

Recipe I / D . . . Y19A AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description . . . CHICKEN & DUMPLINGS V2 Conversion Factor 1.00

Item #	Item Description	Weight	Measure
16-000020	Chicken Leg Quarters	50.00 LB	.00
		Water:	9.000 GAL
99-700730	SALT, TABLE 24/26 OZ	3.00 OZ	4.50 TBSP
70-800025	CARROTS, FRESH (LCP)	14.00 OZ	4.00 EA
		Conv Factor:	16.000
70-800055	ONIONS, FRESH (LCP)	2.00 LB*	4.00 EA
45-000213	MAX BISCUIT, 50#	7.10 LB	.00
		Water:	.800 GAL

Method # / Cooking Instructions:

1. Wash chicken thoroughly inside and out under cold running water. Drain well.
2. Place chicken in stock pot or steam jacketed kettle; add water, salt, carrots, and onions. Bring to a boil; reduce heat, simmer 2 hours or until tender.
3. Remove chicken from stock; drain well. Strain vegetables from stock and discard.
4. Remove meat from bones; cut into 1 inch pieces.
5. Place biscuit mix in mixer. Add 1/3 water to the mix and incorporate into dough. Slowly add the water until dough forms to biscuit mix. Scrape the bowl to make sure all of the product is mixed.
6. Turn the dough out on floured board and roll it out.
7. Fold the dough in half once. Roll out to 1/2 inches thick.
8. Cut the dough into 1/2 inch thick strips and place to the side.
9. Add chicken pieces and cut biscuit dough pieces to hot simmering stock. Cover; cook for 15 minutes. Do not remove cover during cooking time.
10. Hold for hot service.

CCP Notes:

Recipe I/D...	Y19A AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	CHICKEN & DUMPLINGS V2			Conversion Factor	1.00

COP Notes:

{COP 1}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
(1). PROPERLY COVER, LABEL AND DATE PRODUCT.
(2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION