2014 EASTER SUNDAY BUFFET

Featuring…

► Spiral Sliced Ham

► Eggs Benedict

► Sweet Potato Casserole

Plus other delicious side item recipes
New SPIRAL SLICED HAM

DESCRIPTION:
Each ham is specially prepared using individually selected hams to ensure uniform size and appearance; sugar cured with an old family recipe; expertly trimmed by master butchers; hickory smoked and slow cooked to perfection; glazed with a tantalizing mixture of honey, brown sugar and spices.

STORING:
Ham is to be kept refrigerated and consumed within 5 to 7 days. **CCP - Hold at a temperature of 41° F or below**

Ham should be frozen immediately if not to be consumed within 7 days. The ham should not be frozen for longer than 60 days.

To thaw ham, place in refrigerator for 24 to 36 hours before serving. Do not set the ham out at room temperature to thaw it.

To reheat, wrap the ham tightly in foil and place on an oven approved tray or pan. Preheat the oven to 325 F and heat ham for 10 minutes per pound. The ham is already fully cooked; do not overcook!

SERVING PROCEDURE:
Each tender, moist ham is fully cooked and ready to serve.

Slices may be removed, as described below, and neatly arranged on a half pan.
-OR- The ham may be set on a half pan, fat side down, allowing the slices to fan out naturally.

REMOVING SLICES FROM A WHOLE HAM:

Place the ham on a flat, sanitized working surface with the fat side down, or place the ham in a spiral ham stand with the shank end down.

Starting at the butt (large) end of the ham begin slicing the un-sliced portion until the spiral sliced portion is reached. Follow this same procedure to remove slices from a spiral sliced butt portion of ham.

Cut along the natural fat seams of the ham and around the center bone for easy removal of the spiral slices. Follow this procedure to remove slices from a spiral sliced shank portion of ham.
New SWEET POTATO CASSEROLE

SWEET POTATO PREP:
Clean and scrub 10# box of sweet potatoes (yams) one to two days before the buffet. Place the sweet potatoes with the skin on, in a large pot of boiling water for 35-40 minutes. Cook until the potatoes are cooked in the center (you can cut potatoes in half to expedite cooking). Cool the sweet potatoes in an ice bath for 1 hour or until cooled. The skin should fall off the potato easily. The sweet potatoes can be prepped and stored in the walk-in refrigerator a few days in advance. NOTE: Don't overcook the sweet potatoes when you first boil them; they will cook again in the oven for 30 minutes.

CRUST for Sweet Potato Casserole: Yield: Enough for two shallow insert pans of Sweet Potato Casserole.
INGREDIENTS: • 1 cup Brown Sugar • 1/3 cup Flour • 1 cup Oatmeal • 1 stick of Butter (melted)
PROCEDURE: Combine above ingredients in a mixing bowl and set aside.

INGREDIENTS: (Yield: Two shallow insert pans)
• 6 cups boiled Sweet Potatoes, mashed
• 2 cups Sugar
• 1 teaspoon Salt
• 2 teaspoons Vanilla
• 4 Eggs, well-beaten
• 2 sticks of Butter, melted
• Pan & Griddle Oil

PROCEDURE:
1. Preheat oven to 350° F.
2. Combine mashed sweet potatoes, sugar, salt, vanilla, eggs, and melted butter in a large mixing bowl in the order listed above.
3. Beat thoroughly with a heavy whisk or mixer to increase fluffiness of the sweet potato mixture.
4. Bake for 30 minutes in 350° F oven; remove insert pan from oven.
6. Sprinkle the surface of the baked sweet potato mixture evenly with the crust ingredients you set aside earlier.
7. Return insert pan to oven and cook for 10 minutes. The brown sugar and oatmeal should be slightly browned and crunchy.

CCP - Hold at or above 140° F for service.
CCP - Discard leftover at the end of the day.
**New** GARLIC & CHEESE BISCUITS

**INGREDIENTS:**
- Biscuits, frozen
- 8 oz. of shredded Cheddar Cheese
- Butter
- Garlic Salt
- Parsley Flakes

**PROCEDURE:**
1. Pre-heat oven to 325°F.
2. Place needed amount of frozen biscuits on sheet tray.
3. Bake for 12 minutes or until golden-brown.
4. Remove biscuits from oven, use a butter brush to brush the tops of the biscuits with soft butter.
5. Evenly distribute garlic salt over the biscuits.
6. Evenly distribute cheddar cheese over the biscuits.
7. Place back into the 325°F oven until cheese is melted (approx. 2 to 3 minutes).
8. Place into a skillet or onto a rectangular platter to be placed on the side of the buffet.
   
