Site: HOUGHTON S.I. Easter 2017

Recipe and Instruction Packet
Easter Menu
50/60 person service

Cottage Cheese and Fruit
Holiday Pineapple Glazed Ham
Mashed Sweet Potatoes
Oven Roasted Herb Red Skin Potatoes
Vegetable Medley
Applesauce
Dinner Rolls
Assorted Available Dessert
Cranberry Ginger Ale Fizz
Coffee and Tea

Total Meals Served:_____
Total Leftover Meals Distributed:_____
Any Remaining Food Not Used:_____
Any Food Shortages:_____

Cottage Cheese and Fruit

50/60 person service

Cottage Cheese
Pineapple Round
Maraschino Cherries

Portion 1/3 cup

of cottage cheese on small plate. Top with 1 pineapple round and place a cherry in the center of the ring.

Serve prior to meal service as an appetizer

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Holiday Pineapple Glazed Ham

Recipe for 35 lbs Ham

50/60 person service

2-20oz cans crushed pineapple
2 cups brown sugar
1/2 stick butter melted
juice from can pineapple

Instructions

Preheat oven to 325 degrees
Record temperature of each ham upon removing from refrigeration
Minimum internal temperature zone 32-40 degrees of each ham:
1____2____3____4____5____6____7____8____9____10____
Slice ham into approx. 1 1/2 - 2 ounce slices
Layer slices overlapping in stainless steel hotel pans
Melt butter in saucepan, add brown sugar, pineapple and juice
Let simmer for 5 minutes just until mixture begins to thicken
Remove from heat
Drizzle glaze over top of sliced ham evenly distributing between pans - if needed add water so ham remains moist while heating
Cover with foil and place in preheated oven
Heat to a minimum internally cooking temperature 145 degrees
Record final cooking temperature: 145 degrees minimum each pan:
1____2_____3____4____5____6____7____8____9____10____
Record temperature prior to service:135 degrees minimum of each pan:
1____2____3____4____5____6_____7____8____9____10____
Serve 3 -4 oz portions-size of a deck of cards

Mashed Sweet Potatoes

Recipe for 20 lbs

50/60 person service

20 lbs sweet potatoes peeled and diced into 2” pieces
2 cups brown sugar
4 sticks melted butter
1 tablespoon cinnamon

Instructions

Boil sweet potatoes in water until tender, approx 20-30 min
Drain, record temperature: 165 degrees minimum each pot:
1____2____3____4____5____6____7____8____9____10____

Add sugar, melted butter and cinnamon
Mash or whip potatoes with mixer, use milk if needed
Record temperature prior to service: 135 degrees minimum each pan:
1____2____3____4____5____6_____7____8____9____10____

Serve 1/2 cup portions

Alternate recipe

Preheat oven to 400 degrees
Scrub and pat dry sweet potatoes.
Cut lengthwise, pierce skin side with fork
Place cut side down on a foiled covered sheet pan
Bake 45-60 minutes until tender
Record final baking temperature: 165 degrees minimum each pan:
1____2____3____4____5____6_____7____8____9____10____

Remove skins and mash or whip potatoes adding brown sugar, butter and cinnamon, use milk if needed
Record temperature prior to service: 135 degrees minimum each pan:
1____2____3____4____5____6_____7____8____9____10____

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Oven Roasted Herb Red Skin Potatoes

Recipe for 25 lbs
50/60 person service

25 lbs red skinned potatoes scrubbed clean with brush
4 sticks melted butter
4 tablespoons Mrs. Dash

Instructions

Preheat oven to 450 degrees
Cube potatoes in approx 1” pieces, hold in cold water, rinse, drain
Toss with melted butter and Mrs. Dash in large bowl or pot
Spread potatoes evenly, single layer in 2” hotel pan
Roast for approx 45 min or until fork tender and crispy
Record final cooking temperature: 165 degrees minimum each pan:
1____2____3____4____5____6_____7____8____9____10____

Record temperature prior to service:135 degrees minimum each pan:
1____2____3____4____5____6_____7____8____9____10____

Serve 1/2 cup portions

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Vegetable Medley

50/60 person service

12 lbs vegetables and 3 sticks butter

Fill large pot 1/4 full with water
Bring water to a boil
Add frozen vegetable medley
Bring to a boil
Cook 5-10 minutes until tender
Record final cooking temperature: 135 degrees minimum each pan:
1____2____3____4____5____6_____7____8____9____10____

Drain well
Add softened butter
Salt and Pepper to taste- a must do for optimal flavor
Record temperature prior to service: 135 degrees minimum each pan:
1____2____3____4____5____6_____7____8____9____10____

Serve 3/4 cup portions

Applesauce

2 - #10 cans

50/60 person service

Serve 1/2 cup servings in cup at room temperature

Dinner Rolls

Serve in baskets family style with paper liners
Place butter pats in dishes on tables to soften

Dessert

Serve available dessert plated at room temperature.
Record temperatures of each dessert if refrigerated: 32 – 40 degrees minimum
1____2____3____4____5____6_____7____8____9____10____

Cranberry Ginger Ale Fizz

2-64 oz cranberry juice
8-2 liter ginger ale

Mix 2 cups cranberry juice cocktail per 2 liters of ginger ale.