

Recipe Name: Breakfast Banana Split

Recipe No. BRK-501

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><b>CCP: Hold for cold service at 41° F or lower.</b></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			
<div style="border: 1px solid black; padding: 5px;"> <p><b>NOTE:</b> *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> </div>					
<p><b>Meal Pattern Contribution</b></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>					

Recipe Name: Breakfast Burritos

Recipe No. BRK-502

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-418.  <b>CCP: Heat to a minimum internal temperature of 155°F for 17 seconds.</b>  3. Place one portion of the following in the center of each tortilla leaving ¾" 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 steamtable pan (12" x 20" x 2½).  <b>CCP: Hold for hot service for 135°F or higher.</b>  5. Offer with salsa.
Bacon, slices, pre-cooked		45 each			
Cheese, RF, cheddar, shredded	1 lb 8 oz				
Tortillas, WGR, 6 "		45 each			
Foil wraps		45 each			
<b>Meal Pattern Contribution</b>					
Grain:	1 Grain (WGR tortilla)				
<i>Grain Alternate (M/MA)</i>	1.5 GA (1 egg, .5 cheese)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Breakfast Combo

Recipe No. BRK-503

Yield: 45 (servings)

Portion Size 1 each

Ingredients	45 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Eggs, frz whole pasteurized	5 lb				<ol style="list-style-type: none"> <li>If using biscuits, bake according to manufacturer's instructions.</li> <li>Prepare eggs according to package directions or refer to Recipe BRK-418.</li> </ol> <p><b>CCP: Heat to a minimum internal temperature of 155° F for 17 seconds.</b></p> <ol style="list-style-type: none"> <li>Prepare potatoes according to manufacturer's instructions.</li> <li>Prepare toast, if using.</li> <li>Assemble the following in each boat:                             <ul style="list-style-type: none"> <li>* #16 scoop eggs (1/4 cup)</li> <li>* #16 scoop potatoes (1/4 cup)</li> <li>* Top with .5 oz cheese</li> <li>* Split biscuit in half and place in boat <b>OR</b></li> <li>* Cut two slices toast in half diagonally and place in boat.</li> </ul> </li> </ol> <p><b>CCP: Hold for hot service for 135° F or higher.</b></p> <ol style="list-style-type: none"> <li>Offer with salsa and jelly.</li> </ol>
Potatoes, dehydrated, shredded <b>OR</b>	2 lb 2 oz				
Potatoes, frozen, cubed	6 lb				
Cheese, RF, cheddar, shredded	1 lb 8 oz				
Biscuits, WGR (2 WGR) <b>OR</b>		45 each			
Toast, WGR		90 slices			
1# red and white boats		45 each			
<b>Meal Pattern Contribution</b>					
Grain:	2 Grain (2 WGR biscuit or 2 WGR toast)				
<i>Grain Alternate (MMA)</i>	1.5 GA (1 egg, .5 cheese)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Breakfast Parfait

Recipe No. BRK-504

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)  <b>CCP: Hold for cold service at 41° F or lower.</b>  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 ( <b>OR</b> a combination of fruits equivalent to 1/2 cup per portion)	9 lb 1 oz	6 qt			
10 oz portion cups		48 each			
<b>Meal Pattern Contribution</b>					
Grain:	1 WGR (WGR granola)				
<i>Grain Alternate (MMA)</i>	1 GA (yogurt)				
Fruit:	1/2 cup				
Vegetables:					
Milk:					

Recipe Name: Cheese Omelet Wrap

Recipe No. BRK-505

Yield: 50 (servings)

Portion Size 1 each

Ingredients	50 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Tortilla, WGR 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.  <b>CCP: Hold for hot service at 135° F or higher.</b>  5. Offer with salsa.
Omelet, Cheese		50 each			
Aluminum foil		as needed			
<b>Meal Pattern Contribution</b>					
Grain:	1 WGR (WGR tortilla)				
<i>Grain Alternate (M/MA)</i>	2 GA (omelet)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Cheesy Toast

Recipe No. BRK-506

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.  <b>CCP: Hold for hot service at 135°F or higher.</b>
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			
<b>Meal Pattern Contribution</b>					
Grain:	1 WGR (WGR bread)				
<i>Grain Alternate (M/MA)</i>	1 GA (cheese slices)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Chicken-n-Biscuit

Recipe No. BRK-507

Yield: 50 (servings)

Portion Size 1 sandwich

Ingredients	50 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Biscuit, WGR (2 WGR)		50 each			<ol style="list-style-type: none"> <li>1. Prepare biscuits according to manufacturer's instructions and split in half.</li> <li>2. Heat chicken patties in oven according to manufacturer's instructions.</li> <li>3. Spray tops and bottoms of prepared biscuits with butter flavored pan release spray.</li> <li>4. Place one cooked chicken patty between each biscuit half.</li> <li>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.</li> <li>6. Place in convection oven at 325° F for 10-15 minutes.</li> </ol> <p><b>CCP: Hold for hot service at 135° or higher.</b></p> <ol style="list-style-type: none"> <li>7. Offer with honey.</li> </ol>
Breakfast chicken patties		50 each			
Pan release spray, butter flavored		as needed			
Foil wraps		50 each			
<b>Meal Pattern Contribution</b>					
Grain:	2.5 Grain (2 WGR biscuit, .5 WGR chicken breading)				
<i>Grain Alternate (M/MA)</i>	1 GA (chicken patty)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Chicken-n-Waffles

