

APPLES

1. OPEN 1 CAN OF APPLES AND TRANSFER TO ½ SZ PAN
2. ADD 1 SCOOP OF WHITE SUGAR
3. GENEROUSLY TOP WITH GROUND CINNAMON
4. COVER WITH ½ BAG OF BROWN SUGAR (1# BAG)
5. ADD 1 LADEL OF MELTED BLOCK MARGERINE
6. COOK UNCOVERED 45 MINUTES TO 165 DEG TEMPERATURE

WHITE RICE

1. PLACE ½ POT OF WATER ON STOVE TOP
2. ADD 2 OZ SALT TO WATER
3. ADD 1 LADEL 6 OZ MELTED MARGERINE TO WATER
4. ADD TO WHITE BUCKETS OF UNCOOKED RICE TO WATER
5. STIR WELL AND COVER
6. COOK ON LOW HEAT COVERED FOR 20-25 MINUTES
7. CHECK TO INSURE RICE IS COOKED TENDER YET NOT MUSHY
8. YIELDS 4 PANS OF COOKED RICE

TURNIP GREENS

1. PLACE ½ POT OF WATER ON STOVE TOP
2. ADD 1 ½ OZ SALT TO POT
3. ADD 2 OZ LAWRY'S SEASONING SALT TO POT
4. ADD 1 SCOOP (1 ½ CUPS) SUGAR
5. ADD 1 LARGE SPOON OF CHICKEN BASE
6. ADD ½ PIECE OF FATBACK OR 5-6 STRIPS
7. ADD 3 BAGS OF FROZEN TURNIPS TO POT(4 IF NO LEFTOVER)
8. BRING TO SLOW BOIL FOR 45 MINUTES
9. STRAIN AND SCOOP WHAT IS NEEDED
10. NOTE LITE GREEN UNDERCOOKED/ DARK GREEN IS DONE

SWEET CORN

1. FILL POT WITH 2 WHITE BUCKETS OF WATER
2. ADD 3 OZ OF SALT
3. ADD 4 CUPS OF SUGAR (3 SCOOPS)
4. ADD ONE CASE OF CORN TO POT
5. BRING TO BOIL
6. COOK AT MEDIUM HEAT FOR 10-15 MINUTES UNTIL TENDER
7. TRANSFER TO HALF SIZE PANS

POTATO SALAD

1. PLACE 2 POTS OF POTATOES (20# PER POT) COVERED WITH WATER ON STOVE TOP
2. ADD 2 OZ OF SALT TO EACH POT AND BRING TO BOIL. BOIL UNTIL POTATOES ARE DONE AND TENDER
3. BOIL 20 LARGE EGGS IN POT FOR 10 MINUTES UNTIL HARD. SET ASIDE UNTIL NEEDED.
4. DICE $\frac{3}{4}$ OF A LARGE YELLOW ONION AND ONE WHOLE GREEN PEPPER $\frac{1}{4}$ INCH DICED
5. TRANSFER FIRST POT OF POTATOES TO STRAIN. HOLD SMALL HANDLE POT FULL OF POTATO WATER TO USE IN MIXING PROCESS
6. TRANSFER POTATOES FROM STRAINER TO LARGE MIXING BOWL.
7. MASH WITH LARGE WHISK UNTIL CHUNKS ARE GONE
8. ADD 2 OZ OF SALT TO POTATOES
9. ADD ONE FULL SCOOP (1 $\frac{1}{2}$ CUPS) WHITE SUGAR TO POTATOES
10. ADD $\frac{1}{2}$ GALLON OF MAYONNAISE TO BOWL
11. ADD DICED ONIONS AND PEPPERS TO BOWL
12. FILL BUCKET WITH DICED ONION/PEPPER MIXTURE 1-2 INCHES OF APPLE CIDER VINEGAR AND ADD TO BOWL TO GET ALL THE MIX FROM BUCKET
13. STRAIN OUT ONE JAR OF SWEET RELISH CUBES IN PAN
14. ADD 2 LARGE SPOONS OF DRAINED RELISH TO BOWL ALONG WITH GENEROUS AMOUNT OF THE STRAINED JUICE FROM RELISH (1-2 CUPS)
15. PEEL BOILED EGGS AND GRATE THEM FINE AND ADD TO MIX
16. MIX ALL INGREDIENTS IN BOWL WELL WITH LARGE WIRE WHISK
17. STRAIN SECOND POT OF POTATOES AND ADD TO BOWL AND WHISK OUT ALL CLUMPS
18. ADD $\frac{1}{2}$ GALLON OF MAYONNAISE TO BOWL
19. ADD ANOTHER 1 OZ OF SALT IF NEEDED TO TASTE
20. ADD ADDITION VINEGAR, RELISH AND RELISH JUICE IF NEEDED
21. STIR WELL WITH WHISK AND ADD SMALL AMOUNT OF POTATO WATER TO DESIRED CONSISTENCY IS MET.
22. TRANSFER TO WHITE BUCKETS- 10# PER BUCKET
23. LABEL AND DAYDOT AND PLACE IN COOLER UNTIL NEEDED

MACARONI AND CHEESE

1. PLACE BIG POT ½ FULL OF WATER ON STOVE TOP
2. ADD 2 OZ OF SALT AND BRING TO BOIL
3. ADD ONE BAG OF MACARONI TO WATER
4. BOIL 5-8 MINUTES UNTIL TENDER
5. REMOVE FROM POT INTO COLANDER TO STRAIN AND COOL UNDER COLD WATER
6. PLACE MACARONI IN 10# WHITE BUCKETS UNTIL NEEDED
7. PREP TO COOK – PLACE ONE BUCKET OF MACARONI IN 4” DEEP HALF SIZE PAN
8. SPRINKLE LAWRY’S SEASONING SALT OVER THE MACARONI
9. ADD 2 CUPS OF SHREDDED CHEESE TO PAN
10. POUR SAUCE UNTIL MACARONI IS COMPLETELY COVERED AND CREAMY
11. ADD AN ADDITIONAL AMOUNT OF CHEESE SAUCE ON TOP ONCE MIXED
12. PLACE IN OVEN UNCOVERED AT 350 DEGREES
13. COOK FOR 30 MINUTES THEN REMOVE AND STIR MACARONI
14. SPRINKLE WITH SHREDDED CHEESE UNTIL COVERED
15. COOK ADDITIONAL 15-20 MINUTES UNTIL GOLDEN BROWN

GREEN BEANS

1. PLACE 2 POTS ON STOVE WITH 4 CANS OF GREEN BEANS PER POT
2. ADD ½ BUCKET OF WATER TO EACH POT
3. ADD 1 OZ SALT PER POT
4. ADD 2 OZ LOWERY'S SEASONING SALT PER POT
5. ADD 1 SPOON OF CHICKEN BASE PER POT
6. ADD 1 WHOLE PIECE OF FATBACK OR 8 STRIPS
7. BRING TO BOIL
8. TURN DOWN TO LOW SIMMER AND TRANSFER TO PANS AS NEEDED

COUNTRY STYLE STEAK WITH GRAVY

1. PREPARE MRS. JEAN'S PRISON GRAVY
2. FILL ONE BIG POT AND ONE SMALL POT WITH WATER
3. ADD 2 BIG SPOONS OF BEEF BASE TO WATER
4. IN 12 QUART BUCKET ADD 2 AND ½ BIG SCOOP OF FLOUR
5. ADD 2 OZ OF LAWRY'S SEASONING SALT TO BUCKET
6. ADD 1 TSP OF COARSE BLACK PEPPER TO BUCKET
7. ADD HOT WATER TO 8 QUART MARK IN BUCKET
8. WHISK UNTIL ROUX IS MIXED
9. ADD ROUX TO BOILING WATER UNTIL DESIRED THICKNESS OF GRAVY
10. ADD COUNTRY BOUQUET TO APPROPRIATE COLOR IS MET LIGHT OR DARK
11. ONE 4" DEEP PAN ADD 20 STEAKS AND COVER WITH GRAVY IF USING 6" DEEP PAN
PLACE 25-30 STEAKS IN PAN
12. IF LONG PAN PLACE 36 STEAKS IN PAN AND COVER WITH GRAVY
13. COVER WITH FOIL AND PLACE IN 350 DEGREE OVEN FOR 30 MINUTES UNTIL 165
DEGREE INTERNAL TEMPERATURE

