

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.