   **CCP - Maintain an internal temperature of at least 140°F.**

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**New** BACON MAC & CHEESE

**INGREDIENTS:**
- 32 oz. of cooked Penne Pasta
- 24 oz. of Four-Cheese Sauce
- 7 slices of cooked and chopped Bacon
- 1½ oz. of Panko Bread Crumbs

**Yield:** One (1) 3.3 Quart Pot

**PROCEDURE:**
1. Place cooked penne pasta, heated four-cheese sauce and chopped bacon into a 3.3 quart pot.
2. Mix all ingredients thoroughly.
3. GARNISH with panko bread crumbs prior to placing on the hot buffet.
4. **CCP - Maintain an internal temperature of at least 140°F.**
New  BROCCOLI HOLLANDAISE

INGREDIENTS:
- ¾ bag of Broccoli Florets (approx. 36 oz.)
- 16 oz. of Hollandaise Sauce
- 3 oz. of Panko Bread Crumbs

Yield: Two (2) 3.3 Quart Pots

PROCEDURE:
1. Bring a pot of water to boil.
2. Add broccoli florets to the pot and bring to a boil.
3. Reduce to a simmer and simmer for approx. 10 minutes.
4. Pour boiled broccoli florets and hot water carefully into a large strainer.
5. Evenly distribute between two (2) 3.3 quart pots.
6. **CCP - Maintain an internal temperature of at least 140°F.**
    GARNISH EACH POT with 8 oz. heated Hollandaise (poured in a zig-zag motion) and 1½ oz. of panko bread crumbs prior to placing on the buffet.
7. **CCP - Maintain an internal temperature of at least 140°F.**

New  POTATO CHEESE CASSEROLE

INGREDIENTS:
- 2 lbs. of Canadian Cheese Soup, heated
- 1 oz. of shredded Cheddar Cheese
- 2 lbs. of Diced Potatoes
- 2 oz. of Pan and Griddle Oil
- 1½ oz. of Panko Bread Crumbs

Yield: One (1) 3.3 Quart Pot

PROCEDURE:
1. Ladle pan and griddle oil on the 400°F grill.
2. Place potatoes onto the pan and griddle oil on the grill and frequently turn while cooking.
   Allow potatoes to cook to a crisp, slightly crusted golden-brown color (approx. 5 minutes).
3. Place cooked potatoes and the heated Canadian cheese soup into a 3.3 quart and stir.
4. Evenly distribute cheddar cheese and panko bread crumbs over the casserole.
5. **CCP - Maintain an internal temperature of at least 140°F.**
BROASTED RED SKIN POTATOES

**INGREDIENTS:**
- 3 lbs. of boiled Red Skin Potatoes (al dente)
- 2 oz. of Butter
- Sprinkle of Garlic Salt
- Sprinkle of Dry Parsley Flakes

Yield: One (1) 3.3 Quart Pot

**PROCEDURE:**
1. Cut al dente boiled red skin potatoes into halves or quarters (depending on potato size).
2. Place cut red skin potatoes into a 4" full size pan.
3. Add 2 oz. of kitchen butter, a sprinkle of garlic salt, a sprinkle of salt & pepper mix, and a sprinkle of dry parsley flakes to the pan. Mix well.
4. Drizzle 2 oz. of pan & griddle oil over the top of all ingredients in the full pan.
5. Place pan uncovered into a pre-heated oven at 350°F and bake until hot. Cooking times may vary.
6. Remove full pan from oven and transfer to a 3.3 quart pot.
7. **CCP - Maintain an internal temperature of at least 140°F.**