COUNTRY STYLE STEAK FRY PROCEDURE

1. REMOVE STEAKS FROM BOX
2. DIP IN WATER AND THEN PLACE IN RONS CHICKEN BREADER
3. TRANSFER BREADED STEAKS TO FRYER AND PLACE 10-15 STEAKS IN FRY BASKET
4. FRY FOR 5 MINUTES UNTIL DONE. CAREFUL NOT TO HAVE PIECES STICK TOGETHER
5. TRANSFER COOKED STEAKS TO FULL SIZE 6" DEEP PANS AND PLACE IN COOLER UNTIL NEEDED IN KITCHEN

COOKED CABBAGE

1. FILL ONE BIG POT WITH WATER
2. ADD ONE SPOON FULL OF CHICKEN BASE TO POT
3. ADD 2 OZ OF SALT
4. ADD 2 OZ OF LOWERY'S SEASON SALT
5. ADD ½ OZ CRUSHED RED PEPPER FLAKES
6. ADD ½ OZ COARSE GROUND BLACK PEPPER
7. ADD 1 ½ CUPS OF SUGAR(1 SCOOP)
8. ½ PIECE OF WHOLE FATBACK OR 5-6 STRIPS
9. BRING POT TO BOIL ON STOVE TOP
10. ADD 2 GALLONS OF CUT CABBAGE
11. BOIL 15-20 MINUTES UNTIL TENDER

COLE SLAW

1. SHRED 4- 18 QUART BUCKETS OF CABBAGE
2. TRANSFER TO LARGE MIXING BOWL
3. ADD 12 SCOOPS OF SUGAR
4. ADD 2 ½ GALLONS OF HEAVY DUTY MAYONNAISE
5. ADD 1 GALLON OF SWEET GREEN SALAD CUBES
6. MIX WELL SHOULD HAVE SQUISHY CONSISTENCY

CHICKEN PASTRY

1. PLACE 2 BAGS OF 8PC CHICKEN IN TO A LARGE POT AND COVER WITH WATER
2. DO 2 OF THESE POTS AND PLACE ON STOVE TOP AND BRING TO BOIL
3. BOIL CHICKEN FOR 30 MINUTES
4. PULL COOKED CHICKEN FROM POTS
5. REMOVE SKIN AND DEBONE CHICKEN AND PLACED PULLED CHICKEN IN WHITE BUCKETS FOR USE OR DATE LABEL AND PLACE UNUSED CHICKEN IN COOLER TO BRING DOWN TO BELOW 40 DEGREES
6. ADD WATER TO ONE POT TO MAKE FULL. REMAINDER OF STOCK PLACE IN WHITE BUCKETS AND DATE LABEL AND PLACE IN COOLER TO BRING DOWN TO 40 DEGREES
7. ADD 1 LARGE SPOON FULL OF CHICKEN BASE TO BROTH/WATER POT ON STOVE
8. ADD 1 LADEL(6 OZ) OF MELTED MARGARINE TO POT
9. BRING BROTH TO BOIL PRIOR TO ADDING PASTRY SHEETS
10. ADD 1 PACK OF PASTRY SHEETS TO BOILING BROTH
11. COOK FOR 5 MINUTES IN BOILING BROTH
12. WHILE COOKING PLACE 2 CUPS OF DEBONED CHICKEN TO HALF SIZE PAN
13. TRANSFER COOKED PASTRY TO HALF SIZE PAN AFTER 5 MINUTE COOK TIME
14. SPRINKLE WITH A LITTLE BLACK PEPPER

