB LEMON GRASS		1 1/4 OZ
- 2 - PROTEIN		
CHICKEN LOCAL FREE RANGE	8 - each, 3 LB, 10 OZ	41 LB, 10 OZ
- 3 - SAUCE OR GRAVY		
SAUCE SWEET CHILI SM17	100 - 11/12 oz PORTIONS 5 LB 11 8/12 oz	

Method of Preparation

1. Combine the garlic, cilantro, sugar, white pepper, coriander, fish sauce, soy sauce, and lemongrass in a food processor and process until it forms a paste.
 2. Spatchcock the chicken by placing the chicken breast side down, and cutting out the backbone with kitchen shears. Flip the chicken over and press down to flatten it out.
 3. Rub the paste on the chickens - on the skin side and flesh side. Allow to marinate for at least 4 hours or overnight.
 4. Place the chickens on roasting racks and roast in a 375F combi oven for about 1-1.5 hours or until internal temperature is 165F.
 5. Serve with sauce on the side.
- CCP- Cook poultry to 165 F (74 C) or above for 15 seconds.
- CCP- Hold hot potentially hazardous foods no more than 4 hours at 140 F (60 C) or above.

Recipe**03, Hampshire Dining Hall(41225-4)****Recipe: 040029, SAUCE SWEET CHILI SM17 (SUB FOR 070220, CHICKEN ROAST THAI SM17 LOCAL FREE RANGE)**

PORTION SIZE USED

PORTION COUNT USED 100

YIELD AMOUNT 5 LB 11 2/3 oz

REVISED 09/21/17, fprodietstu

ALLERGENS Fish, Soy, Corn

<u>Ingredient Name</u>	<u>A.P. Amount Required</u>	<u>E.P. Amount Required</u>
CHILIES THAI BIRD FROZEN 80 CT (MINCED)	1 - 6 oz, 2 1/4 OZ	8 1/4 OZ
GARLIC PEELED WHOLE CLOVES 4/5LB (MINCED)		12 1/2 OZ
SAUCE FISH THREE CRAB 12/24 OZ		2 CUPS, 1 TBL
SUGAR BROWN GOLDEN 24-1 LB		2 LB, 1 OZ
VINEGAR WHITE 4-1 GAL		1 1/2 CUPS, 1 TBL
LIME JUICE REAL LIME GAL		1 CUP, 2 TSP

Method of Preparation

Whisk all ingredients together.

To be served with recipe 070020 Thai Roast Chicken

CCP- Hold cold potentially hazardous foods no more than 4 hours at 41 F (5/7 C) or below.

Recipe
03, Hampshire Dining Hall(41225-4)

Recipe: 071092, CHICKEN BBQ ROTISSIERE whole SPE S15

PORTION SIZE USED 1 EACH
 PORTION COUNT USED 100
 YIELD AMOUNT 100 each
 REVISED 08/22/17, diannes
 ALLERGENS Corn

<u>Ingredient Name</u>	<u>A.P. Amount Required</u>	<u>E.P. Amount Required</u>
CHICKEN WHOLE MISTY KNOLL ABF <i>(BUYDAY B4)</i>		37 LB, 8 OZ
`PEPPER BLACK GROUND *16 OZ		2 TBL, 1/4 TSP
`PAPRIKA SWEET 5LB		3/4 OZ
`CHILI POWDER MILD 20oz		1/4 CUP
SUGAR BROWN GOLDEN 24-1 LB		1/4 CUP, 1 3/4 TSP
`ONION POWDER 16 OZ		1/2 CUP
`PEPPER CAYENNE GROUND 14 OZ		1 TBL
SAUCE BARBEQUE 4-1GL BULLSEYE GF		1 GAL

Method of Preparation

- 1 Combine all spices and rub chickens completely.
 - 2 Place in rotisserie at 350F for 1 hour, or until chickens reach 165F.
 - 3 Remove from rotisserie and brush with BBQ sauce.
- CCP- Cook to an internal temperature of 165 F (74 C) or above for 15 seconds.
- `CCP- Hold hot potentially hazardous foods no more than 4 hours at 140 F (60 C) or above.