BLUEBERRY HOT CAKES

**INGREDIENTS:**
- Blueberries (six per mini hot cake - 1 tablespoon)
- Hot Cake Batter

**PROCEDURE:**
Refer to Recipe Manual prep/ portion control section for hot cake batter procedure.
1. Dispense 2 oz. portions with dispenser onto the 350°F grill. NOTE: Cook as needed to keep pan stocked.
2. Add six blueberries per mini hot cake spread evenly.
3. When mini hot cake edges begin to dry and bubble, flip. Turn only once
4. Place staggered into insert pan.
5. **CCP - Maintain an internal temperature of at least 140°F.**
New SAUSAGE & CHEESE EGG BAKE

INGREDIENTS:
-1 bag of uncooked Eggs (5 lbs.)
-8 oz. of White Milk
-4 cooked Biscuits
-6 links of Sausage
-3 oz. of Onion (chopped)
-3 oz. of shredded Cheddar Cheese

Yield: One (1) 3.3 Quart Pot

PROCEDURE:
1. Place uncooked eggs and milk into a large mixing bowl and mix well.
2. Coat bottom and sides of a 3.3 quart pot with melted butter.
3. Cut biscuits in half lengthwise and place eight halves into pot.
4. Quarter sausage links lengthwise and then chop fine.
5. Sprinkle chopped sausage and chopped onion evenly over biscuits in pot.
6. Sprinkle 2 oz. of cheese evenly over the sausage and onions in pot. Reserve the rest of the cheese for step #10.
7. Pour egg and milk mixture into pot.
8. Place pot into a pre-heated oven at 325°F for approx. 40 minutes. Cooking time may vary.  
   **TIP:** Check for proper temperature when the center puffs up and no liquid is visible.
9. **CCP - Cook until the internal temperature of the bagged eggs are at least 155°F.**
    **Hold the product at this temperature for at least 15 seconds.**
    **Check the temperature with a cleaned and sanitized probe thermometer. If the temperature is not 155°F, continue cooking.**
10. Add remaining cheddar cheese (1 oz.) evenly over top and continue baking for approx. one more minute to melt the cheese.
11. **CCP - Maintain an internal temperature of at least 140°F.**
**New BUTTER GARLIC CARROTS**

**INGREDIENTS:**
- 24 oz. of uncooked baby Carrots
- 4 oz. of Butter
- 1 tablespoon of Garlic Salt
- Sprinkle of Salt

**Yield:** Two (2) 3.3 Quart Pots

**PROCEDURE:**
1. Bring a pot of water to boil.
2. Add carrots to the pot and bring to a boil.
3. Reduce to a simmer and simmer for approx. 10 minutes.
4. Pour boiled carrots and hot water carefully into a large strainer.
5. Place boiled carrots into large mixing bowl and add butter, garlic salt, and salt. Mix well.
6. Evenly distribute between two (2) 3.3 quart pots.
7. **CCP - Maintain an internal temperature of at least 140° F.**
MEATBALL PREP PROCEDURE

INGREDIENTS:
- 2½ pounds of Fresh Beef (any combination of 2½, 4 or 6 ounce patties)
  NOTE: Do not use frozen square beef patties.
- 1 package of Seasoned Meatball Mixture
- 1¼ cup of Panko Bread Crumbs

MIXTURE PROCEDURE:
1. Combine ingredients in large mixing ball and mix all ingredients thoroughly.
2. Cover, label, date mark and store mixture in walk-in cooler for a minimum of 12 hours.

IMPORTANT: The mixture needs to set to allow the meat and ingredients to blend and firm.

BALLING PROCEDURE:
NOTE: Do not work into meatballs until the mixture has set for a minimum of 12 hours.
1. Using a #20 scoop, portion 2 ounce mixture per meatball.
2. Gently roll and pack the 2 ounce mixture in a ball with the palm of your hands.
3. Place each meatball on a sheet tray with parchment paper liner separated at least a half inch from each other.

COOKING & HOLDING PROCEDURE:
1. Pre-heat oven to 325°F.
2. Place tray(s) of meatballs into the heated oven for approx. 12 to 15 minutes.
   **CCP - Bake until internal temperature of the meatballs reach 165°F.**
3. Pull sheet pan(s) from oven and allow to cool.
4. Transfer and consolidate the cooked meatballs into an appropriate size insert pan with a drain tray.
5. Cover, label, date mark pan and store refrigerated.
   **CCP - Hold at a temperature of 41°F or below**
   Shelf Life: 3 days once cooked | Do not freeze!