USAGE – 1 PACK AT LUNCH DURING THE WEEK/ 2 PACKS AT DINNER/ 3 PACKS ON SUNDAY

CANDY YAMS

1. OPEN 2 CANS OF YAMS AND DRAIN JUICE TWO TIMES
2. EMPTY 1 CAN OF YAMS INTO ½ SIZE 4" DEEP PAN
3. ADD 1 SCOOP (1 ½ CUPS) OF WHITE SUGAR
4. SPRINKLE GENEROUSLY WITH GROUND CINNAMON
5. SPREAD ½ BAG (8 OZ) OF LIGHT BROWN SUGAR OVER YAMS
6. ADD 1 MORE CAN OF YAMS INTO PAN
7. ADD 1 SCOOP OF WHITE SUGAR
8. SPRINKLE WITH GROUND CINNAMON
9. ADD REMAINING ½ BAG OF LIGHT BROWN SUGAR TO YAMS
10. STORE IN WALK IN COOLER UNTIL READY TO COOK
11. PRIOR TO COOK ADD 1 6 OZ LADLE OF MELTED MARGERINE
12. COOK UNCOVERED FOR 45 MINUTES AT 350 DEGREES
13. PRIOR TO SERVING COVER WITH MARSHMALLOWS AND PLACE IN OVEN UNTIL SOFT

BUTTERED POTATOES

- 1. FILL POT WITH POTATOES**
- 2. ADD 2 BUCKETS OF WATER**
- 3. ADD 3 OZ OF SALT TO POT**
- 4. BRING TO BOIL – 30-45 MINUTES UNTIL TENDER**
- 5. TRANSFER TO ½ SIZE PAN**
- 6. ADD MELTED TO BLOCK MARGARINE UNTIL SEEN IN CORNERS**
- 7. SPRINKLE WITH COURSE BLACK PEPPER**

BARBECUE SAUCE – KETCHUP BASE FOR RIBS/CHICKEN

1. ADD ½ GALLON OF RON'S BBQ SAUCE TO 12 QT BUCKET
2. ADD 3 RED GLASSES(48 OZ) OF WORCHESTERSHIRE SAUCE
3. ADD 2 LBS OF LIGHT BROWN SUGAR(2 BAGS)
4. MIX INGREDIENTS THOROUGHLY
5. ADD 5 CANS OF KETCHUP- WHISK IN 1 CAN AT A TIME TO
INCORPORATE IN SAUCE
6. PLACE LID AND DAY DOT AND PLACE IN COOLER

BARBECUE PORK RIBS

1. PULL 2-3 CASES OF RIBS FROM BOX AND PLACE IN PREP SINK
2. RUN HOT WATER OVER RIBS FOR ONE HOUR UNTIL THAWED
3. BREAK RIBS APART AND SPLIT ONE CASE INTO 2 BIG POTS AND COVER WITH WATER
4. PLACE ON STOVE TOP AND BRING TO SLOW BOIL AND REMAIN AT SLOW BOIL FOR 3 HOURS MINIMUM UNTIL TENDER
5. REMOVE FROM STOVE AND TRANSFER TO COLANDER IN PREP SINK TO DRAIN WATER
6. TRANSFER RIBS TO FULL SIZE 2" DEEP PANS UNTIL ONE LEVEL FULL
7. GENEROUSLY COVER WITH BBQ SAUCE AND COVER WITH PLASTIC WRAP AND PLACE ON SPEED RACK IN COOLER UNTIL READY TO COOK
8. TO COOK REMOVE PLASTIC WRAP AND COVER WITH FOIL
9. PLACE IN 350 DEGREE CONVECTION OVEN
10. COOK 35-40 MINUTES UNTIL INTERNAL TEMPERATURE OF 165 DEGREES
11. HOLD IN OVEN UNTIL NEEDED ON BUFFET LINE