Recipe No. BRK-508

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.  <b>CCP: Hold for hot service at 135° F or higher.</b>  4. Offer with syrup.
Breakfast chicken patties		50 each			
<b>Meal Pattern Contribution</b>					
Grain:	1.5 WGR (1 WGR waffle, .5 WGR chicken breading)				
<i>Grain Alternate (M/MA)</i>	1 GA (chicken patty)				
Fruit:					
Vegetables:					
Milk:					



Recipe Name: Cinnamon Toast

Recipe No. BRK-509

Yield: 64 (servings)

Portion Size 1 Slice

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).  <b>CCP: Hold for hot service at 135° F or higher.</b>
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			
<b>Meal Pattern Contribution</b>					
Grain:	1 WGR (toast)				
<i>Grain Alternate (M/MA)</i>					
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Early Bird Sandwich

Recipe No. BRK-510

Yield: 50 (servings)

Portion Size 1 each

Ingredients	50 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Waffles, WGR		100 each			<p><b>Day before:</b></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"> <li>* 1 WGR waffle</li> <li>* 1 egg patty</li> <li>* 1 sausage patty</li> <li>* 1 WGR waffle</li> </ul> <p>3. Wrap sandwich with foil sheet, and place in steamtable pans. Place pans in cooler overnight.</p> <p><b>Day of service:</b></p> <p>4. Place steamtable pans in a 350° F oven for 20 minutes; temp at 15 minutes.</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><b>CCP: Heat to minimum internal temperature of 165° F.</b></p> <p><b>CCP: Hold for hot service for 135° F or higher.</b></p> <p>5. Offer with syrup.</p>
Sausage patties, pre-cooked (CN Labeled, 1 oz M/MA)		50 each			
Egg patties		50 each			
Foil wraps		50 sheets			
<b>Meal Pattern Contribution</b>					
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-511

Yield: 50 \_\_\_\_\_ (servings)

Portion Size 1 piece

Ingredients	<u>50</u> 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, applesauce, 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><b>CCP: Heat to minimum internal temperature of 165° F.</b></p> <p><b>CCP: Hold for hot service for 135° F or higher.</b></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				
Eggs, frozen, whole, pasteurized, thawed	1 lb 4 oz				
Cheese, RF, cheddar, shredded	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.                 </div>					
<p><b>Meal Pattern Contribution</b></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-512

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-418.  <b>CCP: Heat to a minimum internal temperature of 155° F for 17 seconds.</b>  3. Stir shredded cheese into prepared eggs.  4. Using #12 scoop portion cheese and egg mixture into each pita half.  <b>CCP: Hold for hot service at 135° F or higher.</b>  1 serving = 1 filled pita half
Eggs, frozen, whole, pasteurized	10 lb				
Cheese, RF, cheddar, shredded	2 lb 13 oz				
<b>Meal Pattern Contribution</b>					
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-513

Yield: 50 \_\_\_\_\_ (servings) Portion Size 1 sandwich

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
French Toast, WGR  Cheese, RF American, white  Turkey ham, sliced		100 each  50 slices @ .5 oz each  100 slices @ .5 oz 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.  <b>CCP: Hold for hot service at 135° F or higher.</b>  5. Offer with syrup or jelly. May sprinkle tops of sandwiches with powdered sugar.
<b>Meal Pattern Contribution</b>					
Grain: <i>Grain Alternate (M/MA)</i>	2 WGR (WGR french toast) 1 GA (.5 cheese, .5 turkey ham)				
Fruit: Vegetables: Milk:					Revised 3-1-2024

Recipe Name: Morning Griddle Sandwich

Recipe No. BRK-514

Yield: 50 (servings)

Portion Size 1 each

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

Recipe Name: Oatmeal

Recipe No. BRK-515

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).  <b>CCP: Hold for hot service at 135° F or higher.</b>
Water		7 qt + 1 cup			
Brown sugar, firmly packed		2 cups			
Cinnamon		1 Tbsp			
Butter flavored granules		½ cup			
Vanilla		1 Tbsp			
<b>Meal Pattern Contribution</b>					
Grain:	1 WGR (oats)				
<i>Grain Alternate (M/MA)</i>					
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Sausage Biscuit

Recipe No. BRK-516

Yield: 50 (servings)