05/15/15 08:38 fprodietstu menu changes per Chef Bob

Recipe
03, Hampshire Dining Hall(41225-4)

Recipe: 071554, CHICKEN LEMONGRASS ROTISSIERE

PORTION SIZE USED 1 PIECE
 PORTION COUNT USED 100
 YIELD AMOUNT 100 piece
 REVISED 10/04/17, lwillis
 ALLERGENS Fish, Soy, Corn

<u>Ingredient Name</u>	<u>A.P. Amount Required</u>	<u>E.P. Amount Required</u>
- 1 - MARINADE/RUB		
GINGER ROOT FRESH LB		8 OZ
GARLIC PEELED WHOLE CLOVES 4/5LB <i>(MINCED)</i>		8 OZ
SHALLOTS 5-LB JAR		8 OZ
LEMON GRASS FROZEN CHOP <i>(THAWED 1 DAY)</i>		4 LB, 11 OZ
JALAPENOS LOCAL <i>(SEEDED)</i>		6 1/4 OZ
SAUCE FISH THREE CRAB 12/24 OZ		1 QUART, 2 1/4 CUPS
VINEGAR WHITE 4-1 GAL		1 QUART, 2 1/4 CUPS
SUGAR GRANULATED 50 LB		1 LB, 2 3/4 OZ
WATER QT		2 QUARTS
CILANTRO QUEENS GREENS - 2 - BASE		6 1/4 OZ
CHICKEN WHOLE MISTY KNOLL ABF		34 LB, 6 OZ

Method of Preparation

MARINADE:

1. IN A BLENDER, ADD ALL INGREDIENTS FOR MARINADE ON HIGH UNTIL FULLY BLENDED.
2. POUR MARINADE OVER CHICKEN AND MARINADE OVERNIGHT.
IF UNIT DOES NOT HAVE ROTISSIERE OVEN, CUT WHOLE CHICKEN INTO 8 PIECES.
3. PLACE MARINATED CHICKEN INTO 350 F ROTISSIRIE OVEN AND ROAST FOR ABOUT 50 MINUTES.

CCP- Cook poultry to 165 F (74 C) or above for 15 seconds.

CCP- Hold hot potentially hazardous foods no more than 4 hours at 140 F (60 C) or above.

Recipe
03, Hampshire Dining Hall(41225-4)

Recipe: 072210, CHICKEN GREEK ROTISSIERE S17

PORTION SIZE USED 1 EACH
 PORTION COUNT USED 100
 YIELD AMOUNT 100 each
 REVISED 01/30/17, fprodietstu
 ALLERGENS None

<u>Ingredient Name</u>	<u>A.P. Amount Required</u>	<u>E.P. Amount Required</u>
CHICKEN WHOLE MISTY KNOLL ABF		50 LB
`OREGANO LEAF *24oz		1/2 CUP, 2 TBL
LEMONS 140CT BID		5 EACH
OREGANO BUNCH 4OZ/BUNCH	1 - 4OZ, 1 3/4 OZ	5 OZ
OIL OLIVE EX VIRGIN 4/3LITER		1 CUP, 3 TBL, 2 TSP
GARLIC PEELED WHOLE CLOVES 4/5LB <i>(MINCED)</i>		1 LB, 4 OZ
`PAPRIKA SPANISH 18oz		1/3 CUP, 1 TBL, 1 TSP
`SALT KOSHER		1/3 CUP, 1 TBL, 1 TSP
`PEPPER BLACK GROUND *16 OZ		3 TBL, 1 TSP

Method of Preparation

1 Combine all ingredients (use both lemon juice and zest)except for the chicken. Blend using a stick blender until homogeneous.

2 Rub marinade all over chickens, inside and out and marinate for at least 4 hours under refrigeration

3 Place in a preheated 350F oven and cook for about 1 hour or until internal temperature is 165F

CCP- Cook poultry to 165 F (74 C) or above for 15 seconds.

CCP- Hold hot potentially hazardous foods no more than 4 hours at 140 F (60 C) or above.

