

Recipe I/D... E9V2 AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... SPANISH RICE WITH GROUND BEEF Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710725	BEEF M X (BULK)	17.00 LB	.00
70-800055	ONIONS, FRESH (LOP)	2.81 LB *	1.75 QT
70-800065	PEPPERS, GRN FRESH (LOP)	2.25 LB *	1.68 QT
		Water:	2.813 GAL
33-320915	TOMATOES, 6/10 USDA	.00	1.12 CAN
33-320966	TOMATO PASTE, 6/10 USDA	.00	.37 CAN
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 BEEF LOSES ITS PINK
 COLOR, STIRRING TO BREAK APART. DRAIN OR SKIM OFF EXCESS
 FAT. (COP 2) (SEE NOTES)
3. ADD ONIONS AND GREEN PEPPERS. COOK APPROXIMATELY 5
 MINUTES ON MEDIUM HEAT. (COP 3) (SEE NOTES)
4. 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)
5. 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.
6. HOLD FOR HOT SERVICE. (COP 6) (SEE NOTES)
7. SERVE A 1 CUP PORTION

COP Notes:

(COP 1): HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY
 TO COOK

(COP 2): COOK MEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES
 F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE

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COP Notes:

LOG ACCORDING TO COP I VL01-0026.

- (COP 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.
- (COP 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.
- (COP 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.
- (COP 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.