

Recipe: 000381 CupQ w/Farmer's Caviar

Recipe Source: Jr Chef
 Recipe Group: ENTREES

Alternate Recipe Name:
 Number of Portions: 50
 Size of Portion: Each

Recipe HACCP Process: #2 Same Day Service

075003 MAYONNAISE,LoFat,No Cholesterol..... 019335 SUGARS,GRANULATED..... 002048 Vinegar, white wine..... 083730 MUSTARD YELLOW PREPARED..... 011641 SQUASH,SMMR,ALL VAR,RAW.....	5 CUP 1 1/2 CUP 9 TBSP 4 TBSP 5 CUP, sliced	Dressing: In a bowl mix mayonnaise, sugar, vinegar and mustard. Mix well, cover and place in refrigerator until ready to use.
011951 Peppers, orange sweet chopped..... 011821 Peppers, red sweet chopped..... 902999 Zucchini, diced..... 011294 Onions, chopped.....	5 CUP 5 CUP, chopped 5 CUP 5 CUP	Farmer's Cavier: Wash and dice peppers, zucchini, squash and onions. Mix in large bowl with 1 1/4 cup dressing until well covered. Place in refrigerator until ready to use.
011282 Onions, red raw finely diced..... 011143 CELERY,RAW..... 902942 Margarine..... 011949 CATSUP,LOW SODIUM..... 009153 LEMON JUC,CND OR BTLD..... 900814 HONEY,RAW..... 903052 Worcestershire Sauce..... 990076 LIQUID SMOKE..... 901031 MUSTARD,POWDER/DRY..... 002030 PEPPER,BLACK..... 002009 CHILI POWDER..... 902962 Turkey, Ground.....	5 CUP, chopped 5 CUP, chopped 15 TBSP 10 CUP 2 1/2 CUP 2 1/2 CUP 10 TBSP 5 TBSP 10 TBSP 5 TSP, ground 5 TSP 10 LB	BBQ Sauce and Meat: Add butter to saucepan over low heat. Rinse, peel and chop the red onion and add to saucepan. Rinse and chop celery and add to saucepan, turn heat to medium high and cook about 3-5 minutes until lightly brown. Add ketchup, lemon juice, honey, worcestershire sauce, liquid smoke, dry mustard, pepper and chili powder. Let simmer over low heat for at least 10 minutes. Place skillet over medium high heat. Add ground turkey and cook until reaches internal temp of 165 degrees. Drain meat and return to skillet over medium heat. Set aside 5 cups of sauce and add remaining sauce to turkey. Simmer on low 5-10 minutes.
018012 BISCUITS,PLN OR BTRMLK,REFR DOUGH,LOWER FAT.... 042155 CHEESE,MONTEREY,LOW FAT.....	50 serving 1 biscuit 3 1/2 CUP, shredded	CupQ: Pre heat oven to 425 degrees. Generously spray under side of cupcake pan with pan spray. Roll biscuit dough into ball. On a lightly floured surface, roll or pat each ball into a circle big enough to cover the cupcake mold. Bake in preheated oven for 12-14 minutes or until golden brown. Place cookie sheet over biscuit cups and flip to invert the cups onto the cookie sheet. Place 2 oz of meat into each cup top with 1/2 Tbsp cheese and rizzle with bbq sauce. CCP: Hold at 135 degrees CCP: Hold dressing at 41 degrees or below

*Nutrients are based upon 1 Portion Size (Each)

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Calories	645 kcal	Cholesterol	*5.14* mg	Sugars	*25.23* g	Calcium	*113.93* mg	42.59%	Calories from Total Fat
Total Fat	30.52 g	Sodium	902.98 mg	Protein	22.94 g	Iron	*2.19* mg	*13.48%*	Calories from Saturated Fat
Saturated Fat	*9.66* g	Carbohydrates	72.90 g	Vitamin A	*989.13* IU	Water ¹	*174.13* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	*3.24* g	Vitamin C	*62.20* mg	Ash ¹	*4.89* g	45.21%	Calories from Carbohydrates
								14.23%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	2.250 oz				? - Allergen 1
Grain.....	2.000 oz				? - Allergen 2
Fruit.....	cup				? - Allergen 3
Vegetable.....	0.500 cup				? - Allergen 4
Milk.....	cup				? - Allergen 5
Moisture & Fat Change					? - Allergen 6
Moisture Change.	0%				? - Allergen 7
Fat Change.....	0%				? - Allergen 8
Type of Fat.....					

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	011282	Onions, red raw finely diced			
I	011143	CELERY,RAW			
I	902942	Margarine			
I	011949	CATSUP,LOW SODIUM			
I	009153	LEMON JUC,CND OR BTLD			
I	900814	HONEY,RAW			
I	903052	Worcestershire Sauce			
I	990076	LIQUID SMOKE			
I	901031	MUSTARD,POWDER/DRY			
I	002030	PEPPER,BLACK			
I	002009	CHILI POWDER			
I	018012	BISCUITS,PLN OR BTTRMLK,REFR DOUGH,L			
I	902962	Turkey, Ground			
I	042155	CHEESE,MONTEREY,LOW FAT			
I	075003	MAYONNAISE,LoFat,No Cholesterol			
I	019335	SUGARS,GRANULATED			
I	002048	Vinegar, white wine			
I	083730	MUSTARD YELLOW PREPARED			
I	011951	Peppers, orange sweet chopped			
I	011821	Peppers, red sweet chopped			
I	902999	Zucchini, diced			

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I	011641	SQUASH,SMMR,ALL VAR,RAW			
I	011294	Onions, chopped			

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