Recipe
03, Hampshire Dining Hall(41225-4)

Recipe: 077754, CHICKEN ROTISSIERE GARLIC RSTED GLZ S15

PORTION SIZE USED 1 EACH
 PORTION COUNT USED 100
 YIELD AMOUNT 100 EACH
 REVISED 06/21/17, diannes
 ALLERGENS None

<u>Ingredient Name</u>	<u>A.P. Amount Required</u>	<u>E.P. Amount Required</u>
- 1 - MARINADE/RUB		
OIL CANOLA 2/17.5LB		1 CUP, 2 TBL
GARLIC PEELED WHOLE CLOVES 4/5LB <i>(MINCED)</i>		7 OZ
SHALLOTS 5-LB JAR		3 LB, 2 OZ
JUICE LEMON *12-32 OZ		1 QUART, 1/2 CUP
PARSLEY FRESH 6 BUNCHES PER CASE		1 3/4 OZ
THYME BUNCH		2 TBL, 1 TSP
`SALT KOSHER		1 TBL, 1 1/2 TSP
`PEPPER BLACK GROUND *16 OZ - 2 - BASE		3 TBL
CHICKEN LOCAL FREE RANGE - 3 - GARNISH	9 - each, 2 LB, 4 OZ	45 LB
PARSLEY FRESH 6 BUNCHES PER CASE <i>(CHOP COARSE)</i>		2 1/2 OZ

Method of Preparation

- 1 IN LARGE BOWL, TOSS TOGETHER CANOLA OIL, GARLIC AND SHALLOTS.
PLACE ON SHEET PAN AND ROAST IN 375 F OVEN FOR 10-15 MIN UNTIL GARLIC WELL ROASTED.
- 2 ADD ROASTED GARLIC MIXTURE, LEMON JUICE, PARSLEY, THYME, SALT, BLACK PEPPER TO BLENDER AND BLEND ON HIGH UNTIL AN EMULSION FORMS.
- 3 SMEAR PASTE OVER WHOLE CHICKEN AND LET MARINATE OVERNIGHT.
- 4 PLACE MARINATED CHICKEN IN A PRE-HEATED 350 F OVEN FOR 50 MINUTES OR INTERNAL TEMPERATURE REACHED 165 F.
- 5 GARNISH WITH PARSLEY.

CCP- Cook poultry to 165 F (74 C) or above for 15 seconds.

CCP- Hold hot potentially hazardous foods no more than 4 hours at 140 F (60 C) or above.

08/21/15 14:09 diannes CHANGED TO ABF CHICKEN
 01/19/16 13:05 Dianne ADJUSTED RECIPE PER CHEF BOB (REDUCED PARSLEY/THYME)

Recipe
03, Hampshire Dining Hall(41225-4)

Recipe: 075503, CHICKEN POLLO A LA BRASA PERU LATINO HMP

PORTION SIZE USED 1 EACH
 PORTION COUNT USED 100
 YIELD AMOUNT 100 EACH
 REVISED 07/24/17, fprodietstu
 ALLERGENS Gluten, Soy

<u>Ingredient Name</u>	<u>A.P. Amount Required</u>	<u>E.P. Amount Required</u>
CHICKEN WHOLE MISTY KNOLL ABF		37 LB, 8 OZ
`SALT KOSHER		1/4 CUP, 1/2 TSP
`PEPPER BLACK GROUND *16 OZ		3/4 CUP, 1 TSP
PANCA POWDER		6 1/2 OZ
GARLIC PEELED WHOLE CLOVES 4/5LB		11 3/4 OZ
<i>(MINCED)</i>		
GINGER ROOT FRESH LB		1/3 CUP, 2 3/4 TSP
<i>(GRATED)</i>		
MINT LEAVES FRESH 4 oz BUNCH		1/4 OZ
<i>(CHOP COARSE)</i>		
ROSEMARY BUNCH 4OZ		1/4 OZ
<i>(CHOP COARSE)</i>		
OREGANO FRESH 3LB LOCAL		1/4 OZ
<i>(CHOP COARSE)</i>		
SAUCE SOY LT KIKKOMAN 6-.5GAL		3/4 CUP, 1 TSP
BEER BTL BUD LIGHT 12 OZ		2 1/12 EACH
VINEGAR RED WINE 4/1 GAL REGINA		1/2 CUP, 1 TSP
`CUMIN SEED GROUND *14oz		1/4 CUP, 1/2 TSP
`SALT KOSHER		2 TBL, 1/4 TSP
`PEPPER BLACK GROUND *16 OZ		1/4 CUP, 1/2 TSP

Method of Preparation

MINT SHOULD BE HUACATAY (BLACK MINT)

1) IN A LARGE BOWL, ADD AJI PASTE, GARLIC, GINGER, MINT, ROSEMARY, OREGANO, SOY SAUCE, BEER, RED WINE, CUMIN, SALT AND PEPPER. SEASON CHICKEN WITH SPICE MIXTURE, RUBBING THOROUGHLY ALL SIDES. LET REST.

