

Recipe I/D... L22B AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... BRUNSWICK STEW Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710093	CHICKEN, GRND DRK (WH) FARM	15.00 LB	.00
99-700082	GARLIC POWDER	2.00 OZ	.00
70-800055	ONIONS, FRESH (LOP)	2.00 LB	.00
32-200185	SOUP/ GRAVY CHICKEN BASE 12/ 1#	12.00 OZ	.00
33-300390	CORN, W/ KERN 6/ 10 cans	.00	3.00 CAN
34-000051	Beans, Mixed, Dry 50 lbs	5.00 LB	.00
33-300915	TOMATOES, 6/ 10 CP	.00	2.00 CAN
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
99-700730	SALT, TABLE 24/ 26 OZ	.00	2.00 TBSP
79-200010	MARGARINE 30/ 1 LB	.00	2.00 LB

Method # / Cooking Instructions:

1. COOK CHICKEN UNTIL PINK IS GONE STIRRING TO BREAK APART.
DRAIN EXCESS FAT
2. ADD HOT WATER, CHICKEN BASE, ONIONS, CORN, LIMA BEANS, &
TOMATOES COVER AND SIMMER UNTIL VEGETABLES AND BEAN ARE
TENDER
3. THICKEN GRAVY IF NECESSARY ADD SIFTED FLOUR AND WATER
CONTINUE STIRRING COOK FIVE MINUTES OR UNTIL THICKENED
4. TRANSFER TO HOT TABLE FOR SERVICE

CCP Notes:

YIELD: 100 PORTIONS

PAN SIZE: 18 X 24" ROASTING PAN

1. DRY ONIONS A.P. WILL YIELD 3 LBS.
ONIONS CUT IN QUARTERS.
2. IN STEPS 2 THROUGH 7, A STEAM JACKETED KETTLE OR
2 ROASTING PANS (18 X 24") ON TOP OF RANGE, OR
350F OVEN MAY BE USED TO BROWN AND COOK MEAT AND
VEGETABLE MIXTURE.
3. IN STEPS 4 THROUGH 6, VEGETABLES MAY BE COOKED
SEPARATELY AND THEN ADDED TO BROWNED MEAT.