

Loco Lime Corn

Source: Chef Samantha Cowens-Gasbarro, SNS

Ingredients	50 Servings	10 Servings	Directions
Corn, frozen	9 ¼ pounds	2 pounds	<p>1. To steam: Place corn mixture in steamtable pans (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. Heat uncovered in steamer. For canned corn, heat 4-8 minutes. For frozen corn, heat 9-13 minutes.</p> <p>CCP: Heat to 140° F or higher.</p> <p>2. Add seasonings, cilantro and lime zest and juice Stir lightly.</p> <p>CCP: Hold for hot service at 135° F or higher.</p> <p>Serving Size ½ cup</p> <p>Crediting: ½ cup starchy vegetable</p>
Seasonings Chili powder	2 tablespoons	1 teaspoon	
Ground cumin	4 teaspoons	1/ 2 teaspoon	
Smoked paprika	4 teaspoons	½ teaspoon	
Onion powder	4 teaspoons	½ teaspoon	
Lime juice	½ cup	2 tablespoons	
Lime Zest	3 tablespoon	2 teaspoon	

Easy Cheese Sauce, Sodium Citrate

Source: Chef Matt Poling, Greeley Evans School District 6, Colorado

Ingredients	50 Servings	10 Servings	Directions
Water, cold	5 5/8 cup	1 1/8 cup	<ol style="list-style-type: none"> 1. Combine cold water and sodium citrate. Whisking to dissolve. Bring to a simmer over medium heat. 2. Add cheese to simmering liquid. Stirring until melted. For large batches, an immersion blender can be useful. <p><i>CCP: Hold 140° F or higher.</i></p> <p><i>Serving size: ¼ cup</i></p> <p><i>Crediting: 1 meat/meat alternate</i></p>
Sodium Citrate	2 ounces	2 teaspoons	
Cheese, cheddar, grated	3 pounds 2 ounces	10 ounces	

African Peanut Stew

Source: National Peanut Board

Ingredients	50 Servings		Directions
	50 servings	10 servings	
Oil, vegetable	½ cup	2 tablespoons	<ol style="list-style-type: none"> 1. In a steam jacketed kettle or tilt skillet over medium heat, warm the oil. Add the onion, garlic, ginger, cumin. Stir together and cook until onion is translucent (about 5-7 minutes). This cooking time may increase with larger volume.
Onion, frozen, chopped	4 ¼ pounds	3 cups	
Garlic, fresh, minced	1 ½ cup	4 tablespoons	
Ginger, fresh, minced	1 ½ cup	4 tablespoons	
Cumin, ground	5 tablespoons	1 tablespoon	
Tomato paste	1 ¼ cup	6 tablespoons	<ol style="list-style-type: none"> 2. Add the tomato paste and stir until well distributed in onion mixture.
Peanut butter, creamy (2 tablespoons–1.1 ounce nut butter)	4 ¾ pounds	1 cup	<ol style="list-style-type: none"> 3. Add the peanut butter. Mix into vegetable mixture well. Add 2 quarts vegetable stock, whisk to combine well with peanut butter mixture. Once combined, add remaining stock. (adding stock in batches helps to more evenly distribute peanut butter mixture into vegetable stock). 4. Bring to a boil.
Stock, vegetable	8 quarts, 1 cup	2 quarts	
Sweet potato, frozen, cubed or pre-cubed fresh	8 ¾ pounds	5 cups	<ol style="list-style-type: none"> 5. Add sweet potato. Reduce heat to medium-low, cover and cook for 15-20 minutes or until sweet potatoes are tender. (If using fresh sweet potatoes, cook for 30 minutes).

Spinach, frozen, chopped, thawed and drained of excess water	4 ½ pound	2 cups	6. Add the chopped spinach to the pot, stir, then continue -to cook for another 15 minutes. (Make sure to use drained spinach or else stew will be too watery). 7. Using the back of the spoon, mash some of the sweet potato to help thicken the broth. Boil uncovered for 5 minutes.
Lime juice, fresh	8 ounces	2 tablespoons	8. Stir in lime juice
Peanuts, roasted, chopped (granules) (1 pound=about 3 ¼ cups peanut granules)	6 ½ cups	8 ounces	9. Serve over steamed brown rice. Garnish with peanuts (2 tablespoons per serving) and 1 teaspoon cilantro (optional). 10. Hold hot for service (above 135 degrees).
Cilantro, fresh (optional)	1 ¼ cups	2 tablespoons	<i>Serving size: 1 ½ cup portion provides</i> <i>Crediting: 2 oz m/ma, ½ cup red/orange vegetable, 1/8 cup dark leafy green vegetable, 1/8 cup of other vegetable</i>

Buffalo Hummus

Source: Culinary Skills for A+ School Meals

Ingredients	50 Servings	10 Servings	Directions
Chickpeas, Garbanzo beans	4 pounds, 4 ounces	3 cups (2 15oz cans)	<ol style="list-style-type: none"> 1. Combine chickpeas, water, tahini, hot sauce, olive oil, lemon juice, garlic and salt in a food processor. Process until smooth. 2.
Water	1.5 cups	1/3 cup	<p><i>CCP: Chill to 41 degrees or lower within 4 hours</i></p> <p><i>Serving Size: ¼ cup</i></p> <p><i>Crediting: 1 oz meat/meat alternate</i></p>
Tahini	1 cup	1/3 cup	
Hot sauce	1 cup	¼ cup	
Lemon juice	1 cup	2 tablespoons	
Oil, Olive	1 cup	¼ cup	
Garlic, Chopped	¼ cup	3 cloves	
Salt	2 teaspoons	½ teaspoon	

Maple Sriracha Beans

Source: Chef Samantha Cowens-Gasbarro, SNS

Ingredients	50 Servings	10 Servings	Directions
Pinto Beans, canned, drained, rinsed	25 cups	5 cups	<ol style="list-style-type: none"> Sauté onions with a olive oil in a large pot over medium high heat. Stirring constantly until onions are translucent. Combine remaining ingredients in with onions. Place over medium heat. Stir well to combine.
Oil, olive	2 tablespoons	1 teaspoon	
Onion, red, diced	1 1/4 cup	¼ cup	
Maple Syrup	10 tablespoons	2 tablespoons	
Ketchup	2 ½ cups	1/2 cup	<ol style="list-style-type: none"> Cover and simmer on stove top for 1 hour or until mixture is thickened. <p>CCP: Heat to 140° F or higher.</p> <p>CCP: Hold for hot service at 135° F or higher.</p> <p>Serving Size ½ cup</p> <p>Crediting: ½ cup legume vegetable</p>
Brown Sugar	1 ¼ cups	¼ cup	
Sriracha Sauce	3 tablespoons	2 teaspoons	
Worcestershire Sauce	3 tablespoons	2 teaspoons	
Ginger, ground or fresh	3 tablespoons	2 teaspoons (fresh)	
Chicken Stock		1/4 cup	