

Recipe I/D... E9CJ AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... CHICKEN & BEEF JAMBALYA Conversion Factor 1.00

Item #	Item Description	Weight	Measure
16-000020	Chicken Leg Quarters	20.00 LB	.00
70-710725	BEEF M X (BULK)	10.00 LB	.00
70-800055	ONIONS, FRESH (LOP)	2.81 LB *	1.75 QT
33-320915	TOMATOES, 6/10 USDA	.00	1.12 CAN
32-200185	SOUP/ GRAVY CHICKEN BASE 12/1#	.00	.50 OZ
35-000632	SAUCE, WROCHTSR GAL	.00	6.50 TBSP
99-700052	CHILI POWDER	.66 OZ	.37 CUP
99-700082	GARLIC POWDER	.50 OZ	1.50 TBSP
99-700730	SALT, TABLE 24/26 OZ	1.33 OZ	2.00 TBSP
99-700662	PEPPER, BLACK, PURE	.25 OZ	1.00 TBSP
99-920281	RICE, 25 LB LONG GRAIN USDA	10.12 LB	1.47 GAL

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION FOLLOWING SOP
 I VL01-0026 GUIDELINES. (COP 1) (SEE NOTES)
2. COOK BEEF IN ITS OWN FAT UNTIL MEAT LOSES ITS PINK
 COLOR, STARTING TO BREAK APART. DRAIN OR SKIM OFF EXCESS
 FAT. (COP 2) (SEE NOTES)
3. PLACE CHICKEN IN STOCK POT OR STEAM JACKETED KETTLE WITH
 WATER. BRING TO A BOIL. REDUCE HEAT AND SIMMER 2 HOURS OR
 UNTIL TENDER (COP 2) (SEE NOTES)
4. REMOVE CHICKEN FROM BONES AND DEBONE CUT INTO 1 INCH
 PIECES. SET ASIDE FOR USE IN STEP 5
5. COMBINE ONIONS, TOMATOES, CHICKEN, BEEF, AND SPICES. COOK
 FOR 5 MINUTES ON MEDIUM HEAT. (COP 3) (SEE NOTES)
6. STIR IN RICE. RETURN TO BOIL. REDUCE HEAT AND COVER
 TIGHTLY. COOK OVER LOW HEAT FOR 20-30 MINUTES OR UNTIL
 RICE IS TENDER (COP 4 AND 5) (SEE NOTES)
7. POUR 10 LB 9 OZ (1 GALLON 1/2 CUP) INTO EACH STEAMTABLE
 PAN (12" X 20" X 2 1/2 "). FOR 100 SERVINGS, USE 4 PANS.
8. HOLD FOR HOT SERVICE. (COP 6) (SEE NOTES)
9. SERVE 1 CUP PORTION

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CCP Notes:

- (CCP 1): HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK.
- (CCP 2): COOK MEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO CCP I VL01-0026.
- (CCP 3): PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED. IF THE VEGETABLES NEED TO BE COOKED, BRING THEM TO AN INTERNAL TEMPERATURE OF 135 DEGREES F. FOR 15 SECONDS.
- (CCP 4): VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.
- (C/A): IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE" AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (CCP 5): COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (CCP 6): HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026,
- (C/A): IF PRODUCT FALLS BELOW 135 DEGREES F., REHEAT PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.