GENERAL USAGE IS 4 PANS FRIDAY LUNCH/ 4 PANS FOR DINNER

BARBECUE PORK- COOK PROCESS

1. INSURE PIG COOKER TIMER AND BREAKER ARE SET PROPERLY
2. CUT ON TO INSURE ALL THE RODS ARE HEATING PROPERLY. CUT OFF TIMER SWITCH ONCE TESTED SO IT IS READY TO COME ON AT PROPER SET TIME
3. PLACE 10 PIG QUARTERS ON COOKER. 5 LOINS ALONG THE BACK AND 5 HAMS IN FRONT TO INSURE PROPER BLEND DURING CHOP PROCESS
4. IF SMALL PIGS AND ROOM ALLOWS ADD ADDITIONAL PIECES TO INSURE COOKER IS FULL TO GET MAXIMUM BENEFIT OF A COOK CYCLE.
5. CLOSE LID AND AGAIN INSURE TIMER IS ON AND SET FOR CORRECT TIME ON YELLOW DIAL AND MAKE SURE COOK START AND STOP TIMES ARE CORRECT
6. MAKE SURE GREASE POT IN UNDER COOKER PROPERLY TO CATCH EXCESS GREASE AND IS PLACED ON CARDBOARD IN CASE OF SPILLAGE
7. CHECK PIGS IN MORNING TO INSURE PROPER DONENESS OF PIGS, CUT COOKER ON FOR ADDITIONAL TIME IF NECESSARY, SOMETIMES NECESSARY WITH LARGER PIGS
8. SET UP PICKING STATION WITH LARGE CART PLASITC BAGS AND 5 LARGE 6" DEEP FULL SIZE PANS TO PLACE PICKED PIGS
9. PULL ONE HAM OFF AND PLACE ON CART AND PULL ALL USABLE MEAT AND PLACE IN PAN. AVOID EXCESS FAT AND GRISTLE OR SKIN DURING PROCESS. DISCARD UNUSED SKINS AND UNUSABLE FAT
10. PULL ONE LOIN OFF AND PLACE ON CART AND REPEAT PICKING PROCESS AND PLACE USABLE MEAT IN PAN. ONCE DONE PLACE PAN BACK ON COOKER UNTIL CHOPPED
11. REPEAT PROCESS WITH NEXT LOIN AND HAM UNTIL 5 PANS OF PICKED PIG IS READY FOR CHOPPING PROCESS.
12. SKIM OFF THE TOP 4 FULL CONTAINERS OF GREASE FROM THE POT BELOW COOKER. GREASE WILL BE USED IN CHOPPING PROCESS
13. SET UP CHOP TABLE WITH CUTTING BOARD, WHITE BUCKETS, SAUCE AND GREASE.

BARBECUE PORK- CHOP AND SAUCE PROCESS

1. PREPARE CHOPPING TABLE FOR USE- SANITIZE TABLE, GET CUTTING BOARDS, CLEAVER, BUCKETS, SAUCE AND GREASE SET ASIDE FROM THE COOK PROCESS
2. CHOP FIRST 2 PANS OF PICKED PIG, ROUGH CHOP, NOT TOO FINELY CHOPPED
3. POUR 1 BUCKET OF GREASE OVER THE CHOPPED PORK AND MIX IN
4. ADD 1 ½ - 2 JARS OF RON'S VINEGAR BBQ SAUCE UNTIL BBQ IS MOIST
5. PLACE 10# OF CHOPPED BBQ INTO WHITE BUCKETS
6. CHOP THE LAST 3 PANS OF PICKED PIG
7. ADD 2 BUCKETS OF GREASE- JUDGE MOISTNESS TO DETERMINE IF MORE IS NEEDED
8. ADD 2-3 JARS OF BBQ SAUCE AND MIX IN UNTIL PORK IS MOIST. START WITH 2 ½ JARS AND ADD REMAINDER IF NEEDED
9. PLACE 10# OF CHOPPED BBQ INTO WHITE BUCKETS
10. WEIGH ALL BUCKETS TO DETERMINE TOTAL YIELD FROM THE DAY'S CHOP
11. PLACE LIDS ON BUCKETS, DAYDOT AND PLACE IN OUTSIDE COOLER IF NOT NEEDED FOR THAT DAY OR NEXT DAY USAGE.

PER HEALTH DEPARTMENT BBQ SHOULD TECHNICALLY BE PLACED IN LONG PANS AND STORED IN FREEZER FOR 2 HOURS OR UNTIL BELOW 70 DEGREES. THEN TRANSFER TO WHITE BUCKETS AND WEIGH.