Portion Size 1 each

Ingredients	50 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Biscuit, WGR (2 WGR)		50 each			<p><b>Day before service:</b></p> <ol style="list-style-type: none"> <li>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.</li> <li>2. Place 1 frozen sausage patty between each biscuit half.</li> <li>3. Wrap sausage biscuit in foil sheet.</li> <li>4. Place in single layer on 18 x 26 sheet pan; place on a rolling/baking rack and place in cooler overnight.</li> </ol> <p><b>Day of service:</b></p> <ol style="list-style-type: none"> <li>5. Pre-heat oven to 350° F. Heat sausage biscuit in oven for 20 minutes</li> </ol> <p><b>CCP: Heat to minimum internal temperature of 165° F.</b></p> <p><b>CCP: Hold for hot service at 135° F or higher.</b></p> <p style="text-align: right;">Revised 3-1-2024</p>
Sausage patty, pre-cooked (CN labeled, 1 oz M/MA)		50 each			
Pan release spray, butter-flavored		as needed			
Aluminum foil		as needed			
<b>Meal Pattern Contribution</b>					
Grain: <i>Grain Alternate (M/MA)</i>	2 oz (WGR biscuit) 1 GA (sausage patty)				
Fruit:					
Vegetables:					
Milk:					



Recipe Name: Sausage, Egg & Cheese Biscuit

Recipe No. BRK-517

Yield: 50 (servings)

Portion Size 1 sandwich

Ingredients	50 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Biscuit, WGR (2 WGR)		50 each			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: * 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. <b>CCP: Heat to minimum internal temperature of 165° F.</b> <b>CCP: Hold for hot service at 135° F or higher.</b>
Cheese, RF, American, yellow		50 slices @ .5 oz			
Egg patty		50 each			
Sausage patty, pre-cooked (CN labeled, 1 oz M/MA)		50 each			
Foil wraps		50 each			
<b>Meal Pattern Contribution</b>					
Grain:	2 oz (WGR Biscuit)				
Grain Alternate (M/MA)	2.25 GA (.75 egg patty, 1 sausage patty, .5 cheese)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Scrambled Eggs

Recipe No. BRK-518

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"> <li>1. Preheat convection oven to 300° F; conventional oven to 350° F.</li> <li>2. In a mixing bowl, beat eggs thoroughly. Add milk and salt. Stir well.</li> <li>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.</li> <li>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. <b>DO NOT OVERCOOK.</b></li> <li><b>CCP: Heat to minimum internal temperature of 155° F for 17 seconds.</b></li> <li>5. Remove from oven or steamer. Stir well. Eggs should have a slightly moist appearance.</li> <li>6. Add 2 1/2 Tbsp margarine to each pan. Stir well.</li> <li>7. Portion with #16 scoop (1/4 cup). For best results, serve within 15 minutes.</li> </ol> <p><b>CCP: Hold for hot service at 135° F or higher.</b></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			
<b>Meal Pattern Contribution</b>					
Grain:					
<i>Grain Alternate (M/MA)</i>	1 GA	(eggs)			
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Spice Muffin/Bread

Recipe No. BRK-519

Yield: 30 (servings)

Portion Size 1 each

Ingredients	30 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 separate bowl, whisk together eggs, sugar, oil and pumpkin puree.  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		1 qt + 1 cup			
Sugar, granulated		1 qt + 1 cup			
Oil, vegetable		3 ½ cups			
Pan release spray		as needed			
<b>Meal Pattern Contribution</b>					
Grain:	2 WGR				
<i>Grain Alternate (M/MA)</i>					
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Sunrise Sandwich

Recipe No. BRK-520

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"> <li>1. Prepare egg patties according to manufacturer's instructions.</li> <li>2. Open bagels and spray tops and bottoms with butter-flavored food spray.</li> <li>3. Place on sheet pan and toast in the oven.</li> <li>4. Assemble sandwiches in the following order on foil sheet: <ul style="list-style-type: none"> <li>* Top of bagel</li> <li>* 1 slice of cheese</li> <li>* 1 slice of turkey ham</li> <li>* Egg patty</li> <li>* Bottom of bagel</li> </ul> </li> <li>5. Wrap sandwich in foil wrap. Place in shallow steamtable pan on sandwich sides so that they are stacked in rows.</li> <li>6. Place in convection oven at 325° F for 10-15 minutes.</li> </ol> <p><b>CCP: Heat to minimum internal temperature of 165° F.</b></p> <p><b>CCP: Hold for hot service at 135° F or higher.</b></p> <p style="text-align: right;">Revised 3-1-2024</p>
Cheese, RF, American, yellow		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><b>NOTE:</b>                      *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>					
<b>Meal Pattern Contribution</b>					
Grain:	2 WGR (WGR bagel)				
<i>Grain Alternate (M/MA)</i>	1.5 GA (.5 cheese, .25 turkey ham, .75 egg)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: \_\_\_\_\_

Recipe No. BRK- \_\_\_\_\_

Yield: \_\_\_\_\_ (servings)

Portion Size \_\_\_\_\_

Ingredients	Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
<p><b>Meal Pattern Contribution</b> Grain:     <i>Grain Alternate (M/MA)</i> Fruit: Vegetables: Milk:</p>					<p>Date Revised:</p>