2) IN A PREHEATED 350 F ROTISSERIE OVEN, PLACE CHICKEN UNTIL INTERNAL TEMPERATURE REACHES 165 F. CUT INTO 8 PORTIONS.

CCP- Cook poultry to 165 F (74 C) or above for 15 seconds.

08/25/15 09:11 lwillis CHANGED TO ABF CHICKEN

Storeroom Requisition
03, Hampshire Dining Hall(41225-4)

<u>Storage Area</u>	<u>Number</u>	<u>Item Name</u>	<u>Inv Unit</u>	<u>Issue Qty</u>	<u>Actual Need</u>
Cage	1683	LEMONS 140CT BID	140/CS	1	0.0358
	5746	OIL CANOLA 2/17.5LB	2/17.5LB	1	0.0161
	4411	SUGAR BROWN GOLDEN 24-1 LB	24/CS	1	0.1205
	3046	LIME JUICE REAL LIME GAL	GAL	1	0.0652
	4488	SUGAR GRANULATED 50 LB	50 LB	1	0.0235
Meat Box	8003	CHICKEN LOCAL FREE RANGE	each	19	18.2539
	5230	CHICKEN WHOLE MISTY KNOLL ABF	LB	160	159.375
	0167	GARLIC PEELED WHOLE CLOVES 4/5LI	4/5LB	1	0.2381
Dry Storage Area	4663	SAUCE FISH THREE CRAB 12/24 OZ	12/24oz	1	0.2605
	6475	`SALT KOSHER	12/3 lb	1	0.0076
	6538	SAUCE SOY LT KIKKOMAN 6-.5GAL	6/CS	1	0.0163
	5744	OIL OLIVE EX VIRGIN 4/3LITER	4/3liter	1	0.0246
	6498	SAUCE BARBEQUE 4-1GL BULLSEYE G	4GAL	1	0.25
	5457	`PEPPER BLACK GROUND *16 OZ	18oz	1	0.3469
	5465	`PEPPER CAYENNE GROUND 14 OZ	14oz	1	0.0179
	5253	`CHILI POWDER MILD 20oz	20oz	1	0.0526
	5338	`CORIANDER GROUND *14 OZ	14oz	1	0.0332
	5321	`CUMIN SEED GROUND *14oz	14oz	1	0.0501
	5442	`ONION POWDER 16 OZ	20oz	1	0.05
	5448	`PAPRIKA SPANISH 18oz	18oz	1	0.0783
	5474	`PEPPER WHITE GROUND 18 OZ	18oz	1	0.0756
	5440	`OREGANO LEAF *24oz	24oz	1	0.026
	5628	VINEGAR WHITE 4-1 GAL	4/CS	1	0.1222
	5627	VINEGAR RED WINE 4/1 GAL REGINA	4/CS	1	0.0082
	Produce Box	2518	ROSEMARY BUNCH 4OZ	BUNCH	1
2354		PARSLEY FRESH 6 BUNCHES PER CASE	6/CS	1	0.6836
2496		MINT LEAVES FRESH 4 oz BUNCH	BUNCH	1	0.1223
new dry storage	4540	GINGER ROOT FRESH LB	LB	1	0.6473
	0174	SHALLOTS 5-LB JAR	5 LB	1	0.7356
	0359	THYME BUNCH	BUNCH	1	0.5114
New Items	2376	OREGANO BUNCH 4OZ/BUNCH	4OZ	2	1.6052
	3421	CILANTRO QUEENS GREENS	24 BUNCH	1	0.0218
	0917	BEER BTL BUD LIGHT 12 OZ	24/cs	1	0.0869
	8063	JALAPENOS LOCAL	15LB	1	0.0261
	8261	OREGANO FRESH 3LB LOCAL	3lb	1	0.0092
	4819	PANCA POWDER	lb	1	0.4138
	1598	HERB LEMON GRASS	LB	1	0.0917
	4185	SAUCE GOLDEN MOUNTAIN (SOY)	12/20OZ	1	0.0347
	2795	JUICE LEMON *12-32 OZ	12/cs	1	0.0939
	2747	`PAPRIKA SWEET 5LB	5lb	1	0.011
	9036	WATER QT	QT	2	2
7478	CHILIES THAI BIRD FROZEN 80 CT	6 oz	2	1.3888	
3248	LEMON GRASS FROZEN CHOP	50/14oz	1	0.1072	