BAKED HAM WITH PINEAPPLE GLAZE

1. OPEN ONE CAN OF PINEAPPLE RINGS AND DRAIN JUICE IN WHITE BUCKET
2. ADD ½ BOX OF BROWN SUGAR TO JUICE
3. TOP OFF WITH WATER AND WHISK UNTIL DISSOLVED
4. PREP HAM BY FIRST SETTING SLICER TO 35-40 TO YIELD 4 OZ SLICE
5. PLACE HAM IN SLICER AND SLICE SHOULD YIELD APPROXIMATELY 24 SLICES PER HAM
6. PLACE 12-15 SLICES IN HALF SIZE PAN
7. PLACE PINEAPPLE RINGS BETWEEN EACH SLICE OF HAM
8. ADD GLAZE TO COVER HAM THEN COVER PAN WITH FOIL
9. PLACE IN 350 DEGREE OVEN FOR 30 MINUTES OR UNTIL INTERNAL TEMP OF 165 DEGREES

BARBECUE CHICKEN

1. PLACE 28 PIECES OF CHICKEN IN FULL SIZE 4" DEEP PAN 7 BREASTS, 7 LEGS, 7 THIGHS, AND 7 WINGS. DO 4 PANS.
2. ADD 1" OF WATER TO EACH PAN
3. GENEROUSLY SEASON WITH LAWRY'S SEASONING SALT AND COARSE BLACK PEPPER
4. COVER PANS WITH FOIL
5. BAKE IN CONVECTION OVEN #2 AT 400 DEGREES FOR ONE HOUR
6. AFTER ONE HOUR REMOVE FOIL AND REMOVE MAJORITY OF LIQUID IN PANS
7. PLACE BACK IN OVEN UNCOVERED AND BAKE FOR ADDITIONAL 20 MINUTES UNTIL INTERNAL TEMPERATURE OF 170 DEGREES IS ATTAINED.
8. ONCE TEMPERATURE IS MET GENEROUSLY COVER WITH BBQ SAUCE AND PLACE BACK IN OVEN FOR ADDITIONAL 15-20 MINUTES UNTIL SAUCE CARMALIZES ON CHICKEN
9. HOLD IN OVEN UNTIL NEEDED ON BUFFET LINE

BAKED BEANS

- 1. DRAIN 1 CAN OF BEANS IN COLANDER**
- 2. TRANSFER TO ½ SZ PAN**
- 3. ADD ½ SCOOP OF WHITE SUGAR**
- 4. ADD 1 BAG(1#) OF BROWN SUGAR**
- 5. ADD 1 SERVING SPOON OF MUSTARD**
- 6. ADD 2 SLICES OF COOKED HAM DICED ¼ INCH**
- 7. ADD 1 ½ CUPS OF DICED FROZEN ONIONS**
- 8. ADD 1 ½ CUPS OF DICED FROZEN GREEN PEPPERS**
- 9. STIR INGREDIENTS AND PLACE IN OVEN**

COOK 45 MINUTES @ 350 DEGREES UNTIL 165 DEGREES

BANANA PUDDING

1. PLACE 1 BAG OF COOKIES IN A 4" DEEP HALF SIZE PAN
2. SLICE 5 BANANAS $\frac{1}{4}$ TO $\frac{1}{2}$ INCH THICK AND PLACE OVER COOKIES
3. ADD $\frac{1}{2}$ CAN OF VANILLA PUDDING (LUCKY LEAF) TO PAN
4. PLACE ANOTHER BAG OF COOKIES IN PAN. LEAVE A COUPLE TO CRUMBLE ON TOP
5. SLICE 5 MORE BANANAS AND PLACE OVER LAYER OF COOKIES
6. ADD REMAINDER OF VANILLA PUDDING
7. CRUMBLE A FEW COOKIES ON TOP OF PUDDING
8. COVER WITH PLASTIC WRAP AND DAYDOT AND PLACE IN COOLER UNTIL NEEDED