

## Standardized Recipe Form

Recipe Name Tater Tot Casserole Category            Main Dish                                    Recipe #                                   

HACCP Process:            1 – No Cook   X   2 – Cook & Same Day Serve            3 – Cook, Cool, Reheat, Serve            4 – SOP Controlled

Ingredients Hamburger, onion, garlic powder, green beans, cream of mushroom soup, cheddar cheese, tater tots.	_250_ Servings		_____ Servings		Directions: Include <i>step by step instructions</i> , the <i>critical control points</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature to be achieved to control a hazard).
	Weight	Measure	Weight	Measure	
Hamburger		40#			Brown hamburger with onions, garlic powder and pepper. Drain Grease.  Divide mixture between 4 prepared hotel pans, 11x17.  Stir in soup, add ½ can of water to each pan, add drained green beans and mix well. Mixture will be thick.  Divide cheese between all 4 pans, sprinkled evenly over the top, about 1 ½ bag per pan.  Bake 350 until reaches 165 approximately 1 hour.  Hold at 140 degrees in steam table.
Dehydrated Onions		1 Cup			
Garlic Powder		4 TBSP			
Green Beans, drained		4/#10 cans			
Cream of Mushroom Soup		8 Cans			
Shredded Cheddar Cheese		5 #			
Tater Tots		1 Case			
Pepper		2 TBSP			

Serving Size ½ to ¾ Cup Pan Size 11 X 17 Oven Temperature & Baking Time: Temperature \_\_\_\_\_ Minutes \_\_\_\_\_  
 Yield \_\_\_\_\_ Number of Pans 4 Conventional \_\_\_\_\_  
 Convection 350 60

### Standardized Recipe Form Instructions

***Once a recipe is tried and tested, complete the following steps so you can produce a high-quality product and consistent number of servings every time!***

1. **Instruct staff** on the importance of following the recipe accurately and consistently.
2. Write the **Recipe Name, Category, and Recipe number**.
3. Include the **Yield/Number of Servings, and Serving Size** on the recipe. Record the serving utensil to be used.  
**How to find Yield and Serving Size:** Measure and count the actual servings made from the recipe.
4. List **exact ingredients and quantities**.
5. List **step-by-step instructions for preparation and cooking**, including equipment, oven temperature and cooking time. Include final product temperature (if not a CCP) as a part of the recipe.
6. Document how the product meets the meal pattern requirement.  
*Optional documentation: if the information is available, include the Nutrition Information.*
7. Re-adjust the recipe as needed so that it yields a consistent product that students enjoy. Remember to **document changes on your recipe as you make adjustments**.
8. Keep in your recipe file and use as needed.